



Total Locals Wine Club

January 2019 Tasting Notes

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Hello Total Locals Club members,

Happy New Year to you all! We are off to an exciting beginning at Locals and are adding two new wineries to our lineup which means even more selections for your enjoyment. A. Toraño Vineyards joined us at the beginning of January and we hope to welcome Topel Wines back to Locals in the next month or two.

It is winter here in wine country now which means a pause in the vineyard activity and a bit of a rest for the winery owners and workers ahead of some spring pruning. We have had a good amount of rain...which is most welcome and is setting the stage for a successful growing year. While great grapes are the first ingredient in great wine, most of our winemakers would agree that attention to detail is the second, and detail-oriented tasks dominate the slow winter season for winemakers and cellar hands. During this time, tiny chemical changes are tediously monitored, and older wines delicately maintained to age beautifully.

Another critical, oft-overlooked task post-fermentation and pre-bottling is "topping up." Topping ensures that barrels stay completely full from one season to the next. Because oak is porous, small amounts of wine evaporate through the barrel staves, and are replaced by miniscule amounts of air. While this oxygen exchange is responsible for unique wine flavors like vanilla and tobacco, too much air contact—say, because the barrel is left only 3/4 full—dissolves those tasty complexities, quickly overpowering the fresh fruit tones of a wine.

Amidst the topping mania, which is a near-constant task in the cellar, winemakers use the calm of dormant vineyards to perfect the blends of both new and old wines to be bottled in the coming year. After years of drought, hot summers and early harvests, 2018 was the first vintage in recent memory that returned to what people are calling the "old normal." The entire 2018 growing season was 3-4 weeks later than recent vintages. During the 2018 vintage the winter stayed cool with just enough rainfall and bud break in the vineyards occurred at a more typical time in late March. This set the pace for the grape growing season to continue progressing at a somewhat late yet normal pace. Very little rain or wind during the May flowering period led to a generous but not excessive cluster count. August was very foggy, cool mornings where the sun didn't peek through the marine layer until lunchtime. The only real weather concerns of the entire vintage was a heat spike in June during fruit set and a little rain in late September and then the weather was glorious throughout October with cool, foggy mornings and sunny days. All of our winemakers seem to



Art Toraño in the vineyard

be excited by the prospect of some great wines coming from this vintage assuring us...and our club members, of many more great wines to come.

This quarter we will introduce you to the 2014 Toraño "Mi Cielo" Cabernet Sauvignon from the Alexander Valley and I am pretty certain that a taste of this one will make you want to discover all of Art Toraño's wines. For those of you in our three red and three white wine club you are receiving the A.Toraño "Kick Ranch" Sauvignon Blanc made from Sonoma Valley fruit. Both of these are delicious examples of this wineries excellent wines. Full tasting notes on these, and all the wines you are receiving can be found by clicking here localstastingroom.com/tasting_notes and you will also be receiving my selections from Parmeson Wines, Munselle Vineyards, Eric Ross Winery and Kitfox. We have video tastings of several of these wines on our YouTube channel here <https://www.youtube.com/user/tastelocalwines/featured> which also offers you a fun look at the Locals experience :)

As always, please be sure to mark your calendar and use your one dollar shipping benefit on a minimum of one case and a maximum of 3 cases from February 18th thru February 25th, 2019 and your 45 day discount runs through March 11th, 2019. The dollar shipping benefit is for new orders only and excludes Alaska, Canada and Hawaii.

Let's all raise a glass to a spectacular 2019 and I hope to see many of you in the tasting room through the course of this year.

Cheers,
Carolyn

All Reds

2016 Parmeson Pinot Noir Sonoma Coast

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

2016 Eric Ross "Gout de la Vigne" Grenache Napa Valley

Retail \$48.00, Club price \$38.40
Follow-up \$36.00

2016 Kitfox "One Time Spaceman" GSM Paso Robles

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

2016 Munselle "Osborn Ranch" Zinfandel Alexander Valley

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

2014 Praxis Merlot Alexander Valley

Retail \$24.00, Club price \$19.20
Follow-up \$18.00

2014 Toraño "Mi Cielo" Cabernet Sauvignon Alexander Valley

Retail \$55.00, Club price \$44.00
Follow-up \$41.25

Three Reds & Three Whites

2016 Parmeson Pinot Noir Sonoma Coast

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

2016 Munselle "Osborn Ranch" Zinfandel, Alexander Valley

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

2014 Toraño "Mi Cielo" Cabernet Sauvignon, Alexander Valley

Retail \$55.00, Club price \$44.00
Follow-up \$41.25

2014 Eric Ross "Silver Image" Viognier Russian River Valley

Retail \$34.00, Club price \$27.20
Follow-up \$25.50

2016 Kitfox "The Closer" Chardonnay Central Coast

Retail \$15.00, Club price \$12.00
Follow-up \$11.25

2017 Toraño "Kick Ranch" Sauvignon Blanc, Sonoma Valley

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

**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.
