



# Locals Choice Wine Club

June 2019 Tasting Notes

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*Tempranillo Grapes*

Hello Locals Choice club members,

Hello from Geyserville where we have been experiencing some very strange weather patterns lately. We very rarely get any rain this late in the year but this month has been the exception. While worrisome to some grape growers we seem to have once again just dodged a bullet in terms of any significant damage to this years crop.

And while it has been a strange spring it is nonetheless BBQ season again and we have got you covered. Both Zinfandel and Tempranillo are such great BBQ wines. No matter if your are serving hamburgers, steak, barbecued ribs, Portobello mushrooms or beef tenderloin, only the big red wines will do. Tempranillo is a pretty easy wine to pair with food thanks to its strong earthy and savory notes. The wine is also an ideal companion to Mexican food: tacos, nachos, burritos, and chili all go very well with Tempranillo. Additionally, the wine pairs well well with corn-based dishes. Tempranillo itself is a very old varietal. The earliest official mention of it is from 1807, the general theory is that Tempranillo was introduced to the Iberian Peninsula (Spain and Portugal) by the Phoenicians over 3,000 years ago. Now Tempranillo is the fourth-most planted variety in the world and is considered one of the nine red noble grapes.

The most prominent flavors in a bottle of Tempranillo are earthy and fruity, most notably leather and cherry. Other fruit flavors include plum, figs, and occasionally tomatoes. On the more earthy side of the spectrum, expect to taste notes of cedar, tobacco, and cloves. Just think of all the great foods you can pair this with!

In addition to the Tempranillo you are also receiving the wonderful Parmesan Zinfandel, another perennial BBQ favorite. Full tasting notes on both these wines can be found here [localstastingroom.com/tasting\\_notes/](http://localstastingroom.com/tasting_notes/) as well as for the Pink and White and One Red and One White club selections.

Remember we also have live video tastings of several of these wines with our resident expert and wine educator Patrick on our YouTube channel here [www.youtube.com/user/tastelocalwines](http://www.youtube.com/user/tastelocalwines) featured so please subscribe and follow along as we move more and more of our content online.

In an effort to get your wines to you as early in the month as possible and try to avoid issues with shipping during the hot weather you will be receiving your case a bit earlier this month. Please note that if you feel the weather is already too warm for us to ship to you, there are options ranging from gratis temperature controlled storage at our offsite facility, to cold packs and the like. I am allowing a couple of days between the time you receive this email and the actual ship date so that if you have concerns you can reach out to us. Rest assured though that our shipping company is very much on top of weather patterns across the nation and will not ship if they deem it to be too warm to do so safely.

Please contact us at [localstastingroom@gmail.com](mailto:localstastingroom@gmail.com) rather than responding to this email directly if you need to reach us or call 707-857-4900.

As always, 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 Monday July 8<sup>th</sup> through Monday July 15<sup>th</sup>, 2019. Your 45 day discount runs through August 2<sup>nd</sup>, 2019. The dollar shipping benefit is for new orders only and excludes Alaska, Canada and Hawaii. If you use these benefits and would like to store your wines for a later ship date we would be happy to do so.

Our surroundings here are more beautiful every day. The activity in the vineyards is picking up and Geyserville is bustling. I hope we see many of you here this season and if you are planning a visit, or need some suggestions, please take a look at my [localstraveltips.com](http://localstraveltips.com) site or Facebook page by the same name for ideas and inspiration. Most importantly be sure to come see us here at Locals and raise a glass to Summer.

Happy porch sipping and cheers to you all,

Carolyn

***Locals Choice Reds Only Club Selections***

**2015 Parmeson Zinfandel  
Russian River Valley**

Retail \$39, Club price \$33.15  
Follow-up \$31.20

**2014 Eric Ross Tempranillo  
Lodi**

Retail \$42, Club price \$35.70  
Follow-up \$33.60

***Locals Choice Red and White Club***

**2015 Parmeson Zinfandel  
Russian River Valley**

Retail \$39, Club price \$33.15  
Follow-up \$31.20

**2017 Peterson Olas, Sauvignon Blanc, Semillion  
Sonoma Valley**

Retail \$28, Club price \$23.80  
Follow-up \$22.40

***Locals Choice Pinks and Whites Club***

**2017 Peterson Olas, Sauvignon Blanc, Semillion  
Sonoma Valley**

Retail \$28, Club price \$23.80  
Follow-up \$22.40

**2018 Parmeson Rosé  
Sonoma Co.**

Retail \$25, Club price \$21.25  
Follow-up \$20.00

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](mailto:yummy@tastelocalwines.com).