



Locals Choice Wine Club

March 2019 Tasting Notes

www.localstastingroom.com
707.857.4900

MAIL

p.o. box 124
geyserville, california 95441

PHONE

707.857.4900

FAX

707.857.1885

WEB

www.localstastingroom.com

EMAIL

yummy@tastelocalwines.com



Happy Spring!

Hello again to all my Locals Choice club members,

By the time you are all starting to enjoy the wines in this club offering it will be officially Spring, which may well be my favorite time of the year. Spring in the vineyards is so beautiful. The vines are greening up as shoots and buds begin to grow. The birds are singing. The air is soft. With no irrigation needed, no grapes to harvest and composting already done, spring must be the season when winemakers can just sit back and relax, right? Wrong. Spring is actually the time when everybody is working hard and biting their nails. This is because vineyard success is really dependent upon several things that happen in this season. One of these is pruning those pretty green shoots you see peeking out of the vines. At this point, it's called shoot-thinning (aka suckering). This takes skilled workers, because they are basically shaping the vine and fixing any errors in pruning. Timing is critical—if you do it too early, you may have to go back and do it again.

Timing is also critical during budbreak. If there is too much cold or too much heat, rain, or wind, buds can shatter and thereby wreck a good harvest. If budbreak is late, winemakers will face a late harvest, and this means grapes will be susceptible to heat spikes, fall rains, or both.

Then comes leaf pulling. With more heat in California it is now customary to leave more leaves for shade, depending on the orientation of the vines to the sun, variety, etc. Like every other spring task in the vineyard, this is another time-consuming effort.

Even with all this work, there is no doubt that our winemakers love spring. It is the moment of regeneration when the new vintage begins to express itself and when we all start to think about the new vintage to come.

This month we bid a sad goodbye to Susan and Bill Arbios of Arbios/Praxis wines as they have decided to retire, do some travelling and enjoy the fruits of their wine labor over the years. We have thoroughly enjoyed their wonderful wines for since they joined Locals in 2006. Some of you have been lucky enough to snap up the last few available cases and we will definitely miss Susan's help in the tasting room...and of course the wonderful cocktails she would bring us on event weekends to keep us going.

We also look forward to welcoming Topel Winery back to Locals as the winery enters a new chapter under a new owner and winemaker so stay tuned for more news about that soon.

I am also proud to say that my passion project facebook.com/yourtinyfarm on Facebook and YourTinyFarm.com is developing nicely. A percentage of the proceeds from these wine clubs helps fund our work. Now in its second year, spring planting is about to begin and we hope to once again keep several formerly homeless families well stocked with fresh veggies, fruit and eggs from our flock of happy chickens. So know that every time you take a sip of one of our wines...you are helping us achieve our goals.

This quarter you will be receiving wines from Peterson, Pendleton, Parmeson and A. Toraño winery depending on the preferences you selected when joining the club. If you ever want to change those preferences say from all red wines to Pinks and Whites or one Red and one White just drop us an email or give us a call.

The wines you are receiving are listed below...and full tasting notes are here localstastingroom.com/tasting_notes/ and we are always happy to answer any questions you might have or provide good food pairing suggestions. You can read about some of our food experiments here localstastingroom.com/category/blog/ on our blog.

As always, please be sure to mark your calendar and use your one dollar shipping benefit on a minimum of one case and a maximum of 3 cases from April 8th thru April 15th, 2019 and your 45 day discount runs through May 17th, 2019. The dollar shipping benefit is for new orders only and excludes Alaska, Canada and Hawaii.

Happy Spring to you all...and don't forget to visit us here in the tasting room when you are in our area.

Cheers,

Carolyn and the team at Locals

Locals Choice Reds Only Club Selections

**2014 Peterson GCS, Grenache, Carignane, Syrah
Dry Creek Valley**
Retail \$38, Club price \$33.30
Follow-up \$30.40

**2014 Pendleton Cabernet Sauvignon
Alexander Valley**
Retail \$42, Club price \$35.70
Follow-up \$33.60

Locals Choice Red and White Club

**2014 Peterson GCS, Grenache, Carignane, Syrah
Dry Creek Valley**
Retail \$38, Club price \$33.30
Follow-up \$30.40

**2017 A.Toraño "Kick Ranch" Sauvignon Blanc
Sonoma Valley**
Retail \$30, Club price \$25.50
Follow-up \$24

Locals Choice Pinks and Whites Club

**2017 A.Toraño "Kick Ranch" Sauvignon Blanc
Sonoma Valley**
Retail \$30, Club price \$25.50
Follow-up \$24

**2015 Parmeson Chardonnay
Russian River Valley**
Retail \$39, Club price \$33.15
Follow-up \$31.20

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.