



Trust Carolyn Wine Club

November 2007 Tasting Notes

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Hello to all my Trust Carolyn Club members,

Can you believe another year is ending in a couple of months? While I personally feel like time has been flying by, for the grape growers and winemakers around here this has to have been one of the longest harvest seasons on record. Up until just a week or so ago Sonoma Country grapes were still being picked and all of our winemakers are now up to their elbows in juice. I was amazed to return from my recent two-week trip to China to find that at the end of October the last of the Cabernet grapes in my area had only just come off the vines.

We too have been incredibly busy at Locals this year as our reputation for pouring and discovering yummy wines continues to spread. I am confident that there will be something for everyone in this mixed case and have even included a great bottle of Zinfandel/Petit Sirah Port to guarantee a nice sweet ending.

Detailed tasting notes on each of these wines can be found on our website at www.TasteLocalWines.com by clicking the "Tasting Notes" link as well as our own recipe for Mushroom Bread Pudding with port wine reduction sauce. We served this recently at the local Wine And Food Affair event and it was a resounding success so I would strongly suggest you try it out at one of your upcoming holiday celebrations.

Your case of wine for November includes some of our recent Gold Medal winners, some new releases and a couple of my new local finds. The Hauck Cellars 2005 Sonoma Cuvee is a new favorite and a true labor of love from Greg and Jennifer Hauck. I asked Greg to suggest a food pairing for this wine and he said "If you are looking for a wine that is bold enough to pair with hearty dishes like cassoulet, duck confit and braised short ribs then this wine is it! The secret to the wine's compatibility with rich dishes and game is in the blend. We started with a blend of Petite Sirah and Syrah to give the wine a foundation of cassis, bright fruit and bacon. The addition of Cab Franc and Zinfandel adds lovely acidity and violet aroma with a touch of pepper on the silky finish. Eighteen months in 60% new French and American oak give the wine enough structure and tannins to satisfy those looking for a big red wine. This elegant everyday red will stand on its own, and pairs beautifully with hearty bistro style dishes."

There are more than seven different varietals represented here and every one of these wines are bottles I have personally enjoyed recently. I am now pleased to be able to



share them all with you. I would suggest trying the Hauck Sonoma Cuvee first since I only have a small quantity set aside for your re-orders. Magic happens with the right match of wine to food but the first rule to remember is "don't go nuts trying to figure it out." Sometimes food pairing complications arise because Christmas and celebratory dinners so often include many different dishes. So, in a multi-course dinner, the tradition is to build from a light to heavy progression and from dry to sweet. Remember that simple suggestion and you are on your way to a real pairing experience. The port should be the perfect finale. Most of all the whole experience should be fun. Here is one final thought that I found while surfing around online. "It is a dead giveaway that you have been spending way too much time in your wine cellar when someone asks how your weekend was, you grin and say I'd give it a 93!"

As a thank you for your continued membership in the Trust Carolyn Club I would also like to offer you free shipping on up to 3 cases of wine so that you have plenty to enjoy as well as share with your friends over the upcoming holidays. Free shipping is available to you beginning on December 3rd and continuing through December 15th. Please use the code WOW2 when ordering online or mention it to us when you call in your order. Remember to take also take advantage of your additional 45-day club follow up discounts.

Enjoy your wines, tell us know what you think, and let's toast to a happy holiday season,

Cheers,

Carolyn, Tim, Diane and Sharon

2005 Hawley Pinot Noir

\$32.00 retail price
\$25.60 club price
\$24.00 - 45-day follow-up price

2005 McFadden Pinot Noir

\$19.00 retail price
\$15.20 club price
\$14.25 - 45-day follow-up price

2005 Hawley Petite Sirah

\$27.00 retail price
\$21.60 club price
\$20.25 - 45-day follow-up price

2005 Hauck Sonoma Cuvée

\$25.00 retail price
\$20.00 club price
\$18.75 - 45-day follow-up price

2005 Eric Ross Syrah

\$25.00 retail price
\$20.00 club price
\$18.75 - 45-day follow-up price

2005 Ramazzotti Syrah

\$28.00 retail price
\$22.40 club price
\$21.00 - 45-day follow-up price

2005 Dark Horse Zinfandel DCV

\$28.00 retail price
\$22.40 club price
\$21.00 - 45-day follow-up price

2005 Brasset Cellars Bluenose Zinfandel

\$25.00 retail price
\$20.00 club price
\$18.75 - 45-day follow-up price

2003 Topel Cabernet Sauvignon

\$28.50 retail price
\$22.80 club price
\$21.38 - 45-day follow-up price

2003 Peterson Cabernet Sauvignon

\$30.00 retail price
\$24.00 club price
\$22.50 - 45-day follow-up price

2003 Topel Meritage, Le Mariage

\$25.50 retail price
\$20.40 club price
\$19.13 - 45-day follow-up price

2005 Martin Zin/Petite Sirah Port

\$30.00 retail price
\$24.00 club price
\$22.50 - 45-day follow-up price

**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.

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