



# Total Locals Wine Club

July 2008 Tasting Notes

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Who knew? I figured it was pretty simple; a barbecue was a thing you cooked stuff on, or the name of an event where you got people together and you cooked stuff on the thing called a barbecue. Simple. Turns out, there's a lot more to it. I've been thinking about barbecues because it's that season, and because I am sending you wines and recipes that will encourage you to think about barbecues too.

The etymology of the word barbecue is in dispute (like so many things...) but most people seem to believe that the origin of the modern word barbecue comes from a word that the natives of the West Indies used to describe the process of preserving meat, "barbacoa". Sounds about right to me. Barbecuing really took off with the migration of Europeans and Africans to the Southern United States. There, it was mostly confined to pork, and involved things like pits and smoke houses. Of course, purists will tell you that the Polynesians have been masters of slow, pit cooked pork, for thousands of years, so the southern claim to being the home of barbecue is probably way off. But I'm not all that concerned with that right now, what I'm interested in is what's up with barbecue today. Here's what I learned:

1. Southerners think the "Northern" idea of barbecue as a cook out in the backyard is ludicrous. Of course, Southerners don't agree about the best kind of Southern barbecue either, which brings us to point number two...
2. In Eastern North Carolina they like chopped or sliced pig with a peppery mustard sauce. In Georgia, the pig is doused with yellow mustard-based sauce. Further west, the meat is "pulled" not chopped, usually with a sweet tomato sauce. In Alabama the sauce is spicier. You get the picture. But the one constant seems to be pork because...
3. Grilled vegetables are, well, grilled. For a barbecue you need meat it seems, except...
4. In 1952 when a full grown crocodile was cooked on a 20 ft. grill after it had consumed a Springbok. This made for a mixed meat barbecue. Don't you love the internet - where else could I have found that out? They don't say where it happened, but I'm guessing it wasn't Napa. More fun facts...



5. Most of the 40,000 tons of barbecued charcoal used every year in the UK comes from unsustainable sources. I didn't even know that barbecues were much of a popular thing in the UK, but there are several web sites devoted just to UK barbecue fans. Meanwhile, here in the USA...
6. The (supposed) world's largest barbecue was held in Des Moines, Iowa in 2002 in co-operation with the Iowa Pork Producers (no surprise there!) where several thousand pounds of barbecued pork was served. There's more...
7. More than one in ten people claim to barbecue year round. Which begs the question, who exactly carried out this exhaustive survey? No one asked me.

So, if I have folks over to share mojitos followed by the perfect Local's wine paired with whatever I've been inspired to throw on the grill, am I having a barbecue? Call it barbecuing or grilling, or whatever you please, I love it. I'm happy just to call it a perfect evening, and I wish you all a summer of just that sort of perfect evenings of your own!

Cheers,

Carolyn, Tim, Diane, and Sharon

P.S. The recipes for my perfect dinner as described above can be found at [tastelocalwines.com/recipes](http://tastelocalwines.com/recipes).

P.P.S. Don't forget to take advantage of your week of free shipping. Your free shipping code this month is FRSHPTL7 and your order window is between August 8<sup>th</sup> and August 15<sup>th</sup>, 2008 (maximum order for free shipping is 3 cases with a maximum of one case to Alaska and Hawaii) Your 45 day follow up discount applies to all orders placed before September 4<sup>th</sup>, 2008. All information and tasting notes on these wines and past club collections are archived on our website here [tastelocalwines.com/tasting\\_notes](http://tastelocalwines.com/tasting_notes).

**2005 Ramazzotti  
Ricordo Zin Blend**

\$30 retail, \$24 club price,  
\$22.50 45-day follow-up price

**2006 Portalupi  
Zinfandel**

\$28 retail, \$22.40 club price,  
\$21 45-day follow-up price

**2004 Peterson  
Zinfandel Bernier**

\$26 retail, \$20.80 club price,  
\$19.50 45-day follow-up price

**2006 Hawley  
Zinfandel Ponzo**

\$25 retail, \$20 club price,  
\$18.75 45-day follow-up price

**2006 Dark Horse  
Zinfandel Treborce**

\$34 retail, \$27.20 club price,  
\$25.50 45-day follow-up price

**2003 Russian Hill  
Ellen's Block**

\$30 retail, \$24 club price,  
\$22.50 45-day follow-up price

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Locals is open  
Everyday from 11AM to 6PM.

We always enjoy hearing from you .  
Drop us a line at:  
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