



ALEXANDER VALLEY



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(Mix & Match Ok) **While supplies last*
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**Barrel Mixed
Club Newsletter
September 2018**

FEATURED WINES

2016 Chardonnay, Reserve Estate

Alexander Valley

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

Perfumey aromatics of fresh sliced apple, lemon zest and pineapple fuse with alluring notes of toasty oak. An opulent velvety entry is framed with refined acidity, creating the perfect balance and round mouthfeel for this luscious wine. Rich flavors of Fuji apple, tropical fruit and lemon-lime caress the palate as they linger. Inviting toasted oak weaves through the creamy flavors, adding depth and dimension.

A wonderful wine to pair with coconut curry shrimp, or lemon chicken scaloppini with a lemon garlic cream sauce served over angel hair pasta.

2016 Primitivo, The Station Reserve

Alexander Valley

Retail: \$44 | Wine Club: \$37.40 | *30/10: \$33

A perfumey essence of ripe delicious dark fruit woven with traces of vanillin oak and black pepper fills the nose. The juicy entry and velvety mouthfeel showcase the diverse qualities of bright acidity caressing dark-toned flavors. Boysenberry, blackberry and plum are coated with oak-induced spices, while hints of anise and vanilla provide another layer of interest as they appear near the full finish. This wine seamlessly combines polish and structure with the seductive, opulent flavors.

Mongolian beef would be a wonderful complement to this wine, as would wild boar chops with a citrus zest, shallots and mustard cream sauce.

2014 Cabernet Sauvignon, Warm Springs Ranch

Dry Creek Valley

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

As the wine opens, the layers of aromas appear—cherry, blackberry and traces of cola and eucalyptus. The elegant entry offers dark cherry, boysenberry and plum laced with hints of sassafras, brown sugar and tobacco. The spicy texture eases as the wine breathes, as does the toasty oak finish. This Cab could cellar for several years, but is so delicious now, it might be hard to resist opening.

Garlic-herb crusted crown roast of pork will pair perfectly with this stylish Cab, as will bacon wrapped stuffed venison backstrap.

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