



Locals Six Bottle Wine Club

March 2025

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Dear Locals Club Members,

Last night, I was served a pasta dish with squid-ink cavatelli, the first favas of the season, seared scallops, beech mushrooms, and sea beans. The neighboring table was enjoying the dish with an unoaked Chardonnay. I also recommended a couple of other wines, including Garnacha Blanca and Verdelho. When I recreate this dish, I would try it with Eric Ross's 2018 Struttin White or another aromatic white wine, such as his 2018 Albarino.

It was great to enjoy a dish with the promise of spring. Especially since outside the restaurant, it was pouring rain.

Today, you wouldn't know that spring is around the corner. Flooded vineyards, mudslides, and rivers cresting with so much rain would lead you to think that that wisp of bright green spring vegetables in my dish was a figment of my imagination.

I'm channeling those vegetables as we prepare your first club of 2025. Trying to choose wines that will pair with those beautiful vegetables that you should begin to see at your farmer's markets and grocery stores. Inspiring you to cook familiar dishes as well as to be creative and try new recipes.

For this club, we are offering the following wines. They will ship out, pending the weather, the second week of March. Your credit cards will be charged on March 1, so we have time to process the orders.

If you are picking up your club, you'll be able to do so by March 15.

- Denier-Handal 2020 Sangiovese - Venturi Vineyard, Mendocino
- Denier-Handal 2012 Vintage Cabernet Sauvignon- Handal Vineyard, Dry Creek Valley
- Drive 2021 Syrah - Canihan Vineyard, Sonoma Coast
- KitFox 2023 Mumbo Jumbo Pinot Noir - Central Coast
- Eric Ross 2016 Nick's Block Pinot Noir - Russian River Valley
- KitFox 2021 School Night Red - Barbera, Petite Sirah, Zinfandel Blend
- Munselle Vineyards 2018 Cabernet Sauvignon - Wasson Ranch, Alexander Valley
- Denier-Handal 2021 Verdelho - North Coast
- Eric Ross 2018 Struttin White - Garnacha Blanca, Bokisch Vineyards, Lodi

If you are a custom club member, Zach and I will be reaching out to you towards the end of February and helping you curate your first shipment of the year.

Thank you for being a Locals customer and welcome to spring!

Cheers!

Dick, Doralice, Zach



Wines & Pricing

6 Bottle Mixed

Denier-Handal 2020 Sangiovese

Retail: \$40.00
Club price: \$32.00

Denier-Handal 2012 Estate Cabernet Sauvignon

Retail: \$68.00
Club price: \$54.40

Drive Wines 2021 Canihan Vineyards Syrah

Retail: \$38.00
Club price: \$30.40

KitFox 2021 School Night Red

Retail: \$15.00
Club Price: \$12.00

Denier-Handal 2021 Verdelho

Retail: \$25.00
Club Price: \$20.00

Eric Ross 2018 Struttin' White

Retail: \$28.00
Club Price: \$22.40

6 Bottle Red

Denier-Handal 2020 Sangiovese

Retail: \$45.00
Club price: \$36.00

Drive Wines 2021 Canihan Vineyards Syrah

Retail: \$38.00
Club price: \$30.40

Eric Ross 2016 Nick's Block Pinot Noir

Retail \$56.00
Club price: \$44.80

KitFox 2021 School Night Red

Retail: \$15.00
Club price: \$12.00

KitFox 2022 Mumbo Jumbo Pinot Noir

Retail: \$15.00
Club price: \$12.00

Munselle Vineyards 2018 Wasson Ranch Cabernet Sauvignon

Retail: \$68.00
Club price: \$54.40



Squid Ink Cavatelli with Fish & Spring Vegetables

yield: 4-6

Cavatelli Dough:

- 8 ounces ricotta
- 2 cups all-purpose flour, plus more for dusting
- 2 tablespoons milk
- 1 tablespoon squid ink (if you prefer not to use squid ink, you can omit)
- 1 large egg

Sauce:

- 16 ounces Flaky white fish like sole or halibut or lump crab meat
- 2 tablespoons extra-virgin olive oil
- 1 carrot, roughly chopped
- 1 stalk celery, roughly chopped
- 1/2 bulb fennel, roughly chopped
- 1/2 large onion, roughly chopped
- Pinch red chile flakes
- 1 1/4 sticks unsalted butter
- Kosher salt
- 2 teaspoons tomato paste
- 3 cloves garlic
- 1/2 small bunch fresh thyme
- 1/2 small bunch fresh rosemary
- 1/2 small bunch fresh basil plus 1/4 cup chopped basil
- 1/2 small bunch fresh parsley plus 1/4 cup chopped parsley
- 1 1/2 cups shellfish stock or vegetable stock
- 1 cup white wine (preferably the one you are drinking)
- 2 ounces bourbon
- 1 tablespoon minced preserved lemon
- 1 teaspoon Calabrian chile paste
- 1/4 cup blanched fresh peas or unblanched frozen peas
- 1/4 cup fresh asparagus shoots, spring onion or favas
- 1/4 cup marinated artichoke hearts
- Garnish Pea shoots or other sprouts or microgreens

Directions

Special equipment: a high-powered blender; a cavatelli maker (see Cook's Note) for shaping the dough.

For the Dough:

1. Combine the ricotta, flour, milk, squid ink and egg in a stand mixer fitted with a dough hook.
 2. Knead in the mixer for 5 minutes.
 3. Form into a ball, then pat into a rectangle about 1/4 inch thick.
 4. Wrap the dough in plastic wrap and let it rest for about 1 hour in the fridge.
 5. Make sure your board is floured.
 6. Cut the dough into 3/4- to 1-inch strips.
 7. Lightly roll each strip into a rope.
 8. Feed each rope through a cavatelli maker.
 9. Place the cavatelli in a single layer on large baking sheets that have been dusted with flour, making sure they are not touching one another.
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Squid Ink Cavatelli with Fish & Spring Vegetables

yield: 4-6

For the Sauce:

1. Heat the olive oil in a large sauté pan over medium-high heat.
2. Add the carrot, celery, fennel, onion, chile flake, ½ stick of the butter and a large pinch of salt.
3. Sauté for 4 to 5 minutes until the vegetables start to soften.
4. Add to the pan along with the tomato paste, garlic, thyme, rosemary, basil, parsley and 4 tablespoons (1/2 stick) butter.
5. Cook for another 4 to 5 minutes, then add the shellfish stock, white wine and bourbon. Continue to simmer for 15 to 20 minutes.
6. Transfer the contents of the pan into a high-powered blender.
7. Blend the sauce just for a few seconds until blended but not totally smooth.
8. Strain through a fine-meshed sieve into a bowl and reserve the liquid.
9. Discard the solids.

For the Fish:

1. Add the remaining 2 tablespoons butter to a large high-sided sauté pan over medium-high heat.
2. Add the preserved lemon and Calabrian chile paste and melt with the butter until fragrant.
3. Add the reserved sauce and simmer a few minutes.
4. Add the pieces of fish or crab and saute. Make sure not to overcook the fish.

(You can do this ahead and add just before serving)

Cook the Pasta:

1. Bring a large pot of salted water to a boil.
2. Drop in the pasta (try to shake off as much of the flour as possible before) and cook for a few minutes.
3. The cavatelli are done when they float to the top.
4. Add the cavatelli directly into the sauce with the fish and vegetables.
5. Serve in wide bowls and garnish with chopped basil and parsley.

Technique Note:

1. If you do not have a cavatelli maker, cut each strip into 1/4- to 1/2-inch rectangular pieces.
 2. Using your index finger, apply gentle pressure on the dough, dragging it toward you. There should be a slight curl that forms.
 3. Place the cavatelli in a single layer on large baking sheets that have been dusted with flour, making sure they are not touching each other.
 4. Continue until all the dough has been formed into cavatelli.
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