



Wine Club

May 2025

www.localstastingroom.com

(707) 986-2001

Dear Locals Club Members,

It's spring (although you wouldn't know it from the freezing temperatures and snowfall)! Let's pretend it's spring, and with that, let's talk about food to pair with your upcoming May Club shipment.

At Locals, we are always drumming up ideas for fun gatherings to enjoy the fruits of the season and all the wines in the room. You help us with that when you stop in, spitball your favorite meals that you have enjoyed while in Sonoma County and what you might consider eating with the wine you've just tasted.

Last month, we had a great conversation with some club members. We were talking about an Iron Chef dinner at home. Not the stress-induced event that you see on the food network, but more of a collective of ideas shared with friends and family and the production of a menu a la minute!

My father and I have hosted these fun dinners, and what makes them fun is that everyone has a different perspective that they would like to share in the upcoming meal. The same type of perspective that you find when you and a friend taste a wine and you each taste something different.

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The conversation revolved around creating a menu using your whole wine shipment. We realize that this can be moderate and light if you are a 3 bottle club member, a little more advanced if you're a 6 bottle club member, and a full-blown party if you are a case club member!

We are going to try our best to get your wines to you as early in May as possible so that if you're itching to throw a soiree, you can do so...weather permitting, state approvals permitting (thank you Arkansas & Kentucky for your patience), and shipping schedules permitting.

In any case, the meal can follow the same structure as a regular menu, with appetizers, first and second courses, and dessert. You can make it as formal or as casual as you'd like. We always encourage you to loop in a couple of solid friends you can count on to execute the meal so you aren't left doing all the work.

For an Iron Chef, the hosts provide many of the ingredients. When all your guests are present, you reveal the ingredients, wines, and theme. We like to make sure we have a good assortment of vegetables, fruits, dairy products, spices and some exotic ingredients. Also, providing a laptop for a quick search of ingredient pairings and some cookbooks will help you and your guests make the most of the experience. Then you play. teams of 3 to 5 are best for a party such as this.

For this upcoming club we have selected the following wines. Additionally, if you are interested in adding more wine to your shipments or would like to reach out about your annual holiday orders, you can do so as soon as now. Call us and we can work out the details. We have lots of last cases, discounts and library wines available as well.

We have a healthy mix of new vintages from your favorite wineries such as Denier-Handal's 2020 Sangiovese, Eric Ross 2023 Grenache Rose, William Gordon's 2016 Cabernet. Drive Wines 2022 Zinfandel is here and 2021 KitFox Moon Duck is back in stock. William Gordon's 2017 Petite Sirah is here as is Denier-Handal's 2018 Cabernet and 2018 Sagrantino.

Locals is open Wednesday thru Saturday 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

Your cooking time and dining time are organized so that everyone fully enjoys the experience.

Provide an appetizer that can be enjoyed while cooking and that you can eat in one bite, so your guests aren't wrestling to eat. Wrestling should be reserved for prying finicky corks out of bottles!

Feel free to reach out to us about any recipe advice and cooking techniques. We are here to help you play with your food and enjoy your wine selections. As usual, we will add some recipes to the website, and in addition, we encourage you to reach out to your winemakers and ask for their tips on what to pair with their wines. They love to hear from you, and their contact info is on the Locals website.

May 2025 Clubs Wine Selection:

Rose & Whites:

- Denier-Handal 2021 Chenin Blend
- Denier-Handal 2021 Viognier
- Drive Wines 2023 Rose of Zinfandel
- KitFox Cava
- Munselle Vineyards 2020 Chardonnay
- Munselle Vineyards 2022 Sauvignon Blanc



Reds:

- Denier-Handal 2019 Don Angelo
- Denier-Handal 2020 Dolcetto
- Denier-Handal 2020 Family Blend
- Denier-Handal 2018 Cabernet
- Denier-Handal 2017 Sagrantino
- Denier-Handal 2009 Zinfandel
- Drive Wines 2021 Quan Pinot
- Drive Wines 2022 Zinfandel
- Eric Ross 2019 Gout de la Vigne
- Eric Ross 2014 Immigrant
- Eric Ross 2017 Old Vine Zin
- Eric Ross 2021 Tempranillo
- KitFox 2023 Mumbo Jumbo Pinot
- Munselle Vineyards 2022 Zinfandel
- William Gordon 2020 Syrah
- William Gordon 2019 Zinfandel

Menu Ideas:

- **Lemony artichoke deviled eggs**
 - Chenin Blend, Sauvignon Blanc, Chardonnay
 - **Falafel & Beet Toum (yogurt sauce)**
 - Chardonnay, Viognier, Rose of Zinfandel, Cava
 - **Grazing boards**
 - Pretty much every bottle has a friend on a board
 - **Crostini blue cheese & caramelized onions or roast tomatoes, basil and pecorino**
 - Zin, Syrah, Family Blend, Pinot
 - **Bacon-wrapped dates**
 - Pinot, Gout de la Vigne, and Zin!
 - **BBQ meats: smoky chicken**
 - Dolcetto, Pinot, Tempranillo, Sagrantino
 - **Pork riblets or full racks**
 - Sagrantino, Pinot, Syrah, Gout
 - **Argentinian mixed grill**
 - Sagrantino, Zin, Tempranillo, Immigrant Cab
 - **Mushroom or Veggie Sliders**
 - Great with any wines!
 - **Grilled asparagus**
 - Don't listen to the critics, asparagus is delicious with wine!
 - **Fried chicken & Tots**
 - Fried critters are delicious with whites, cava and rose!
 - **Chocolate pudding cups**
 - Quick, easy & great with whatever is left in your glass!
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If you are getting your wines shipped, they will go out the second and third week of May. If you are picking up, you can pick up your current plus any old shipment by May 8. We invite you to come visit us this summer and pick up your older clubs, enjoy shopping in the tasting room, which now includes some vintage tableware and specialty foods.

If you are traveling, please let us know as soon as possible so we can hold your wines and the dates we should expect to ship or when you'll be picking up!

Upcoming Important Dates:

- Credit cards run: May 1
- Pop-up Shop: May 3 Luminous Lights: Candles
- Clubs shipped: May 8 - 15
- Pick ups: May 8 - 31
- Geyserville Stroll: June 21
- Inventory: June 30

Thank you for your support of Locals. We look forward to seeing you in the room, hearing about what wines you enjoyed, and if you tried out the Iron Chef event concept!

Cheers!

Dick, Doralice, Zach



May 2025 3 Bottle Club Selections and Pricing

Mixed:

Denier-Handal Sagrantino 2017

Retail \$40.00

Club Price \$34.00

Drive Wines Olson Vineyard Zinfandel 2022

Retail \$36.00

Club Price \$30.60

Munselle Vineyards Coin Flip Ranch Chardonnay 2020

Retail \$38.00

Club Price \$32.30

No Red:

KitFox Viva La Vida Cava

Retail \$18.00

Club Price \$15.30

Denier-Handal Chenin Blend 2021

Retail: \$25.00

Club Price \$21.25

Munselle Vineyards Coin Flip Ranch Chardonnay 2020

Retail: \$38.00

Club Price \$32.30

Reds:

Denier-Handal Don Angelo 2019

Retail: \$33.00

Club Price \$28.05

Drive Wines Olson Vineyard Zinfandel 2022

Retail: \$36.00

Club Price \$30.60

Eric Ross Tempranillo 2021

Retail: \$48.00

Club Price \$40.80



May 2025 6 Bottle Club Selections and Pricing

6 Bottle Mixed:

Denier-Handal Family Blend 2020

Retail \$33.00

Club price \$26.40

Eric Ross Immigrant Cabernet 2014

Retail \$68.00

Club price \$54.40

Munselle Vineyards Osborn Zinfandel 2022

Retail \$40.00

Club price \$32.00

William Gordon Winery Rink Vineyard Zinfandel 2019

Retail \$42.00

Club price \$33.60

Munselle Vineyards Rose of Zinfandel 2022

Retail \$26.00

Club price \$20.80

Munselle Vineyards Coin Flip Ranch Chardonnay 2020

Retail \$38.00

Club price \$30.40

6 Bottle Red:

Denier-Handal Family Blend 2020

Retail \$33.00

Club price \$26.40

Denier-Handal Dolcetto 2020

Retail \$33.00

Club price \$26.40

Eric Ross Immigrant Cabernet 2014

Retail: \$68.00

Club price \$54.40

Munselle Vineyards Osborn Zinfandel 2022

Retail: \$40.00

Club Price \$32.00

William Gordon Winery Syrah 2020

Retail: \$45.00

Club Price \$36.00

William Gordon Winery Rink Vineyard Zinfandel 2019

Retail: \$42.00

Club Price \$33.60

May 2025 Case Club Selections and Pricing

Denier-Handal Cabernet Sauvignon 2018

Retail \$45.00
Club Price \$36.00

Denier-Handal Sagrantino 2017

Retail \$40.00
Club Price \$32.00

Denier-Handal Zinfandel 2009

Retail \$40.00
Club Price \$32.00

Drive Wines Quan Vineyard Pinot Noir

Retail \$38.00
Club Price \$30.40

Eric Ross Gout de la Vigne 2019

Retail \$48.00
Club Price \$38.40

Eric Ross Old Vine Zinfandel 2017

Retail \$42.00
Club Price \$33.60

KitFox Mumbo Jumbo Pinot Noir 2023

Retail \$20.00
Club Price \$16.00

Munselle Vineyards Osborn Vineyard Zinfandel 2022

Retail \$32.00
Club Price \$25.60

William Gordon Rink Vineyard Zinfandel 2019

Retail \$40.00
Club Price \$32.00

Drive Wines Rose of Zinfandel 2023

Retail \$30.00
Club Price \$24.00

Denier-Handal Viognier 2021

Retail \$25.00
Club Price \$20.00

Munselle Vineyards River Ranch Sauvignon Blanc 2022

Retail: \$26.00
Club Price \$20.80

