



ALEXANDER VALLEY



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**Barrel Mixed  
Club Newsletter  
February 2019**

# FEATURED WINES

## 2017 Sauvignon Blanc, Spectrum

Alexander Valley | 99 cases

Intriguing aromas of lemon and lime zest merge with hints of savory herbs, providing the lead into a creamy, rich mouthfeel. As the wine opens, a focused core of Lisbon lemon, Persian lime and pomelo appears. Notes of Asian pear and traces of warm brown spices join the crisp citrus flavors, adding another dimension to this delicious wine. The bright flavors balance the rich, round texture, making Spectrum the perfect sipper.

Try pairing it with classic shrimp scampi served over fresh pasta, or citrus herb roasted chicken thighs and a side of roasted baby red potatoes with fresh rosemary and garlic.

Retail: \$28 | Wine Club: \$23.80 | \*30/10: \$21

## 2016 Primitivo, Estate

Alexander Valley | 223 cases

The nose offers layers of black plum, mixed dark berries, fine herbs, and hints of Asian spices and toasty oak. This easy sipping wine has a smooth entry that seamlessly flows into a fusion of dark fruit, creamy vanillin oak and a rich mineral essence. Traces of toasted sage and orange zest appear mid-palate as the flavors brighten.

This nicely balanced Primitivo will pair perfectly with a sage and garlic crusted pork tenderloin, or roast lamb with pomegranate sauce.

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

## 2015 Cabernet Sauvignon, Smith Orchard Reserve

Dry Creek Valley | 124 cases

Richly textured aromas offer inviting brambly blackberry and subtle cherry laced with spicy forest floor. The velvety entry and plush mouthfeel are accented by warm brown spices bathed in opulent flavors. Dark cherry and plum mingle with notes of espresso and cocoa, with pomegranate joining in near the expansive finish. The structure integrates so seamlessly, enhancing the tasting experience without drawing attention to the supple tannins or delicious oak essence.

This delightful and versatile wine pairs well with a classic coq au vin, or the addicting flavors of braised pork in lazy cherry ancho mole.

Retail: \$58 | Wine Club: \$49.30 | \*30/10: \$43.50

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