



Total Locals Wine Club

January 2014 Tasting Notes

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Hello Total Locals Club members,

Winter is upon us and Geyserville is experiencing one of the warmest and driest I can remember! The vineyards are sleeping, most are in the tender hands of pruners, getting the winter haircut in preparation for next spring. There is a tendency to romanticize grape growing, but at the end of the day it is farming 101. So what does no rain mean for the vineyards and the farmers who tend them? Careful pruning to limit the bud burst and fruit set in the spring, so that the vines don't expend too much energy in the early months, this helps to limit the water required during the early part of summer, especially for vines that are well established with deep roots. Limited bud burst and fruit set hopefully means concentrated fruit that ripens and produces intense concentrated wines. The vintage always provides twist and turns as it goes along and 2014 will be no different, as I write it has just started to rain! So who knows what this brings.

This time of year beautiful full bodied reds are the natural go to for hearty winter fare, and this quarters selection fits the bill. Sonoma County has a new AVA which received Federal approval in 2011 and Locals has its first Cabernet in the Gunfighter 2010. Pine Mountain has always produced exceptional, perfumed Cabernet Sauvignon and this wine is no exception, with beautiful elegant fruit, fine tannin and just a hint of black pepper on the finish.

Facts about Pine Mountain AVA

Elevation

1,600 to 3,000 Feet

Total Acres

4,750 Acres

Planted

230 Acres

Soils

Volcanic, gravelly loam

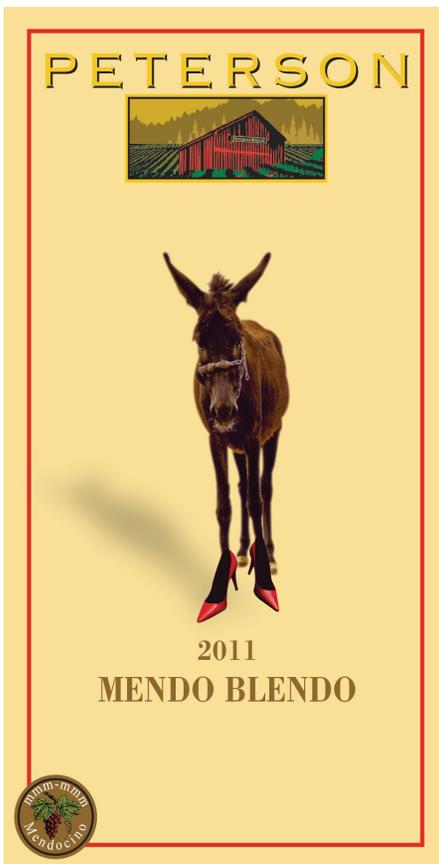
Precipitation

45 to 90 inches

Thin rocky soils, plentiful artesian waters, cool nights and warm days produces grapes that artisan winemakers have turned into a cult following.

We are also excited to be able to share our newest GOLD MEDAL Wine the 2009 Arbios Cabernet Sauvignon, Alexander Valley. The wine is supple with rich ripe fruit and will reward cellaring for many years to come, so this is definitely one to consider purchasing for the future.

Sometimes my long term friendship with a winemaker in the Locals tasting room means something special for wine club members. The Russian Hill Vineyards are home to beautiful old Syrah vineyards and the Top Block wine is a perfect example of the Rhone style wines that RH likes to make. This museum



release is a unique chance to try a wine that is easing into maturity with grace and elegance. Don't let the 2007 vintage fool you the wine is young and supple underneath with plenty of spring in its step. It is often a discussion in the tasting room, to "lay down" or "drink now" and this wine shows why sometimes "lay down" is the answer. This is a great example of why sometimes not drinking a wine is the best choice! I am really pleased to be sharing this wine with you this quarter.

Tasting Notes for all the wines can be found at tastelocalwines.com/tasting_notes and look for this quarters wine club notes. It is always fun to taste and learn at the same time.

We have had a few comments from club members regarding vegetarian recipes getting the short shrift, so this month we have included two vegetarian recipes that are perfect with red wine and are a crowd pleaser! Gnudi are little dumplings made from ricotta and traditionally eaten in the Ligurian, Genovese region of Italy. The addition of the blue cheese sauce makes this a satisfying winter meal, perfect with most of the reds in this quarter's club. Diane has also given us a great recipe to try out and you can find them both here tastelocalwines.com/recipes.

Create these recipes or come up with your own and let us know about how the wine and food matching went, we love to put our wine club members adventures on our blog, send it to us at yummy@tastelocalwines.com.

As always, I suggest you mark your calendars for our all-important dollar-shipping window which runs from Friday February 21st, 2014 to Friday February 28th, 2014.

Please note that the maximum order for \$1 shipping is three cases per club member, EXCLUDES Hawaii, Alaska and Canada.

Your 45-day follow up discount runs until Monday March 17, 2014. Call us at 707-857-4900 or email your order to yummy@tastelocalwines.com.

Enjoy your wines and keep in touch with us on Facebook. Be sure to like our Locals Tasting Room page for all our news and deals www.facebook.com/LocalsTastingRoom, if you are coming to our area check out our Locals Travel Tips Blog for great things to do when you're next visiting Locals! localstraveltips.com.

Cheers,

Carolyn and all of us here at Locals

2010 Gunfighter Cabernet Sauvignon
Pine Mountain – Cloverdale CA
Retail \$35, Club Price \$28
45-day follow up price \$26.25

2012 Eric Ross Pinot Noir
Saralee's Vineyard–Russian River Valley
Retail \$54, Club Price \$43.20
45-day follow up price \$40.50

2011 KitFox Treasure Hunter Petite Verdot
"The Doppio" - Oakville Napa Valley
Retail \$20.00, Club Price \$16.00
45-day follow up price \$15.00

2011 Peterson Mendo Blendo
Petite Sirah, Carignane, Grenache,
Syrah, Mendocino County
Retail \$19, Club Price \$15.20
45-day follow price \$14.25

2009 Arbios Cabernet Sauvignon
Alexander Valley – Gold Medal Winner
SF Chronicle Wine Competition
Retail \$33, Club Price \$26.40
45- day follow up price \$24.75

2007 Russian Hill Syrah
Top Block – Russian River Valley
Retail \$33, Club Price \$26.40
45-day follow up price \$24.75

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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