



# Trust Carolyn Wine Club

May 2007 Tasting Notes

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
707. 857.4900

## MAIL

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p.o. box 124  
geyserville, california 95441

## PHONE

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707.857.4900

## FAX

---

707.857.1885

## WEB

---

[www.tastelocalwines.com](http://www.tastelocalwines.com)

## EMAIL

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[yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com)



Hello to all my trusting friends,

Few things in life evoke pure indulgence like sipping delicious wines while enjoying spring on my deck in the heart of the Sonoma Wine Country. While we seem to have made a rather quick jump from cool to hot weather around these parts, it just means to me that the official barbeque season has begun. Since I have a ten winery tasting room full of wines to choose from, as well as many great wine-producing neighbors, the task of selecting the best wines for our club members is a sweet one.

Recently while chatting with one of our winemakers about what they would drink with a nice rib eye steak from the grill, I was told I should try a wine made by Bob Marr of Marr Cellars. Since I had never heard of this winery and the fruit came from an amazing vineyard in Lake County called the Shannon Ranch that I had visited some time back, I was game to give it a try. Now this where I need to warn you that this particular selection is not for the faint at heart. My friend described it as "extravagantly extracted" with lots of vine ripe fruit and oak and in my opinion the descriptors are right on the mark. The wine definitely needs a hearty meal by it's side but I keep finding myself opening another bottle so let me know if you agree that this is a great find.

The next wine I chose for this collection is the 2004 Topel Syrah and I am sending you two bottles because I am pretty sure you will love this wine...and I am quite sure that it will sell out very quickly. Newly released, this wine caught my attention because of the glimmer in Mark Topel's eye when he brought it to Locals for us to taste. Mark said that sometimes everything just comes together in a wine and for him this vintage is the one. We had a tasting room full of people when Mark stopped by and several of them had a chance to taste the wine. It is a pretty good indicator when everyone that tastes also buys!

Also included is a bottle of the 2005 Hawley Winery Zinfandel from the Ponzo Vineyard. You will recall that I sent you one of these last time, but because the wine is winning so many gold medals that soon we will need a special case just to house them all I assumed you would want another bottle. Most recently John Hawley received both a Gold Medal and a Best of Class award at the West Coast Wine Competition, which now brings the total gold medals on this wine to four and counting.

Next comes another one of my small production local finds. In 1929 John F Ratto founded the Lone Oak Ranch and Vineyards located about 12 miles away from us just Northwest of Cloverdale. The area is known as the Yorkville Highlands Appellation and is just over the Mendocino County line. The 2003 Lone Oak "Serenata", which means serenade in Italian is Lone Oak's unique Bordeaux Blend of Merlot, Cabernet Sauvignon and Petit Verdot. The Ratto family has been producing high quality fruit distinguished by its vibrant character for four generations and released their first wine in 2005. As a family owned and operated business they are true Locals.

When Joe Ramazzotti and Mike Loykasek stopped by the tasting room to have me taste some new wines it became a bit of a party and it was clear to me right away that

both the Dark Horse Cabernet and the soon to be released 04 Rammozatti Ricordo needed to be a part of this case. If you enjoyed Joe's 2003 Ricordo then you will surely fall in love with newly released 2004. You will certainly want more of both these wines so we are including two bottles of each to get you started.

Now I know that we do not regularly send you a white wine in your case club shipment but I am slipping in one bottle this time. Since it is almost summer time and I would like to introduce you all to our latest winery addition at Locals, here is a great Sauvignon Blanc from McFadden Vineyards for your enjoyment. Guinness McFadden's property is located in Potter Valley that lies on the edge of the Mendocino National Forest by the headwaters of the Russian River. As Guinness learned the ropes of farming, he says he became convinced that he did not need or want the chemical pesticides or herbicides so common to modern agriculture. He pursued more natural farming methods, joined the California Organic Farmers and works to keep his small farm in tune with nature. Now I know that there may be some skeptics among you regarding organically produced wines but I think that once you taste the McFadden wines you may well change your thinking.

Rounding out this club shipment you are receiving two Zinfandels that will make nice additions to your cellar. Trust Carolyn Club members are the first to receive the new Eric Ross 2005 Feeney Zinfandel, which is destined to become a favorite in the tasting room. We are also sending you a bottle of the Martin 2004 Three Vineyards, which qualifies as a guaranteed crowd pleaser. When Diane and I were discussing what we thought this wine paired with best, we both agreed it pairs with good friends. So invite some folks over and share the wealth.

Going forward you can find detailed tasting notes on each wine online at [www.tastelocalwines.com/tasting\\_notes](http://www.tastelocalwines.com/tasting_notes) ... We hope this will help save a tree or two but would be happy to print and mail copies to you upon request.

As a thank you for your continued membership we are pleased to offer you FREE SHIPPING on any CASE order of Locals wines placed either online using the coupon code FRSHIP4 or by telephone referencing the same code. This offer is valid for orders placed between June 8th and June 15th, 2007. Remember to take advantage of your additional 45-day club wine follow up discounts.

All of us at Locals wish you a happy spring and a great summer to come. We look forward to seeing you at Locals if your summer travels bring you in our direction, or chatting by phone or email if not.

Cheers,

Carolyn, Tim and Diane

**Marr Cellars 2004 Petite Sirah**

\$25.00 club price  
\$23.44 - 45-day follow-up price  
Bob Marr, winemaker

**Topel Winery 2004 Syrah Monterey**

\$19.60 club price  
\$18.38 - 45-day follow-up price  
Mark Topel, winemaker

**McFadden Vineyard 2005 Sauvignon Blanc**

\$12.80 club price  
\$12 - 45-day follow-up price  
Bob Swain, winemaker

**Ramazzotti Vineyards 2004 Ricordo Zin Blend**

\$22.40 club price  
\$21 - 45-day follow-up price  
Bob Keeble, winemaker

**Dark Horse Wine 2005 Cabernet Sauvignon**

\$28.80 club price  
\$27 - 45-day follow-up price  
Mike Loykasek, winemaker

**Hawley Winery 2005 Zinfandel**

Ponzo Vineyard  
\$20 club price  
\$18.75 - 45-day follow-up price  
John Hawley, winemaker

**Lone Oak Estate Winery 2003 Serenata Bordeaux Blend**

\$20 club price  
\$18.75 - 45-day follow-up price  
Andy D'Agostino, winemaker

**Martin Family Vineyards 2004 Zinfandel Three Vineyard**

\$14.40 club price  
\$13.50 - 45-day follow-up price  
Mike Martin, winemaker

**Eric Ross Vineyards 2005 Zinfandel Feeney Ranch**

\$21.60 club price  
\$20.25 - 45-day follow-up price  
Eric Luse, winemaker

**Locals Tasting Room is open Wednesday through Monday from 11am-6pm & Tuesdays by appointment.**

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).