



# Total Locals Club

## July 2006 Tasting Notes

Martin 2003 Estate Syrah

Topel 2003 Syrah

Ramazzotti 2003 Ricordo Zinfandel Blend

Peterson Tradizionale Zinfandel

Hawley 2005 Zin Ponzio Vineyard

Laurel Glen 2004 VLP Malbec

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Hello Total Locals Club Members,

What do fingerlings, fish, fennel and fresh fruit have in common? They can all be grilled and paired with the wines in this collection....and you will not even have to step into a hot kitchen to do it. As the dog days of summer start to surround us with their muggy heat...a good way to stay cool is turn up the spiciness in the foods you eat ...creating an illusion of cool in comparison to what is going on in your mouth. Fire up the BBQ, pour yourself a glass of wine...and enjoy the great outdoors.

Just back from Morocco, an acquaintance recently gave me a sample of a local chile pepper mix and I had to find it and pass it along to you. This blend uses aleppo chile pepper, paprika, cinnamon, ginger, turmeric and hints of other spices. It is hot, clear, spicy. Perfect for a lovely marinade for the grill. It's a "must have" seasoning when the weather turns hot and you want a spicy grilled dish. A sample of this spice mix is enclosed as my gift to you and I would love to hear how you used it and if you enjoyed it.

This quarter we have given you a wide variety of wines to choose from...each selected for it's drinkability now and association to the seasonal foods of July and August. There are recipes for you to try on our website at [www.tastelocalwine.com/recipes](http://www.tastelocalwine.com/recipes). Remember that if you fall in love with any of these wines...you can take advantage of your follow up club member discount of 25% for the next 45 days.

Make sure you keep an eye on your email and be sure that your spam blocker lets in mail from Locals. We will be sending you some club member only specials over the next several weeks and I don't want you to miss out!

Due to the extreme heat in my neck of the woods those of you that have selected the shipping option may see a slight delay in the delivery of your wines while we wait for the coolest possible day to ship.

Now...on to the wines themselves.....Enjoy the rest of your summer...and I will talk to you in October...unless we can talk you into visiting us in the tasting room before then!

Cheers,

Carolyn







**Analysis**

Alcohol ..... 15.2% by volume  
Titratable acidity ..... 0.87 g/100ml  
pH..... 3.55

Vineyard: ..... La Consulta  
Aging: ..... 15 months  
Type of Oak: ..... 50% new Nevers Oak  
50% one year old French Oak  
Production: ..... 300 cases

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**Laurel Glen Malbec Vale La Pena**

**Mendoza, Argentina**

**(\$30.00 retail / \$24.00 club price)**

Malbec is the soul of Mendoza, Argentina. No self-respecting Argentine would dream of sitting down to their national dish, an asado of grilled meats, without an accompanying bottle of Malbec. Malbec defines Mendoza as cabernet defines Bordeaux. Though Malbec began in Bordeaux ( and found a niche in the “black wine of Cahors”-- immortalized as the wine of choice of a young Hemingway, down-and-out in Paris) it is in Mendoza that Malbec reaches its highest expression.

Hundreds of hectares of Malbec stretch out from the city of Mendoza, 100 kms south to La Consulta, along the sandy and gravelly flanks of the Andes. We have been using Malbec as a blending component in our Terra Rosa cabernet for seven years. Along the way, we have encountered some amazing ancient vineyards from the early 1900s; some well-farmed and some almost abandoned. These old vineyards are naturally self-limiting in production, and at their best afford intensely black, highly concentrated, and luscious fruit that makes an amazingly sexy, sensuous wine. One of these, an 80-year-old vineyard in La Consulta, was so special that we embarked on a joint project with our friends at Bodegas Achaval-Ferrer to produce a truly world-class Malbec. The naturally devigorating vineyard, combined with a strict selection process, yielded a mere quarter-ton to the acre. The resulting wine is an astoundingly opaque deep-purple, redolent of dried orange peel, truffles, and black fruit; and a mouthfilling rush of flavors with a smooth and full finish that just doesn't quit. It defies comparison with any wine I have ever tasted.

The wine was aged for fifteen months in 50% new Nevers oak barrels and 50% one-year-old French oak barrels. Only 300 cases were produced.

We go to extremes to make this rare wine, but we think you'll agree that it was worth the effort; or as they say in Argentina: Vale la Pena.

**Data Summary**

Blend: ..... 100% Malbec  
Appellation: ..... Mendoza, Argentina



Merlot – by Dana Hawley

**Locals is open everyday but Tuesday from 11AM to 6PM.**

We always enjoy hearing what you think. Drop us a line at P.O. Box 124, Geyserville, CA 95441. Or just email us at [yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com). If you cannot visit in person read more about the wines at [www.tastelocalwines.com](http://www.tastelocalwines.com).

Our online store has been updated so be sure to check out some new items like the Skipstone Olive Oil (click ‘Carolyn’s other finds’ at the online store) as well as all the great wines and remember that your club discount applies to ALL wines and merchandise. Always.