



# Total Locals Wine Club

October 2007 Tasting Notes

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Hello again Total Locals Club members,

We have winners for you from the 2007 Sonoma County Harvest Fair. As in years past, the recent awards night gala was a celebration of all things Sonoma County, but best of all it was a great opportunity to taste literally hundreds of wines.

For those of you that have been Total Locals members for years you will remember that we always set aside some of our award winners for you in October and this year is no exception. Included in this months club selections are the Gold Medal winning 2004 Ramozzatti Ricordo, a yummy Zinfandel blended with five grape varieties as well as the equally delicious 2005 Eric Ross Syrah which winemaker Eric Luse recently told me has always been his own personal favorite among his wines. The addition of a tiny bit of Viognier has created a wine with beautiful fruit in the nose and elegance in the mouth. Both of these selections are totally ready to drink now, and judging by how our customers in the tasting room are snapping them up, will not be around for very long. Once you try them, and if you find you love them as much as we do, then be sure to call and ask us to set some bottles aside for you while your 45 day follow up discount is still in effect.

By the time you receive these wines we figured you would already be thinking about all the seasonal holiday celebrations that are coming up in the months ahead. We have included a flight of four Pinot Noirs to help you in your menu planning. Pinot Noir is the best-known varietal in the pinot family and produces what are arguably some of the most complex and incredible wines in the world. Pinot Noir is a notorious grape because it is difficult to grow and a challenge to make. It is, however, one of the most expressive examples of "terroir," with site playing a tremendous role in the flavor profile of the final wine. See if you agree with Robert Parker, who has said, "When it's great, Pinot Noir produces the most complex, hedonistic, and remarkably thrilling red wine in the world..."

As you know, at Locals we are always touting the concept of tasting different wines side by side. Our suggestion is that you invite a few friends over and hold



your very own flight tasting so all of you can experience the nuances of each of the wines and compare your thoughts. Each of these Pinots are made in distinctly different styles. See if you and your guests can identify some of the classic aromas attributed to Pinot Noir. Often this varietal is described as having aromas of Strawberry, Red Currant, Red or Black Cherry, Raspberry, Violet, Mushroom, decaying leaves or even Cola. Don't be surprised if you come up with something totally different in each glass. That is part of the fun in tasting wines side by side. Be sure to also think about what foods you can best imagine pairing with Pinot Noir so that when you get ready to create your fabulous holiday meals you will know just which wine to reach for. As always, you will find full tasting notes on each wine online at our website right here: [www.tastelocalwines.com/tasting\\_notes/](http://www.tastelocalwines.com/tasting_notes/).

And we have also added new recipes in case you need a little inspiration.

As a thank you for your continued membership we are once again pleased to offer you FREE SHIPPING on any order of Locals wines placed either online using coupon code FRSHIP10 or by calling or emailing us and mentioning the same code. This offer is valid for orders placed between November 5th and November 9th, 2007 and remember that your 45 day follow up discount also applies until November 30th, 2007 (Maximum order of 3 cases with free shipping. Maximum of one case to Alaska and Hawaii.)

Enjoy your Autumn. Be sure to step outside during the early evening and see if you can sit until sunset with a glass of wine in hand. Savor the moment because winter will be upon us all too soon.

Cheers,

Carolyn, Tim, Diane and Sharon

**2004 Ramazzotti Ricordo Zin  
Blend Red Table Wine**

\$28 retail, \$22.40 club price,  
\$21 45-day follow-up price

**2005 Eric Ross Syrah  
Catie's Corner Vineyard**

\$25 retail, \$20 club price,  
\$18.75 45-day follow-up price

**2006 Topel Pinot Noir  
Serendipity Vineyard, Monterey**

\$28 retail, \$22.40 club price,  
\$21 45-day follow-up price

**2005 Hawley Pinot Noir  
Russian River Valley**

\$32 retail, \$25.60 club price,  
\$24 45-day follow-up price

**2005 McFadden Pinot Noir  
Potter Valley**

\$19 retail, \$15.20 club price,  
\$14.25 45-day follow-up price

**2002 Peterson Pinot Noir  
Floodgate Vineyard, Anderson Valley**

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

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Locals is open  
Wednesday through Monday  
from 11AM to 6PM  
and Tuesdays by appointment.

We always enjoy hearing from you .  
Drop us a line at:  
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Or email us at:  
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