



Total Locals Wine Club

July 2014 Tasting Notes

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

EMAIL

yummy@tastelocalwines.com

Hello to all my Total Locals Club members,

Happy Summer!

I'm excited to be able to introduce a brand new winery to you this quarter. We are so pleased to have Munselle Vineyards as part of Locals. Their family story is as perfect a fit for our Locals lineup as are their yummy wines.

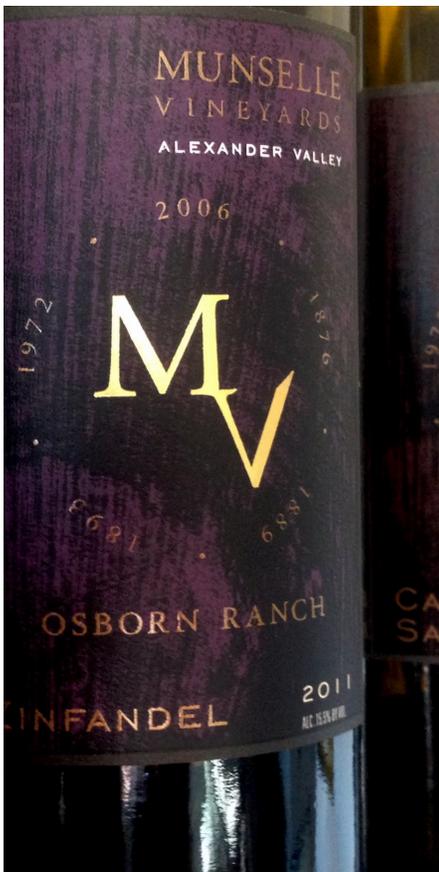
More than 130 years ago, their family arrived in the Alexander Valley with a vision of producing fine wines from the rich soils the Valley has become known for. Shadrach Osborn was the proprietor of Alexander Valley's first winery, Lone Pine Cellars, and Broder Frellson, the manager and winemaker for the second, simply called Red Winery.

As generations passed, the family stepped away from winemaking to focus their efforts toward cultivation of the land. Their industry varied from farming grapes to dairy cattle, then prunes and orchards and finally, back to grapes in 1972.

For more than three decades now they have been producing premium grapes that have contributed to a multitude of award-winning and notable wines. Now, five generations later, the family has returned to winemaking and joined with us at Locals so you too can taste the fruits of their labor. Brett Munselle tells us that with every grape and bottle they produce, they honor the vision of their ancestors, and the heritage and hard work of their family.

Included with your wines this quarter is their 2011 Munselle Vineyards Osborn Ranch Zinfandel which I am sure will prove to be an excellent pairing to your summer BBQ's. To me, this wine represents all that is good about Zinfandels. In the winemakers words "the bold aroma invites you to sip and savor the complex flavors of berries and spice and the silky smooth finish leaves you thirsting for more."

I am taking a bit of a leap of faith this month by also including a couple of lesser known varietals for you to explore. As you know Eric Luse likes to experiment, and the result is the new release of his 2012 Struttin' Red blend. The intent behind the label is for Eric to challenge his winemaking abilities. Much like a chef crafts a new dish, the wine is changed every year using new and interesting varietals. For this wine Eric co-fermented 4 different Portugese varietals. The finished wine is a unique blend with a depth of floral spices and a rich berry notes. It will pair beautifully with Dianas recipe.



The Praxis Lagrein is a really interesting wine as well. During a trip to the Italian Alps, Bill Arbios became fascinated by this varietal. Bill and Susan first tried Lagrein while on a hunt to see the remains of Utzi, the Alpine Ice Man and oldest natural mummy. (Susan was an archaeologist in her younger days). Pronounced Lah-GRAYHN or Lah-GRINE, this cool climate, high-elevation red varietal is a 500 year-old cross between Teroldego and Pinot Noir. The Praxis Central Coast vineyard has similar climatic properties and was the first American vineyard planted to the varietal. According to Susan and Bill Arbios they believe they are currently the largest producer of American Lagrein!

The color of the wine is deep, saturated purple with red highlights. Aromas of Bing cherry, violets and dark roses evidencing the Pinot Noir heritage of the grape waft from the glass, followed by hints of toasted hazelnut from the French oak. On the palate, flavors of pomegranate, blackberry and cherry are complemented by notes of dark chocolate and mocha on the finish. The wine is full in the mid-palate with a long finish and soft dusty tannins.

This is an interesting and complex wine and I would love to hear what you think of it as well as what dish you found it paired with best. I have heard lots of different opinions and would welcome yours.

Tasting notes are here tastelocalwines.com/tasting_notes and this is a link to the recipes Diane has come up with for you as pairing suggestions tastelocalwines.com/recipes.

Mark your calendars now so you remember your discount windows. Dollar shipping runs from August 11th until August 18th, 2014. *Please note that the maximum order for \$1 shipping is three cases per club member, and excludes shipping to Hawaii, Alaska and Canada.*

Your 45 day follow up discount runs from July 23rd until September 12th, 2014. Call us at 707-857-4900 or email your order to yummy@tastelocalwines.com.

Make sure to like us on Facebook for more deals and specials, www.facebook.com/LocalsTastingRoom and follow our antics. Keep enjoying your summer.

Cheers,
Carolyn

**2012 Praxis Lagrein
Central Coast**

Retail \$23, Club Price \$18.40
45 day follow up price \$17.25

**2012 Kitfox Treasure Hunter
Elephant and Castle
Carneros – Napa Valley**

Retail \$25, Club Price \$20
45 day follow up price \$18.75

**2011 Peterson Vignobles
Dry Creek Valley**

Retail \$32, Club Price \$25.60
45 day follow up price \$24

**2011 Munselle Zinfandel
Alexander Valley**

Retail \$28, Club Price \$22.40
45 day follow up price \$21

**2012 Struttin Red
Portuguese Blend – Lodi**

Retail \$38 Club Price \$30.40
45 day follow up price \$28.50

**2012 Eric Ross Old Vine Zinfandel
Dry Creek Valley**

Retail \$42 Club Price \$33.60
45 day follow up price \$31.50

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.
