



Locals Choice Wine Club

December 2018 Tasting Notes

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Hello Loyal Locals,

Its winter in the wine country and while great grapes are the first ingredient in great wine, most of our winemakers would agree that attention to detail is the second, and detail-oriented tasks dominate the slow winter season for winemakers and cellar hands. During this time, tiny chemical changes are tediously monitored, and older wines delicately maintained to age beautifully.

A critical, oft-overlooked task post-fermentation and pre-bottling is “topping up.” Topping ensures that barrels stay completely full from one season to the next. Because oak is porous, small amounts of wine evaporate through the barrel staves, and are replaced by miniscule amounts of air. While this oxygen exchange is responsible for unique wine flavors like vanilla and tobacco, too much air contact—say, because the barrel is left only 3/4 full—dissolves those tasty complexities, quickly overpowering the fresh fruit tones of a wine.

Amidst the topping mania, which is a near-constant task in the cellar, winemakers use the calm of dormant vineyards to perfect the blends of both new and old wines to be bottled in the coming year.

Most wines aren't 100% varietal specific, despite grape-touting labels. In the U.S., for example, a California Cabernet Sauvignon can contain up to 25% non-Cabernet Sauvignon. Though it sounds deceiving, the rule gives winemakers crucial flexibility in crafting the most refreshing wines by allowing them to combine varieties based on vintage variations. For example, underripe-tasting Cabernet Sauvignon could be cured by a small addition of ripe Merlot, or bold, fruity Zin. Wines are also blended to raise or lower alcohol content, which can have a valuable effect on winery taxes, or to make an slightly sweet wine drier, or a dry wine slightly sweet.

Through hours of mixing, tasting, and calculating, winemakers build a blend, and once it's established, bottling prep takes precedence in the cellar. First wines are “racked” or moved from one vessel to another through huge hoses. Racking separates the clear, bright wine from the sediment that falls naturally to the bottom of the barrel, similar to the sediment found in older or unfiltered wines. The racked wines are then blended in bulk, and allowed to settle (up to 20,000 liters at a time) for several weeks or even months.

As the wine settles before its final journey to bottle, and bright green buds burst from dormant vines, the cellar doldrums disappear and it's back to busy but first its time to enjoy the holiday season with family and friends.



This quarter we bring you some wine selections that we hope will grace your festive tables and pair with your seasonal dishes. We have included a pairing recipe here localstastingroom.com/recipes/ which should go particularly well with the Denier Handal 2015 Zinfandel included in this club.

In the spirit of the holiday season a portion of your club proceeds will go toward our project up the road in Cloverdale, where we are housing formerly homeless families and developing a small urban farm to provide produce and eggs for our tenants. There is some more info here YourTinyFarm.com and you can follow our progress on facebook.com/yourtinyfarm as well.

We also thought you might enjoy our latest video www.youtube.com/watch?... which offers you a look at the Locals experience :)

In other news, we will soon be welcoming two additional wineries to the Locals family. Torano Family Vineyards and Topel Wines will be joining our lineup. Some of you may remember that Topel Wines were a part of Locals over 10 years ago and the Torano Family make some excellent local wines so stay tuned for more info about all that.

All of your club selections are listed below and we love to hear what you think of our selections so don't hesitate to drop us a note. Tasting notes on each wine can be found here localstastingroom.com/tasting_notes/.

As a special offer this month you may use your one dollar shipping benefit on a minimum of one case and a maximum of 3 cases from December 8th thru December 12th, 2018 in order to allow you to receive your wines in time for the holidays.

Your 45 day discount runs through February 2nd, 2019. The dollar shipping benefit is for new orders only and excludes Alaska, Canada and Hawaii.

Best wishes for a wonderful holiday season and an amazing 2019.

Cheers,
Carolyn

Locals Choice Reds Only Club Selections

**2016 William Gordon "Hillside Blend" Petite Sirah,
Zinfandel, Alexander Valley**
Retail \$36, Club Price \$30.60
Follow-up \$28.80

**2015 Denier Handal Zinfandel
Dry Creek Valley**
Retail \$29, Club Price \$24.65
Follow-up \$23.20

Locals Choice Red and White Club

**2016 William Gordon "Hillside Blend" Petite Sirah,
Zinfandel, Alexander Valley**
Retail \$36, Club Price \$30.60
Follow-up \$28.80

**2015 Munselle "Coin Flip" Chardonnay
Alexander Valley**
Retail \$35, Club Price \$29.75
Follow-up \$28

Locals Choice Pinks and Whites Club

**2015 Munselle "Coin Flip" Chardonnay
Alexander Valley**
Retail \$35, Club Price \$29.75
Follow-up \$28

**2017 Peterson Rosé
Dry Creek Valley**
Retail \$21, Club Price \$17.85
Follow-up \$16.80

Locals is open Everyday from 11am to 6pm.

We always enjoy hearing from you. 707-857-4900

Drop us a line at: Box 124, Geyserville, CA 95441.

Or email us at: yummy@tastelocalwines.com.