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Barrel Mixed  
Club Newsletter  
February 2017

# FEATURED WINES

## 2014 Chardonnay, Estate

Alexander Valley | 248 cases

Lovely aromas of citrus blossoms and fresh-cut apple mingle with tangy lemon tart. A smooth, bright entry reveals Anjou pear and lychee along with traces of white peach. Mid-palate Meyer lemon joins in, adding a crisp acidity to balance the round, creamy texture. As the flavors merge and linger, this wine will have you longing for more.

Enjoy with a classic escargot, a Caesar salad with garlic prawns, or chicken Kiev.

Retail: \$32 | Wine Club: \$27.20 | \*30/10: \$24

## 2014 Zinfandel, Two Pear

Alexander Valley | 347 cases

*\*\*\*Best of Class*

Fragrant aromatics of ripe juicy berries fill the nose, while traces of black pepper appear as the wine opens. The velvety texture starts and finishes the wine as flavors of ripe blackberry, boysenberry and huckleberry flood the palate. Subtle threads of black pepper course through the wine, and a delicious dark chocolate essence emerges along with hints of toasty oak.

Try this elegant Zin with grilled pork chops with balsamic caramelized pears, and for dessert enjoy a chocolate and pear brioche bread pudding.

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

## 2012 Cabernet Sauvignon, Warm Springs Reserve

Dry Creek Valley | 99 cases

Refined aromas of black pepper and forest floor tightly woven into ripe mixed dark berries don't foretell of the luscious treat that follows. A velvety entry and rush of luscious fruit are backed up by a solid structure. The mouth reveals a harmonious blend of dark fruit—cassis, blackberry and boysenberry—gently laced with spicy cedar and hints of chocolate and caramel. Though the integrated oak and tannins layer just below the opulent flavors, their presence adds depth as the wine lingers on the palate.

This Cabernet is drinkable now, especially if decanted. Enjoy it with a hanger steak served with sautéed mushrooms, garlic and shallots, or carpaccio with extra virgin olive oil and fresh capers.

Retail: \$56 | Wine Club: \$47.60 | \*30/10: \$42

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