



# Trust Carolyn Wine Club

May 2017 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)

Hello Trust Carolyn Club members,

Thank goodness the rain has finally stopped...I truly was beginning to think it would never happen. It's been that kind of winter around here. Flooding, trees down, rivers at an all time high and all of us just waiting and waiting for it to stop. But now it has and it is absolutely gorgeous and incredibly green everywhere. There are wildflowers in colors I have never seen before and the vineyards are looking healthy and vibrant. There is lots of activity as the vineyard workers finish "suckering" this month. At this time of year after we see bud break in the vineyard, we then begin to see the rapid acceleration of shoots on the vines. As the weather warms up it's not uncommon to see shoots grow an inch per day and for this reason shoot thinning or suckering is so important. The purpose of suckering is to remove all of the unnecessary shoots in order to redirect the vine's energy to the most important shoots which then results in fewer clusters of grapes and greater concentration of flavors. Shoot thinning is also important to open up the canopy to allow better air movement and this helps to reduce the amount of moisture which could result in powdery mildew, something all our winemakers want to avoid!

I'm excited to bring you several brand new wines in this shipment as well as some other current favorites of mine. At Locals we have recently added two new wineries to our lineup. Parmeson Wines and Denier-Handal have some amazing wines, which as you know is what it takes to make the cut at Locals. Both the Parmeson 2016 Indian Springs Ranch Sauvignon Blanc and the Parmeson 2013 Josephine Hill Chardonnay have fast become tasting room favorites. Read more about Tom Parmeson and what started him down the path to winemaking here [localstastingroom.com/winemaker-stories/parmeson-o-left-oil-gas-elegant-wines/](http://localstastingroom.com/winemaker-stories/parmeson-o-left-oil-gas-elegant-wines/)

Also new to Locals are the Denier-Handal wines. When Dick Handal pours his Venturi Family Blend of Syrah and Petite Sirah and explains, with a slight Brooklyn accent, that he started making wine during his thirty eight years in South America but bought his first vineyard in Northern California in the Asti area of Alexander Valley and then commuted between Sonoma County and



*Mustard growing in the Vineyards May 2017*

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Ecuador, you know there is a story here. Read more about Dick and his winemaking process here [localstastingroom.com/winemaker-stories/learning-winegrowing-ecuador-dick-handal-now-hones-reds-dcv/](http://localstastingroom.com/winemaker-stories/learning-winegrowing-ecuador-dick-handal-now-hones-reds-dcv/)

The Trust Carolyn Club is my personal favorite out of all our club offerings. I get to pick 12 unique wines and include a wide selection of varietals plus showcase some of my personal favorites. We have a 15 year archive of great recipes here on our site [localstastingroom.com/recipes/archive/](http://localstastingroom.com/recipes/archive/)

Looking through these reminds me of all the fun wonderful wines that have come through this tasting room over the past 15 years and the great meals they have inspired. This shipment of wines has something for every palate and will leave you craving more. Remember...most of these wines are in very short supply—so get your reorders in soon.

As always, be sure to mark your calendars now for the one dollar shipping window which runs from June 26<sup>th</sup> through June 30<sup>th</sup>, 2017. The maximum order for dollar shipping is three cases per club member, the minimum order is one case. The dollar shipping benefit is for new orders only and excludes Alaska, Canada, and Hawaii. Your 45 day follow up discount runs until July 10<sup>th</sup>, 2017.

Wishing you a wonderful summer filled with lots to good times and great wines.

Cheers,  
Carolyn

**2016 Parmesan Sauvignon Blanc  
Indian Springs Ranch**

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

**2013 Parmesan Chardonnay  
Russian River Valley**

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

**2016 Pendleton GSM Rosé  
Sonoma County**

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

**2015 Treasure Cellars Pinot Noir  
Sonoma Mountain**

Retail \$40.00, Club price \$32.00  
Follow-up \$30.00

**2012 Bedarra “Bonfire” — Merlot, Cab,  
Zin blend, Sonoma/Napa**

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

**2013 Eric Ross Tempranillo  
Lodi**

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

**2012 Peterson “La Stupenda” Barbera  
Mendocino Co**

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

**2014 Denier-Handal Sagrantino  
Dry Creek Valley**

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

**2014 Denier Handal “Family Selection” –  
Sirah, Petite Sirah  
Mendocino Co**

Retail \$32.00, Club price \$25.60  
Follow-up \$24.00

**2012 Arbios Cabernet Sauvignon  
Alexander Valley**

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

**2012 Denier-Handal Cabernet Sauvignon  
Dry Creek Valley**

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

**2012 William Gordon Estate Petite Sirah  
Alexander Valley**

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

**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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