



ALEXANDER VALLEY



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(Mix & Match Ok) *\*While supplies last*  
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**Barrel Mixed  
Club Newsletter  
May 2019**

## FEATURED WINES

### 2016 Chardonnay, Estate

Alexander Valley

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

Vibrant aromatics of freshly sliced pineapple and Braeburn apple mingle with traces of creamy lemon custard. The smooth entry reveals bright citrus, pear and butterscotch framed with subtle oak notes. A delicious balance is achieved with the bright fruit and round texture, providing the perfect complement for a wine to sip with friends.

This Chardonnay also pairs well with clam sauce over fresh pasta, roasted lemon herb chicken, or salmon panzanella.

### 2016 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.

### 2015 Cabernet Sauvignon, Preston Reserve

Alexander Valley

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

An aromatic beam of bright red fruit is laced with hints of toasty oak and vanillin cherry. The opulent entry sets the stage for the dark, luscious flavors that embrace the palate and linger. Mocha-infused fruit—cherry, boysenberry and currant—in a slightly chewy texture is joined by subtle tones of semi-sweet chocolate and dark plum. Even with the firm yet integrated structure, this Cabernet is accessible now with minimal decanting.

Enjoy with black-pepper-roasted duck breasts with grilled plum, or butter-basted rib eye steak served with twice-baked potatoes with blue cheese and crumbled bacon.

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