



Total Locals Wine Club

January 2008 Tasting Notes

www.tastelocalwines.com

707. 857.4900

MAIL

p.o. box 124
geyserville, california 95441

PHONE

707.857.4900

FAX

707.857.1885

WEB

www.tastelocalwines.com

EMAIL

yummy@tastelocalwines.com

Happy New Year Total Locals!

I don't know about this resolution stuff. Hmmm. Too many of them seem to involve cutting back on the things that make us happy. Good food, lots of dessert, a wonderful glass or two of wine, and the pleasure of curling up with a book instead of heading to the gym just for once. I think that the rather bleak month of January is actually the time to indulge rather than start a new austerity regimen. Time for that a bit later in the year when bathing suit season looms and vanity as well as good sense tells us to switch from spaghetti to salads, from slippers to sneakers. By all means, do get your exercise and take your vitamins....but make sure you indulge a bit too – after all, when it's grey and cold outside there's nothing like a glass of good red wine to warm the body and lift the spirits! So, in the spirit of an indulgent New Year, here's a nod to virtue, and several suggestions for immediate gratification to brighten the dark days.

Let's start with the virtue. In this case, patience. We are going to need to ask you to exercise a little bit of it before you pull the cork on the 2006 Eric Ross Feeny Zinfandel we are sending you this quarter. Diane and I managed to convince Eric Luse to let us have some of this wine although it has not yet been released so that our club members could have the first chance to try and buy it. If history repeats itself then this wine will be sold out even before it is perfectly ready to drink. Give it at least two or three months in the cellar to get over its bottle shock. As some of you probably know, bottle shock is a recognized part of a wine's bottle maturation. This is the indeterminate period of time immediately following bottling when a wine doesn't seem to show many of its charms. The act of bottling has stunned the wine; indeed, many wine writers and other aficionados refer to this as a "dumb phase." As the wine ages over a period of weeks or sometimes months, it re-gathers itself and the component flavors knit back together. I can virtually guarantee you that your patience will be rewarded.

So if you are now wondering what you should drink tonight then the 2005 Martin Rattler Rock Zinfandel would be a good choice. Ideally I enjoy this wine when it is paired with some wintry comfort food. This yummy Zin from the Russian River Valley, is packed with fresh, concentrated raspberry and plum flavors with a rich, juicy texture. It is loaded with lots of up front fruit and has undertones of coffee and tobacco that lead to a big, ripe, supple finish. Just imagine how it will taste with a nice juicy burger with lots of blue cheese. Perfect.

Now for the hugely popular 2005 Ramazzotti Syrah from Alexander Valley. Our visitors to the tasting room just can't seem to get enough of it so we wanted to be sure our club members got their share before it is sold out. You will find full tasting notes on this as well as the other wines in this collection online here tastelocalwines.com/tasting_notes

Next is the 2004 Topel Syrah Cuvee Donniss which has been a very hot seller here in the tasting room. This wine will definitely appeal to all you red meat eaters out



Painting by Helen Eging
'Miranda's Anger' 56" x 44"
Oil on canvas.

Show begins at Locals
January 15th, 2008

there. Strong cheeses will also pair wonderfully well with this bold varietal. The wine is a blend of fruit from the San Lucas Vineyard in Southern Monterey County and the Topel Estate outside Hopland in Mendocino County. The resulting combination is a delicious, deeply flavored Syrah. Only 475 cases of this wine were produced and it is now close to being sold out so call soon for more if you like what you taste. Also from Topel Wines is the newly released 2003 Topel Cabernet Sauvignon, Hidden Vineyard which is a blend of Cabernet Sauvignon, Merlot and Petit Verdot, all grown in Hidden Vineyard on the Topel Estate, situated on the side of Duncan Peak in southern Mendocino County, near Hopland. For a look at what makes these wines so special take a look at this video we shot at their property recently. www.worldofwine.tv/Topel.aspx

Mark tells us that the 2003 vintage was one of the longest growing seasons he has ever experienced for the Topel Cabernet Sauvignon. Harvest didn't begin until October 16th, which allowed for an extended hang time for the grapes, encouraging deep, mature flavors to evolve. Flavors are supple and fruit-forward, with overtones of chocolate and black cherry combined with classic nuances of tobacco. Its tannic structure is outstanding—the wine is well balanced and long on the finish. While lovely to drink now, Mark and Donnis recommend you set aside a few bottles for the cellar, because this beauty will still be going strong in another 25-30 years.

Last but by no means least, this collection brings you the 2003 Peterson Cabernet Sauvignon from Bradford Mountain. Smooth and opulent, this wine provides a heady tasting experience with intense flavors of blackberry and mocha mingling with hints of cedar, currant, sweet oak and eucalyptus. The ever-present mineral essence, an integral part of the Bradford Mountain terroir, gives the wine additional layers of structure, elegance and finesse. As the layers converge mid-palate they create a deliciously long, satisfying finish. What's not to enjoy!

Your free shipping code this month is FRSHIP12 and your order window is between February 4th and February 11th, 2008 (maximum order for free shipping is 3 cases with a maximum of one case to Alaska and Hawaii) Your 45 day follow up discount applies to all orders placed before February 28th, 2008. All information and tasting notes on these wines, past club collections and are archived on our website here tastelocalwines.com/tasting_notes and you can find our latest recipe additions here tastelocalwines.com/recipes.

I would like to take this opportunity to wish you all the very best for the New Year. Stay healthy and relaxed, drink a lot of good wine, and come visit us as often as you can. We are hanging the work of a new artist, Helen Eging on January 15th and would love those of you in the area to come and take a look. Check our blog at localwines.blogs.com for more information.

Cheers,

Carolyn, Tim, Diane and Sharon

**2004 Topel Syrah, Cuvee Donnis,
Monterey**

\$24.50 retail, \$19.60 club price,
\$18.38 45-day follow-up price

**2005 Ramazzotti Syrah,
Alexander Valley**

\$28 retail, \$22.40 club price,
\$21 45-day follow-up price

**2005 Martin Zinfandel,
Rattler Rock**

\$35 retail, \$28 club price,
\$26.25 45-day follow-up price

**2006 Eric Ross Zinfandel,
Feeney Ranch**

\$30 retail, \$24 club price,
\$22.50 45-day follow-up price

**2003 Topel Cabernet Sauvignon,
Hidden Vineyard, Mendocino**

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

**2003 Peterson Cabernet Sauvignon,
Bradford Mountain**

\$30 retail, \$24 club price,
\$22.50 45-day follow-up price

Locals is open
Wednesday through Monday
from 11AM to 6PM
and 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.
