



ALEXANDER VALLEY



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(Mix & Match Ok) **While supplies last*
To purchase, e-mail: WineClub@DeLorimierWinery.com

**Barrel Mixed
Club Newsletter
May 2018**

FEATURED WINES

2017 Sauvignon Blanc, Spectrum

Alexander Valley

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

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.

2015 Primitivo, Wedding Cake

Alexander Valley

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

Fresh raspberry aromatics laced with the perfect amount of black pepper create an inviting entry. The silken mouthfeel reveals a dense core of red and black raspberries. Subtle yet prominent mixed baking spices and spicy pepper, along with mocha and dark chocolate, add depth to this delicious, fruit-driven wine. Another layer of rich berry essence hits mid-palate, lifting the flavors into a bright, expansive finish.

A fun wine to pair with a berry-centric dessert dusted with cocoa, but it will also enhance a meal of blackened chicken with fruit salsa or balsamic-glazed pork chops.

2014 Cabernet Sauvignon, Reserve Rockpile

Rockpile

Retail: \$66 | Wine Club: \$56.10 | *30/10: \$49.50

This robust Cabernet reflects the rugged mountainous *terroir* of Rockpile fused with the sophisticated nuances of skilled winemaking. Intense aromas of smoky oak intermingle with ripe blackberry and herbal notes. The luscious entry and mouthfeel showcase dense flavors that broaden and linger. A concentrated blend of blackberry, plum and dark cherry is punctuated with traces of brown baking spices. Mid-palate hints of forest floor and bay leaf appear, adding further depth to this complex wine. Supple tannins and oak notes remain in the background, providing a solid structure and ageability.

Perfect with rosemary beef tenderloin with a blackberry Cabernet sauce, or bacon-wrapped quail served over creamy polenta.

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