



ALEXANDER VALLEY



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(Mix & Match Ok) **While supplies last*

To purchase, e-mail: WineClub@DeLorimierWinery.com

Barrel Red
Club Newsletter
February 2018

FEATURED WINES

2014 Cabernet Franc, Ramazzotti

Alexander Valley | 199 cases

Spicy bright red fruit aromas woven with traces of forest floor and hints of oak provide a classic Cab Franc nose. The silken entry quickly exposes a blend of cherry and red currant with a trace of cranberry accented by a spice-driven cedar essence. Creamy mocha and toasted oak appear late on the palate where they linger. Enjoyable now given some time to breathe before consuming, this wine will also benefit from additional bottle aging.

Try pairing it with a filet mignon with blue cheese butter, or herb-crusted veal chops.

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

2015 Zinfandel, Stone Reserve

Alexander Valley | 149 cases

Concentrated aromatics offer ripe plum and black raspberry along with oak-laced spices. The smooth mouthfeel seamlessly glides across the palate, revealing intense, rich fruit and warm brown spices. A juicy blend of berries lifts the wine mid-palate, and is joined by a mix of black fruit, slightly toasty oak and creamy mocha. An integrating oak and tannic framework balances and enhances the opulent texture as the flavors linger.

This robust wine pairs perfectly with grilled rib eye steak with a side of onion rings.

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

2014 Cabernet Sauvignon, Warm Springs

Dry Creek Valley | 248 cases

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 Cabernet 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, as will bacon wrapped stuffed venison backstrap.

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