



ALEXANDER VALLEY



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(Mix & Match Ok) **While supplies last*

To purchase, e-mail: WineClub@DeLorimierWinery.com

Barrel Mixed
Club Newsletter
December 2017

FEATURED WINES

2016 Sauvignon Blanc, Estate

Alexander Valley | 299 cases

An inviting lemon-focused nose intertwines with traces of honeysuckle and lychee. The lush entry offers a vibrant blend of citrus, topical fruit, pear and ripe honeydew melon that lingers on the palate as a hint of river rock minerality appears.

The rich flavors and bright acidity create a refreshing wine to pair with pan-fried whitefish topped with a corn, avocado, lime and basil relish, citrus chicken quinoa salad, or a caramelized onion frittata with artichoke hearts and goat cheese.

Retail: \$26 | Wine Club: \$22.10 | *30/10: \$19.50

2015 Primo/Zin, Osborn

Alexander Valley | 248 cases

Subtle aromas of black raspberry, dark cherry, black pepper and oak belie the robust tasty treat that follows. Bright fruit mingled with fresh cracked pepper and baking spices greet the palate and continue on to the lingering finish. Delicious layers of boysenberry, blackberry, raspberry, plum, cherry and a touch of blueberry fill the senses, while softening tannins and creamy vanillin oak surreptitiously infiltrate the opulent flavors.

Enjoy this wine with duck wellington, penne pasta with andouille sausage, tomato and cream, or a slice of red velvet cake.

Retail: \$36 | Wine Club: \$30.60 | *30/10: \$27

2013 Cabernet Sauvignon, Crazy Creek Reserve

Alexander Valley | 199 cases

As the wine slowly opens, inviting aromas of tart cherry, spicy currant and blackberry mingle with fine-grained oak and herbal notes. The spiciness found on the nose is repeated on the palate from the first sip to the lingering finish. The opulent entry quickly reveals bright red and dark fruit laced with cedar, chocolate and a touch of coffee. This Cab offers an ideal balance between the oak and tannic structure and the ripe luscious fruit flavors.

This wine would pair well with rosemary beef tenderloin with a blackberry red wine sauce, or roasted duck with a green peppercorn glaze.

Retail: \$68 | Wine Club: \$57.80 | *30/10: \$51

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