



# Locals Choice Wine Club

March 2016 Tasting Notes

[www.localstastingroom.com](http://www.localstastingroom.com)  
707.857.4900

## MAIL

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p.o. box 124  
geyserville, california 95441

## PHONE

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707.857.4900

## FAX

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707.857.1885

## WEB

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

## EMAIL

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

Hello Total Locals Club Members,

The first day of spring and fall each year marks the point when the length of the days and nights are approximately equal everywhere on earth. At Locals it typically means that the tasting room begins to bustle with activity. The first two weekends of March we host our barrel tasting event....which is when we get to literally taste the "future". It's fun to get a sneak peek at what will be headed our way and yours. For now I am happy to bring you two of my current favorite wines. All ready to drink and tasting great.

First up is the Praxis 2013 Merlot. The grapes for this wine come from a vineyard on a small rise in the heart of Alexander Valley – the same vineyard that garnered the 2004 Merlot the title of Best American Merlot Under \$20 in *Food & Wine Magazine* (October, 2007). The winery has used the Merlot grapes from this same single vineyard since 2002!

The wine is classic deep purple in color with ruby highlights. Rose petal and violet aromas are accented by notes of cedar, sweet spice, eucalyptus and toasted coconut. Black cherry, fig and blueberry flavors are complemented by a hint of vanilla and spice on the finish. On the palate, this juicy, plush wine has a medium body and lingering finish with soft tannins and firm acidity. Give it a try with one of our recipes and do let us know what you think. Merlot is such a wonderful varietal but it seems unfortunately that many people have only experienced inexpensive and mediocre Merlot. This will change your mind if that has been the case for you in the past.

Next comes a treat from Peterson Wines. The 2012 Il Granaio Sangiovese began with the 2000 vintage when Jamie Peterson convinced Fred Peterson that they could create a Sangiovese blend that was juicy, spicy and exotic enough for the "Super Tuscan" moniker (Sangiovese blended with non-traditional varieties).

The wine quickly developed a following, and they have produced the Il Granaio Sangiovese every vintage since. Each spring, Jamie and Fred assess the previous vintage of Sangiovese and begin the process of deciding the blend for that year's Il Granaio. In blending, they are guided by two simple



Geyserville March 1<sup>st</sup>, 2016

—Carolyn Lewis

rules—capture the essence of the Sangiovese varietal from that vintage, and build on its core characters, to assemble the juiciest, most complex wine possible. The blending varietals and percentages vary for each vintage. For the 2012 Il Granaio, they combined 18% Bradford Mountain Estate Vineyard Cabernet Sauvignon with Sangiovese from the Teldeschi and Spadoni Vineyards to achieve the wine that they were seeking. The result is a current Locals Tasting Room favorite and we are happy to be able to share it with you.

Since we have club members all over the country it is strange to think that some of you are still blanketed by snow while others are enjoying an early spring. Wherever you may be we hope you will visit us again soon but meanwhile you can follow along with Molly and my vineyard wanders by liking our Facebook page [www.facebook.com/LocalsTastingRoom/](http://www.facebook.com/LocalsTastingRoom/) and coming along with us.

Detailed tasting notes on all the wines can be found here [localstastingroom.com/tasting\\_notes](http://localstastingroom.com/tasting_notes) as well as some recipes from Diane here [localstastingroom.com/recipes](http://localstastingroom.com/recipes).

Be sure to also mark your calendars for your one dollar shipping window which runs from March 28<sup>th</sup>, 2016 through April 4<sup>th</sup>, 2016. The maximum order for \$1 shipping is three cases per club member and the minimum is one case. This is your chance to order more of the wines you enjoyed. The dollar shipping is for new orders only please and excludes Alaska and Canada. Your 45 day follow up discount runs until April 30<sup>th</sup>, 2016

I hope to see many of you over the Spring and Summer and if not in person then I will see you online!

Cheers,

Carolyn

***Locals Choice Reds Only Club Selections***

**2013 Arbios/Praxis Merlot  
Alexander Valley**

Retail \$24.00, Club Price \$20.40  
Follow-up price \$19.20

**2012 Peterson Il Granaio  
Sangiovese, Cabernet blend, Dry Creek Valley**

Retail \$35.00, Club Price \$29.75  
Follow-up price \$28.00

***Locals Choice Pinks and Whites Club***

**2014 Munselle River Ranch  
Sauvignon Blanc, Alexander Valley**

Retail \$22.00, Club Price \$18.70  
Follow-up price \$17.60

**2013 Eric Ross Silver Image  
Viognier, Russian River Valley**

Retail \$34.00, Club Price \$28.90  
Follow-up price \$27.20

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](mailto:yummy@tastelocalwines.com).