



# Locals Choice Wine Club

December 2010 Tasting Notes

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Hello Locals Choice Club Members,

Thanksgiving has come and gone. Winegrowers gave thanks that the most challenging harvest season in recent memory is finally over. The coolest summer in 25 years followed by a week of intense heat and impending rain dramatically shortened the picking season and made everyone step to Mother Nature's beat. Hey, if cultivating grapes was easy, anybody could do it. Despite these hardships, initial reports are that the additional hang time produced a vintage short on tonnage but big in flavor and intensity. When you crack open a bottle of the 2010 harvest in a few years, you won't remember that all the grapes needed to be picked within a week of each other, but the winegrowers surely will.

As we reflect back over our past eight years in business we also have much to be thankful for. And most of our thankfulness is for....you, since we could not have done any of this without you. We think the best way to express our gratitude is to continue in our tradition of seeking out the deserving smaller wineries and introducing you to them. A perfect example of this is the 2008 Foggy Valley Pinot, whose fruit hails from a renowned Anderson Valley vineyard which because of the fact it usually produces a considerably more expensive Pinot needs to remain anonymous. Around here we have affectionately taken to referring to it as the Voldemort Pinot, the vineyard that shall not be named. We think this wine personifies exactly the sort of special "finds" we love to bring to you. Those of you who have been following us on Facebook have also received some special offers and extra discounts so if you are not a "liker" yet then be sure to click here to become part of our fan club. <http://www.facebook.com/LocalsTastingRoom>

Undeniably, the peaceful, bucolic Anderson Valley has emerged as one of California's best regions for Pinot Noir. As written in Wine News by Steve Pitcher,

"... It is no longer accurate to characterize Anderson Valley Pinots as merely elegant, delicate wines focusing on bright red cherry fruit and refreshing acidity... There is added depth in the form of richer, more diversely flavored fruit (thanks to new clones) and complexities that are dazzling, underscored by that Anderson Valley constant - bright acidity... Ten years ago, there were 316 acres of pinot noir under vine in Anderson Valley; today there are 1,151, of which 1,141 are harvestable. The most marked jump took place from 1999 through 2001 at the height of the planting boom, when almost 500 new pinot acres came into production... Bob Nye, president of the Anderson Valley Winegrowers Association... notes that there are currently between 2,300 and 2,400 total acres of wine grapes planted in Anderson Valley. Assuming the larger figure, pinot noir now accounts for almost half of the AVA's total vineyard acreage... With scarcely more than 3,000 inhabitants Anderson Valley is one of California's least populated wine regions (Boonville could be considered the valley's "metropolis" with a population of 713; Philo, the next largest community, has but 473 residents), yet this AVA looms large for Pinot aficionados. Superbly crafted, exquisitely varietal Pinots from the valley's vineyards can now be expected on a regular basis, albeit in comparatively small quantities. But that's simply the way it is with fine Pinot Noir."

As you gather with friends and family this month to share food and wine the 2006 Ramazzotti Regale from the Alexander valley will surely bring a rosy glow to your cheeks. In



our opinion it is a perfect fit for the winter season. The wine pairs beautifully with robust foods and Joe Ramazzotti tells us that he thinks its sweet tones are also an excellent match to lamb....and we always trust Joe.

The Alexander Valley is a Californian American Viticultural Area (AVA) just north of Healdsburg in Sonoma County. It is home to many wineries and vineyards and is the largest and most fully planted wine region in Sonoma. Highway 101 runs through the valley, and the Russian River flows down the valley, surrounded by vineyards on both sides. From the higher elevations of the valley rim, there is view as far south as Taylor Mountain and Sonoma Mountain. The region was named for Cyrus Alexander, owner of a part of the Rancho Sotoyome Mexican land grant, in 1847. Viticulture in the area dates back to 1843, when Cyrus Alexander used vines cuttings collected from Fort Ross on the Pacific coast, to establish vineyards in the area. A modern era of quality wine production began in the late 1960s when a new owner of Simi Winery sought to revive the area's long winemaking history. In 1963, one of Alexander Valley's most prestigious vineyards, the Robert Young Vineyard, was planted. There were few wineries in the area at the time so the vineyard sourced most of its fruit to wineries outside the valley. One of these wineries, Chateau St. Jean, was so impressed with the quality of fruit that with the 1975 vintage of their Chardonnay they put the name of the vineyard on the wine label. This "vineyard designated wine" would be one of the first premium wines in California wine history to have the name of the vineyard appear on the label...A characteristic associated with Alexander Valley wines is a rich, fleshy mouthfeel and a degree of voluptuousness due to the area's generally warm climate and ability to sufficiently ripen the grapes...in recent years, the area has been noted for the quality of its Cabernet Sauvignon and Merlot. The alluvial soils of the region tend to impart a rich, chocolate note to the Cabernet.

While we are on the subject of Ramazzotti wines, several of you have inquired about the Sparkling wine that Joe released around this time last year, well it will be ready in mid February this time around. The good news is that we are offering the wine as a "Pre-Release" so that you can all be sure to reserve some for yourselves if you would like. Just drop us an email or give a call and we will take care of the order for you. The price remains the same as last year at only \$35 before discounts.

As always full tasting notes on your club wines can be found on our website here: [www.tastelocalwines.com/tasting\\_notes/](http://www.tastelocalwines.com/tasting_notes/) Be sure to also click here [www.tastelocalwines.com/recipes/](http://www.tastelocalwines.com/recipes/) and check out Diane's recipes and food pairing suggestions.

To thank you for your continued patronage, we offer you a week of free shipping so don't forget to mark your calendars now. Your free shipping code this month is LCCWJANO and your order window is between January 7, 2011 and January 14, 2011.

(**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 January 28, 2011.

Wishing you the best for the holiday season,

Carolyn, Tim and Diane

<i><b>Locals Choice Club Selections</b></i>	
<b>2008 Foggy Valley Pinot Noir Anderson Valley</b> \$24 Retail, Club Price \$20.40 45-day follow up price \$19.20	<b>2006 Ramazzotti Regale Alexander Valley</b> \$35 Retail, Club Price \$29.75 45-day follow up price \$28
<i><b>Locals Choice Pinks and Whites Club</b></i>	
<b>2008 Ramazzotti Bandiera Sauvignon Blanc, North Coast</b> \$14 Retail, Club Price \$11.90 45-day follow up price \$11.20	<b>2009 Pendleton Petite Rose Russian River Valley</b> \$24 Retail, Club Price \$20.40 45-day follow up price \$19.20

Locals is open Everyday from 11 am 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](mailto:yummy@tastelocalwines.com).