



Trust Carolyn Wine Club

May 2018 Tasting Notes

www.localstastingroom.com

707. 857.4900

MAIL

p.o. box 124
geyserville, california 95441

PHONE

707.857.4900

FAX

707.857.1885

WEB

www.localstastingroom.com

EMAIL

yummy@tastelocalwines.com



Hello Trust Carolyn Club members,

It's spring time in the wine country and things are heating up around here. Locals is humming along nicely as we enter our 16th year in business and you, our club members remain so loyal to us that it is truly heartwarming.

I feel like I am surrounded by an abundance of riches these days. So many wines to taste...so little time. This case promises to be the best one yet! Our winemakers just continue to thrill us with their new releases and new varietals and it is tough to choose just 12 bottles. There are many Gold Medal winners in this case and all of those details can be found on our website here localstastingroom.com/tasting-notes/

As the weather heats up you should break out this yummy 2016 Praxis Viognier. Bill Arbios has been making Viognier for more than a decade. He says he loves the body and flavors of this white wine varietal – and prefers to make it in a European style. This Viognier is crisp, dry and full bodied with a lingering finish of ripe fruit. To retain the purest expression of the grapes, the wine was fermented in stainless steel with no oak contact. Bill leaves the wine on lees for two months to achieve a slightly creamy mouthfeel. The color is pale straw with hints of green. Light, fragrant floral notes rise from the glass followed by citrus flowers and gardenia. Rich flavors of melon, lychee and guava are present immediately, while white stone fruit is more apparent on the palate as the wine opens. The round smooth body of the wine is accented by crisp acidity and a clean finish. Pairing this wine with spicy foods, Thai or Chinese is a personal favorite of mine.

The 2013 Peterson "La Stupenda" Barbera is a wine you have tried before but this vintage is indeed stupendous. Fast becoming a tasting room favorite the orders on this wine have been crazy. It is also a steal of a deal at your price of just \$15.20.

Long time Peterson wine devotees might fondly recall the original Peterson Barbera that was produced from 1994 through 1998.

The grapes came from a small block of Barbera that Fred Peterson planted in 1989 on the "bench" overlooking their old red barn winery on the Norton Ranch. In 1998 Ridge Vineyards, who had purchased the Norton Ranch from Bill Hambrecht in 1995 (and began referring to it as "Lytton Springs Vineyard West"), decided to remove the Barbera block after the 1998 harvest and replant it with Syrah. Fred vowed to produce a Barbera again when he felt that he had a vineyard capable of replicating the quality wine that was produced in their well drained, ancient alluvial red clay up on the "bench".

Over the last 13 years working with Alvin Tollini, Fred came to respect his abilities as a grower and the suitability of his properties for producing intense, yet balanced red wines. When Alvin mentioned to me that he had a field on "Granddad's Ranch" that he was ready to plant, he immediately thought of Barbera. He believed the site's gravelly, well-drained red clay soil could produce a worthy successor to the Norton Ranch Barbera.

The 2013 “La Stupenda” is our the fifth vintage from this block. As a 100% varietal and vineyard, it truly showcases what the grape is capable of when grown in the right location. This wine hits the high notes with a power worthy of the name, but with the purity and clarity one would expect from “La Stupenda”. According to Fred Peterson, drinking this Barbera with a meal may inspire you to write your own libretto.

Next from the heart of the Russian River Valley I bring you the 2014 Eric Ross “Nick’s Block” Pinot Noir. This one is a voluptuous experience, dark fruited and overflowing with aromatic spices of black cherry and coffee with a touch of smoky oak aromas from the 35% new french oak barrels. Only 290 cases of this beauty were produced and it is flying out of the tasting room...so taste and order more so you won’t be disappointed.

There are 9 more surprises in this box and all of the details are on our website with links to the tasting notes for each wine. Sip and taste through them all slowly, pair them with wonderful warm weather meals and share them with your friends.

As always, be sure to mark your calendars now for the one dollar shipping window which runs from July 9th through July 16th, 2018. The maximum order for dollar shipping is three cases per club member and the minimum order is one case. The dollar shipping benefit is for new orders only and excludes Alaska, Canada and Hawaii. Your 45 day discount runs until July 16th, 2018.

As we enter the warm weather shipping months our shipper will inform us if your area is too hot to receive your wine shipment. You will then have the option of having us store your wine temperature controlled until the temperatures improve or pay an additional fee to have our wines shipped to you overnight on ice. There is no charge for us to hold your wine in our warehouse.

Please enjoy your wines....and let us know if there is any additional information I or the team here at Locals can provide. We always enjoy chatting with you. Be sure to follow us on [Facebook](#) and [Instagram](#) to keep up with all our news.

Cheers,
Carolyn

2015 Eric Ross Albariño
Lodi
Retail \$27.00, Club price \$21.60
Follow-up \$20.25

2016 Praxis Viognier
Sonoma County
Retail \$21.00, Club price \$16.80
Follow-up \$15.75

2017 Parmeson Rosé
Sonoma Valley
Retail \$25.00, Club price \$20.00
Follow-up \$18.75

2015 Praxis Pinot Noir
Sonoma Coast
Retail \$25.00, Club price \$20.00
Follow-up \$18.75

2014 Eric Ross “Nick’s Block” Pinot Noir
Russian River Valley
Retail \$56.00, Club price \$44.80
Follow-up \$42.00

2013 Peterson “La Stupenda” Barbera
Mendocino County
Retail \$19.00, Club price \$15.20
Follow-up \$14.25

2015 Pendleton GSM
Alexander Valley
Retail \$36.00, Club price \$28.80
Follow-up \$27.00

2014 Parmeson Zinfandel
Russian River Valley
Retail \$35.00, Club price \$28.00
Follow-up \$26.25

2011 Munselle Cabernet Sauvignon
Alexander Valley
Retail \$65.00, Club price \$52.00
Follow-up \$48.75

2009 William Gordon Cabernet Sauvignon
Alexander Valley
Retail \$50.00, Club price \$40.00
Follow-up \$37.50

2014 Denier Handal Petite Sirah
Mendocino County
Retail \$35.00, Club price \$28.00
Follow-up \$26.25

2016 Kitfox Treasure Hunter “Five Second Rule” Petite Sirah
Alexander Valley
Retail \$28.00, Club price \$22.40
Follow-up \$21.00

**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.
