



Wine Club

March 2026

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Happy New Year, Locals Family!

Early 2026 projections: this is for certain, we can't wait to hear about your holidays, your travel plans and what wines you drank or want to drink!

We are already working on your wine year. Thank you for your continued support of Locals and our wineries! We are nothing without you!

March is slyly creeping towards us, and we are lining up some old favorites plus some new vintages. We will ship as weather permits, beginning of March. We hope to have all the wines in the room by March 7 for those of you who will be picking up.

Eric Luce (Eric Ross Winery) and I discussed the power of the potato chip recently! How great of a pairing it is with wine. Searching the interweb, we found that March is rich in celebrating national food days. March 14 is a combined National Potato Chip Day and Pie Day. We are working on a fun way to enjoy these goodies in the tasting room and beyond.

Whatever the case may be...we are here for it! Stay tuned for chips in the room!

History of the Potato Chip

The potato chip was invented in 1853 by Chef George Crum in Saratoga Springs, New York. It was a serendipitous creation, born out of a diner's complaint about the thickness of his fried potatoes. Today, potato chips are a global phenomenon, with countless flavors and styles enjoyed worldwide.

What's your favorite flavor? Do you eat chips as we do: as a raft for cheese and meat?

Upcoming Dates:

- March 1: Card Charges
- March 6: Wine Shipping Begins
- March 7: Wines available in the tasting room
- March 14: Pie Day meets Potato Chip Day
- March 21: French Bread & Strawberries Day
- March 28: Food on a Stick Day

Locals is open Wednesday thru Saturday from 11 AM to 5 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



For your March Club, you'll receive a selection of the following wines, some new vintages, some award-winning revisits, and some stellar cellar favorites! We hope you enjoy it!

Denier-Handal 2019 Reserve Cabernet: Made with fruit from the vineyard that Dick Handal used to own in Dry Creek Valley and aged for an extra year in barrel. This wine is a classic Cabernet with layers of fruit and spice. It has continued to develop over time, and it will open up over the days in your care. A great wine for pairing with your favorite bold-flavored dishes. And Dick is pleased that we received a Double Gold at the Chronicle Wine Judging this month.

Denier-Handal 2019 Reserve Zinfandel: Made from the fruit from a single vineyard in Dry Creek Valley that Dick Handal has been buying from for the last 15 years. Stellar management of these award-winning vines create award winning wine.

Denier-Handal 2015 Zinfandel: Fruit from a storied vineyard in Dry Creek Valley is a great example of what happens when wine is cellared well. If you love Zinfandel from this vineyard and have been a Denier-Handal fan, you have likely tried other vintages, so this will be a fun adventure. Spice, subtle cooked fruit, and that classic Dry Creek Valley Zinfandel flavor.

Denier-Handal 2015 Petite Sirah: Made with fruit from Venturi Family Vineyard in Calpella, California. This wine is one of Dick Handal's favorites to make. He loves the grape, its flavor profile, and ability to evolve into a wine on its own or dress up any other varietal. Larry Venturi's fruit is something else. His dry-farmed vineyard on both sides of Highway 101 has enabled his talent for growing exceptional fruit. This vintage, like the others, has aged well over time.

Drive Wines 2021 Asti Ridge Cabernet: Dark currant and hints of spearmint dance on the nose, followed by a focused explosion of black fruit and dark chocolate on the palate. Firm tannins and vibrant acidity promise ageability. Fruit from the Asti Ridge Vineyard in Alexander Valley.

Eric Ross 2019 Gout de la Vigne: The cool climate blend of Grenache and Syrah makes this star shine! Notes of pepper and ruby fruit make for a well-balanced wine that easily pairs with some of your favorite dishes. This vintage continues to prove itself in the tasting room, winning over customers. For those of you raised in the school of Duck confit in the form of Cassoulet, this wine is perfect.

As always, please let us know if you are traveling so we can hold onto your clubs. If you are picking up and have not picked up previous clubs, we will have everything ready and packed for you.

Dick and Doralice look forward to visiting with you soon.

Call or email Doralice at 707 986 2001 and contact@localstastingroom.com

Cheers!

Dick & Doralice Handal

Munselle Vineyards 2022 Zinfandel: The Osborn Ranch is made from Primitivo vines planted on the original homesteading property of Bret Munselle's Great-Great Grandfather, Broder Frellson. This classic Alexander Valley Zinfandel is bold, showcasing dark fruit, spice, and nice tannins. Rich enough to pair well with a grilled steak and subtle enough to pair with a mushroom cream sauce on your favorite pasta.

William Gregory 2019 Hillside Blend: First, William Gregory is William Gordon. Same fantastic, talented winemaker, just an update on the name of the brand. William Gregory Pesonen, is the winemaker you know and love who makes exceptional red wines like this one. When he founded his brand, he had a business partner named Gordon. Gordon has since left, and thus the evolution of the name. Now, the wine. A favorite of Locals. Each vintage is a delight. This blend of Petite Sirah and Cabernet from Bill's estate and his neighbor's estate makes for a rich, full-flavored, complex wine that is easy to drink and pair with your favorite foods. This wine just gets better with time. Open a bottle and let it breathe for a couple of days; it will continue to evolve. My favorite pairing with this is a beef tallow potato chip. Fat and starch are friends of this wine.

KitFox 2022 Treasure Cellars Chardonnay: For fans of KitFox, you know that the Treasure Cellars line produces some high-quality wines at rock bottom prices. This is no exception. Fruit from a vineyard on Spring Mountain in Napa produces this crisp, fruit-forward stainless steel fermented white wine that spends some time on French oak. Pear, apple, citrus, and brioche notes make it easy to drink white wine. Great paired with pears...either savory in an Asian dish or sweet in a fruit tart.

Drive Wines 2023 Rose of Zinfandel: Tom and John's Rose of Zinfandel is a lovely blend of fresh, juicy strawberries, candied orange peel, and mouthwatering acidity. Fruit came from the Olson Vineyard in Dry Creek Valley and produced a delicious wine that can be well chilled or not so chilled. Great with cheeses, vegetable dishes, and even desserts. A great wine to share with friends, you'll be getting this at 50% of the retail price! If you love it, be sure to order more before it's sold out. It's been a popular wine, and we had a run of it for Thanksgiving because turkeys love to drink it, too!

March 2026 Six Bottle Clubs Selections and Pricing

Six Bottle Mixed

Denier-Handal 2019 Reserve Cabernet Sauvignon

Retail \$50.00

Club price \$40.00

Denier-Handal 2015 Petite Sirah

Retail \$32.00

Club price \$25.60

Denier-Handal 2015 Zinfandel

Retail \$30.00

Club price \$24.00

Drive Wines 2021 Cabernet Sauvignon

Retail \$42.00

Club price \$33.60

Drive Wines 2023 Rose of Zinfandel

Retail \$15.00

Club price \$15.00

KitFox Treasure Cellars Chardonnay

Retail \$32.99

Club price \$26.39

Six Bottle Red

Denier-Handal 2019 Reserve Cabernet

Retail \$50.00

Club price \$40.00

Denier-Handal 2019 Reserve Zinfandel

Retail \$30.00

Club price \$24.00

Drive Wines 2021 Cabernet Sauvignon

Retail: \$42.00

Club price \$33.60

Eric Ross 2019 Gout de la Vigne

Retail: \$48.00

Club Price \$38.40

Munselle Vineyards 2022 Osborn Zinfandel

Retail: \$32.00

Club Price \$25.60

William Gordon Winery 2019 Hillside Blend

Retail: \$42.00

Club Price: \$33.60

