



# Total Locals Wine Club

## January 2021 Tasting Notes

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Hello, Total Locals Club members,

What a year it has been. I truly hope this note finds you in good health and looking forward to better times ahead. I thought I would share an excerpt from one of my favorite short poems with you this quarter as the sentiment seems appropriate.

"Waste not your Hour, nor in the vain pursuit  
Of This and That endeavor and dispute;  
Better be merry with the fruitful Grape  
Than sadden after none, or bitter, fruit."

-Omar Khayyam

I hope that you will all be merry with the fruitful grapes in this quarters club selections!

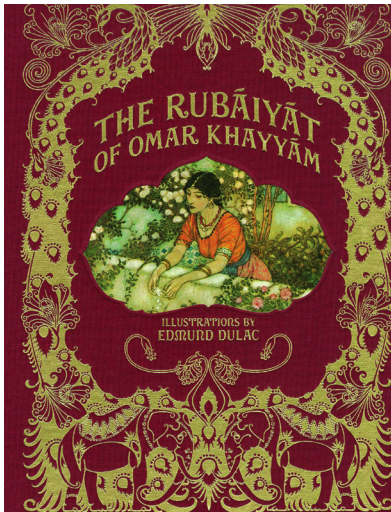
As always, we are sharing some of our current favorite wines with you. The Kitfox Treasure Cellars 2018 Oakville Blend is a special treat.

It's been quite a while since Treasure Cellars released a new wine. It's because finding such a diamond is difficult so as owner Hunter Vodal says, enjoy this ravishing Bordeaux-blend from the finest appellation in all the land.

This wine is tense, focused, and brawny. Dressed from head to toe in black cherry, it buzzes in soft layers of creamy texture and bright red and black fruit. The effusive tannins are like a tamed lion, dangerous yet approachable and they coat the second layer of flavors made up of robust cassis, maple, and exotic Asian spice. With a huge vein of crushed rock-like minerality that sparkles like gold through the finish this wine is a beautiful example of art and nature coming together in seamless harmony.

The Denier Handal 2018 Family selection is also a treat. Since this is a brand-new release you may want to lay this one down for a month or two, but it is also tasting yummy right now so it's up to you. The wine has a rich ripe fruit nose with strong elements of lanolin and leather. In the mouth concentrated ripe and jammy black cherry-berry fruit expands with nutmeg spice, mocha, cocoa, and chewy, grippy tannins. A great wine to pair with roasted root vegetables and pot roast. Break out that slow cooker and go to town.

Next up is the Peterson 2016 Sangiovese. The Sangiovese varietal is best known as the basis for the great wines of Tuscany. In California, as in Italy, Sangiovese will only show its best in a very few and favored locations. This 100% Sangiovese wine comes from two vineyards in the Dry Creek Valley that are such sites. Aged for 22 months in older, neutral 60-gallon barrels this allows the varietal flavors to shine.



Those of you in our Three Reds and Three Whites club will soon be enjoying two great Chardonnays as part of your shipment. We thought it would be fun to partially mimic what we do in the tasting room and let you compare two wines of the same varietal side by side. The Munselle Coin-Flip Ranch (which is a nod to the family history of how the vineyard was acquired) is a beautiful Chardonnay in the line of Classic California beauties. Golden in hue, Orchard fruit – mainly pear, and creamy with a little Bit O’Honey led by really nice, toasted yeast and vanilla. This would pair beautifully with a nice Cambozola cheese and crunchy baguette, a cream-based seafood dish, or your gorgeous roast pork!

Treasure Hunter brings us Halcyon for fond memories of that Trophy Wife Chard who didn’t linger long. That’s OK because you can just sit and enjoy the beautiful aromas of Meyer lemon bars & ripe stone fruit, then settle in to even more nectarine and peach mingling with sweet pineapple with just the right amount of oak, before leaving some lovely florals that might remind you of the happier times. This wine will stand against a nice hard cheese like a Ricotta Salata or Gouda, grilled halibut, or a spatchcock chicken under a brick.

Above are just a few of your six selections and you can click here: <https://localstastingroom.com/club-tasting-notes/> for the full tasting notes on each wine.

While we remain closed for tastings indoors, we are currently open for business Wednesdays through Saturdays from noon to 4 pm. You may pick up your wines, buy more, and come by to say a masked hello if you are in the area. We will be shipping wines as usual to those of you on our ship-to list. I know many of you are currently working from home. So if we’ve previously shipped to a business and we need to change that, please let us know by emailing [localstastingroom@gmail.com](mailto:localstastingroom@gmail.com) as soon as possible so we can make the change on our end.

Your 45-day follow-up discount runs until March 5th, 2021. Take advantage and stock up! We’re also running lots of special offers so be sure you are checking out our emails and following us on social media.

My fervent wish is that we will all be together again soon. Stay healthy and keep drinking great wine!

Carolyn

**Mostly Reds**

**2018 Kitfox Mumbo Jumbo Pinot Noir California**

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

**2018 Kitfox Oakville Blend Napa County**

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

**2018 Denier-Handal Family Selection Syrah Blend - Dry Creek Valley**

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

**2013 William Gordon Cabernet Sauvignon Alexander Valley**

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

**2016 Peterson Sangiovese Dry Creek Valley**

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

**2014 Torano Salome Petite Sirah Russian River Valley**

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

**3 Reds / 3 Whites**

**2018 Kitfox Mumbo Jumbo Pinot Noir California**

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

**2018 Kitfox Oakville Blend Napa County**

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

**2018 Denier-Handal Family Selection Syrah Blend – Dry Creek Valley**

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

**2016 Munselle Chardonnay Coin Flip Ranch - Alexander Valley**

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

**2019 Kitfox Halcyon Chardonnay Napa Valley**

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

**2019 Peterson Rose Bradford Mountain – Dry Creek Valley**

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

**Until further notice, Locals will be open Wednesdays through Saturdays from noon to 4pm.**

We always enjoy hearing from you.

Drop us a line at:  
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Or email us at:  
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