



# Locals Choice Club

## March 2006 Tasting Notes

Ramazzotti 2003 Sangiovese

Hawley 2004 Barrel Fermented Viognier

Hawley 2004 Pinot Noir Russian River Valley

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Hello Locals Choice Club Members,

I don't know about you but right around now is when I start getting really impatient for spring. I begin to pine for warm sunny days, barbecues and gardening followed by evenings on the deck with a glass of great wine. The Farmers' Markets are planning their opening days with seasonal foods beckoning, and touches of green are everywhere in Sonoma County. In the vineyards, tiny leaves are beginning to emerge on the vines during bud-break in mid-March and by April the first leaves have fully opened and fruit buds begin to appear like miniature bunches of grapes.

Historically, spring starts on the day of the vernal equinox which occurs on the night of 20/21 March. The word vernal comes originally from the Latin word for bloom and refers to the fact that, in the northern hemisphere, this equinox marks the end of winter and the beginning of spring. An equinox is a time when the nights are as long as the days and the vernal equinox is recognized the world over as the start of the new astrological cycle. This time of equality between day and night has been, and continues to be, a timekeeper, marking the passage from darkness and cold to warmth and light.

When selecting your wines this month I have kept in mind your upcoming springtime celebrations. I hope that you enjoy my choice of this wonderful Sangiovese from Joe Ramazzotti of Ramazzotti Wines and John Hawley's newly released Pinot Noir. Those of you that requested we offer you an occasional bottle of white wine should love the Hawley Viognier.

Please also enjoy a small token of my appreciation for your continued club membership and your loyal support of my Locals concept. Let's plant some California Poppys all over the country...in my very favorite Locals color!

If you go to our website at [www.tastelocalwines.com](http://www.tastelocalwines.com) and click on the Recipes and More link you will find some of our suggested pairings for this months selections. Once you taste your wines...please consider posting a note about how you liked them on our blog at [www.winecountryblog.com](http://www.winecountryblog.com) and also perhaps add a pairing suggestion of your own.

Remember that if you act within 45 days you will receive a 20% follow up discount on any wine that we still have available. You may order in person or through our online store and your discount will be applied. I have allocated a small supply of wine for club members only, so if you like what you taste re-order as soon as possible so as to not be disappointed.

Locals Tasting room is open Wednesday - Monday, 11am - 6pm, closed Tuesday.

Cheers and Happy Spring from all of us at Locals,

Carolyn



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## Ramazzotti 2003 Sangiovese

### *Joe's Vintage View:*

Our son Travis Ramazzotti farms this wonderful Sangiovese vineyard, planted in 1985 and interplanted in 1996 on a steep hillside on the Ramazzotti Home Ranch. Travis, now 16, has been farming it for two years with Joe's help. The secret to this grape's wonderful flavor is the western exposure it gets, with the sun shining on it all day long.

It is planted in a well-drained, rocky soil, and is located above the valley fog line. This is where a Sangiovese should be planted so that it will not overcrop.

This wine won a Silver Medal at the 2005 Sonoma County Harvest Fair and most recently a GOLD MEDAL at the 2006 San Francisco Chronicle Competition.

### *Tasting Notes:*

This wine has a black cherry nose and is a smooth and velvety mouthfeel. The taste is full-bodied with a lingering finish making it a good choice for just about any meal but especially delicious with pasta dishes.

### *Technical Data:*

|                     |  |
|---------------------|--|
| Composition .....   | 100% Sangiovese  |
| Appellation ...     | Dry Creek Valley, Sonoma County                                |
| Harvest Date .....  | September 12, 2003   |
| Alcohol .....       | 14.5%  |
| PH .....            | 3.42   |
| TA .....            | .71  |
| Barrel Aging .....  | 18 Months  |
| Type of Oak .....   | 10% on New American Oak<br>90% on used French and American Oak |
| Bottling Date ..... | July 8, 2005   |
| Production .....    | 400 Cases  |

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## Hawley 2004 Pinot Noir Russian River Valley

### *Vineyards:*

The grapes for this 2004 Hawley Pinot Noir came from two special vineyards in the Russian River Valley appellation. Seventy percent of this Pinot Noir came from Oehlman Vineyard. Located on Vine Hill, this steep south east facing slope is planted with the Martini and Pomard clones. Mullenhoff Vineyard, located in the Santa Rosa Plain, is planted to Dijon clone 115 and makes up thirty percent of this blend. In 2004 the Pinot Noir crop for both vineyards was less than two tons per acre, resulting in extremely concentrated flavors in the fruit. Both vineyards were harvested on September 16th at approximately 24.5 degrees Brix.

### *Winemaking:*

The two vineyard lots were vinified separately. The ripe, deeply colored grapes were gently destemmed into small one-ton fermenters, where they were chilled and allowed to "cold soak". After one week the grapes warmed up and wild yeasts began the fermentation. The skins were punched down by hand three to eight times daily. The fermentation temperature was allowed to reach 95 degrees Fahrenheit during fermentation. The wine was pressed from the skins at dryness, using a 100-year-old manual basket press, into French Burgundy barrels (50% new), where it matured for 15 months. The gentle, traditional, Burgundian techniques and attention to details are reflected in the finished wine. After a light egg-white fining, the wine was carefully racked off the lees. No filtration was employed at any time.

This Pinot Noir was bottled on February 6, 2006. Only 373 cases were produced.

### *Tasting Notes:*

This exceptionally fine Pinot Noir is unusually deep in color. It has complex aromas of coffee and vanilla to complement the deep cherry and raspberry flavors from the grapes. In the mouth the wine is rich and opulent, with generous, ripe, fruit flavors, and a long, silky-smooth finish. This wine will continue to improve for many years to come.

### *Serving Suggestions:*

Pinot Noir is one of the most versatile of wines. Try it with seafood, rich stews, pasta, vegetarian cuisine, cheese dishes, fowl, or any red meat. For a special treat, pair it with roast duck.

### *Analysis*

|                          |                 |
|--------------------------|-----------------|
| Alcohol .....            | 13.9% by volume |
| Titratable acidity ..... | 0.60 g/100ml    |
| pH.....                  | 3.68            |

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## Hawley 2004 Barrel Fermented Viognier

### *Vineyards:*

Native to the slopes of France's Rhone Valley, the Viognier grape appears to be especially well suited to our California climate. The grapes for this wine came from the Damiano Vineyard in Placer County (85%) as well as from the Hawley Vineyard in Sonoma County (15%). Careful attention to the arming details in these two hillside vineyards, including vertical trellising, leaf pulling to allow sunlight on the grapes, and crop thinning, helped to maximize the quality of the fruit. The 2004 vinatage was our earliest harvest ever! It was also compressed as 90% of wineries in the North Coast were finished by the end of September. The growing season

started almost three weeks earlier than usual, when 80-90 degree temperatures awakened the dormant vines in mid. Fortunately the weather cooled down and we had a very cool summer. A heat spell in mid-August delivered the heat we needed and brought the grapes to ripeness..The Placer County grapes were harvested on August 21, 2004, and our Dry Creek Valley fruit was picked on August 30, 2004. The sugar content at harvest averaged 24.6 Brix.

**Winemaking:**

This wine was carefully handcrafted using traditional French wine making techniques including:

Gentle whole cluster pressing to minimize tannin in the wine.

Barrel fermentation in older French oak barrels followed by five months of barrel aging to add a creamy texture and a toasty complexity to the wine.

Secondary malolactic fermentation to soften the high natural acidity of the grapes and to add a buttery complexity.

The wine was bottled on February 6, 2005.Only 760 cases were produced.

**Tasting Notes:**

This 100% Viognier shows its typical apricot and jasmine-like flavors ,along with citrus and spice notes. Its complex flavors mingle honeysuckle, pineapple, peach ,apricot and orange blossoms. with a wonderfully light, clean fruity aroma. The mouth feel is luscious with moderate acidity, and a long fruity finish.

**Serving Suggestions:**

Served slightly chilled, this wine is excellent as an aperitifs or an accompaniment to pasta ,seafood and poultry. Its great with spicy Asian cuisine!

**Analysis**

Alcohol ..... 13.9% by volume  
Titratable acidity .....0.62 g/100 ml  
pH..... 3.43

**DOUBLE GOLD AWARD, BEST VIOGNIER OF CALIFORNIA, BEST OF REGION, CAL STATE FAIR, JUNE , 2005**

**GOLD AWARD RIVERSIDE INTERNATIONAL WINE COMPETITION, MAY 2005**

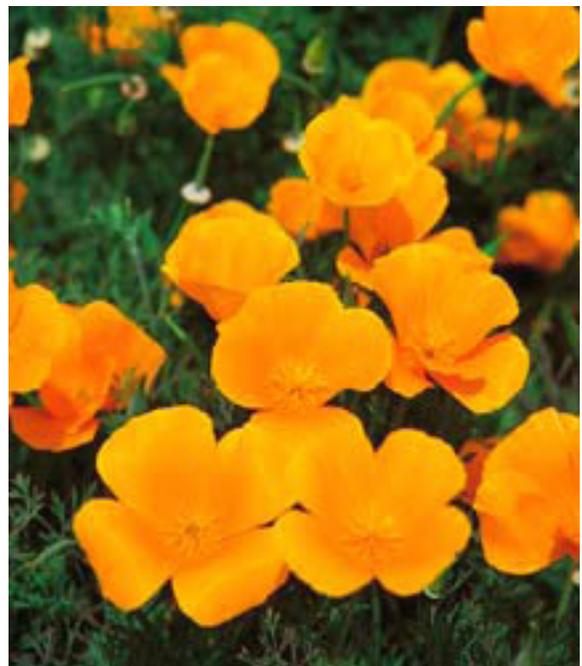
**GOLD AWARD ORANGE COUNTY FAIR WINE COMPETITION, JUNE 2005**

In an effort to keep your club costs to a minimum, this quarter we have made your coupons available for you online at: <http://www.tastelocalwines.com/coupons> until April 15th so be sure to visit our website and print out some that appeal to you. There are also more great recipes and food pairing ideas for you here: [http://www.tastelocalwines.com/and\\_more.html](http://www.tastelocalwines.com/and_more.html)

**Locals is open  
Wednesday - Monday, 11am - 6pm,  
closed Tuesday.**

On the back of this page you will find a copy of our Wine Club Sign Up form. Please consider passing this along to a friend who you think might enjoy our selections...fill in your name where indicated and if your friend joins our club we will reward you with a special bottle of wine! The same applies if you chose to upgrade to either our 6 bottle club or the new Trust Carolyn Club.

We always enjoy hearing what you think. Drop us a line at Box 124, Geyserville, CA 95441. Or just email us at [yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com). If you cannot visit in person read more about the wines at [www.tastelocalwines.com](http://www.tastelocalwines.com).



# BECOME A NOUVEAU HICK!

Join the LOCALS CHOICE WINE CLUB and receive 2 bottles quarterly of award-winning hand-crafted wines from 8 different limited-production wineries.

And receive 15% off today, and on all subsequent purchases!

Join the TOTAL LOCALS WINE CLUB and receive 6 bottles quarterly, Selected by varietal theme. And receive 20% off today, and all subsequent purchases.

Join the TRUST CAROLYN CASE CLUB and receive a specially selected case of wine twice a year of local small production gems.

And receive 20% off today and on all subsequent purchases.

**Experience choice!** Don't be locked into selections from one winery.

- Enjoy reductions off all your wine and accessory purchases at LOCALS starting the minute you sign up.
- Enjoy an additional 5% discount on re-orders with-in 45 days (mixed cases fine) of wines in your shipment.
- Membership is free and you can cancel anytime.
- Receive first crack at high-demand hard to find wines and first notice of deeper discounts and special offers.
- Have fun at exclusive LOCALS NOUVEAU HICK events.

Cost of each LOCALS CHOICE collection, which includes your club discount, will vary according to wine type, but **will not exceed \$65**, (plus shipping and handling), and usually ships in March, June, September and December. Cost of each TOTAL LOCALS shipment, which includes your 20% club discount, will vary according to wine type, but **will not exceed \$175**, (plus shipping and handling), and usually ships in April, July, October and January. Cost of each TRUST CAROLYN CASE CLUB, which includes your 20% discount will vary according to wine included, but **will not exceed \$420** (plus shipping and handling) and will ship in May and November. Your credit card will be billed at time of shipping for all clubs.



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LOCALS CHOICE Wine Club     TOTAL LOCALS Wine Club     TRUST CAROLYN CASE CLUB

### Billing Information

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_

State/ Province \_\_\_\_\_ ZIP/ Postal Code \_\_\_\_\_

Daytime Phone \_\_\_\_\_

Home Phone \_\_\_\_\_

Email Address \_\_\_\_\_

Credit Card     Amex     MC     VISA

Credit Card Number \_\_\_\_\_

Expiration Date (MM/YYYY) \_\_\_\_\_

Card Holder Name \_\_\_\_\_

Signature \_\_\_\_\_

### Shipping Information

Name \_\_\_\_\_

Company \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_

State/ Province \_\_\_\_\_ Zip/ Postal Code \_\_\_\_\_

Email Address \_\_\_\_\_

I agree to accept a minimum of one wine club shipment from Locals and may cancel this membership at anytime thereafter.

Hold my shipments for pick up.

Ship it!

Reds Only

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