



ALEXANDER VALLEY



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

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

Cask Mix
Club Newsletter
April 2018

FEATURED WINES

2017 Sauvignon Blanc, Estate

Alexander Valley | 315 cases Retail: \$26 | Wine Club: \$20.80 | *30/10: \$18.20

Traces of lemon, lime and nectarine mingle among white floral notes and subtle oak to create an enticing nose. The luscious mouthfeel reveals delicious citrus and stone fruit flavors that expand across the palate in the lengthy finish. This grape's natural crisp acidity is perfectly balanced by the velvety texture and gentle oak frame. Enjoy with asparagus and goat cheese stuffed chicken breasts.

2015 Primitivo, Estate

Alexander Valley | 223 cases Retail: \$40 | Wine Club: \$32 | *30/10: \$28

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. Pairs perfectly with a sage and garlic crusted pork tenderloin.

2015 Al's Red Blend

Alexander Valley | 124 cases Retail: \$42 | Wine Club: \$33.60 | *30/10: \$29.40

This blend offers lush cherry and toasty oak entwined with threads of dried herbs and dusty tannins on the nose. Dark flavors of ripe blackberry, cherry and plum caress the palate as they satiate the senses.

Traces of coffee, dark chocolate and autumn spices add complexity, as does the mocha-laced finish.

Enjoy with smoked brisket with a side of garlic Parmesan scalloped potatoes.

2015 Primo/Zin, Osborn

Alexander Valley | 248 cases Retail: \$36 | Wine Club: \$28.80 | *30/10: \$25.20

Aromas of black raspberry, dark cherry, black pepper and oak belie the robust tasty treat that follows. Bright fruit mingled with fresh cracked pepper and baking spices greet the palate and continue on to the lingering finish. Layers of blackberry, raspberry, plum and cherry fill the senses, while softening tannins and vanillin oak infiltrate the opulent flavors. Try with pasta with andouille sausage, tomato and cream.

2014 Cabernet Sauvignon, Preston

Alexander Valley | 298 cases Retail: \$42 | Wine Club: \$33.60 | *30/10: \$29.40

Deepest crimson, this wine shines with vitality. The swirl releases aromas of black currant, light tobacco, toasted oak and hints of chocolate. The firm acidity and strong tannins fill the mouth with a juiciness, while a pale violet compound soothes. Pair with a rich Shepard's Pie, or sirloin tips.

2014 Cabernet Sauvignon, Preston Reserve

Alexander Valley | 104 cases Retail: \$60 | Wine Club: \$48 | *30/10: \$42

The nose reveals a deep undercurrent of dusky black and red fruit, tinged with a hint of tartness. The first sip releases a gentle rush of sophisticated flavors: the surprise of bold fruit blend with toasted oak touched by earthiness. Marking this Cabernet as extraordinary, the balanced acidity with gorgeous fruit combine in a perfect fusion. Pair with braised beef tenderloin with blackberry-fig-shallot sauce.

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