



Trust Carolyn Wine Club

May 2009 Tasting Notes

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Hello again Trust Carolyn Club members,

It was a real pleasure to put together your Trust Carolyn Club collection this month. From an embarrassment of riches I have chosen twelve outstanding wines that showcase the wealth of local talent. From Sauvignon Blanc to Barbera, Pinot Noir, Zinfandel and more, each of my wine picks shares with you the remarkable variety and quality of our regions wines.

Some, under the stylish control of our *local* winemakers, are made with fruit from other great California wine areas, and others are local all the way. Regardless of origin, the varied flavors offered are ready to be enjoyed with all the pleasures – and tastes – of summer.

The grape varietal Barbera is the darling of the Piemonte (Piedmont) region located in the foothills of the Alps. Barbera is the third most planted grape in Italy after Sangiovese and Montepulciano. Piemonte is also home to the Slow Food movement. Barbera's full flavors and good acidity make it an excellent pick to pair with the fruit from your local gardens. Indulge in a Slow Food moment of your own, and enjoy at a leisurely pace! The fruit in the Portalupi Barbera hails from Nevada County California which is known as an old wine producing district dating back to the days long before prohibition. Vineyards ranged from east of Grass Valley to the Cement Hill area north of Nevada City but today are comprised of a much smaller area.

The debut of the stylishly structured and deliciously robust Portalupi Barbera sold out quickly last year. This new vintage is even more appealing, matching a wider range of food, offering a heightened fluid enjoyment. It will make you want to hurry and use your special follow-up discount while you can!

Another varietal that has garnered a lot of interest and many new fans in the tasting room is the Lagrein. We have included the 2007 Praxis Lagrein for you to discover. Bill and Susan Arbios became fascinated by this wine during a trip to the Italian Alps. The varietal has its origins in the Alto Adige, which borders Austria in northeastern Italy. In the spirit of Praxis where Bill gets to play a little with winemaking, he decided to make his own and found a vineyard of California Lagrein on the Central Coast. Bill and Susan believe they are currently the largest producer of American Lagrein!

The wine is deep red with dark purple hues and has the body of a Merlot. There are roses and violets on the nose, while flavors of rich, ripe cherries and blueberries are accented by nuances of vanilla and chocolate. Medium-bodied with a silky mouth feel, the wine is ready to drink now so go right ahead and enjoy.

I am also pleased to introduce two new Locals winery additions to you this month. The 2006 Ensuenos Pinot Noir came about through a partnership with my good friend Ed Gomez, owner of Russian Hill Winery. Ed and I had long spoken of developing a brand together and the bottle of our new Pinot that you are about to enjoy represents the beginnings of our joint venture. I particularly enjoy the Bing Cherry and Cola aromas in this wine which pairs happily with a variety of dishes. This month we also welcome Saracina and Atrea wines to Locals and by way of introduction we are including what



I think is one of the best Sauvignon Blanc's I have tasted in a long time! You are sure to enjoy the beautiful aromas of lemongrass, quince, lime zest and wet stone. The palate is a perfect balancing act between the weight of extended lees contact and fresh, vibrant acidity. A wonderful long mouthwatering finish underscores the strength off the 2007 vintage. This wine was recently reviewed by Stephen Tanzer who gave it 90 points and said: Lemon thyme, anise and green apple on the nose. Light in body and sharply focused, offering tangy citrus and deeper melon flavors, along with a subtle leesy note and good mineral cut. Becomes juicier with air and finishes with a strong echo of citrus and herbs.

Personally I think you are going to love this wine. Try it with our latest food [pairing](#) suggestion.

The Saracina winery is located slightly north of Geyserville just over the Mendocino County line. As you pass through a stone gate at the entrance to the property the Saracina Vineyard splays out ahead like a carpet rolling up to the foothills. The winery represents the fruition of a "starting over" dream for John Fetzer and his wife Patty Rock. We are excited to have them join our Locals collection and to be able to bring these great wines to our club members.

I hope you enjoy your May collection of wines as much as I have enjoyed selecting them for you!

Have a great summer...and visit us often if you can, either in person or virtually at www.tastelocalwines.com

Cheers,

Carolyn

Free Shipping Offer: As a thank you for your continued membership in the Trust Carolyn Club I would also like to offer you free shipping on up to 3 cases of wine so that you have plenty to enjoy as well as share with your friends. (Please note that the maximum order for free shipping is three cases per club member with a maximum of one case to Alaska and Hawaii). Free shipping is available to you beginning on June 26th and continuing through July 3rd. Please use the code TCWC529 when ordering online or mention it to us when you call in your order. Remember to also take advantage of your additional 45-day club follow up discount on all orders placed before July 10th, 2009.

**2007 Eric Ross Pinot Noir
Saralee's Vineyard**
\$38 retail, \$30.40 club price,
\$28.50 45-day follow-up price

**2006 Ensuenos Pinot Noir
Russian River Valley**
\$35 retail, \$28 club price,
\$26.25 45-day follow-up price

**2007 Portalupi Barbera
Nevada County**
\$30 retail, \$24 club price,
\$22.50 45-day follow-up price

**2007 Hawley Petite Sirah
Ponzo Vineyard**
\$32 retail, \$25.60 club price,
\$24 45-day follow-up price

**2007 Praxis Lagrein
Central Coast**
\$21 retail, \$16.80 club price,
\$15.75 45-day follow-up price

**2006 Ramazzotti Syrah
Alexander Valley**
\$28 retail, \$22.40 club price,
\$21 45-day follow-up price

**2006 Peterson Shinbone
Shiraz-Cab Blend Dry Creek Valley**
\$26.00 retail price, \$20.80 club price
\$19.50 45-day follow-up price

**2007 Dark Horse Zinfandel
Treborce Vineyard Dry Creek Valley**
\$34 retail price, \$27.20 club price
\$25.50 45-day follow-up price

**2007 Portalupi Zinfandel Old Vine
Russian River Valley**
\$32 retail price, \$25.60 club price
\$24 45-day follow-up price

**2006 Andrew Peacock Merlot
Napa County**
\$12 retail price, \$9.60 club price
\$9 45-day follow-up price

**2004 Arbios Cabernet Sauvignon
Alexander Valley**
\$31 retail price, \$24.80 club price
\$23.25 45-day follow-up price

**2007 Saracina Sauvignon Blanc
Mendocino County**
\$23 retail price, \$18.40 club price
\$17.25 45-day follow-up price

**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.

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