



Locals Choice Wine Club

September 2010 Tasting Notes

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Hello again Locals Choice Club members,

Usually when we write to you in September we are well into harvest in Sonoma County but this year things have been just a little bit different! The weather has been just as odd as it seems to have been all around the country and there is talk of the grape harvest being delayed by at least several weeks if not more. Most of this summer our Geyserville neighbors have greeted each other over coffee in the mornings wearing sweatshirts, something that is normally unheard of in August, and talking about how cold it is. The local vineyard managers have been watching the morning fog and praying for a nice long spell of clear days and hot temperatures to finish up the ripening process...because if that happens as predicted we could end up with an amazing vintage. Just a day or two ago the temperatures suddenly went up above 100 degrees for all of two days which proved to be an additional challenge to vineyard managers throughout the county. Many had already thinned some of the protective leaf canopy but that left the tender grapes vulnerable to sunburn and some fruit was lost but for others the gamble paid off. As the days go by the jury is still out on this harvest so we will all just have to wait and see. At least everyone agrees that it will be one of the later starts to harvest in many years.

In this club selection we are excited to offer you two of our current favorite wines. Visitors to the tasting room have been raving about them both so we want to be sure you get to taste and enjoy them as well.

Many of you remember the Eric Ross Struttin Red of days gone by...but don't let the same name fool you. The 2009 Struttin Red is a whole different blend. This winemaker's blend of Tempranillo & Garnacha is a smoky and lush red wine full of Spanish character. The addition of the 9% Garnacha rounds the wine out beautifully and adds background notes of rich over ripe strawberries and fig aromas while creating softer tannins. For those that enjoy a bit of history, Tempranillo gained fame in the late 1800s when several of the famous Bordeaux Châteaux looked to Spain for grapes after phylloxera had destroyed their vines. The grape was brought to America, possibly as seeds, with the Spanish Conquistadors in the 17th century. In 1905, Frederic Bioletti brought Tempranillo to California where it received a cool reception not only due to approaching Prohibition, but also because of the grape's dislike of hot, dry climates. It was much later, during the 1980s that Californian Tempranillo-based wine production began to flourish. Production in this area more than doubled since 1993.



With all the heat around the country this summer, there must be an abundance of ripe tomatoes everywhere, which is the perfect pairing with the Ramazzotti Sangiovese, our second club selection. This 100% Sangiovese wine is the ideal sipper and the perfect wine paired with any tomato based dish. Did you know that Italian immigrants from Tuscany probably introduced the Sangiovese grape to California in the late 1800s, and that it is widely believed to have been right here in Geyserville at what was then the Segheshio Family's "Chianti Station".

In the early 1990's there were 200 acres planted to Sangiovese and by 2003 that number rose to almost 3,000 acres across the state of California. Sangiovese is responsible for the three great wines of Tuscany: Chianti, Vino Nobile di Montepulciano and Brunello di Montalcino.

Both club wines lend themselves to big beautiful braises as well as accompaniments to small bites before a meal. Check out the most recent [July wine club recipes](#) for one of each kind of recipe paired with the Tempranillo and the Sangiovese. With this September club we are pairing each wine with the opposite: the Tempranillo with a classic tapas hors d'oeuvre of tiny meatballs in an almond sauce and the Sangiovese with the main entree of the meal. We know you will enjoy any of these delectable recipes with the wines. See this month's recipes at: www.tastelocalwines.com/recipes/. With Thanksgiving quickly approaching, and for those of you around the country who have a pasta dish with the other traditional fare, consider the Sangiovese! And, Tempranillo could be a good pairing with Turkey and sides! So, be sure to put on your calendar our follow – up discount date parameters and our free shipping window to stock up for those winter holidays just around the corner. Of course our Pick Up customers may also use the free shipping offer to send a gift of wine to a friend or to treat yourself! Here is a link to our current tasting list www.tastelocalwine.com/tasting_notes/tasting_list_2010-09.pdf so take a look but remember that our wines sell out very quickly. And as always full tasting notes on your club wines can be found on our website here: www.tastelocalwines.com/tasting_notes/

To thank you for your continued patronage, we offer you a week of free shipping. Your free shipping code this month is LCSEPTSP and your order window is between Friday, October 22, 2010 and Friday, October 29, 2010. (**Maximum** order for free shipping is 3 cases with a **maximum of one case to Alaska and Hawaii**). Your 45-day follow-up discount applies to all orders placed before November 5, 2010.

Cheers,

Carolyn, Tim and Diane

Locals Choice Club Selections

**2009 Eric Ross Struttin' Red
Tempranillo-Garnacha Blend, Lodi**
\$28 Retail, Club Price \$23.80
45-day follow up price \$22.40

**2007 Ramazzotti Sangiovese
100% Estate Grown, Dry Creek Valley**
\$25 Retail, Club Price \$21.25
45-day follow up price \$20

Locals Choice Pinks and Whites Club

**2008 Foggy Valley Chardonnay
Leras Vineyard, RRV**
\$20 Retail, Club Price \$17
45-day follow up price \$16

**2009 Eric Ross Struttin' White
Albarino Blend, Lodi**
\$24 Retail, Club Price \$20.40
45-day follow up price \$19.20

Locals is open Everyday from 11am to 6pm.

We always enjoy hearing from you .

Drop us a line at: Box 124, Geyserville, CA 95441.

Or email us at: yummy@tastelocalwines.com.