



Trust Carolyn Wine Club

May 2016 Tasting Notes

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Hello Trust Carolyn Club Members,

Have 6 months really flown by again? And could we have really just celebrated our 14 year anniversary?

In the tasting room we have been consuming our fair share of Viva La Vida as the weather begins to warm up. This Cava Rose is the first non domestic wine we have ever had at Locals. The folks at Kitfox Vineyards wanted to bring you a true Cava and it was just not doable with the local fruit available to them.

Viva La Vida is produced and bottled on a small family estate in Penedès, Spain in a cave that sits 50 feet underground. Here perfection happens in the bottle using traditional méthode Champenoise to produce a fresh but rich and intense balanced Cava rosé.

Viva La Vida Brut Rosé is a beautiful cherry/coral color & delivers a bright stream of fine bubbles. Highlighting flavors of wild red fruit, rich cranberry, strawberries and cream. This wine is light & spicy on the front & yields a racy acidity with a lovely toasty and generous finish. Here is what Hunter Vogel, owner at Kitfox has to say "This wine is rare and special, being made from 100% Pinot Noir grapes. Viva La Vida translates to "Carpe Diem" so get out there and live life 100% and seize the day with both hands!" Sounds like good advice to me. He also had a food pairing suggestion which I tried and it was a big hit. Here is the recipe localstastingroom.com/recipes.

Also from Kitfox, Voodoo Vixen is a beautiful example of why the Sonoma Coast does so well with Syrah and should be making more of it. This is the first Syrah ever released under Treasure Hunter and we love it so we hope you enjoy this as much as we do!

Again...here is Hunter's description. "With more tension than a hunter's bow this gorgeous vixen's silhouette is pure chiseled obsidian outlined in wet red lipstick. Filled to the brim with flavors of layered blackberry jam, smoked brisket, candied violet, espresso and boysenberries steeped in black tea, this



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bewitching elixir shows splendor and grace with every sip." That is quite the description. What do you think? Here is a recipe that will go perfectly with this one: localstastingroom.com/recipes.

There are 10 more great bottles in this collection. A couple of white wines, the new Bad Kitty blend from Pendleton as well as Mike's awesome Cabernet which is a recent big winner in the prestigious Cabernet Shoot Out, winning over many high priced Napa Cabs which is very cool. A special one time Primitivo from Bedarra and a surprise 2002 Syrah and Cabernet blend. And there is more where that came from but you will discover them all for yourselves.

As always, be sure to mark your calendars now for your one dollar shipping window which runs from June 20th through June 27th. The maximum order for dollar shipping is three cases per club member and the minimum is one case. The dollar shipping is for new orders only please and excludes Alaska, Canada and Hawaii. Your 45 day follow up discount runs until July 15th, 2016.

Enjoy your wines everyone and HAPPY summer!!

Carolyn

Full tasting notes on each of the wines can be found at localstastingroom.com/tasting_notes.

**2013 Eric Ross Struttin white
Albarino, Muscat
Lodi**

Retail \$28.00, Club \$22.40
Follow-up price \$21.00

**2014 Foggy Valley Chardonnay
Russian River Valley**

Retail \$26.00, Club price \$20.80
Follow-up price \$19.50

**2013 Kitfox Treasure Hunter
Voodoo Vixen Syrah
Sonoma Coast**

Retail \$25.00, Club price \$20.00
Follow-up price \$18.75

**NV Kitfox Sparkling Cava Rosé
Spain**

Retail \$18.00, Club price \$14.40
Follow-up price \$13.50

**2014 Pendleton Bad Kitty
Cabernet blend Alexander Valley**

Retail \$28.00, Club price \$22.40
Follow-up price \$21.00

**2013 William Gordon Zinfandel
Rink Vineyard Alexander Valley**

Retail \$35.00, Club price \$28.00
Follow-up price \$26.25

**Peterson Bradford Mountain GSM
Grenache, Syrah, Mourvedre
Dry Creek Valley**

Retail \$38.00, Club price \$30.40
Follow-up price \$28.50

**2013 Bedarra Primitivo
Dry Creek Valley**

Retail \$35.00, Club price \$28.00
Follow-up price \$26.25

**2010 Munselle Coyote Crest
Cabernet Sauvignon
Alexander Valley**

Retail \$65.00, Club price \$52.00
Follow-up price \$48.75

**2011 William Gordon Estate Petite Syrah
Alexander Valley**

Retail \$35.00, Club price \$28.00
Follow-up price \$26.25

**2002 El Anjeo
Proprietary Red Wine
Russian River Valley**

Retail \$25.00, Club price \$20.00
Follow-up price \$18.75

**2013 Pendleton Cabernet Sauvignon
Alexander Valley**

Retail \$48.00, Club price \$38.40
Follow-up price \$36.00

**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.
