



Three Bottle Wine Club

May 2023 Tasting Notes

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Dear Locals Club Members,

Your May Club selection is around the corner. This is the first club in the new rotation of three bottles instead of two. This will allow you to enjoy a broader selection of the exciting new wines offered by our wineries - with only one additional bottle each year.

We are gearing up to ship out the following wines to help you enjoy your summer months. If you have older clubs, we will plan to ship everything together unless otherwise notified.

As per our previous email regarding room space, you will have until June 1 to plan your shipments so if you'd like to add to the cases, please call us to let us know what you'd like.

It's already 83 degrees in Geyserville with a low of 60 which tells us that shipping your wine this summer will mean taking advantage of the different offers from FedEx/UPS.

Kitfox (Cava) Sparkling Rose of Pinot & Denier-Handal Rose of Sangiovese are both on offer with case discounts. Call us to find out more and to order your cases (inquire about discounts and quantities). Perfect for spring and summer gatherings!

When you come to visit us, we will make sure to have all your favorite whites and roses chilling so they'll be a welcome refreshment from the hot weather.

On the horizon, some of your favorite wineries in the room will be releasing some fun new wines as well as new vintages of their greats. Keep an eye out for our New Release notes in your email and on social media.

For this Spring Club Selection, we are excited for you to enjoy the following wines:

- **Denier-Handal 2020 Cabernet Franc - Dry Creek Valley**
- **Eric Ross 2018 Gout de la Vigne - Rhone - Style Blend**
- **William Gordon 2019 Zinfandel - Rink Vineyard**
- **Denier-Handal 2021 Viognier - Knight's Valley**
- **Drive Wines 2022 Tocai Friulano - New Release**
- **Eric Ross 2021 Rose of Grenache - Estate Grown**

We look forward to your visit to our new tasting room and hearing about your favorites from this shipment and catching up on what you've been up to.

Cheers!

Dick, Patrick, Doralice



May 2023 Three Bottle Club Selections and Pricing

Reds

Denier-Handal Cabernet Franc 2020

Retail: \$40.00
Club Price: \$34.00
Follow Up: \$32.00

Eric Ross Gout de la Vigne 2018

Retail: \$48.00
Club Price: \$40.80
Follow up: \$38.40

William Gordon Zinfandel 2019

Retail: \$40.00
Club Price: \$34.00
Follow Up: \$32.00

Mixed

Denier-Handal Cabernet Franc 2020

Retail: \$40.00
Club Price: \$34.00
Follow Up: \$32.00

Denier-Handal Viognier 2021

Retail: \$28.00
Club Price: \$23.80
Follow Up: \$22.40

Drive Tocai Friulano 2022

Retail: \$28.00
Club Price: \$23.80
Follow Up: \$22.40

No Red

Denier-Handal Viognier 2021

Retail: \$28.00
Club Price: \$23.80
Follow Up: \$22.40

Drive Tocai Friulano 2022

Retail: \$28.00
Club Price: \$23.80
Follow Up: \$22.40

Eric Ross Rose Grenache 2021

Retail: \$28.00
Club Price: \$23.80
Follow Up: \$22.40

Locals is open Wednesday thru Saturday from 11 AM to 6 PM

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Enjoy This Recipe With The Wines!

Cream of Morel Soup

Winemaker & mycologist Julie Schreiber leads mushroom forays around northern California. The first weekend of May she is leading her annual Morel Foray. If you have ever wanted to hunt for mushrooms, Julie is your contact. Reach out if you would like her information.

This soup is the best way to showcase these delicious and elusive mushrooms. This recipe is from Sean Brock's book South. Part history book, cultural anthology, and great recipes.

This soup pairs well with dishes like roast potatoes, a classic grilled steak, or seared & roasted trout.

It freezes well too in case you want to make a good amount after cleaning all those morels and have soup later on in the year.

- 1 ½ cups + ½ teaspoon salt
 - 8 ounces fresh morels
 - 2 tablespoons unsalted butter
 - 2 tablespoons small diced sweet onion
 - 1 teaspoon minced garlic
 - 2 tablespoons all-purpose flour
 - 3 cups mushroom stock
 - 1 ½ cups heavy cream
 - ½ teaspoon fresh ground white pepper
1. Fill a large deep bowl with 2 ½ gallons warm water, add ½ cup of the salt and stir until dissolved. Add the morels and let them soak for 1 hour.
 2. Using a wire rack, push the morels down a little in the brine, and with your other hand, skim the debris from the top with a fine mesh sieve. Remove the rack and gently remove the morels without disturbing the debris that has settled at the bottom of the bowl.
 3. Repeat the soaking procedure twice using ½ cup salt each time, then lay morels out on the rack to let them air dry for up to 1 hour.
 4. Check morels for any debris as well as small critters that love to hide in the mushrooms. Roughly chop the morels.
 5. Heat the butter in a medium pan over medium heat until foamy.
 6. Add the onion and morels and stir so that they wilt and become soft but do not let the mixture burn.
 7. Add the garlic and cook, stirring frequently, for 2 minutes.
 8. Stir in the flour and mix with a whisk to make a light roux. (paste)
 9. Slowly add the mushroom stock, stirring constantly to prevent lumps, then bring to a simmer and cook, stirring frequently, until the soup begins to thicken for about 5 minutes.
 10. Add the cream, reduce the heat to low, and simmer the soup for 15 minutes to develop the flavors. Remove from the stove and cool slightly.
 11. Working in batches, if necessary, transfer the soup to a blender and puree until desired consistency. If you need more liquid, you can add more stock or cream.
 12. Season to taste.

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