



Total Locals Wine Club

July 2017 Tasting Notes

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Hello to all our Total Locals Club Members,

I hope you are all enjoying your summer. Around here we have been dancing to Despacito in the tasting room and taking things nice and slow in the 100 plus degrees heat. We are keeping your wines cool for you so you may need to wait a little while if you are a shipping customer before you get to enjoy them...but it will be well worth it.

The six wines in this club selection are all current tasting room favorites. Each wine is distinctly different from the next and several will be great for barbecues. We are sending along a little gift to get you going and there are recipes from some of our winemakers, especially paired to their wine for you to see here localstastingroom.com/recipes.

First let me introduce you to the Denier Handal 2014 Sagrantino. This varietal was pretty new to me but I have come to love it. Sagrantino is an Italian grape variety that is indigenous to the region of Umbria in Central Italy. It is grown primarily in the village of Montefalco and its surrounding areas, with only a very small amount grown in California. With such small production, the wine is not widely known outside Italy. The grape itself has one of the highest tannic levels of any variety in the world, and creates wines that are inky purple with an almost-black center. The bouquet is one of dark, brooding red fruits with hints of plum, cinnamon, and earth. I asked Dick Handal what his favorite food pairing for his wine was and he suggested [Polenta Grilata con Spinaci e Rubiola](#).

Also in this month's box is the Treasure Hunter 2014 Gypsy Riddle GSM. In the world of wine, the acronym "GSM" is a short-hand reference for a red wine blended from Grenache, Syrah, and Mourvedre. These wines

Locals Enjoying Summer



are known for their bright fruit, extroverted aromas of ripe fruit, dried sage and herbs, and a grippy, pepper-and-herb finish that echoes the wines' aroma.

I think just about everyone that has tasted this wine at Locals has bought several bottles. It is a true crowd pleaser nice and soft on the palate but with beautiful flavor. Some of the best wines in the world are blends of several grape varieties. This is because winemakers have more control over the taste profile of a wine when they use wine grapes as ingredients. The practice of blending is very common even with single varietal wines. The 'GSM' red blend is made from Grenache, Syrah and Mourvèdre. Try it...I think you will like it.

The other four distinctly different wines in this months selection are all current favorites of mine...and of the whole little team at Locals. Please be sure to let us know how you like our selections and drop us a note at yummy@tastelocalwines.com if you want to chat.

Mark your calendars now so you remember your discount windows. Dollar shipping runs from September 4th thru September 11th 2017. Please also note that the maximum order for \$1 shipping is three cases per club member, and excludes shipping to Hawaii, Alaska and Canada. This offer is for new orders only. This shipping window is a bit later than usual because it may take us a little longer to get your wines to you due to the summer heat.

Remember that your 45 day follow up discount runs until September 15th.

Just a reminder for those of you that read to the end of my note, please do not be concerned if it takes a little while for us to get your wine to you safely. Rest assured that your wines are being stored in a temperature controlled facility and we will release them for shipping once temperatures at our destination allow.

Sigue bebiendo buen vino!

Carolyn

**2014 Denier Handal Sagrantino
Dry Creek Valley**

Retail \$35.00, Club price \$28.00
Follow-up price \$26.25

**2012 Bedarra Primitivo
Dry Creek Valley**

Retail \$35.00, Club price \$28.00
Follow-up price \$26.25

**2014 Kitfox Treasure Hunter "Gypsy
Riddle" GSM, Paso Robles**

Retail \$27.00, Club price \$21.60
Follow-up price \$20.25

**2014 Pendleton "Bad Dog" Petite Sirah
Alexander Valley**

Retail \$28.00, Club price \$22.40
Follow-up price \$21.00

**2013 Peterson "Zero Manipulation"
Carignane blend**

Mendocino
Retail \$16.50, Club price \$13.20
Follow-up price \$12.37

**2013 Eric Ross "Struttin' Red" Old Vine
Zinfandel/Tempranillo**

California (Dry Creek Valley/Lodi)
Retail \$42.00, Club price \$33.60
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.
