



# Trust Carolyn Wine Club

November 2016 Tasting Notes

[www.localstastingroom.com](http://www.localstastingroom.com)

707. 857.4900

## MAIL

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p.o. box 124  
geyserville, california 95441

## PHONE

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707.857.4900

## FAX

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707.857.1885

## WEB

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[www.localstastingroom.com](http://www.localstastingroom.com)

## EMAIL

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[yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com)



*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 Parmesan 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

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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](http://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](http://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 1<sup>st</sup>, 2017. Your One Dollar Shipping window is from December 5<sup>th</sup> until December 12<sup>th</sup>. 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 12<sup>th</sup> 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:  
[yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com).

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