



ALEXANDER VALLEY



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

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Barrel Red  
Club Newsletter  
September 2017

## FEATURED WINES

### **2014 Meritage, Artisan**

Alexander Valley | 99 cases

*60% Cabernet Sauvignon, 30% Cabernet Franc, 10% Malbec*

Spicy hints of forest floor weave through aromatics of dark plum, red currant and vanillin oak.

The velvety entry flows into a gentle burst of juicy fruit—red and black currant, mixed dark berries, cherry and plum—laced with a spicy cedar essence. The creamy texture also reveals traces of cocoa and tobacco that merge with the fruit core as the flavors linger in the finish. The solid structure supports the luscious flavors offering balance and a promise of age worthiness.

Pair with grilled flank steak with shallot-garlic-rosemary marinade, or a classic French cassoulet.

Retail: \$70 | Wine Club: \$59.50 | \*30/10: \$52.50

### **2015 Sangiovese, Keeper**

Alexander Valley | 174 cases

Subtle dark fruit aromas mingle with hints of fine herbs and a mineral essence. A rich acidity surrounds the savory dark cherry, bright cranberry, thyme and earthen flavors. Structure is a key component for Sangiovese, and this one has all the right stuff. The lively acidity and mocha-laced oak notes keep the flavors in balance, making this an ideal match for all cuisines.

Enjoy with moussaka, Mediterranean chicken pizza, or flat iron steak with a rosemary wine reduction.

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

### **2013 Cabernet Sauvignon, Smith Orchard**

Dry Creek Valley | 129 cases

Bold deep, dark garnet greets you going from bottle to glass. Bright cherry aromas rise up, while undertones of pomegranate rush the nose. Mid-level tannins fill the mouth, while suggestions of blueberry are the first to be perceived. With a supple mouthfeel, this lovely Cabernet shows all the elegance typical of the varietal. Smooth and tantalizing, the red fruit component pairs with the tannins providing equilibrium to the wine.

Pair it perfectly with old-fashioned pepper steak with olive oil roasted mixed root vegetables.

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

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