



Trust Carolyn Wine Club

November 2014 Tasting Notes

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Hello Locals Trust Carolyn Club members,

As I write to you I am taking a deep breath of Alexander Valley Fall air. The fruit is in! That frantic time that marks the end of the harvest season has passed again. The harvest parties were great fun, but now a sense of tranquility has descended as everyone, like me, draws a deep breath and is thankful for yet another great growing season. So with that in mind I am able to sit and devote myself to picking great wines for you, my Locals Trust Carolyn Club members. And I can honestly say that this has been really fun! I have so many great wines to choose from this month that the only hard part is making the decision on which ones I think you will enjoy most. Your Club selections reflect the great variety of wines being produced and the exceptional skill of the winemakers.

Some of these wines are perfect for the approaching holiday season, most notably your Bodkin Winery selections. Others are a perfect complement to sitting outside on a beautiful Fall day. Still others will pair wonderfully with all the great fall recipes that come to mind as the weather cools and the leaves change colors.

First let tell you about Bodkin Wines, home of the first ever sparkling Sauvignon Blanc made in California with fruit that hails from Lake County. The grapes come from the Sandy Bend Vineyard which is 30 acres and was planted in 1996. In the words of owner and winemaker Chris Christianson, "From the ashes of a walnut orchard rose a diamond of a Sauvignon Blanc vineyard. With shade from the mountains in the mornings and warm lake effect summer nights, the grapes reach flavor maturity at their own pace. This slow, even ripening process allows the grapes to hold their light tangerine-melon-Meyer lemon flavors as their sugar content creeps toward pick-worthy".

Every bit as great as the vineyard's location are the guys who farm it. They are passionate about their wines and sharing them with you. From the moment we introduced this sparkling Sauvignon Blanc at Locals it has set records for being purchased by just about everyone who tastes it. In the tasting room comments such as "that's dangerous" and "could we revisit that one" reflect the surprise and pleasure this wine brings. I know you will enjoy this opportunity to taste this unique wine. While this wine is the perfect accompaniment to a celebratory occasion, think Thanksgiving, it would be a shame to limit the pleasure of drinking it to just those times. This is a wine to open in front of the fireplace or sitting on the porch under a blanket to keep warm. Trust me, you can't go wrong with it.

Bodkin also makes an excellent Muscat Canelli. This wine is dry and elegant with crisp acidity. With its yummy mouthful of pineapple and tangerine flavors Bodkins Muscat Canelli will have you reaching for a nice spicy Indian or Thai dish to pair it with. Just right for the season.

Also new to the tasting room, in fact so new this is a sneak peek at what is to come, is a 2011 Estate Petit Sirah from William Gordon wines. Rich and opulent, this ruby red wine is just begging to be paired with a juicy steak. Owner and Winemaker Bill Pesonen has raised and nurtured fruit for some of the county's preeminent wineries,

including Geysler Peak, Silver Oak, Jordan and St. Francis Winery. Now he brings his talents and dedication to his own label. We are excited to add his wines to the Locals lineup.

I am also very proud to introduce you to two new wines by Foggy Valley and I guess the secret is out that my husband, Tim, and I have a hand in this wine. We are in a partnership with our longtime friend and business partner, Ed Gomez of Russian Hill Winery and his excellent wine maker Patrick Melley and have created a new label to showcase our latest vintages. Included here are the newly released (read - you can cellar this one for a bit) 2011 Foggy Valley Pinot Noir and our 2011 Foggy Valley Cabernet Franc. While I am thrilled by our new look and label, I am more excited by the quality of the wine. Do keep in mind that we only made a very small quantity of the Cabernet Franc so only about 15 cases remain. If you love it and want more call me soon.

Also with a new look is "The Christening" from Treasure Hunter Wines. While we typically stick to Sonoma County wines, in my quest for wines I think you will love I could not resist sending you this beautiful Cabernet Sauvignon. Hunter Vogel, owner of Treasure Hunter Wines has one goal in his wines and that is to find the best small lots from some of the most sought after vineyards, acquire the fruit and make amazing wines. Mission accomplished here. While never able to name the vineyards that are the source of the fruit, I have it on good authority that you would recognize these names from over the county line in Napa. Enjoy because this one will only come around once.

While I could go on and on about all the wonderful wines in this shipment, I think I should stop now so you can start tasting them for yourselves.

Here is a link to Diane's recipes and pairing suggestions tastelocalwines.com/recipes and of course all the detailed tasting notes can be found here tastelocalwines.com/tasting_notes. We continue to post updates and lots of pictures to our FaceBook page so if you are a FB user be sure to "Like" our page at facebook.com/LocalsTastingRoom and follow along.

Do remember to take advantage of your \$1 per case shipping promotional window starting December 8th, 2014 and ending on December 12th, 2014. It will be your perfect opportunity to get more of these wines in time for the holidays. *(Please note the maximum order for \$1 shipping per case is three cases per club member and excludes Alaska and Hawaii)*

Your 45 day follow up discount of 25% applies to all orders placed by December 29th 2014.

Cheers to a very happy holiday season and best wishes for the upcoming New Year.

Carolyn

**2010 William Gordon Petite Sirah
Alexander Valley**

Retail \$35.00, Club \$28.00
45 day follow up price \$26.25

**2011 Foggy Valley Pinot Noir
Russian River Valley**

Retail \$30.00, Club \$24.00
45 day follow up price \$22.50

**2011 Foggy Valley Cabernet Franc
Lake County**

Retail \$30.00, Club \$24.00
45 day follow up price \$22.50

**2012 Praxis Lagrein
Central coast**

Retail \$23.00, Club \$18.40
45 day follow up price \$17.25

**2013 Treasure Hunter The Christening
Cabernet Sauvignon**

Retail \$30.00, Club \$24.00
45 day follow up price \$22.50

**2012 Eric Ross Gout de la Vigne
Syrah, Grenache blend**

Retail \$48.00, Club \$38.40
45 day follow up price \$36.00

**NV Bodkin Blanc de Sauvignon Blanc
Sparkling – Lake County**

Retail \$22.00, Club \$17.60
45 day follow up price \$16.50

**2010 Munselle Osborn Ranch Zinfandel
Alexander Valley**

Retail \$28.00, Club \$22.40
45 day follow up price \$21.00

**2013 Bodkin Muscat Canelli
Lake County**

Retail \$19.00, Club \$15.20
45 day follow up price \$14.25

**2012 Peterson Old School Zinfandel
Dry Creek**

Retail \$20.00, Club \$16.00
45 day follow up price \$15.00

**2011 Bedarra Reserve Chardonnay
Dry Creek**

Retail \$29.00, Club \$23.20
45 day follow up price \$21.75

**2012 Eric Ross Cabernet Sauvignon
Sonoma County**

Retail \$42.00, Club \$33.60
45 day follow up price \$31.50

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

We always enjoy
hearing from you .

Drop us a line at:
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Or email us at:
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