



# Trust Carolyn Wine Club

November 2012 Tasting Notes

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Hello again to all my Trust Carolyn Club members,

It is hard to believe that six months have gone by since we were last in touch. As I write this while sitting here in the tasting room in Geyserville, we are enjoying what are probably the last few days of a beautiful Indian Summer. We have recently wrapped up what the experts are calling a near perfect grape growing harvest. Our first real cold snap is forecasted for this week and winter holidays are upon us.

Our winemakers enjoyed a season that was not too hot, too cold or too wet. And there certainly was an abundance of grapes! The experts are saying that once all the reports are in, this will be the largest harvest since 2005 and it was obvious to all as a bounty of plump grapes made their way from the vineyards into tanks and barrels. If there were any problems to report, it was a lack of space for all the great fruit but wine growers are a resilient bunch and with a bit of juggling it seems like most of our wineries found space and were really happy about this harvest overall.

Now its time for some info on a few of the wines in this collection. One of the big hits during our barrel tasting event this past March was Mike Loykasek's 2010 Zinfandel from the Eberle Vineyard in the Dry Creek Valley. We were really curious how it would taste once it was released. Well it did not disappoint! This wine was awarded a Gold Medal at this year's Sonoma County Harvest Fair. Currently still in pre-release, we have barely been able to keep this wine in stock. I wanted to be sure you had the opportunity to give it a try and I have held back some cases just in case you all like it as much as our visitors have. To me this is a seriously juicy Zinfandel with just the right amount of spiciness on the finish.

Another special wine is the 2010 Saracina Malbec from the Skid Row Vineyard. The Malbec was recently mentioned in the October issue of Sommelier Journal, where the editor, David Vogels, CWP, wrote, "...the Saracina Malbec Skid Row Vineyard is the best North American Malbec I've ever tasted". In another story in the same journal, Randy Caporaso stated, "the 2010 Saracina Malbec Skid Row Vineyard is undoubtedly one of the purest, silkiest, most intensely violet, pepper and tobacco-laced Malbecs on the market". I am curious to hear what you think and glad that I could pry a bit of this wine loose from Saracina to offer you!

I am not sure if you are among those who wait impatiently each year for the new release of the Eric Ross Pinot Noir but if our release party for Eric was any indication a lot of people do. The 2011 Eric Ross Pinot from the Saralee Vineyard is another classic. This complex wine comes from the unique co-fermentation of Dijon and Pommard clones grown by Saralee Kunde in the famed Russian River Valley. This wine is Eric Luse's baby and it shows. Taste this one now...but also consider getting a few more bottles for your cellar before it sells out. A little time in the bottle will only make you love this one more.



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So I had to include a personal favorite as well. First the name The Velvet Whip kind of intrigued me and I rarely find a Petit Verdot I really like. This one from Treasure Hunter Wines is in my opinion everything a Petit Verdot should be. Not for the faint of heart, this wine needs some nice substantial food to accompany it or a really chocolaty dessert. Give it a try with a dense chocolate cake...this pairing was a tasting room favorite.

Above are only a few of the wines you will find in your box. There are also new releases from some of your old favorites, varietals like Cabernet Franc and Lagrein that you don't get all the time, and a GSM blend as well as a bottle of Peterson Old School Zinfandel with the next in a tradition of irreverent stories on the label. The two white wine selections are the also both tasting room favorites. Atrea's 2011 The Choir is a beautiful blend of organic Roussanne and Viognier grapes and the Bedarra Vineyards 2009 Reserve Chardonnay is another Gold Medal Winner.

I am excited to send you this collection and look forward to hearing what you think. Many of these wines are in pretty short supply so keep that in mind when you think about reordering. Detailed tasting notes on all of the wines are here [tastelocalwines.com/tasting\\_notes](http://tastelocalwines.com/tasting_notes), and working from Florida where she now lives, Diane has some new recipes for you here [tastelocalwines.com/recipes](http://tastelocalwines.com/recipes).

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Enjoy your holiday celebrations with good food and great wine!

Cheers,  
Carolyn

Here are your follow up discount and shipping details. I have made the shipping window earlier this year in case you want to order more wine for the holidays. Your dollar shipping window is December 7<sup>th</sup> through December 14<sup>th</sup>. *(Please note that the maximum order for \$1 per case 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 January 11<sup>th</sup>, 2013 and your free shipping code is TCWC12.

**2010 Saracina Malbec,  
Mendocino County**  
\$28 retail, club price \$22.40,  
45-day follow-up price \$21.00

**2009 Bedarra Reserve Chardonnay,  
Dry Creek Valley**  
\$25 retail, club price \$20.00,  
45-day follow-up price 18.75

**2011 Eric Ross Pinot Noir  
Saralee's Vineyard, RRV**  
\$50 retail, club price \$ 40.00,  
45-day follow-up price \$37.50

**2010 Gunfighter Eberle Zinfandel,  
Eberle Vineyards, Dry Creek**  
\$32 retail, club price \$25.60  
45-day follow-up price \$ 24.00

**2010 Foggy Valley Cab Franc,  
Red Square Vineyard, Lake County**  
\$30 Retail, club price \$24.00,  
45-day follow-up price \$22.50

**2010 Kitfox Petit Verdot,  
Paso Robles**  
\$21 retail, club price \$16.80,  
45-day follow-up price \$15.75

**2008 Praxis Lagrein  
Central Coast**  
\$23 retail, club price \$18.40,  
45-day follow-up price \$17.25

**2010 Peterson Old School,  
Zinfandel blend, Dry Creek Valley**  
\$19 retail, club price \$15.20,  
45-day follow-up price \$14.25

**2009 Pendleton Buzzard Red,  
Red blend, Sonoma County**  
\$29 retail, club price \$23.20,  
45-day follow-up price \$21.75

**2009 Kitfox One Time Spaceman,  
Paso Robles**  
\$29 retail, club price \$23.20,  
45-day follow-up price \$21.75

**2008 Russian Hill Syrah  
Estate, Russian River Valley**  
\$30 Retail, club price \$24.00,  
45-day follow-up price \$22.50

**2011 Atrea The Choir,  
White blend, Mendocino County**  
\$20 retail, club price \$16.00,  
45-day follow-up \$15.00

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

We always enjoy  
hearing from you .

Drop us a line at:  
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