



Total Locals Wine Club

January 2020 Tasting Notes

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Hello to all my Total Locals Club members,

Happy New Year! I am so excited to bring you this quarters exciting collection of wines. It's a veritable cornucopia of yumminess with lots of different varietals represented. Sangiovese, Cabernet Sauvignon, Tempranillo, Zinfandel, Petit Sirah and depending on which club you have selected Sauvignon Blanc, Chardonnay and a Sangiovese Rosé. What other wine club can do all that!

Every quarter we get together as a team and talk about our current favorite wines. We think about the season, the foods you might be preparing and eating in winter and which wines would just be fun to share.

It's winter in the wine country now and 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. There is pruning to be done in the vineyards also a 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 minuscule 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.

Most wines aren't 100% varietal specific, despite grape-touting labels. In the U.S, for example, a California Cabernet Sauvignon can contain up to 25% non-Cabernet Sauvignon. Though it sounds deceiving, the rule gives winemakers crucial flexibility in crafting the most refreshing wines by allowing them to combine varieties based on vintage variations. For example, underripe-tasting Cabernet Sauvignon could be cured by a small addition of ripe Merlot, or bold, fruity Zin. Wines are also blended to raise or lower alcohol content, which can have a valuable effect on winery taxes, or to make an slightly sweet wine drier, or a dry wine slightly sweet.



Through hours of mixing, tasting, and calculating, winemakers build a blend, and once it's established, bottling prep takes precedence in the cellar. First wines are "racked" or moved from one vessel to another through huge hoses. Racking separates the clear, bright wine from the sediment that falls naturally to the bottom of the barrel, similar to the sediment found in older or unfiltered wines. The racked wines are then blended in bulk, and allowed to settle (up to 20,000 liters at a time) for several weeks or even months.

As the wine settles before its final journey to bottle we wait for the bright green buds to burst from dormant vines, the cellar doldrums will disappear and it's back to busy all the way through harvest.

All of your club selections are listed below and we love to hear what you think of our selections so don't hesitate to drop us a note. Tasting notes on each wine can be found here localstastingroom.com/tasting_notes/.

Be sure to mark your calendars for your one dollar shipping benefit on a minimum of one case and a maximum of 3 cases from February 10th thru February 17th, 2020. Your 45 day discount runs through March 16th, 2020. The dollar shipping benefit is for new orders only and excludes Alaska, Canada and Hawaii.

Here is to a great 2020!

Cheers,
Carolyn

All Reds

2017 Denier Handal – Sangiovese Mendocino Co.

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

2012 William Gordon Cabernet Sauvignon – Alexander Valley

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

2014 Eric Ross – Tempranillo Lodi

Retail \$42.00 Club price \$33.60
Follow-up \$31.50

2009 Gore – Zinfandel Alexander Valley

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

2013 Peterson – Vignobles – Carignane blend – Dry Creek Valley

Retail \$32.00 Club price \$25.60
Follow-up \$24.00

2016 Kitfox Treasure Hunter "Indoorsy" GSM + Petite Sirah Paso Robles

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

Three Reds & Three Whites

2017 Denier Handal – Sangiovese Mendocino Co.

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

2012 William Gordon – Cabernet Sauvignon – Alexander Valley

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

2014 Eric Ross – Tempranillo Lodi

Retail \$42.00 Club price \$33.60
Follow-up \$31.50

2018 A.Toraño – Kick Ranch Sauvignon Blanc – Sonoma Valley

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

2018 Kitfox Treasure Hunter "Trophy Wife" – Chardonnay Russian River Valley

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

2018 Denier Handal Rosé – Sangiovese Mendocino Co.

Retail \$18.00 Club price \$14.40
Follow-up \$13.50

**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:
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