



ALEXANDER VALLEY



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(Mix & Match Ok) *\*While supplies last*  
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**Barrel Red  
Club Newsletter  
February 2019**

# FEATURED WINES

## 2016 Sangiovese

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: \$36 | Wine Club: \$30.60 | \*30/10: \$27

## 2016 Primitivo, Estate

Alexander Valley | 223 cases

The nose offers layers of black plum, mixed dark berries, fine herbs, and hints of Asian spices and toasty oak. This easy sipping wine has a smooth entry that seamlessly flows into a fusion of dark fruit, creamy vanillin oak and a rich mineral essence. Traces of toasted sage and orange zest appear mid-palate as the flavors brighten.

This nicely balanced Primitivo will pair perfectly with a sage and garlic crusted pork tenderloin, or roast lamb with pomegranate sauce.

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

## 2015 Cabernet Sauvignon, Smith Orchard Reserve

Dry Creek Valley | 124 cases

Richly textured aromas offer inviting brambly blackberry and subtle cherry laced with spicy forest floor. The velvety entry and plush mouthfeel are accented by warm brown spices bathed in opulent flavors. Dark cherry and plum mingle with notes of espresso and cocoa, with pomegranate joining in near the expansive finish. The structure integrates so seamlessly, enhancing the tasting experience without drawing attention to the supple tannins or delicious oak essence.

This delightful and versatile wine pairs well with a classic coq au vin, or the addicting flavors of braised pork in lazy cherry ancho mole.

Retail: \$58 | Wine Club: \$49.30 | \*30/10: \$43.50

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