



# Trust Carolyn Wine Club

November 2008 Tasting Notes

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

## EMAIL

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



It's that time of year again. Daylight savings time shifts the shape of the day and suddenly by 4:30 in the afternoon it feels like the evening has begun. I can't say I'm fond of these shorter days. If I had the option, I'd probably head south like the birds to a warmer, sunnier place. Still, the season does have its pleasures, and I'm fully prepared to take advantage of them!

Depending on where you live, you are either just digging out your sweaters and warmer jackets, or you've already needed them for a while. But no matter your home state, you have most likely started thinking about Thanksgiving and the various holidays and celebrations that roll around soon after. So what's the plan for this year? Will you cook at your place, or just bring a salad or pie along to someone else's house? Will your kids make it home from college, or maybe this will be the year that you get that phone call when they tell you they'll be visiting their boyfriend or girlfriend's family for the holidays instead. Perhaps you'll decide to skip the whole thing and take advantage of the great vacation deals around at the moment. You'll have a new experience; a Thanksgiving dinner of Taco's while sitting on a beach.

Whatever the plan, we hope that you will be warm, happy, well fed, and with people you love. Naturally, given our particular interests, we also think you should have some wonderful wines to drink. To that end we're sending you a truly sumptuous selection. Included are some wines you'll want to share with dinner companions, and others to sip while curled up in your most comfortable chair and watching a movie that you are - finally - getting a chance to see, or reading a book that you are - at last - having time to enjoy. Yes, the holidays hold many joys. Sure, there are the flashy ones. The stuff that's all about gifts and parties and how big should the tree be this year and can we really fit twenty people around our dining table, but what we love are some of the quieter ones; time to bundle up and take a long cold walk, then come home and unwrap all the layers and warm back up with a glass of red wine. Getting a card from someone you have not thought about in years, and deciding that maybe now would be a great time to get back in touch. And food! Oh the wonderfully indulgent things you decide to cook and eat over the holidays. We love it all.

Speaking of indulgences, how about a bit more information regarding those wines we mentioned.

Hello everyone. Carolyn here with an amazing selection of Gold and Silver Medal winners from the recent Sonoma County Harvest Fair which as many of you know is a big deal around these parts. This local event is the true culmination of our harvest season.

Several of these wines will sell out very quickly so I wanted to be sure you had a chance to enjoy them all. In the Gold Medal category are the 2005 Ramazzotti Raffinto, the 2006 Eric Ross Cabernet Sauvignon and the 2005 Dark Horse Cabernet Sauvignon and the Silver Medal winners are the 2006 Hawley Cabernet Sauvignon and the 2006 Hawley Zinfandel. Any of these wines are ready to drink today or can be cellared for years to come. Try them soon and let us know if you want to stock the cellar for enjoyment down the line.

We were recently pleased to welcome Dark Horse Wines as an official addition to the line up at Locals and have sent you another great value fun wine from Mike in the form of a Zinfandel blend called The Gunfighter. Be sure to let us know what you think!

A nice accompaniment to your holiday menu would certainly be the 2006 RH Pinot Noir from the Russian River Valley. A perfect food pairing wine with the flexibility to be enjoyed with a wide variety of dishes, one bottle will probably not be enough.

Another new wine to the tasting room lineup and one our customers have been really enjoying recently is the Portalupi Bianco. This wine is a blend of predominantly Chardonnay, a bit of Sauvignon Blanc and just a touch of Muscat. Give your guests a taste and see if they can guess the varietals.

As always, I work to track down a really special find for my Trust Carolyn Club members and I hope you enjoy the two bottles of Vision Cellars Pinot Noir I have included with this shipment. Each wine comes from a distinctly different growing region and terroir and each perfectly reflects its vineyard of origin. Believe me when I tell you, getting Mac, owner and winemaker at Vision Cellars, to part with these wines is no small task and one that I have been working on for over two years. Full tasting notes on all the wines included can be found here: [www.tastelocalwines.com/tasting\\_notes/](http://www.tastelocalwines.com/tasting_notes/). Enjoy!!

And this year, regardless of your own personal political leanings, it's darn hard not to feel just great about the fact that Americans got it together, acted like citizens, and proved that in this country, indeed, all things are possible. The just released Eric Ross Port should be just the thing to toast to our collective futures.

**Free Shipping Offer:** As a thank you for your continued membership in the Trust Carolyn Club I would also like to offer you free shipping on up to 3 cases of wine so that you have plenty to enjoy as well as share with your friends. Free shipping is available to you beginning on December 5<sup>th</sup> and continuing through December 12<sup>th</sup>. Please use the code TCWC118 when ordering online or mention it to us when you call in your order. Remember to also take advantage of your additional 45-day club follow up discounts on all orders placed before January 2<sup>nd</sup>, 2009.

So enjoy the season, and may the blessings of peace and joy be yours.

Cheers,

Carolyn

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**2005 Ramazzotti Raffinto  
Sangiovese Super Tuscan Style**

\$30 retail, \$24 club price,  
\$22.50 45-day follow-up price

**2006 Peterson Zero Manipulation  
Carignane Blend**

\$15 retail, \$12 club price,  
\$11.25 45-day follow-up price

**2006 Eric Ross  
Cabernet Sauvignon, Bonino Vineyard**

\$45 retail, \$36 club price,  
\$33.75 45-day follow-up price

**2006 Eric Ross Zinfandel Port**

\$45 retail, \$36 club price,  
\$33.75 45-day follow-up price

**2005 Dark Horse  
Cabernet Sauvignon, Dry Creek Valley**

\$36 retail, \$28.80 club price,  
\$27 45-day follow-up price

**2006 Dark Horse Gunfighter  
Zinfandel Blend**

\$20 retail, \$16 club price,  
\$15 45-day follow-up price

**2006 Hawley Cabernet Sauvignon  
Alexander Valley**

\$32.00 retail price, \$25.60 club price  
\$24.00 - 45-day follow-up price

**2006 Hawley Zinfandel  
Ponzo Vineyard**

\$25 retail price, \$20 club price  
\$18.75 - 45-day follow-up price

**2006 RH Pinot Noir, RRR  
Russian River Valley**

\$22 retail price, \$17.60 club price  
\$16.50 - 45-day follow-up price

**2007 Vision Cellars Pinot Noir  
Sonoma County**

\$47.50 retail price, \$38 club price  
\$35.63 - 45-day follow-up price

**2007 Vision Cellars Pinot Noir  
Waddington Vineyard, Mendocino**

\$36.25 retail price, \$29 club price  
\$27.19 - 45-day follow-up price

**2007 Portalupi Bianco  
White Table Wine Blend**

\$14 retail price, \$11.20 club price  
\$10.50 - 45-day follow-up price

**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).