



# Trust Carolyn Wine Club

November 2009 Tasting Notes

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Hello again Trust Carolyn Club members.

Fall has arrived here in Geyserville and the 2009 Harvest is pretty much complete. Since many of you live further afield we wanted to give you a sense of how the harvest went around here. The fruit laden trucks have stopped trundling by our windows now and most winery owners and growers are starting to relax a little although plenty of winemaking work still lies ahead. For a peek at what the harvest looked like check out this great YouTube video <http://www.youtube.com/watch?v=isd7oRVMDCg>

This month we asked some of the winemakers whose current vintages are included in this collection to give you their own take on what it was like to be a part of Harvest 2009 in Sonoma County. Here in their own words follows some of what they had to share:

### **Eric Luse – Eric Ross Vineyards**

"Everything was going like clockwork, then came 7 inches of warm rain for some vineyards and it just kept coming! We were within a week of picking the Old Vine Zin, Cody's Block, but not close enough. My muddy boots told part of the story and wearing just a t-shirt under cloudy skies told the rest. No cold windy weather to dry out the vines and we could not keep ahead of the rot, the 2009 vintage is not to be. On to the terrific news, the harvest from Lodi in September, which will be at Locals in late Spring will be our first Albarino, 100% stainless steel, month long cold fermentation from a sustainable vineyard. Perfect growing conditions for this and Tempranillo both new additions to the Eric Ross Wines. Walking through the vineyard with Saralee Kunde last week as we picked the last of the fruit she made the classic optimistic comment that keeps us all craving to create one more vintage "Well, there is always next years harvest! and the one after that ..."

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

"Harvest 2009 is finally a wrap for Ramazzotti wines! Luckily for us, most of our grapes had been harvested before the big storm hit! In all our years as vineyard managers this is the first time ever that we were not able to find buyers for all our grapes. We are not alone in this dilemma, but it is saddening to see all those grapes still hanging on the vines. However, on a positive and more important note, the quality of the grapes harvested this year is spectacular. The zin's don't have their regular combination of "red, rot & rasin (which is a normal occurrence), the Chard showed no hint of rot and the Cab, Cab Franc and Syrah ripened beautifully without the usual "low sugar" levels. Our Sangiovese and Merlot looked and are exquisite."

### **Fred Peterson – Peterson Winery**

"The 2009 Harvest went for zero to 60 mph in about 3 seconds at Peterson Winery. The relatively cool July and most of August temperatures allowed the grapes a little more hang time to fully ripen before we started our harvest. But once we began harvesting on September 7th it was fast and furious until we brought in our last grapes on October 12th only hours before the skies opened and dumped over 6 inches of rain on our vineyards. For Peterson Winery, the 2009 harvest produced big but balanced, full flavored wines that we look forward to following their progression in barrel and bottle."

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

“Harvest 2009 began in an orderly fashion. That is, varietals ripening in a relatively normal and regular sequence – not too many too quickly to allow time to harvest and space to ferment at the winery. But then the threat of rains in mid October pushed a lot of vineyards to harvest all at once. Luckily all of our grapes were ripe and picked before then and happily fermenting. Now they are all done and in barrels tucked away for the winter.”

Here is a short summary of what you are receiving in this fabulous collection of 12 wines: The new vintage of the very popular Super Tuscan Blend Raffinto and his long awaited yummy Grenache Noir.....The Struttin Red of Eric Ross is a wonderful red blend and is really in its “zone” and ready to drink. The new Marsanne-Roussanne is Eric Luse’s new passion....Bill Arbios has created a pinot of earth and barnyard and I think you would agree at a very reasonable price and save the Dry Rose for New Year’s day brunch..... Two bottles of the Peterson Zinfandel Old School join the case for not only their drinkability but nice price point for the holidays.....and our newest winery, Saracina/Atria’s big Petite Sirah and new vintage of the Old Soul Red can be served with big bold holiday meals or cellared for any celebrations in the coming new year...and to top off any wonderful meal is Hawley’s Late Harvest Zinfandel Desert Wine.

Enjoy this collection of some of our current favorites and try pairing them with some of the recipes included here [www.tastelocalwines.com/recipes/](http://www.tastelocalwines.com/recipes/) some from our resident food pairing expert Diane and others suggestions from the wineries themselves.

Cheers from all of us at Locals and we wish you a happy holiday season.

**Free Shipping Offer:** 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. (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). Free shipping is available to you beginning on December 28<sup>th</sup>, 2009 and continuing through January 4<sup>th</sup>, 2010. Please use the code TCWCNV9 when ordering online or mention it to us when you call in your order. Remember to also take advantage of your additional 45-day club follow up discount on all orders placed before January 4<sup>th</sup>, 2010.

**2008 Praxis Pinot Noir  
Monterey County**  
\$21 retail, \$16.80 club price,  
\$15.75 45-day follow-up price

**2007 Eric Ross Struttin Red  
California Red Wine Blend**  
\$24 retail, \$19.20 club price,  
\$18 45-day follow-up price

**2005 Saracina Petite Sirah  
Mendocino County**  
\$38 retail, \$30.40 club price,  
\$28.50 45-day follow-up price

**2006 Atrea Old Soul Red Blend  
Mendocino County**  
\$25 retail, \$20 club price,  
\$18.75 45-day follow-up price

**2008 Ramazzotti Grenache Noir  
Dry Creek Valley**  
\$35 retail, \$28 club price,  
\$26.25 day follow-up price

**2007 Ramazzotti Raffinto  
Super Tuscan Style Blend**  
\$30 retail, \$24 club price,  
\$22.50 45-day follow-up price

**2007 Peterson Zinfandel Old School Red  
Dry Creek Valley (2 bottles)**  
\$18 retail, \$14.40 club price,  
\$13.50 45-day follow-up price

**2006 Dark Horse Cabernet Sauvignon  
Dry Creek Valley**  
\$36 retail price, \$28.80 club price  
\$27 45-day follow-up price

**2008 Hawley Late Harvest Zinfandel  
Ponzo Vineyard**  
\$22 retail price, \$17.60 club price  
\$16.50 45-day follow-up price

**2007 Praxis Dry Syrah Rose  
Alexander Valley**  
\$15 retail price, \$12 club price  
\$11.25 45-day follow-up price

**2008 Eric Ross Marsanne-Roussanne  
Russian River Valley**  
\$28 retail price, \$22.40 club price  
\$21 45-day follow-up price

**Locals Tasting Room  
is open Everyday  
from 11am-6pm**

We always enjoy  
hearing from you .

Drop us a line at:  
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