



Case Wine Club

May 2022

www.localstastingroom.com

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Dear Locals Wine Club Family,

Patrick, Doralice and Dick have put together a selection for your May shipment and depending on your preferences, you'll receive an assortment from the following wines:

- Denier-Handal 2018 Don Angelo "Montefalco-style" blend.
- Denier-Handal NV Ottant'anni "Super Tuscan-Style" Blend
- Dot The Player Pinot Noir
- Drive 2019 Zinfandel Puccioni Ranch
- Eric Ross 2020 Struttin Red Graciano/Grenache Blend
- Gore 2013 Zinfandel
- KitFox 2018 Treasure Cellars Pinot Noir Dijon Clone 777
- Munselle 2017 Chardonnay Coin-Flip Ranch
- Munselle 2018 Zinfandel Osborn Ranch
- Peterson 2018 3V Mediterranean White Blend
- Peterson 2017 Petit Verdot
- Torano 2017 El Duende Syrah
- Torano 2021 Sauvignon Blanc Kick Ranch
- William Gordon 2018 Hillside Blend - Petite, Zin, & Cab
- William Gordon 2014 Cabernet Sauvignon



If you're in the area, we hope to see you in the tasting room anytime. We will offer a 25% discount to Active-Duty personnel for Armed Forces Day on May 21. We will be open both Saturday and Sunday of Memorial Weekend (If you pick up this weekend, we will offer you a 25% discount on all wine purchases in the Tasting Room. We will be closed on Memorial Day.

We will be adding new recipes to the website for you to peruse. Looking forward to continuing to meet more of you as you visit us this summer.

Thank you!

Doralice, Patrick, Stig, and Dick

May 2022 Case Club Selections and Pricing

**Denier-Handal NV Ottant'anni
Mendocino & Sonoma Counties**

Retail \$50.00 Club price \$40.00
Follow-up \$37.50

**Denier-Handal 2018 Don Angelo
Mendocino & Sonoma Counties**

Retail \$32.00 Club price \$25.60
Follow up \$24

**2019 Dot The Player
Russian River Valley**

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

**2019 Drive Zinfandel
Puccioni Ranch**

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

**2020 Eric Ross Struttin Red
Lodi AVA**

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

**2013 Gore Zinfandel
Alexander Valley**

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

**2018 KitFox Treasure Cellars Dijon Clone 777
Sonoma Mountain**

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

**2018 Osborne Ranch Zinfandel
Alexander Valley**

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

**2017 Peterson Petite Verdot
Dry Creek Valley**

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

**2017 A. Torano El Duende Syrah
Bennett Valley**

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

**2017 William Gordon Hillside Blend
Alexander Valley**

Retail \$36.00 Club price \$28.80
Follow-up \$27.00

**2014 William Gordon Cabernet Sauvignon
Alexander Valley**

Retail \$50.00 Club price \$40.00
Follow up \$37.50

**2018 Munselle Coin Flip Ranch Chardonnay
Alexander Valley**

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

**2018 Peterson 3V
Sonoma County**

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

**2021 A Torano Sauvignon Blanc
Kick Ranch**

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



Recipe

Southwestern Pork Posole

A great standard recipe from friend Steve Sando of Rancho Gordo. Rancho Gordo products can be found online and at gourmet stores. He is known for growing heirloom bean varieties and his recipes are well tested and loved.

For the Meat & Broth:

- 2-4 lbs bone-in pork shoulder, chopped into large chunks
- ½ onion, chopped
- 4 garlic cloves, peeled & smashed
- 1 bay leaf
- 1 T salt, or to taste
- For the Chile Sauce:
- ¼ c pure red chile powder
- 2 cloves
- 1 tsp ground cumin
- 2 tbsp oil or lard
- ¼ onion, chopped
- 3 garlic cloves, peeled & smashed
- Salt to taste

To finish:

- 4-6 cups cooked prepared hominy, plus 2 cups of reserved cooking liquid
- Garnishes:
- Radishes, sliced thin
- Onion, finely chopped
- Dried Mexican oregano
- Romaine or iceberg lettuce, sliced very thin
- Mexican limes or key limes, quartered
- Avocado, cubed

1. In a large stockpot over medium-high heat, add the pork, onion, garlic, bay leaf, salt and enough water to cover the pork by 1 inch.
2. Bring to a boil, then immediately reduce heat to a gentle simmer, using a lid to help regulate temperature as needed. Continue to simmer until the meat is tender and falling off the bones.
3. Remove the pork pieces to a platter. Once cool enough to handle, separate the meat, discarding bones and skin.

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
