



Total Locals Wine Club

April 2018 Tasting Notes

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Hello Total Locals Club Members,

Do I have a great selection of wines for you this quarter! Sticking with our 16 year tradition of never sending any of our club members the same wine twice, I bring you six personal favorites for your spring time enjoyment.

As I write this, the sun is shining and the vineyards are green and filled with mustard and wildflowers. Although the brown of Geysers Peak in the distance is still a reminder of the devastating October wildfires, Sonoma County continues to bounce back. There is lots of activity in the vineyard as our agricultural cycle continues unabated. I even overheard some early predictions of a good harvest at our downtown coffee shop this week which bodes well. The blending and bottling happening now serve a crucial purpose in the winery — making room for new wines! All of these processes clear up space in barrels and small tanks so they can be cleaned, prepped, and made ready for the upcoming harvest. The processes start six months in advance in case barrels or tanks need to be replaced or moved, which takes a lot of coordination and time when you're dealing with 10,000-gallon tanks and/or hundreds of barrels.

With the start of spring, most Rosé and white wines are ready for their debuts, which means it's time for winemakers to blend, filter, and bottle. At Locals we have a five Rosé flight lineup going so be sure to stop by.

Now lets see what some of our winemakers have to say about these wines and which foods they most like to enjoy them with starting with with Jamie Peterson and his 2013 Peterson Zinfandel. Here is what Jamie has to say:

Rich aromas of fresh-picked blackberry and boysenberry merge with black pepper and subtle notes of oak. The smooth entry flows into a silken mouthfeel and spicy texture. Delicious ripe cherry merges with a blend of dark berries and just a touch of plum. Traces of mocha, chocolate and orange zest appear near the finish, adding dimension to this stylish Zin. The flavors culminate in the finish, staying on the palate long after the wine has gone.

Pairs equally well with comfort food or an elegant meal. Enjoy it with grilled sausages with mashed potatoes, meatloaf topped with bacon, or garlic and rosemary encrusted rack of lamb.

And here is Tom Parmeson talking about his 2015 Parmeson Pinot Noir :

Aromas of fresh red cherries mingle with fragrant dried herbs and rose petals, while on the palate a medley of stewed redcurrants and red cherries beckon. Allspice, leather, liquorice, star anise, white pepper, cedar and baked prunes round out the palate. This youthful, elegant wine has soft velvety tannins and a lingering finish.

Our Pinot Noir is extremely versatile making it an ideal partner for so many dishes. Some of our favorites include roast chicken, truffle mac and cheese, grilled salmon, lamb curry, mushroom soup, braised duck breast and beef bourguignon.



This quarter we have added a truly unique wine to the mix in the 2014 Denier-Handal Passito made from the Sagrantino grape. The Passito opens to blackberry, blueberry fruit with hints of figs and spice cake, sweet, lush and concentrated blackberry fruit in the mouth with enough acidity to beautifully round out the sweetness and ripe fruit flavors.

We enjoy our Sagrantino Passito as one would enjoy a lush Vin Santo in Italia, with a hot espresso and biscotti to conclude a wonderful meal. Be sure to give this pairing a try. I guarantee you will not be disappointed.

The other three wines in this selection are listed below together with the selections for the Three Red and Three White club. A link to the full tasting notes can be found here on our website localstastingroom.com/tasting_notes and there are lot's of great recipes in our extensive archives.

As always, be sure to mark your calendars to take advantage of both your one dollar shipping window which runs from June 4th through June 11th, 2018 and your 45 day follow up discount which is good until June 6th, 2018. The Minimum order for One Dollar shipping is one case and the maximum is three cases. The offer is for new orders only and excludes Alaska and Hawaii.

I have little doubt that you will love all at the wines in this box. Please do let us know what you think and be sure to follow along with our Tasting Tuesday videos here localstastingroom.com/tasting-tuesdays-patrick for lots of good info on many of our wines.

Come for a visit soon!

Cheers,
Carolyn

All Reds

**2015 Pendleton Mourvedre
Alexander Valley**

Retail \$38.00, Club price \$30.40
Follow-up \$28.50

**2015 Parmesan Pinot Noir
Sonoma Coast**

Retail \$45.00, Club price \$36.00
Follow-up \$33.75

**2010 William Gordon Cabernet
Sauvignon, Alexander Valley**

Retail \$45.00*, Club price \$36.00
Follow-up \$33.75

**2013 Peterson Zinfandel
Dry Creek Valley**

Retail \$29.00, Club price \$23.20
Follow-up \$21.75

**2014 Denier-Handal Petite Sirah
Redwood Valley, Mendocino Co.**

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

**2014 Denier-Handal Passito,
Sagrantino, Dry Creek Valley**

Retail \$30.00, Club price \$24.00
Follow-up \$22.50

Three Reds & Three Whites

**2015 Pendleton Mourvedre
Alexander Valley**

Retail \$38.00, Club price \$30.40
Follow-up \$28.50

**2013 Peterson Zinfandel
Dry Creek Valley**

Retail \$29.00, Club price \$23.20
Follow-up \$21.75

**2014 Denier-Handal Petite Sirah
Redwood Valley, Mendocino Co.**

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

**2017 Parmesan "Indian Springs" Sauvi-
gnon Blanc, Sonoma Valley**

Retail \$23.00, Club price \$18.40
Follow-up \$17.25

**2016 Peterson 3V—Vermentino, Vernaccia,
Verdelho, Bradford Mtn., Dry Creek Valley**

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

**2017 Pendleton GSM Rosé
Moon Mtn., Sonoma Valley**

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

**Locals Tasting Room
is open Everyday
from 11am-6pm**

We always enjoy
hearing from you .

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

Or email us at:
yummy@tastelocalwines.com.

* room price \$50
