



# Total Locals Wine Club

April 2012 Tasting Notes

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
707. 857.4900

## MAIL

---

p.o. box 124  
geyserville, california 95441

## PHONE

---

707.857.4900

## FAX

---

707.857.1885

## WEB

---

[www.tastelocalwines.com](http://www.tastelocalwines.com)

## EMAIL

---

[yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com)



*April Sunset above Geyserville  
— by Carolyn*

Hello to all my Total Locals club members,

This April I am really excited to bring you an eclectic collection of wines, grouped together with no particular rhyme or reason other than I love how they all taste. The request I most often get when I am in the tasting room is that I pour some of my own current favorites, and while I usually try to turn the question around to find out what kind of wines might suit my customers palate the most, with this collection of wines I am just going to go for it....and send you the wines I am personally loving right now.

I am going out on a limb by introducing you to just one super yummy Rose, a new wine from Peterson made from a blend of 40% Mouvedre, 30% Zinfandel, 20% Cabernet Sauvignon, 5% Petit Sirah and 5% Petit Verdot. I just could not resist including this delicious but very non traditional blend. While I know that this is mainly a red wines club I am asking you to step outside the box a little with this bottle and you will find that it is well worth your while. Don't worry; we will go back to reds only next time around.

Another current favorite is the just released 2009 Peterson Vignobles from the Dry Creek Valley. Some of you may have fond memories of previous vintages of this wine. Named after the French word for grapevines, the vineyards that provide the fruit for this wine are some of the most select in the Dry Creek Valley. The wine is a blend of Carignane, Petite Sirah, Zinfandel, Syrah and just a touch of Mouvedre. There were only 250 cases bottled and this wine is unfinned and unfiltered. Just in case the term unfinned is not familiar to you it means that no coagulants, such as egg white, have been added to the barrel in order to remove suspended solids from the wine. You are going to thank me for making sure you got some of this before it sells out!

I am sure that the 2008 Russian Hill Pinot Noir will please you as well. A classic example of an excellent Pinot, made with estate fruit from a family winery located in heart of the Sonoma's Russian River Valley. The cool growing conditions offer flavors and textures that are unique to the appellation.

These three wines are just the beginning of a fun 6 bottle collection and you can [click here](#) for the full tasting notes on the other wines as well as be inspired to do some wine and food pairings by [Diane's latest recipes](#).

(Tasting Notes: [tastelocalwines.com/tasting\\_notes](http://tastelocalwines.com/tasting_notes) • Recipes: [tastelocalwines.com/recipes](http://tastelocalwines.com/recipes) )

In about a month or so we will be adding yet another great winery to the Locals lineup, with lots of fun wines at extremely reasonable price points so stay tuned and visit us in person or online to keep up with our news.

As we close in on our tenth anniversary it is great to see so many club members that have been with us since the very beginning. When I look back over some of our earliest tasting sheets and club collections I can't help but be reminded just how many wonderful wines have come through this tasting room and there are many more to come. If you are in the area please visit us or follow us on Facebook with a glass of one of our wines in hand....it will be almost like being here. [www.Facebook.com/LocalsTastingRoom](http://www.Facebook.com/LocalsTastingRoom)

All of us wish you a great spring season. Eat, drink good wines and be well.

Carolyn

As always, please don't forget to take advantage of your \$1 per case shipping promotional window starting Friday May 18, 2012 and ending on Friday May 25, 2012. (Please note that the **maximum** order for \$1 per case shipping is three cases per club member with a **maximum of one case to Alaska and Hawaii**). Your 45-day follow up discount applies to all orders placed by May 29, 2012 and your discount shipping code is TLW412

**2009 Peterson Vignobles  
Rhone Blend, Dry Creek Valley**  
\$32 retail, club price \$25.60  
45-day follow-up price \$24

**2011 Peterson Rose  
Bradford Mountain, Dry Creek Valley**  
\$21 retail, club price \$16.80  
45-day follow-up price \$15.75

**2009 Bedarra Bonfire  
Cab Blend, Dry Creek Valley**  
\$25 retail, club price \$20  
45-day follow-up price \$18.75

**2008 Russian Hill Pinot Noir  
Russian River Valley**  
\$32 retail, club price \$25.60  
45-day follow-up price \$24

**2009 Gunfighter Zinfandel  
Treborce Vineyard, Dry Creek Valley**  
\$28 retail, club price \$22.40  
45-day follow-up price \$21

**2007 Atrea Old Soul Red  
Zin-Syrah Blend, Mendocino County**  
\$25 retail, club price \$20  
45-day follow-up price \$18.75

---

Locals is open  
Everyday from 11AM to 6PM.

We always enjoy hearing from you .  
Drop us a line at:  
Box 124, Geyserville, CA 95441.  
Or email us at:  
[yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com).

---