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Barrel, Red Only  
Club Newsletter  
December 2016

# FEATURED WINES

## 2014 Primitivo, Osborn

Alexander Valley

The wine's restrained elegance is reflected in the nose with dark mixed berries and hints of spice layered with vanillin oak. The silken entry glides quickly into tiers of ripe dark fruit mingled with pepper, baking spices and hints of licorice. The plum and blackberry blend fuses with a caramel latte essence and just a touch of sarsaparilla. This Primitivo reflects the terroir of Alexander Valley with its refined profile that also offers decadent flavors.

Easy to pair, this wine will go well with a shrimp creole or grilled lamb chops with charmoula.

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

## 2014 Al's Red Blend

Alexander Valley

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.

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

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

## 2012 Cabernet Sauvignon, Smith Orchard

Alexander Valley

An enticing fusion of currant and cedar aromas with traces of oak introduces the wine. A luscious entry and smooth mouthfeel is layered by a bright spicy texture, which offers a playful balance as the spiciness broadens and lingers in the finish. Lovely layers of ripe black currant, boysenberry and juicy dark cherry are swirled with cedary cigar box, chocolate and a mineral essence. With time, the components will further integrate and reveal all the beauty and nuances of this wine.

This wine pairs well with grilled rib eye sprinkled with Gorgonzola, or pork tenderloin rubbed with Northwood seasoning and served with creamy horseradish noodles.

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

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