



Trust Carolyn Wine Club

November 2010 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

Hello again Locals Case Club members,

You really know you are in Wine Country when your customers come in and tell you they just ran a half marathon in Healdsburg and the participants all got a "shot" of wine at the six mile mark! Also marking the season is the sometimes unrelenting scent of fermenting grapes filling the air and the relief the winemakers feel that this unorthodox harvest is finally coming to an end. The fall days are now a mix of sun and rain and holiday plans are being made.

The collection of wines you are receiving include many of our current favorites, some brand new additions to Locals, recent medal winners and a couple of slightly more unusual varietals.

We are happy to introduce you to our newest winery in the tasting room, Pendleton Estate which was founded by Mike Pendleton in 2005 as a small family-owned boutique winery and is beautifully situated among the northwest rolling hills of Alexander Valley. Included in this case is the **2007 Pendleton Zinfandel Ponzo Vineyard** in Dry Creek Valley which was awarded a Silver Medal at the 2010 Sonoma County Harvest Fair. Some experts recommend decanting this wine (Pendleton uses Stelvin Closures primarily) or simply allowing it to breathe for several hours before serving which will aerate the wine. Located in Sonoma's Russian River Valley, the 33-acre Ponzo Vineyard is planted with Zinfandel from Italian head-trained vines, some planted around 1920, near the onset of Prohibition. The climate is cool and mild due to the coastal influences, morning fog, and breezy conditions that last throughout the summer. The year 2007 led to beautifully ripe flavors and this wine has all the character of a classic Russian River Zinfandel. The winemaker's blend of 91.7% Zinfandel with 8.3% Petite Sirah also from Ponzo Vineyard was hand-picked into small ½ ton bins offering very seductive aromas of light cherry and rich ripe dark berries. There is up front fruit with layers of luscious cassis, plum, currants, blackberries and spicy hints of white pepper giving the wine its long finish.



Also new to the tasting room is the **2008 Foggy Valley Pinot Noir** made from the grapes of a vineyard just outside the town of Boonville, California, which is a cool foggy region known for producing extraordinary pinots. This Pinot's nose opens with aromas of dark red cherries and forest floor smells of soil and mushroom. Flavors in the mouth than shifts to the red fruits of cranberry and tart red cherry. A mineral component gives a brisk acidity to the wine making for a mouthwatering finish that begs for one more sip. Because of this wine's lower alcohol level, one more sip or even one more bottle opened for upcoming holiday feasts will not have you singing Karaoke (unless you really want to)!

One of the more unusual wines included in this case was actually discovered during a trip to the Italian Alps by Bill & Susan Arbios of the Arbios/Praxis Winery. They first tried Lagrein while on a hunt to see the remains of Utzi, the Alpine Ice Man. (Susan was an archaeologist in her earlier life). Pronounced Lah-GRAYHN, these grapes have been grown in Northern Italy for over 300 years. In the spirit of Praxis where Bill gets to play a little with winemaking, they decided to make their own from a vineyard of American Lagrein on the Central Coast. The predominant red grape of Italy's Alto-Adige region, the **2007 Praxis Lagrein** is a medium to full bodied wine full of plum and dark berry fruit with hints of black minerals, herbs and smoked meats. Lagrein has moderately intense acids and tannins and can benefit from cellaring.

Finally, another of our new wines the **2009 Eric Ross Tempranillo** from the Bokisch Vineyard in Lodi has been released. Tasted originally during Barrel Tasting weekend this past March, we have been eagerly awaiting this wine's arrival. Blackberry, espresso & dark chocolate, followed by hints of dry cured black Moroccan olives only add to the wine's wonderful silkiness. The Bokisch Vineyard is located in the Delta and with its thousand miles of river and slough provides significant night time cooling for this vineyard.

Offering dense ripe blackberry and mineral-driven aromas mingling with a touch of rich leather, the **Peterson 2006 Syrah** has a full, opulent mouthfeel with supple tannins on the edges. As the wine opens, the lush, multi-layered flavors appear and linger into the finish. The wine has hints of juicy blackberry, espresso, black pepper, dark chocolate, subtle leather, cola, spicy oak and a core of minerality from the mountain terroir, resulting in a Silver Medal at the 2010 Sonoma County Harvest Fair. According to Fred Peterson, this Syrah is an excellent cellar candidate, or can be thoroughly enjoyed now when decanted before serving.

The hugely aromatic nose, with complex notes of orange blossoms, Asian pear, ginger and jasmine, has become the hallmark of the **09 Atrea The Choir**, a classic crisp white Rhone-style blend. Saracina/Atrea is a 600-acre bio-diverse property encompassing three ranches located in Hopland, California. With 300 acres in vineyards, the property's openness and unspoiled yet well-tended beauty are unique in Mendocino County. The main ranch is home to Saracina Vineyards, a small-production, state-of-the-art, California Certified Organic (CCOF) winery and the first wine caves in Mendocino County, carved out of solid rock over a two-year period. Pair this wine before or after a meal with goat cheese drizzled with honey for a real treat.

The additional six wines in your case have all been recent favorites of wine club members and customers who visit us locally and from afar:

The new vintages 2008 Dark Horse Zinfandel and 2007 Cabernet Sauvignon;

Ramazzotti 2006 Regale, a "regal" Cab-Merlot blend;

Saracina's smooth and soft 07 Petite Sirah;

Pendleton's 07 Alexander Valley Cabernet Sauvignon;

And finally the new vintage of the 09 Eric Ross Pinot Noir which is light and spicy.

Please check out all the tasting notes at this link www.tastelocalwines.com/tasting_notes/ as well as the recipes perfectly paired to some of these wines www.tastelocalwines.com/recipes/. We await your follow up orders for holiday celebrations or gifting. Wine Club Memberships make wonderful unique gifts for your loved ones www.tastelocalwine.com/locals_club.html.

As always, please don't forget to take advantage of your free shipping window starting on December 10, 2010 and ending on December 17, 2010 to accommodate your holiday purchases (*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 December 31, 2010 and your free shipping code is TLNV2010. 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 and Happy Holidays to you all,

Carolyn, Tim, and Diane

2008 Dark Horse Zinfandel

Treborce Vineyard, DCV

\$34 retail, \$27.20 club price
\$25.50 45-day follow-up price

2007 Pendleton Zinfandel

Ponzo Vineyard, RRV

\$29 retail, \$23.20 club price,
\$21.75 45-day follow-up price

2007 Dark Horse Cabernet

Sauvignon, Scharf Family Vineyard, DCV

\$36 retail, \$28.80 club price,
\$27 45-day follow-up price

2007 Pendleton Cabernet

Sauvignon, Alexander Valley

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

2006 Ramazzotti Regale

Alexander Valley

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

2007 Saracina Petite Sirah

Mendocino County

\$38 retail, \$30.40 club price,
\$28.50 45-day follow-up price

2007 Praxis Lagrein

Central Coast

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

2009 Eric Ross Pinot Noir

Saralee Vineyard, RRV

\$45 retail price, \$36 club price
\$33.75 45-day follow-up price

2006 Peterson Syrah

Bradford Mountain, DCV

\$45 retail price, \$36 club price
\$33.75 45-day follow-up price

2008 Foggy Valley Pinot Noir

Anderson Valley

\$24 retail price, \$19.20 club price
\$18 45-day follow-up price

2009 Eric Ross Tempranillo

Bokisch Vineyard, Lodi

\$34 retail price, \$27.20 club price
\$25.50 45-day follow-up price

2009 Atrea The Choir

Mendocino County

\$20 retail price, \$16 club price
\$15 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:
Box 124, Geyserville, CA 95441.

Or email us at:
yummy@tastelocalwines.com.
