



Total Locals Club

October 2006 Tasting Notes

Hawley 2005 Zinfandel Ponzo Vineyard (2)

Eric Ross 2004 Zinfandel Feeney Ranch

Martin 2003 Cabernet Sauvignon Rockpile (2)

Ramazzotti 2003 Regale Red Table Wine (cab blend)

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Hello Total Locals Club Members,

Awards are a beautiful thing and receiving recognition from your peers and your local community makes it even more special.

The Sonoma County Harvest Fair is a local schmooze fest for critics, established and aspiring winemakers, local growers, the general wine loving public at large, plus of course, yours truly. Every year the Saturday Night Gala brings out thousands of people and dozens of judges who offer no shortage of opinions.

It is a see and be seen kind of evening. Receiving awards at this event can result in a sell out vintage for a smaller winery and keep the phone ringing off the hook for weeks and months to come.

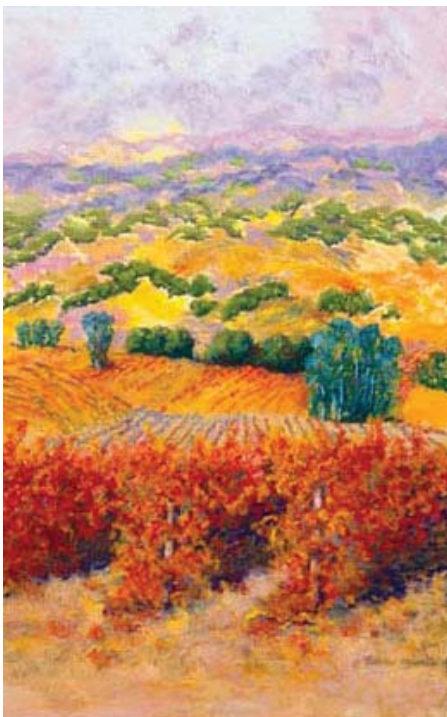
This was my fourth year attending and I am happy to report that several of our Locals wines received medals and now I can offer these wines to you. Because these selections will sell out quickly and in some cases are already in limited supply, we are breaking from tradition slightly this time around and sending you two bottles each of the *Martin 2003 Rockpile Cabernet Sauvignon* and the *Hawley 2005 Zinfandel Ponzo Vineyard* while we still have these wines available. You are also receiving one bottle each of the *Ramazzotti 2003 Regale Red Table Wine*, *Alexander Valley* and the *Eric Ross 2004 Zinfandel Feeney Ranch* and if you are thinking about using your 45 day follow up discount to order additional bottles of any of these wines they will be sold on a first come, first served basis and we will of course be giving club members precedence. As always, tasting notes are included and Diane has selected two new seasonal recipes which will pair well to both the season and the wines. Click on the recipes link on our website to print our PDF to add to your collection.

Enclosed with your wines is a gift certificate which entitles you to a one time free shipping offer you can use for yourself or to order a gift for the holiday season. Simply go online and enter the promo code into our web store and we will deduct shipping from your order or call us at 707-857-4900 if you miss chatting with us personally. If you love us so much that you feel inspired to make someone else into a Total Local as a gift we can help you with that also, just fill out and fax the back page.

When you are next in the area please be sure to visit us in Geyserville and enjoy this gorgeous harvest season. If you live too far away, then you should really consider moving here so we can see you at the tasting room more often!

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

Carolyn



2006 Harvest Fair Poster "Autumn's Palette" by Helene Minelli

Hawley 2005 Zinfandel
Ponzo Vineyard, Sonoma County
(\$25.00 retail / \$20.00 club price)
\$18.75 – 45 Day Follow Up Price
John Hawley – Winemaker

**Awarded Gold Medal at the
2006 Sonoma County Harvest Fair.**

Vineyards :

Ponzo vineyard is located just outside the town limits of Healdsburg along the Russian River at the mouth of Dry Creek. 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 on October 13th. The sugar content at harvest averaged 24.5 Brix.

Winemaking:

The grapes were crushed into one-ton, open top fermentors and we allowed to start fermenting with wild yeast before adding a small inoculum. We punched down the skins every couple hours to maximize extraction. When the fermenting must was nearing dryness we pressed out barrels. The wine was nine months in French and American oak and racked from barrel to tank every three months to minimize sediment and ease filtration. The wine was bottled on July 10th, 2006. Only 285 cases were produced.

Tasting Notes:

During fermentation, we were struck by the peppery aroma of this wine. It is big and velvety with flavors of strawberry jam and raspberries.

Technical Data:

Composition: 100% Zinfandel
Appellation: Dry Creek Valley
Harvest Date: October 13, 2005
Alcohol: 15.2%
pH: 3.55
TA: 0.87 g/100ml
Barrel Aging: 9 months
Type of Oak: French & American Oak
Bottling Date: July 10, 2006
Production: 285 cases
Release Date: July 10, 2006

Eric Ross 2004 Zinfandel
Russian River Valley, Feeney Ranch
(\$30.00 retail / \$24.00 club price)
\$22.50 – 45 Day Follow Up Price
Eric Luse, John Ross Storey – Winemakers

**Awarded Gold Medal at the
2006 Sonoma County Harvest Fair.**

Vineyards :

Feeney Ranch is located on Piner Road near Santa Rosa on the floor of the Russian River Valley. The vines were planted in 1945 and produce a scant 2 tons per acre. The small yields give our Feeney ranch it’s intensity and dramatic presence. Although a cool spot for Zinfandel, this vineyard produces very unique flavors.

Winemaking:

The grapes were harvested at 27 Brix, lightly crushed into half ton fermenters and cold soaked for 2 days. The grapes were punched down twice daily during the two week fermentation to extract color and flavor from the skins. After the wine completed fermentation it was pressed into oak barrels for aging. We use Sequin Moreau and Demptos for our Zins.

Tasting Notes:

2004 was a great year for Zinfandel and our Feeney Ranch follows suit. This rich Old Vine Zinfandel, has a soft feel with a nose of cedar and smoke and black pepper. Thirty percent new American oak gives this wine a smooth finish with a long life in the bottle. Try this with grilled lamb chops or be wild and have it with sushi.

Technical Data:

Composition: 100% Zinfandel
Appellation: Russian River Valley
Harvest Date: September 18, 2004
Alcohol: 15.9%
pH: 3.80
TA: 0.777 gr/100ml
Barrel Aging: 20 months
Type of Oak: American
Bottling Date: June 24, 2006
Production: 116 cases
Release Date: September 1, 2006

Martin 2003 Rockpile Cabernet Sauvignon

Rockpile AVA, Sonoma County

(\$36.00 retail / \$28.80 club price)

\$27.00 – 45 Day Follow Up Price

Mike Martin – Winemaker

**Awarded Gold Metal at the
2006 Sonoma County Harvest Fair.**

This is Martin Family Vineyards’ first and only wine produced from the Rockpile viticultural area. There are only eleven vineyards that make up this AVA and Mike Martin jumped at the chance to purchase some of this outstanding fruit. To better understand just how limited this wine is, it helps to learn a little more about the history of Rockpile. On April 29th 2002, Rockpile became Sonoma Country’s twelfth viticultural area. Rockpile is a rugged ridge top with a rich history, stunning natural beauty, and geography capable of producing world-class wines. The ridge stretches from Lake Sonoma, northwestward to the Mendocino Country line. It includes over 14,000 acres, delineated by elevation, 800 feet above sea level or higher. Rockpile is home to just eleven vineyards, and no wineries. Quotes from the press attest to the excitement surrounding wines produced from this region.

San Francisco Chronicle, November 18, 2004, Steve Pitcher-**Squeezing wine from a Rockpile.** “...Established in April 2002, the Rockpile AVA (short for American Viticultural Area) in the northwestern corner of Sonoma County is rapidly gaining recognition as the source of some of California’s biggest, richest, most intensely flavored Zinfandel, Syrah, Petite Sirah and Cabernet Sauvignon....”

Rockpile Cabernet Sauvignon won a unanimous double gold at the Riverside International Wine Competition. It was the top Cabernet from Napa and Sonoma counties.

Technical Data:

Varietal Composition 5% Petit Verdot
5% Merlot
90% Cabernet Sauvignon
Production 400 Cases

Ramazzotti 2003 Regale Red Table Wine (cab blend)

Alexander Valley

(\$28.00 retail / \$22.40 club price)

\$21.00 – 45 Day Follow Up Price

Joe Ramazzotti – Winemaker

**Awarded a Silver Medal at the
2006 Sonoma County Harvest Fair.**

Vineyards:

This wonderful wine is a blend of Cabernet Sauvignon, Cabernet Franc, Merlot and Syrah. The Cabernet Sauvignon, which was planted by Joe in 1997, is Clone 337 on 1103 Rootstock. The Cabernet Franc is Clone 112 on 1103 Rootstock, and the Syrah is Estella Rive Clone on 1103 Rootstock. The Cabernet, Cabernet Franc and Syrah grapes are all located in Alexander Valley on the Pignoni Vineyards. The Merlot grapes come from the Ramazzotti Vineyards in Alexander Valley planted in 1988. All the vineyards are farmed by Joe. The grapes were harvested on September 15, 2003, a very early harvest date that year. The sugar content at harvest averaged 25.2 Brix.

Winemaking:

The Cabernet Sauvignon and Merlot grapes were co-fermented, and then the Syrah and Cabernet Franc were added at a later date. Then the wine went into barrels, half American (10% new American) and half French Oak, for 14 months. This wine is a complex blend with a hint of violets from the Cabernet. It is smooth and velvety, but with a wonderful lingering finish. It will compliment any heavy meat dishes, but is exceptional with lamb. 400 cases of this wine were produced. This wine won a DOUBLE GOLD, BEST OF CLASS MEDAL at the SAVOR North of the Gate competition.

Technical Data:

Composition: Cabernet Sauvignon,
Cabernet Franc, Merlot and Syrah
Appellation: .. Alexander Valley, Sonoma County
Harvest Dates: Sept. 15, 2003
Barrel Aging: 14 months
Type of Oak: 50% American oak
(10% new American)
50% French oak
Production: 400 cases



Locals Choice and Total Locals Wine Club Gift Membership Order Form

Fill in the form below, print your form,
and mail or fax us your order.

Fax number: 707-857-1885

Locals, P.O. Box 124, Geyserville, CA 95441

Locals Choice Gift Membership

- Includes quarterly shipments of two bottles
- Tasting Notes on each wine
- Newsletter
- Invitation to special events for members only
- 20% off shipment wines when purchased within 45 days of shipment
- 15% off all other wines and merchandise
- Not to exceed \$65 quarterly, plus shipping and handling

Locals Choice Membership

- Six Months (Two Shipments) One Year (Four Shipments) Ongoing

Total Locals Gift Membership

- Includes quarterly shipments of six bottles
- Tasting Notes on each wine
- Newsletter
- Invitation to special events for members only
- 25% off shipment wines when purchased within 45 days of shipment
- 20% off all other wines and merchandise
- Not to exceed \$175 quarterly, plus shipping and handling

Total Locals Membership

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