



# Total Locals Wine Club

October 2017 Tasting Notes

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Hello Total Locals Club Members,

Well this has been an frightening time for us all in Sonoma County. Since the horrible fires have been on the national news daily I know that you have followed what has happened in our area. At this time what I think we all crave is a return to some semblance on normalcy. After almost a week of evacuation alarms our wonderful little hamlet of Geyserville remains unscathed and just as charming as always. As some of you know, I maintain a FaceBook page called [Geyserville.com](http://Geyserville.com) and have documented a lot of what has happened to our town there if you are interested. I am also continually updating my [Locals Tasting Room Facebook page](#) with new information, mostly focused on how we will be bouncing back and how you can help. I truly appreciate the outpouring of support from customers and friends during this difficult time and many of you have asked what you can do to help...the simple answer is buy wine because although I risk sounding self serving, that is one of the things the Sonoma economy depends on. Your words and well wishes mean a lot to us!

Now on to the important business of your October wine club wines. As a team, we have selected 6 wines that we hope will please you and are personal favorites here in the tasting room. Links to all of the tasting notes can be found on our website in the [wine club section](#) and if you need additional information on any of these wines just shoot us an email or give us a call. Keep in mind that those of you in our 3 Red / 3 White club will receive slightly different selections but the notes on the wines can also be found on our website [localstastingroom.com](http://localstastingroom.com)

This quarter I asked my winemakers to talk a little bit about the wines we chose and to give us their suggestions as to what would be a nice food pairing idea. In some instances we are linking out directly to a recipe they recommend. Here are their words:

*From Bill and Susan Arbios:*

**Praxis 2014 Merlot** I love this wine—and Richard has said it is one of the best values at Locals! To me, this wine is smooth and balanced. Merlot is a full bodied grape, but Bill's style makes the wine approachable. I love the deep cherry & berry flavors with hints of vanilla & spice. I pair our Merlot with anything from a roast chicken to flank steak. Our favorite burger would also be a good match.

**Bison Burger:** we have been eating bison recently for the flavor, but ground beef would do fine. For 1 pound of meat or 4 burgers. In a bowl, mix 1/4c bread crumbs and 2 Tbs milk & 2 Tbs Worcestershire sauce to make a panade (keeps meat moist). Add salt & pepper to taste. Mix meat with panade. Divide into 4 patties. Make a well in the center and add 2 Tbs blue cheese (if you like it). Form patty with cheese in center. Cook on griddle, grill or in a pan 2-3 minutes a side.

**Arbios 2013 Cabernet Sauvignon** We have a special love for this wine that carries our name. It was the first wine Bill made for himself and we now make the wine from our own vineyard at the North end of Alexander Valley. The 2013 vintage has nice ripe fruit; it is full bodied and rich with a nice acid backbone. I get flavors of black currant, cherry, cedar and anise. I tend to pair this with simple proteins (lamb chops, steak, etc.) to allow the wine to shine.



Our Mascot Biggie Smalls  
dreaming of Don Angelo

From Jamie Peterson:

**2013 Peterson GSM** What I love about this wine is it's ability to deliver layers of complexity and flavors without ever being heavy or overbearing; a subtle power. By blending different varietals from the same vineyard, there is a common thread throughout the layers.

All this makes the wine very versatile with food pairing, and could take the place of Pinot Noir with certain dishes such as salmon or spice rubbed chicken, or go with heartier winter stews. My favorite pairing with this tribute to the Southern Rhone valley of France is with a simple sausage and lentils with fennel dish. Our vegetarian friends could substitute a nice roasted spicy cauliflower for the sausage.

From Hunter Vogel:

**2016 Treasure Hunter Velvet Venom Pinot Noir** The Rattlesnake Hills is one the most exciting AVA's in Washington State. The mountain vineyards coil through the ancient bluffs and mesas that sit above the Yakima Valley just north of the Willamette Valley in Oregon. This is a rare and special wine. This Pinot Noir is audacious, showing immense power and substance but with an elegant fragility that allows for supreme balance. Aromatics of ham basted in cola yield to rich flavors of cherry bonbon, milk chocolate and savory spice. All held together by silken threads of blackberry and coffee. Drink deep of this satin ambrosia and let the Velvet Venom course through your veins.

From Dick Handal:

**The 2014 Don Angelo Italian blend** is made with 2/3 Sangiovese and 1/3 Sagrantino. Sangiovese is the signature grape of Tuscany and Sagrantino is becoming the signature grape of Umbria. Don Angelo Italian blend is a wine with medium tannins and has a deep red almost black hue and a flavor profile that boasts plums, blackberries, dark cherries, cooked strawberries, earth, and spices.

Don Angelo is a nod to the old country and its cuisines. As a blend of fruit from Tuscany and Umbria, Don Angelo pairs well with rich tomato sauces, pastas like ravioli and pappardelle and meat sauces made with ground beef, duck or rabbit.

Don Angelo also pairs well with grilled steaks or lamb chops and grilled eggplant, mushrooms, peppers and onions.

Thank you all so much for being loyal Locals Club members. Your support means a LOT to us during these difficult times. I know we will rebound with your help and am grateful for each and every one of you. Now to the details of your club benefits.

Be sure to mark your calendars now so you remember your discount window. Dollar shipping runs from November 13<sup>th</sup> through November 20<sup>th</sup>, 2017 so perfect timing to get your Thanksgiving orders in. 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.

Remember that your 45 day follow up discount runs until December 28<sup>th</sup>, 2017

Our thoughts are with all of our LOCALS friends as we work to rebuild our economy.

Best,  
Carolyn

**2013 Arbios Cabernet Sauvignon**  
**Alexander Valley**  
Retail \$35.00, Club price \$28.00  
Follow-up price \$26.25

**2014 Praxis Merlot**  
**Alexander Valley**  
Retail \$24.00, Club price \$19.20  
Follow-up price \$18.00

**2014 Denier Handal "Don Angelo" Sangiovese/Sagrantino**  
**Sonoma County**  
Retail \$32.00, Club price \$25.60  
Follow-up price \$24.00

**2014 Munselle Zinfandel**  
**Alexander Valley**  
Retail \$28.00, Club price \$22.40  
Follow-up price \$21.00

**2013 Peterson GSM**  
**Dry Creek Valley**  
Retail \$38.00, Club price \$30.40  
Follow-up price \$28.50

**2016 Kitfox "Velvet Venom" Pinot Noir**  
**Rattlesnake Hills**  
Retail \$30.00, Club price \$24.00  
Follow-up price \$22.50

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Locals is open  
Everyday from 11AM to 6PM.

We always enjoy hearing from you .  
Drop us a line at:  
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