



Locals Choice Wine Club

September 2006 Tasting Notes

Hawley 2005 Old Vine Zinfandel

Ramazzotti 2005 Sangiovese

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Good Things Come to Those who Wait!

Hello Locals Choice Club Members,

One of my son's very favorite words is "WAIT".

I hear it all the time. When I ask him to tidy his room, empty the dishwasher or just plain hurry up. Well this month I am going to take a cue from him and ask you to wait as well. I know that usually the wines you receive in your two bottle club shipments are ready to drink the day you get them, but this time around waiting to pop the cork until right around Thanksgiving is the way to go.

I thought long and hard about what to send you since there are several exciting new releases coming into Locals right now. I knew, however, that if I held off sending you these two wines until December they might well have been sold out, so once again flying in the face of conventional wine club wisdom, I am sending you something everybody is going to want more of and not something that did not fly out the door initially.

As most of you already know, both Joe Ramazzotti and John Hawley's reputation for making wonderful wines precede them. This month's selections reflect their winemaking expertise as well as an Italian touch. The Hawley 2005 Old Vine Zinfandel from the Gaddis Vineyard in the Alexander Valley is a classic "Italian Mix" using 96% Zinfandel from this 85 year old vineyard blended with 1% Petite Sirah and 3% Alicante Bouchet. There were only 181 cases produced.

The Ramazzotti 2005 Sangiovese, at only 100 cases, is the product of the Ramazzotti Home Ranch Vineyard which is located above the fog line in the Dry Creek Appellation, where the secret to the wine's wonderful flavor lies in the fact that it has perfect western exposure with the sun shining on it all day long. The result of this is a wine with a full bodied, lingering finish making it a perfect accompaniment to just about any meal.

Diane, our tasting room manager extraordinaire and resident food and wine pairing expert, has selected two recipes for you to enjoy trying with these wines originating in the Italian American tradition. They are available on our website at <http://www.tastelocalwine.com/recipes/> so be sure to let us know if you try them out and what you thought of the pairing.

To help remind you to hang on to these wines for a month or two, enclosed is a little something to save and enjoy after Thanksgiving Dinner or just save because the packaging is so odd!

As always, tasting notes are included with your wines and please remember that your additional 5% follow up discount applies for the next 45 days. If you are in the area stop by to taste the wines now...and just start to imagine what another month or two in the bottle will do to wine that already tastes great, or if you are further away, do what my son always suggests, JUST TRUST ME and consider stocking up while supplies last.

Cheers and Happy Autumn Sipping from all of us at Locals,

Carolyn, Tim and Diane



**Hawley 2005 Old Vine Zinfandel, Gaddis Vineyard
Sonoma County**

Alcohol 14.3%, 181 cases

\$28 Retail, \$23.80 Your Club Price

\$22.45 – 45 Day Follow Up Price

Vineyards: Gaddis Vineyard is located on Piner Road, just west of Santa Rosa in the Russian River Valley. This 85 year old vineyard was once part of the historic “Lago del Cielo Vineyard” It is a classic “Italian mix” with 96% Zinfandel, 1% Petite Sirah, and 3 % Alicante Bouchet. The dense Clay soils restrict vine growth and crop, but produce very flavorful grapes. In 2005 the yield was less than one-half ton per acre. The 2005 growing season started several weeks early due to warm February weather, but the weather soon cooled down, and remained cool throughout the season. This slowed the ripening process and the additional “hang time” on the vine led to exceptional flavor development in the grapes. We harvested the Gaddis Vineyard grapes on October 4th. The sugar content at harvest averaged 23.8 Brix.

Winemaking: The Zinfandel grapes were crushed and destemmed into one-ton, open top fermentors. The juice was chilled with dry ice to delay fermentation. After one week, The fermentors were moved outdoors to warm up and the indigenous yeasts were allowed to start the fermentation. We punched down the skins every couple hours to maximize extraction. When the fermenting must was nearing dryness we pressed out directly into barrels. The wine was aged for nine months in a mixture of French and American oak barrels.

The wine was bottled on July 10 th, 2006. Only 181 cases were produced.

Tasting Notes: This wine is deeply colored, with raspberry, spice, cherries and vanillin oak notes. Made in a “claret” style, with moderate alcohol, this wine is refreshing, yet flavorful. It should continue to improve with additional cellaring through 2010.

Serving Suggestions: This wine is an excellent accompaniment to pork, beef, lamb, poultry or pasta.



Ramazzotti 2005 Sangiovese

Ramazzotti Home Ranch, Sonoma County

Alcohol 14.5%, 100 cases

\$20 Retail, \$17 Your Club Price

\$16 – 45 Day Follow Up Price

Vineyards: This wonderful Sangiovese vineyard, planted in 1985 and interplanted in 1996 on a steep hillside on the Ramazzotti Home Ranch, is farmed by our son Travis Ramazzotti. Travis, now 17, has been farming it for three 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 in the Dry Creek Appellation. This is where a Sangiovese should be planted, where it will not over-crop. We harvested our Sangiovese on September 20, 2005. The sugar content at harvest averaged 25.8 Brix.

Winemaking: These 100% Sangiovese grapes were crushed and destemmed, then placed into stainless steel tanks where the juice was chilled and inoculated with Syrah yeast to combat the high sugars. With the addition of this yeast, we feel it brings out the true flavor of this grape. After fermentation, the wine is pressed and put into barrels, 10% new Appellation Oak and 90% used French and American Oak. The wine was aged for 10 months then bottled on July 25, 2006. Only 100 cases of this wine were produced.

Tasting Notes: This wine has a wonderful black cherry smell, and is smooth and velvety to the taste. You will get a full-bodied taste with a lingering finish which goes well with any meal, but is especially delicious with pasta dishes.

Locals Tasting Room is Open

Every day except Tuesday, 11am-6pm.

Remember as you find the wines you love, we offer an extra 5% discount (total 20%) on follow-up orders from this collection of wines, for 45 days...while supplies last only as a few of these selections are extremely limited in supply.

I always enjoy hearing what you think.

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Or email us at yummy@tastelocalwines.com.