



# Trust Carolyn Wine Club

November 2006 Tasting Notes

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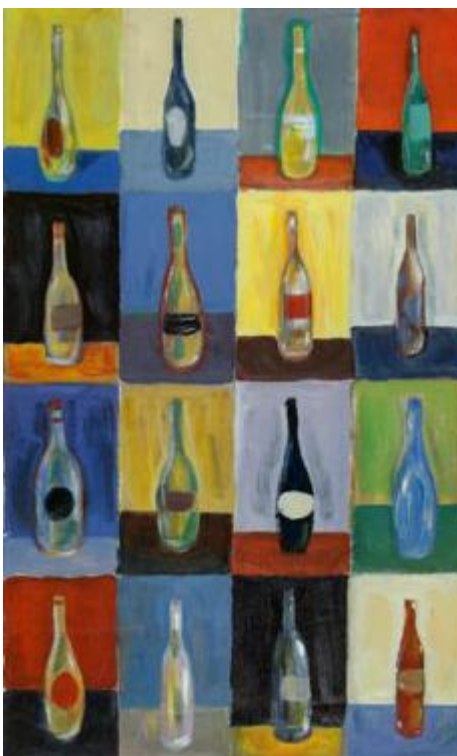
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Hello to all you trusting souls out there!

My first "Trust Carolyn Wine Club" shipment, sent to you last May, seems to have been a success. Several of you referred friends to me, so thank you so much for that. Others have since met me at Locals or heard about the case club from my staff and have decided to give it a try and I appreciate your confidence. The goal of this club's wine selection is to bring you the best that Locals has to offer as well as a few surprises from the "hood" so get prepared to cook up some good food, hunker down for the winter, and imbibe.

As I sit down to write this it is starting to rain on and off here in Geyserville. Harvest is over and most of the winemakers I have spoken to seem to be feeling pretty good about things; although some early rains made for a pretty stressful week or two at the very end. I have been told that this was a vintage that required growers and winemakers to be ever vigilant due to weather changes. August was cooler than usual, which also prolonged harvest. Cool, foggy mornings followed by moderate afternoon temperatures in the 80s created ideal ripening conditions, allowing the grapes to mature slowly and evenly and to develop deep, rich flavors and colors. The cool weather continued into September, putting growers on edge as only about 30 percent of all the grapes had been picked by the end of September, and then about a half-inch of rain fell which is when I saw the stress start to show in a few of our winemakers.

But it is all over now for another year and the current chill and dampness in the air make me want to start cooking hearty soups and stews, paired with wines that suit the season. With that in mind, you are in for a treat if you have not yet tasted Michael Loykasek's Dark Horse wines and I am sending you two bottles of his amazing Zinfandel because I have a hunch that one will not be enough. I was also able to reconnect with Jann and Gerry Forth and get a few cases of their Forth 2002 Estate Cabernet Sauvignon Trois Enfants, which is a special treat. Then there is the 2004 Bluenose Zinfandel which is a pre-release and will give you a chance to taste this wine ahead of the general public. Based on your feedback I will know if I should try and get Paul Brasset to allocate a couple more cases to me at Locals. I have also included one white wine, the Hawley 2005 Viognier because every time I open a bottle I am reminded that this is the way a Viognier should really taste and how beautifully it has been changing in the bottle since we first tasted the 2005 vintage. I have also sent you the now much sought after Hawley 2005 Zinfandel from the Ponzio Vineyard. This wine won a well-deserved gold medal recently at the 2006 Sonoma County Harvest Fair and is selling in the tasting room like hotcakes. You will understand once you taste the wine for yourselves. Then there is the Arbios 2001 Alexander Valley Cabernet. I am pleased to announce that Arbios Cellars has just joined us in the tasting room. Bill Arbios is known for this Cabernet that bears his name. Wine Spectator had this to say about Bill's efforts "Harmonious, with fine intensity to black currant, green olive and fresh herb tones that fold into cedary oak, coffee undertones and firm tannins on the finish." I am curious to see if you agree. Locals is now the tasting room for both of Bill and Susan's labels, Arbios and Praxis Wines, so I hope that over time you will sample several of their offer-



ings. What can I say about the Topel Syrah besides luscious. It is a wine that you just want to keep drinking all through your dinner and beyond, as every glass you have tastes better than the last. I am sending you two bottles in case this happens to you as it did to me. Roast a nice organic chicken with some winter veggies and give it a try. I can already hear you calling me to re-order!

Last but by no means least you are receiving a bottle each of the mighty tasty Martin Pinot Noir which is almost sold out as of this writing, and the Ramozotti Regale, which recently won a Silver Medal at the 2006 Sonoma County Harvest Fair. Both of these wines are just waiting to compliment a great winter meal. Then there is the Peterson Zero Manipulation just because everyone who tastes it at Locals wants more of this wonderful blend of Carignane, Zinfandel and Mourvedre. We all need a wine in our cellar that is as Fred Peterson puts it, "easy to use and cheap to operate"

The wineries own tasting notes are also included for those of you that like the tech specs and descriptions in the winemakers own words. We have also added information on the price and available discounted pricing on each wine. Be sure to take a look at our growing online recipe collection by going to [www.tastelocalwines.com/recipes](http://www.tastelocalwines.com/recipes) if you need some culinary inspiration.

Keep in mind that several of these wines are in limited supply so if you pop a cork on something you really enjoy call us quickly to take advantage of your 25% follow up discount. We have recently re-launched a new and improved online store at [www.tastelocalwines.com](http://www.tastelocalwines.com) and will be sending you additional information soon that will make your online ordering with us a snap. To make a re-order decision really painless we are also sending you a coupon for FREE shipping on a maximum of two cases, which you can use for yourself or to send a holiday wine gift to a friend. Perhaps you think you know someone else who might want to "Trust Carolyn" and become a member of our club also. Just call Diane or I in the tasting room and we will take care of the details for you.

And now it is time to move on to the important business of tasting your wines.

Cheers and have a happy holiday season.

Carolyn, Tim and Diane

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**Topel Wines 2003 Syrah**

Cuvee Donnis Monterey  
\$24.50 retail, \$19.60 club price  
\$18.38 - 45-day follow-up price  
Mark Topel, winemaker

**Martin Family Vineyards 2003 Pinot Noir**

Russian River Valley  
\$24 retail, \$19.20 club price  
\$18 - 45-day follow-up price  
Mike Martin, winemaker

**Forth Vineyards 2002 Estate Cabernet Sauvignon**

Trois Enfants  
\$32 retail, \$25.60 club price  
\$24 - 45-day follow-up price  
Gerry Forth, winemaker

**Dark Horse Wines 2004 Zinfandel**

Dry Creek Valley  
\$28 retail, \$22.40 club price  
\$21 - 45-day follow-up price  
Michael Loykasek, winemaker

**Brasset Cellars Bluenose 2004 Zinfandel**

Dry Creek Valley  
\$25 retail, \$20 club price  
\$18.75 - 45-day follow-up price  
Paul Brassett, winemaker

**Hawley Winery 2005 Zinfandel**

Ponzo Vineyard  
\$25 retail, \$20 club price  
\$18.75 - 45-day follow-up price  
John Hawley, winemaker

**Hawley Winery 2005 Viognier**

Placer County  
\$22 retail, \$17.60 club price  
\$16.50 - 45-day follow-up price  
John Hawley, winemaker

**Ramazzotti Wines 2003 Regale Red Table Wine**

Alexander Valley  
\$28 retail, \$22.40 club price  
\$21 - 45-day follow-up price  
Joseph Ramazzotti, Bob Keeble, winemakers

**Peterson Winery 2004 Zero Manipulation Red Table Wine**

Mendocino County  
\$12.50 retail, \$10 club price  
\$9.38 - 45-day follow-up price  
Fred Peterson, winemaker

**Arbios Cellars 2001 Cabernet Sauvignon**

Alexander Valley  
\$30 retail, \$24 club price  
\$22.50 - 45-day follow-up price  
Bill Arbios, winemaker

**Locals Tasting Room is Open  
Every day except Tuesday,  
11am-6pm.**

We always enjoy hearing from you .

Drop us a line at:  
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Or email us at:  
[yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com).