



ALEXANDER VALLEY



Re-Order in the next 30 days and receive an extra 10% off (6 bottles or more)
(Mix & Match Ok) **While supplies last*
To Purchase E-mail: WineClub@DeLorimierWinery.com

**Barrel Mixed
Club Newsletter
May 2017**

FEATURED WINES

2016 Sauvignon Blanc, Spectrum

Alexander Valley

Retail: \$28 | Wine Club: \$23.80 | *30/10: \$21.00

Delicate aromas of white peach, honeysuckle and hints of smoky oak lend an air of sophistication to this delicious wine. The silken texture reveals a lush essence of subtle citrus with traces of tropical fruit, fine herbs and mineral notes. Perfectly balanced, this wine offers crisp, refreshing flavors and a rich, creamy mouthfeel that fills the palate and lingers on the finish.

With understated finesse and grace, this wine pairs beautifully with anything seafood. Enjoy with oysters on the half shell, shrimp scampi or bacon-wrapped grilled scallops.

2014 Al's Red Blend

Alexander Valley

Retail: \$42 | Wine Club: \$35.70 | *30/10: \$31.50

Fragrant aromatics of black raspberry and red plum are laced with toasty vanillin oak and subtle black pepper. The smooth entry opens to a creamy core of black cherry, plum and mocha with traces of clove and cinnamon. Hints of cherry cola and sassafras enhance the enticing flavors. A tart red fruit essence appears mid-palate just as the oak from the nose shows up in the long finish.

Proprietary Blend, 20% Cabernet Sauvignon, 20% Sangiovese, 20% Petite Sirah, 20% Primitivo, 20% Zinfandel

This lovely blend will pair equally well with spicy sausage puttanesca or venison tenderloin with Cumberland sauce.

2013 Cabernet Sauvignon, Preston Reserve

Alexander Valley

Retail: \$60 | Wine Club: \$51 | *30/10: \$45

Deep inky garnet liquid rushes from the bottle. A lovely scent of dusty violets swirls up toward your waiting nose, while the long-swirling legs keep your attention. As you swirl, a deep undercurrent of dusky black and red fruit, tinged with a hint of tartness makes its way forward. The first sip releases a gentle rush of sophisticated flavors: the surprise of bold fruit blend with toasted oak touched by earthiness. Marking this Cabernet as extraordinary, the balanced acidity with gorgeous fruit combine in a perfect fusion.

Pair with slow-cooked traditional meatballs, or braised beef tenderloin with blackberry-fig-shallot sauce.

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