



Total Locals Wine Club

October 2012 Tasting Notes

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Hello Total Locals Club Members,

Harvest is in full swing around here with all the stress and hard work that accompany this exciting time of year. Trucks laden with freshly picked fruit are rolling by the tasting room headed to various wineries. Sonoma County is experiencing a bumper crop this year, making up for the past two seasons. As of this writing, harvest has just about reached the half way mark and will be all over in about two weeks. The weather has been perfect so far and our wineries are welcoming the extra grapes this bountiful harvest has brought because inventories are low and the demand for California wines is high.

Now the only problem the wineries face is to figure out where to put all that fruit since nearly everything ripens at once. According to our local paper, Pinot Noir is especially plentiful so we should have lots of reasonably priced Pinots to look forward to in the years to come.

Your wine club selection this quarter is full of my current favorites and also includes an as yet to be officially released Sonoma County Harvest Fair Gold Medal winner. The 2010 Gunfighter Zinfandel from the Eberle Vineyard has it all. Juicy, jammy and yummy, this wine is being snapped up in the tasting room and pretty much universally liked by our visitors. I wanted to be sure you had the opportunity to try it as well. I would love to know what you think of this wine....and remember that if you love it be sure to call soon for more and we will set some aside for you before it is all gone.

Mike Pendleton also has a brand new wine called Buzzard Red which is a tasty blend of Cabernet, Petit Sirah, Zinfandel and Mourvedre. This wine would be a nice accompaniment to a glazed ham and perhaps a baked apple dessert.

Peterson Winery brings you their latest 2010 Old School Zinfandel with another irreverent little story on the label. Always a favorite, the 2010 does not disappoint. This wine is 85% Dry Creek Valley Zinfandel blended with 13% Syrah and just a touch of Grenache and Carignane to round things out.

New to most of you, we bring you a treat from Kitfox Wines. The 2009 One Time Spaceman Blend is made with fruit from Paso Robles. The wine is a blend of Mourvedre, Syrah, Grenache and Tempranillo. Just as soon as I figure out why it says that it is Dolphin Safe on the label I will be sure to let you know! In the meantime enjoy it for its smooth beginning and its nice spicy finish.



Visitors to the tasting room often seem to be looking for a tasty Cabernet Franc so we looked for a great one to offer you. The 2010 Cabernet Franc from Foggy Valley is just that. Cabernet Franc tends to be less deeply pigmented than Cabernet Sauvignon and more obviously aromatic and fruity in youth, with suggestions of raspberries, violets, currants and herbs. This wine comes from a tiny vineyard in the hills of Lake County. The area is known for its ability to fully mature grape varietals traditionally grown in Bordeaux. There were only 50 cases of this wine produced and I think it would pair nicely with a herb crusted roast chicken and hold up equally well to red meat. It is a little bit lighter than a traditional Cabernet Franc which makes it very approachable.

Your sixth wine in this collection is another Gold Medal winner, this time from the 2012 Orange County Fair. The 2009 Praxis Merlot from the Alexander Valley comes from fruit grown closest to us here at Locals. The wine is 100% Merlot and is a juicy plush wine. Plum and blueberry aromas are accented by notes of cedar, allspice and sage, and very versatile when it comes to food pairing options. Poultry, red meat, pork, pastas, salads - Merlot can handle them all quite well.

I hope you enjoy this collection of wines as much as I enjoyed selecting them for you. You can read the full tasting notes here tastelocalwines.com/tasting_notes and get some great recipes from Diane to pair with the wines here tastelocalwines.com/recipes.

Remember to mark your calendars for the one week dollar shipping window from November 12th through November 19th. (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**). Keep in mind that especially if you are on the East Coast and want your wines in time for Thanksgiving you will need to place your order on the early side of this shipping window. Your extra 5% follow up discount on any of the wines in this shipment is valid until December 7th, 2012 and your shipping code for online ordering is HALTLW

Enjoy your wines and be sure to tell us what you think on our Facebook page at www.facebook.com/LocalsTastingRoom

Cheers,

Carolyn and the team at Locals

**2010 Peterson "Old School" Zinfandel,
Dry Creek**

\$19 retail, club price \$15.20
45-day follow-up price \$14.25

**2010 Gunfighter Eberle Zinfandel,
Dry Creek**

\$32 retail, club price \$25.60
45-day follow-up price \$24.00

**2010 Foggy Valley Cabernet Franc,
Lake County**

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

**2009 Kitfox One Time Spaceman,
Paso Robles**

\$29 retail, club price \$23.20
45-day follow-up price \$21.75

**2009 Praxis Merlot,
Alexander Valley**

\$21 retail, club price \$16.80
45-day follow-up price \$15.75

**2009 Pendleton Buzzard Red,
Russian River**

\$29 retail, club price \$23.20
45-day follow-up price \$21.75

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:
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