



Total Locals Wine Club

April 2007 Tasting Notes

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Hello Total Locals Club Members,

April seems to me like a good time to take a short flight. Those of you that visit us often in the tasting room are familiar with our flight tasting style. As we see more new customers every day I am reminded over and over again how much tasting wines by varietal, side by side, from different winemakers and producers, can help you discern the nuances of your own palate.

This quarter we bring you a short flight of two super Syrahs, two newly released Pinots and two of our favorite Carignanes to taste side by side. Let's start with the Carignane which is also known by some other names including: Carignan, Carignano, Carinena, Mazuelo and Monestel and is one of the most widely planted grapes in the world. It's popularity stems from the high crop yields that it produces and despite its commercial success, Carignane is often considered a 'workhorse' grape because of it's popularity as a blending varietal. You need to search far and wide to find wines made from 100% Carignane that are as good as Martin and the Eric Ross and just so you know, the Martin Carignane is now sold out and the Eric Ross is close to being all gone also. Share these uncomplicated and easy drinking wines with friends on a Tuesday night after work.

Both the Pinot Noir and Syrah selections are new releases and as such, you may want to wait a month or two before trying them. Many of our customers in the tasting room have told us they love them already, so if you are tempted go ahead and open one. I don't think you will be sorry. Mark Topel says this is the best Syrah he has ever produced and Joe Ramazzotti's passion shines through in all the wines he and Bob Keeble make together.

Deciding whether or not to include these wines in your wine club as soon as they are released always creates a bit of a quandary. If we wait until they are perfectly ready to drink, the chances are good they will already be sold out and we risk disappointing you when you try to order more. For example John Hawley's last Pinot Noir vintage received an amazing rating of 91 in Wine Spectator but was no longer available for sale. If you are picking up your wines from us be sure to taste them now to decide if you want to hang on to them for a bit or enjoy them right away.



The Syrah cries out for hearty fare and we have posted a recipe from Norma Ramazzotti online that should do just the trick. Find it here www.tastelocalwine.com/recipes/ on our website and if you try it please let us know what you think. Diane has also added two recipes which she suggests paring with Pinot Noir and Carignane.

This time around we also are pleased to introduce you to our latest tasting room addition, McFadden Vineyard, bringing you Guinness McFadden's wonderful Potter Valley, Organically Farmed, Pinot Noir. In Northern California, Potter Valley lies on the edge of the Mendocino National Forest and by the headwaters of the Russian River. A wide range of native and cultivated plants thrives in its rich, deep soils. North of San Francisco, 120 miles or so, through Mendocino County you take a right out of the fast lane, then a left into another world and into the rolling green expanse of Potter Valley. Tucked away at the north end of the valley, nestled against the headwaters of the Russian River, is McFadden Farm. As Guinness learned the ropes of farming, he says he became convinced that he didn't need, or want, the chemical pesticides and herbicides so common in modern agriculture. He pursued more natural farming methods, joined the California Certified Organic Farmers, and kept his small farm in tune with nature, a safe place for the family and its crops. Only 440 cases of the Pinot Noir were produced and our club members will be among the first to taste this great wine. For our white wine drinkers we will also have the McFadden Pinot Gris and a very nice Riesling available in the tasting room soon.

Going forward you will be able to find detailed tasting notes on all club wines online here: www.tastelocalwines.com/tasting_notes/. We hope this will help us save a tree or two but would also be happy to print and mail copies to you upon request.

As a thank you for your continued membership we are pleased to offer you FREE SHIPPING on any CASE order of Locals wines placed either online using the coupon code FRSHIP3 or by telephone using the same code. This offer is only valid for orders placed between May 11th and May 18th. Remember that your additional 5% discount applies on all orders placed by June 1st.

Other wines in the tasting room that are near to selling out are the Martin Petite Sirah 2004; the Peterson Sangiovese 2002; the Laurel Glen ZaZin 2004; Martin's Rattler Rock 2004 and the 2003 Rockpile Cabernet Sauvignon...in case you wish to stock up.

Hawley 2005 Pinot Noir
\$32 Retail, \$27.20 Club Price
\$25.60 45-day follow-up price
John Hawley, Winemaker

Eric Ross 2005 Carignane
\$18 Retail, \$14.40 Club Price
\$13.50 45-day follow-up price
Eric Luse, Winemaker

Topel 2004 Syrah
\$24.50 Retail, \$19.60 Club Price
\$18.38 45-day follow-up price
Mark Topel, Winemaker

McFadden 2005 Pinot Noir
\$19 Retail, \$15.20 Club Price
\$14.25 45-day follow-up price
Bob Swain, Winemaker

Martin 2004 Carignane
\$24 Retail, \$19.20 Club Price
\$18 45-day follow-up price
Mike Martin, Winemaker

Ramazzotti 2005 Syrah
\$28 Retail, \$23.80 Club Price
\$22.40 45-day follow-up price
Joseph Ramazzotti, Winemaker

All of us at Locals wish you Happy Spring and we look forward to seeing you in the tasting room often, or chatting by phone or email with those of you scattered around the country

Enjoy your flight,

Carolyn, Tim and Diane

Locals is open
Wednesday through Monday
from 11AM to 6PM
and Tuesdays by appointment.

We always enjoy hearing from you .
Drop us a line at:
Box 124, Geyserville, CA 95441.
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