



# Total Locals Wine Club

October 2019 Tasting Notes

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Hello Total Locals fans,

Its harvest time! The vineyards are a hive of activity, grape laden trucks clog the locals roads and the smell of a new vintages in the air. This may well be the prettiest time of year in wine country and one of our favorites. Our winemakers stop by with tales of the harvest and their excitement is palpable. So far this year the progress has been picture perfect. Of course there were the unexpected heat spikes, a bit of unwelcome rain, and a shortage of vineyard workers. But that comes with the territory, because its farming after all.

As we sit around our dinner tables sipping a great glass of wine we sometimes forget all the work that goes into creating it. Each and every one of the wines in this quarters selection has a story and a passion behind it. This year's harvest comes as the industry continues consolidating. Looming largest for many North Coast grape growers is the result of E. & J. Gallo Winery's \$1.7 billion planned acquisition of more than 30 low-price wine and spirits brands plus six wineries from Constellation Brands Inc. The deal, announced in April, will have an effect locally because many regional growers sell fruit to both companies, and Gallo's purchase includes the Clos du Bois winery in Geyserville, along with notable brands with local ties such as Mark West and Ravenswood. What this means for us at Locals is an even more important emphasis on supporting true small family owned wineries and continuing to bring you the wines you will not find much beyond Sonoma County.

The wines your are receiving include some Gold Medal winners, some of our tasting room standouts and wines selected to pair with cool weather dining and evenings spent around the fire pit. Tasting notes on each of these wines are available on our website at [localstastingroom.com/tasting\\_notes/](http://localstastingroom.com/tasting_notes/). We also have live video tastings of several of these wines with our resident expert and wine educator Patrick on our YouTube channel [youtube.com/user/tastelocalwines](https://www.youtube.com/user/tastelocalwines) so please subscribe and follow along as we move more and more of our content online. Follow all our antics on Facebook at [facebook.com/LocalsTastingRoom/](https://www.facebook.com/LocalsTastingRoom/).

Please contact us at [localstastingroom@gmail.com](mailto:localstastingroom@gmail.com) rather than responding to this email directly if you need to reach us or call 707-857-4900.

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As always, 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 Monday November 11<sup>th</sup> through November 18<sup>th</sup>, 2019. Your 45 day discount runs through November 30<sup>th</sup>, 2019. The dollar shipping benefit is for new orders only and excludes Alaska, Canada and Hawaii. If you use these benefits and would like us to store your wines for a later ship date we would be happy to do so.

For our pick up customers we will be having a little pick up event later this month and we will send an email reminder. For those of you that cannot join us we are offering you a special discount on that day so stay tuned for further details on that also.

We hope you enjoy your October selections. Drop us a note and let us know how you like them and what wonderful food pairings you came up with. We always love to hear from you.

Cheers,

Carolyn

### *All Reds*

**2016 Denier Handal – Zinfandel  
Dry Creek Valley**

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

**2014 Parmeson – Munselle Vineyards –  
Cabernet Sauvignon, Alexander Valley**

Retail \$60.00, Club price \$48.00  
Follow-up \$45.00

**2017 Kitfox – One Time Spaceman –  
Tempranillo blend, Paso Robles**

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

**2012 Topel – Estate Blend – Cabernet  
Sauvignon blend, Mendocino**

Retail \$26.00, Club price \$20.80  
Follow-up \$19.50

**2015 Peterson – Sangiovese  
Dry Creek Valley**

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

**2017 William Gordon – Syrah  
Alexander Valley**

Retail \$40.00, Club price \$32.00  
Follow-up \$30.00

### *Three Reds & Three Whites*

**2016 Denier Handal – Zinfandel  
Dry Creek Valley**

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

**2014 Parmeson – Munselle Vineyards –  
Cabernet Sauvignon, Alexander Valley**

Retail \$60.00, Club price \$48.00  
Follow-up \$45.00

**2017 Kitfox – One Time Spaceman –  
Tempranillo blend, Paso Robles**

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

**2018 Munselle – River Ranch –  
Sauvignon Blanc, Alexander Valley**

Retail \$22.00, Club price \$17.60  
Follow-up \$16.50

**2017 Peterson – 3V – Vermentino,  
Vernaccia, Verdelho, Dry Creek Valley**

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

**2018 Parmeson – Rosé – Pinot Noir,  
Zinfandel, Malbec, Sonoma County**

Retail \$25.00, Club price \$20.00  
Follow-up \$18.75

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

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