



# Six Bottle Wine Club

April 2022 Tasting Notes

[www.localstastingroom.com](http://www.localstastingroom.com)

(707) 814-0713

## MAIL

1083 Vine Street #213  
Healdsburg, CA 95448

## PHONE

(707) 814-0713

## WEB

[www.localstastingroom.com](http://www.localstastingroom.com)

## EMAIL

[contact@localstastingroom.com](mailto:contact@localstastingroom.com)

Dear Locals Wine Club Family,

It's pouring outside as we write this letter to you. We are so grateful for the rain. It means so much to us in California. All your beloved winemakers here at Locals are finally breathing easier now. For the moment. Let's hope it continues. The precarious balance between not enough and too much rain at the wrong time has always been a challenge in growing our premium Sonoma County grapes for your wine. The drought and fires of recent years have made us grateful for any rain that falls. You can be sure that we are always working, diligently adapting our cultivation practices to bring in first class vintages. Will April showers bring September flowers? One can hope and we will be here to make it happen.

In the meanwhile, with our current clubs, we will shower you with bottles of delicious wines for you to enjoy with family and friends in celebration of Spring. These wines and vintages have been carefully selected and arranged in a bouquet full of enchanting aromas and delicious flavors. Depending on your club membership, your Spring selection of wines will include:

- **Torano 2021 Sauvignon Blanc** - Retail \$32.00/Club price \$25.60/Follow-up \$24.00
- **Denier-Handal 2016 Sagrantino** - Retail \$40.00/Club price \$32.00/Follow-up \$30.00
- **Dot 2019 The Player** - Retail \$45.00/Club price \$36.00/Follow-up \$33.75
- **Drive 2021 Rose of Pinot Noir** - Retail \$28.00/Club price \$22.40/Follow-up \$21.00
- **Eric Ross 2020 Struttin Red** - Retail \$48.00/Club price \$38.40/Follow-up \$36.00
- **Eric Ross 2018 Struttin White** - Retail \$28.00/Club price \$22.40/Follow-up \$21.00
- **Munselle 2013 Cabernet Sauvignon** - Retail \$65.00/Club price \$52.00/Follow-up \$48.75
- **Peterson 2017 Mendo Blendo** - Retail \$20.00/Club price \$16.00/Follow-up \$15.00
- **William Gordon 2017 Hillside Blend** - Retail \$36.00/Club price \$28.80/Follow-up \$27.00



**A. Torano 2021 Sauvignon Blanc** has the unmistakable vigor and fruit of Sauvignon Blanc without any grassy or green flavors. The cool site allows the grapes to hold onto its acidity and the combination of the soils and concrete tank fermentation allows the minerality of the wine to shine. The wine has balance and great mouthfeel without being cloying. It finishes with an uplift of clean bright fruit. Pair with simple, lightly seasoned white fish such as cod, sea bass, snapper, sole, haddock, or halibut. It is also a fantastic match for sushi.

**Denier-Handal Sagrantino 2016** is an estate bottling of the fruit that Dick Handal introduced to our county, planting at the family vineyard in Dry Creek. This bold wine produced by Denier-Handal is a true example of the classic Umbrian Sagrantino. The 2016 vintage is well balanced with an earthy, deep nose and rich, spicy flavors framed by hints of dried rose petals, warming spices and tobacco. When you have an opportunity to discuss this wine with Dick, he will tell you what he loves about this variety of grape and why he was compelled to plant it. Pair this wine with complex spiced foods, we love it paired with Kibbeh, lamb curries, herb-roasted whole fish, and hearty southern Italian pasta dishes.

---

**Dot Wine 2019 “The Player”** is the latest Pinot Noir from Lise Asimont & Shawn Phillips. Their boldest expression of Pinot yet, the Player shows big and velvety with juicy black cherries and darkest plum flavors. As Lise describes it, this wine is intense, dark & stormy (but without the Ginger Beer). A double cut pork chop is just the thing for this wine, but if you are feeling adventurous, try whipping up some roast chestnut pudding!

**Drive Wines 2021 Rose of Pinot Noir** is a light mineral driven Rose. We have two new vintages of Pinot Noir at Locals from fruit from the same vineyard and they are vastly different because of the winemaker and their own interpretation of the fruit. Drive’s Rose is fresh, clean and the fruit balance is of light stone fruit like white cherries and first of the season strawberries. You’ll enjoy this wine on its own or pair it with your favorite ramen dish or roast trout or Arctic Char.

**Eric Ross 2020 “Struttin Red”** is a Spanish varietal blend this year of 90% Graciano and 10% Garnacha. The wine is big and fruit forward. Its soft acids and fresh flavors set it apart from previous vintages of Struttin Red. Winemaker Eric Luce does wonders with these two varieties and we love the expression that comes through. It is an easy to drink, approachable red that pairs well with anything from grilled vegetables, chicken, and fish to spring pasta dishes like potato gnocchi with asparagus and peas. Yes, I said asparagus. When prepared well, it’s a really good pairing that is quite common in Spain.

**Eric Ross 2018 “Struttin White”** is made with Verdejo grown in Lodi, California. Verdejo is a grape variety that hails from Spain and North Africa. Lodi has similar growing conditions to Spain and this wine showcases this fruit beautifully. High acid, tart and fruit driven, Struttin White is a great wine to have on its own or paired with foods like ceviche, potato dishes like Tortilla Española, Raw Bar, and more.

**Munselle Vineyards 2013 Cabernet Sauvignon** with fruit from Wasson Ranch. The Munselles are one of the oldest wine growing families in Alexander Valley. As many know, they are famous for their Cabernet. Its classic Alexander Valley fruit boasts big flavors and intense aromas that certainly complement a good steak, as well as a beautifully ripe triple cream cheese like Cowgirl Creamery Mt. Tam.

**Peterson 2017 “Mendo Blendo”** is a great blend of Petite Sirah, Syrah, Carignan, and Grenache – “The blended noble beast” as Fred & Jamie boast. Made with fruit 100% sourced from the sustainably farmed Tollini Vineyard in Mendocino. Mendo Blendo is a great full-flavored wine and it’s a great pairing with all your favorite foods. Quickly a house favorite for its intensity, it does well against an aged Gouda, Cassoulet, short ribs braised in the same wine.

**William Gordon 2017 “Hillside Blend”** brings together some of the best qualities from your favorite William Gordon vineyards: 65% Estate Petite Sirah brings blueberries, minerality, great acidity, and a rich mouthfeel; 20% Estate Cabernet Sauvignon adds ripe plum & cassis along with pencil shavings and worn saddle leather; 15% Zinfandel from Rink Ranch ties it together with cedar & cigar box tones along with ripe summer berries and spice. Such a treat to enjoy on its own, with charcuterie, a Juicy Lucy burger, a Sunday roast with root vegetables, or Unagi.

It’s been such a pleasure getting to know you and see many of you return to Locals after a long hiatus due to the pandemic. We look forward to seeing more of you return to Geyserville to Locals to pick up your club wines, to renew friendships, taste new vintages of old favorites, and get to know completely new wines. We are and have been busy again on the weekends and look forward to your visits. As always, you can walk in but if you feel like you would like to make an appointment, please don’t hesitate to do so.

We are more than happy to ship your wine if you still feel unsure about traveling, even just in the Bay Area. Of course, we can’t wait to see you in the room but we completely understand that you might not be able to travel just yet. Shipping becomes a good option because we would love for you to get your wines and start to enjoy them! We are also happy to help you with more pairing suggestions and menus and if you are planning to visit, we can suggest some restaurants that are boasting dishes that will pair nicely with your wine selections. Doralice writes up the recipes and is happy to help with them and with pairings.

Patrick is great at sharing his expert palate with you to better understand what you’ll be receiving. Stig is here to help you get the fullest out of your tasting with historical notes and facts. Dick is happy to share his history in grape growing and winemaking as do all of our winemakers in sharing their expertise and experience.

We hope you enjoy these selections. As always, tell us what you loved, what you’d like to order again and what you paired with them. Feel free to share your tasting notes with us and with the entire Locals “family”.

Thank you for your continued support of Locals as a unique independent business.

To your health!  
¡Salud!

Doralice, Patrick, Stig, and Dick

---

---

# Recipes

## Jicama Salad with Lime and Chili

Yield: 4 portions

½ med sized jicama, peeled, cut into sticks  
3 T fresh lime juice  
1 T sugar  
¼ tsp piment d'espette powder  
2 T finely chopped mint  
1 blood orange or tangerine, cut into supremes  
4-5 little gems (baby romaine lettuce), washed and pulled apart, torn or sliced if preferred

1. Mix in a bowl the jicama, lime juice, sugar, piment d'espette, mint and then taste, adjust the seasonings.
2. Cover and refrigerate for 3 hours. Mix a couple times during the chill to make sure the ingredients are fully mixed.
3. When ready to serve, place lettuce leaves in serving bowls, top with jicama, citrus supremes, garnish with more mint and season with salt and pepper.
4. Take care not to add salt during the marinade because the combination of salt and sugar with "cure" and wilt the jicama. Salt concentrates the flavor.

This citrus marinade without the jicama can be doubled and use to marinade chicken or fish to make ceviche.

Pairs great with Eric Ross's Struttin White, A. Torano's Sauvignon Blanc and Drive Wines Rose of Pinot Noir.

## Olive Oil Cake

3 eggs  
2 cups sugar  
1 ½ cup olive oil  
1 ¼ cup milk  
3 Tablespoons grated lemon zest  
2 cups all purpose flour  
1 Teaspoon baking powder  
Big pinch salt

1. Preheat oven to 350F. Generously butter and flour a bundt pan or spring form pan
2. In a large bowl, whisk together the eggs and sugar. Whisk in the oil, milk and zest.
3. In another large bowl, stir together flour, baking powder, and salt. Make a well in dry ingredients and slowly pour in egg mixture. Stir just until blended. You don't want to overmix.
4. Pour the batter in the prepared pan.
5. Bake until a toothpick comes out clean.
6. Place cake on a rack to cool for 10 min then turn out onto plate.

Keep in an airtight container or in the refrigerator.

Great served with fresh fruit and whipped cream

**Locals is open Wednesday thru Sunday from 11 AM to 6 PM**

We always enjoy hearing from you.

Drop us a line at: 1083 Vine Street #213 Healdsburg, CA 95448.

Or email us at: [contact@localstastingroom.com](mailto:contact@localstastingroom.com)

---