



Trust Carolyn Wine Club

November 2016 Tasting Notes

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Alexander Valley 2016

Hello to all my Trust Carolyn Club members,

I hope everyone is enjoying the transition to fall and cooler weather. Personally, I am starting to imbibe more wintry hearty wines, and since Halloween is behind us that must mean we are launching headlong into the holiday season. I'm keeping this in mind when selecting your November wines and sending you a yummy collection many of which will pair beautifully with your seasonal dishes and festivities.

Since we last "spoke" Locals has added a new winery to our lineup and I am thrilled to be able to introduce you to some Parmeson Wines in this shipment. Tom Parmeson is passionate about winemaking and his delicious wines are a great addition to Locals. This case will include two of the wines Tom makes, a Pinot Noir and a Zinfandel. Below are the tasting notes on the Pinot Noir in Tom's words as well as some food pairing ideas. There were only 266 cases of this wine made and it is a Gold Medal winner from the 2016 San Francisco International Wine Competition.

"Brimming with stewed cherries, spices and hints of savory herbs, this Pinot Noir is sure to be the star at any dinner party. Silky tannins, combined with a rich mouthfeel, and great acidity make this an incredibly versatile wine that can pair with many dishes. Our favorites include roasted lamb chops and mushroom risotto. It could easily pair with roasted chicken, turkey, salmon and pastas. The secret to the success of this Pinot is its unique micro climate. Each morning a layer of morning fog from the bay blankets the vineyard. As the sun burns off the fog, the vines are met with a constant afternoon breeze."

Also in this collection is the Praxis 2012 Lagrein. Very few wineries produce a Lagrein and at 420 cases Praxis Wines is believed to be the largest producer. Bill and Susan Arbios discovered this varietal during a trip to the Italian Alps. Susan, who was at that time an archaeologist, was on a hunt to see the remains of Utzi, the Alpine Ice Man and oldest natural mummy. She and Bill became enamored with this cool climate high elevation red variety which is a 500 year

old cross between Teroldego and Pinot Noir. The color of the wine is a deep saturated purple. Aromas of Bing cherry, violets and dark roses and just a hint of toasted hazelnut from the french oak. I asked Susan if she could come up with a recipe especially to pair with this wine and here it is: [Goulash Soup Recipe](#).

All of the wines in this collection are current tasting room favorites and also personal favorites of mine. Full tasting notes on all 12 wines can be found by clicking here localstastingroom.com/tasting_notes and please call or email us if you have additional questions. We also love to know what you think, so if you are so inclined let us know on Facebook www.facebook.com/LocalsTastingRoom and perhaps send us a picture of yourself enjoying your wines with family and friends.

Please mark your calendars for your 45 day follow up discount window which runs until January 1st, 2017. Your One Dollar Shipping window is from December 5th until December 12th. Please note that the minimum order for dollar shipping is one case per club member and the maximum is three cases. This offer excludes shipping to Hawaii, Alaska and Canada. **This is a great time to consider shipping gift wines to friends...or stocking up on great wines for the holidays. Orders placed by December 12th should arrive in time for Christmas.**

As always, I want to thank you, our Trust Carolyn Club Members, for the trust you place in me and our great staff in allowing us the pleasure of selecting the best wines for your tasting experience. I love what I do.

**2015 Peterson 3V Italian Blend
Dry Creek**

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

**2013 Munselle Coin Flip Chardonnay
Alexander Valley**

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

**2015 Arbios/Praxis Rose of Pinot Noir
Sonoma Coast**

Retail \$21.00, Club price \$16.80
Follow-up price \$15.75

**2013 Parmeson Pinot Noir
Sonoma Coast**

Retail \$39.00, Club price \$31.20
Follow-up price \$29.25

**2012 Peterson Mendo Blendo
Mendocino**

Retail \$19.00, Club price \$15.20
Follow-up price \$14.25

**2012 Arbios/Praxis Lagrein
Central Coast**

Retail \$23.00, Club price \$18.40
Follow-up price \$17.25

**2014 William Gordon Syrah
Alexander Valley**

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

**2013 Pendleton Estate Mourvedre
Alexander Valley**

Retail \$33.00, Club price \$26.40
Follow-up price \$24.75

**2013 Parmeson Zinfandel
Alegria Vineyard, Russian River Valley**

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

**2013 Eric Ross Cabernet Sauvignon
Sonoma County**

Retail \$42.00, Club price \$33.60
Follow-up price \$31.50

**2013 Pendleton Leslie's Block Estate
Petite Sirah**

Alexander Valley
Retail \$30.00, Club price \$24.00
Follow-up price \$22.50

**2012 Peterson Quinta Da Montahna
Cabernet Sauvignon Dessert Wine
Dry Creek Valley**

Retail \$30.00, Club price \$24.00
Follow-up price \$22.50

**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:
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