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Barrel Mixed
Club Newsletter
December 2016

FEATURED WINES

2014 Chardonnay, Estate Reserve

Alexander Valley

This elegantly balanced Chardonnay offers inviting aromatics of ripe pear layered with hints of lemon, white floral and a mineral essence. The crisp, focused entry flows into a rich, round palate of Asian pear, tropical fruit and traces of baking spices. Bright citrus and shades of oak appear near the finish as the opulent flavors linger.

A refined wine with the structure to pair with chicken cordon bleu, lemony halibut with leek rice pilaf, or a simple yet decadent Lobster tail with drawn butter.

Retail: \$40 | Wine Club: \$34 | *30/10: \$30

2014 Primitivo, Osborn

Alexander Valley

The wine's restrained elegance is reflected in the nose with dark mixed berries and hints of spice layered with vanillin oak. The silken entry glides quickly into tiers of ripe dark fruit mingled with pepper, baking spices and hints of licorice. The plum and blackberry blend fuses with a caramel latte essence and just a touch of sarsaparilla. This Primitivo reflects the terroir of Alexander Valley with its refined profile that also offers decadent flavors.

Easy to pair, this wine will go well with a shrimp creole or grilled lamb chops with charmoula.

Retail: \$38 | Wine Club: \$32.30 | *30/10: \$28.50

2012 Cabernet Sauvignon, Smith Orchard

Alexander Valley

An enticing fusion of currant and cedar aromas with traces of oak introduces the wine. A luscious entry and smooth mouthfeel is layered by a bright spicy texture, which offers a playful balance as the spiciness broadens and lingers in the finish. Lovely layers of ripe black currant, boysenberry and juicy dark cherry are swirled with cedary cigar box, chocolate and a mineral essence. With time, the components will further integrate and reveal all the beauty and nuances of this wine.

This wine pairs well with grilled rib eye sprinkled with Gorgonzola, or pork tenderloin rubbed with Northwood seasoning and served with creamy horseradish noodles.

Retail: \$38 | Wine Club: \$32.30 | *30/10: \$28.50

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