



# Total Locals Wine Club

April 2009 Tasting Notes

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Hello Total Locals Club Members,

Welcome to Spring in Sonoma County. It is really interesting to see all the activity in the vineyards this time of year so we thought it might be fun to ask our winemakers what they are doing and thinking about most in April and May. Below are some of their comments.

Many people ask us how we make our selections for the wine clubs and some of you have also mentioned that you missed receiving our take on the wines we are including so read on to find that information as well. As always, full tasting notes and technical specifications can still be had by clicking here: [www.tastelocalwines.com/tasting\\_notes/](http://www.tastelocalwines.com/tasting_notes/)

As a small business operating during this rollercoaster ride that is our economy we are proud to be able to bring you these excellent wines and thank you for your continued membership. You can be sure we'll do our best to always make the Locals Club worth your while. We have also been looking ahead and have added our first sparkling wine, the Ramazzotti Frizzante to the Locals lineup and will be adding another new winery to our list in the next couple of months. If you click through to our [Blog, localwines.blogs.com](http://localwines.blogs.com), you can read about our staff picks and we would welcome hearing which of our wines are your personal favorites are as well.

### **From Joe and Norma Ramazzotti – Ramazzotti Wines**

This is the time of year that the new buds are just starting to break through & show their beautiful light green foliage. It is now that we farmers pray that we don't get any frost as our delicate little buds are so vulnerable to the freezing cold that April can sometimes bring. We love the rain and it only helps the vines grow & thrive. Spring is one of the loveliest times of year in the Sonoma County vineyards, as the green begins to show and the wildflowers are blossoming all around us. In the vineyards managed by Ramazzotti, we are doing all the tractor and ground work before the earth gets too dry for us to be able to do so. At Ramazzotti Wines, we have recently bottled several of our new vintages: our 2007 Chardonnay and



the 2008 ZinGiovese Rose` have just arrived at Locals and the 2006 Raffinto will be there soon. Spring in the Wine Country is a very busy time of year, so come get caught up in the activity if you can!

### **From Susan and Bill Arbios – Arbios/Praxis Winery**

The vineyards have been pruned and the vines are starting to bud. Last year, the rain stopped in January but thankfully we are still having April showers. We plant wildflowers on every fourth row so the bright orange poppies, purple vetch, white alyssum and red clover are beautiful in spring. The wildflowers help to provide cover and food for beneficial insects. The cover crop between the other rows will get mowed soon so as not to compete with the vines as they seek water.

### **From Tim Borges and Jane Portalupi-Borges**

It's now mid April we've had budbreak in all our vineyards with the exception of our Barbera vineyard up in the foothills which tends to break in late April early May.

Pruning finished about 4-5 weeks ago and we are discing the cover crop under after it has fulfilled it's task for erosion control during the winter and will now provide slight nutrient and natural pest control.

Back at the winery we have just completed the one and only gentle racking of our 2008 Pinot Noir which will age for another 6 to 8 months before bottling. (Spectacular wine by the way). Both the 2008 zinfandels and Barbera are resting comfortably in barrel. Now things are pretty much up to mother nature. We will be getting equipment readied for the 2009 harvest. It will be here before we know it.

### **What follows here is our staff take on the wines included in your April Wine Club**

**Praxis** 2007 Pinot Noir, Monterey – This spacious single vineyard pinot noir is traditional in style, emphasizing dark black cherry and plum flavors with a piquant touch of allspice. It is a remarkable wine whose well-built acidity and firm tannic backbone matches well to richer foods, and it also offers you great value.

**Ensueños Tropicales** 2006 Pinot Noir *Muñequita Linda*, Russian River Valley – We're excited about the latest addition to the Locals winery lineup. This debut wine revels in the by-now classic Russian River flavor profile, built on brighter red cherry. Fruit-forward, it is also exquisitely balanced with solid tannins on the finish, and is eminently sippable today!

**Ramazzotti** 2006 Sangiovese, Dry Creek Valley – This expression of the lighter side of Tuscany's famed grape is made with 100% Sangiovese grape varietal. Offering sweet cherry flavors up front, the wine gives way to mouth-watering fruit and a subtle spiciness across the palate, and delicate vanilla tones on the finish. Terrific with a lighter marinara or pasta primavera!

**Peterson** 2005 Sangiovese *Il Granaio*, Dry Creek Valley – The other face of Italian Chianti wines is blended, in what we call the "Super-Tuscan style" here in California. While 14% Cabernet Sauvignon adds more backbone and structure to this wine, the delightful sweet nature of the Sangiovese grape still shines brilliantly. Try adding a steak next to the pasta and marinara to create a winning trio with this elegant wine. Very enjoyable now, in this style, the wine is also quite a bit more age-worthy.

**Portalupi** 2007 Barbera, Nevada County – From a precious 3-acre foothill vineyard, this wine follows on the heels of the 2006 vintage, which caused a sensation in competition and here at Locals Tasting Room, and sold out quickly. The fruit was slightly less ripe in 2007, and the flavor balance of plum fruit, licorice, white pepper and Barbera's classic acidity makes this wine a stellar choice with Eggplant Parmigiano and other flavorful Italian fare.

**Hawley** 2007 Petite Sirah Ponzio Vineyard, Dry Creek Valley – Petite Sirah is best when it's rich, thick, bold and brawny, and this young wine is all that and more. Fans of the Hawley Ponzio Zinfandel, a popular club selection in the past, will want to pay special attention. This wine will reward those with the patience to wait and give it more cellar time to soften its tannins – rich meats and plenty of exposure to air before drinking will complement this wine when enjoyed sooner.

Recipes for this month's wine choices can be found at: [www.tastelocalwines.com/recipes/](http://www.tastelocalwines.com/recipes/).

As always, please don't forget to take advantage of your free shipping window starting on May 22nd, 2009 and ending on May 29th 2009 (Please note that the maximum order for free shipping is three cases per club member with a maximum of one case to Alaska and Hawaii) Your 45 day follow up discount applies to all orders placed by June 12th, 2009 and your free shipping code is TLC4ME2 If you have questions or need additional suggestions just give us a call at 707-857-4900 and we would be pleased to assist.

Cheers from all of us at Locals. Let's raise a glass to Spring.

Carolyn, Tim, and Diane

**2007 Praxis Pinot Noir,  
Monterey County**

\$21 retail, \$16.80 club price,  
\$15.75 45-day follow-up price

**2007 Portalupi Barbera,  
Nevada County**

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

**2006 Ramazzotti Sangiovese,  
Dry Creek Valley**

\$25 retail, \$20 club price,  
\$18.75 45-day follow-up price

**2006 Peterson Sangiovese,  
Dry Creek Valley**

\$18 retail, \$14.40 club price,  
\$13.50 45-day follow-up price

**2006 Ensuenos Pinot Noir,  
Russian River Valley**

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

**2007 Hawley Petite Sirah,  
Ponzio Vineyard**

\$32 retail, \$25.60 club price,  
\$24 45-day follow-up price

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Locals is open  
Everyday from 11AM to 6PM.

We always enjoy hearing from you .  
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