



Locals Choice Wine Club

September 2015 Tasting Notes

www.localstastingroom.com
707.857.4900

MAIL

p.o. box 124
geyserville, california 95441

PHONE

707.857.4900

FAX

707.857.1885

WEB

www.localstastingroom.com

EMAIL

yummy@tastelocalwines.com

Hello Locals Choice Club Members,

The sights and sounds of a busy harvest are all around us here in Geyserville. Trucks laden with grapes are rolling by our window and all the equipment needed to bring in the 2015 vintage is being moved around and put in position. Most grapes are being harvested at night to take advantage of the cooler temperatures as we again find ourselves in the midst of a mini heatwave with temperatures in the triple digits.

Our winemakers tell us that while significantly lower in quantity, the grapes look great and they are excited about the quality of the fruit. It helps take some of the sting out of this year's harvest, which will be much less bountiful than last year's \$1.4 billion crop. According to the Sonoma County Winegrowers the grape crop alone could be anywhere from 30 to 35 percent smaller than the 2014 total of 255,635 tons.

This year's harvest is one of the earliest ever and began July 29th in Sonoma County. About 40 percent of the Sonoma County crop has been picked as of this writing and harvest should be finished well ahead of its typical ending, which occurs around the first week of November. We here at Locals know when things are in full swing when we see our winemakers getting more and more frazzled and tired. Night picking often has them up 20 hours at a stretch, but it is a cycle they are used to and their mood is helped by predictions of a quality vintage.

Your club selections this quarter are two great wines from the 2012 vintage. First up is the 2012 Peterson Tradizionale Zinfandel, described by Fred and Jamie Peterson as the kind of wine that really got them hooked on Dry Creek Valley Zinfandels in the first place. This wine is a traditional, old-vine field blend with the classic flavor of raspberry jam, which differentiates it from other Dry Creek Valley Zinfandels. The old-vine West Vineyard Zinfandel in this wine was planted in the 1920s during prohibition. It contains 3% other red grapes, Petite Sirah, Alicante Bouchet, Carignane and according to Fred there are some others he is not even sure about. There is also 1% of white grapes, Semillon, Palomino and Chasselas and who knows maybe a little touch of something else in this true field blend. All the vines are harvested at the same time and the various varieties are cofermented producing a smoother, fuller wine. Fred's suggestions for a great food pairing are slow braised short ribs on a bed of saffron risotto or a classic carbonara or mousska. Sounds pretty yummy to me.



Next comes the 2012 One Time Spaceman, a proprietary red blend of Syrah, Grenache, Mourvedre and Tannat. A GSM with an extra T. This wine is produced in extremely small lots and represents an opportunity to try a cult wine without the cult wine price. There are distinctive aromas of baked strawberry, purple berries and exotic flowers. The folks at Kitfox describe it as having a finish longer than a limousine and as decadent as a chocolate bathtub. Sounds like something you should have a glass of right away don't you think?

Those of you in our Pinks and Whites club will be receiving the 2014 Peterson Bradford Mountain Estate Rose and the 2014 Angel Wings from Treasure Hunter wines. The Peterson Rose has a delightful coral hue and delicious wild strawberry on the palate with a refreshing acidity and nice soft tannins. The Angel Wings is a crisp and luscious Sauvignon Blanc which shows aromatics of crushed pineapple and honeysuckle. Deep and a bit more complex than some Sauvignon Blanc's, it shows a bright acidity marked by navel orange and Meyer lemon. Ready to drink now during the dog days of summer.

As always, I suggest you mark your calendars for our all-important dollar-shipping window which runs from October 26th through November 2nd, 2015. *Please note that the minimum order is one case and the maximum order for \$1 shipping is three cases per club member. Limit of one case to Hawaii and the offer excludes shipping to Alaska and Canada.* Your 45-day follow up club discount runs until November 10th, 2015.

Please also note that our shipping company is diligent about not shipping wine unless temperatures allow, and since this heat has been somewhat unpredictable we may hold your wine in cold storage until it is safe to send it out to you.

Call us at 707-857-4900 or just email us at yummy@tastelocalwines.com if you have any questions or would like to place a follow up order.

Diane has once again come up with some excellent recipes for you to try out. Go to localstastingroom.com/recipes. Be sure to let us know what you think of both the wine and the food pairing suggestions on our Facebook page at www.facebook.com/LocalsTastingRoom. Tasting notes are online at localstastingroom.com/tasting_notes.

Cheers,

Carolyn and the gang at Locals

Locals Choice Reds Only Club Selections

**2012 Kitfox One Time Spaceman, Paso Robles
Granache, Syrah, Mourvedre**
Retail \$30.00, Club Price \$25.50
Follow-up price \$24.00

**2012 Peterson Tradizionale Zinfandel
Dry Creek Valley**
Retail \$32.00, Club Price \$27.20
Follow-up price \$25.60

Locals Choice Pinks and Whites Club

**2014 Kitfox Treasure Hunter
Angel Wings Sauvignon Blanc**
Retail \$18.00, Club price \$15.30
Follow-up price \$14.40

**2014 Peterson Bradford Mountain Estate Rose
Dry Creek Valley**
Retail \$21.00, Club Price \$17.85
Follow-up price \$16.80

Locals is open Everyday from 11am to 6pm.

We always enjoy hearing from you . 707-857-4900

Drop us a line at: Box 124, Geyserville, CA 95441.

Or email us at: yummy@tastelocalwines.com.