



ALEXANDER VALLEY



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

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

Cask Mix
Club Newsletter
October 2018

FEATURED WINES

2016 Chardonnay, Estate

Alexander Valley | 298 cases Retail: \$32 | Wine Club: \$25.60 | *30/10: \$22.40

Vibrant aromatics of freshly sliced pineapple and Braeburn apple mingle with traces of creamy lemon custard. The smooth entry reveals bright citrus, pear and butterscotch framed with subtle oak notes. A delicious balance is achieved with the bright fruit and round texture, providing the perfect complement for a wine to sip with friends. Pairs well with roasted lemon herb chicken, or salmon panzanella.

2016 Primitivo, The Station Reserve

Alexander Valley | 124 cases Retail: \$44 | Wine Club: \$35.20 | *30/10: \$30.80

The juicy entry and velvety mouthfeel showcase the diverse qualities of bright acidity caressing dark-toned flavors. Boysenberry, blackberry and plum are coated with oak-induced spices, while hints of anise and vanilla provide another layer as they appear near the full finish. Mongolian beef would be a wonderful complement to this wine.

2016 Sangiovese

Alexander Valley | 298 cases Retail: \$36 | Wine Club: \$28.80 | *30/10: \$25.20

The spice-driven nose offers nuanced aromas of bright cherry, savory herbs, oak and dusty tannins. Once past the spicy entry, the mouthfeel smooths out to reveal pomegranate, tart cherry, rhubarb and cranberry blended with hints of blueberry and orange peel. A lovely mocha quality appears as the wine opens, gently wrapping the fruit with its creamy essence. Pairs nicely with gnocchi with sage and butter sauce.

2016 Zinfandel, Stone Reserve

Alexander Valley | 149 cases Retail: \$44 | Wine Club: \$35.20 | *30/10: \$30.80

Bright red & black raspberry and dark cherry aromas are judiciously laced with spices, creating a classic Alexander Valley Zinfandel nose. The smooth texture is peppered with a rich spiciness that expands across the finish, where it lingers on and on. Enjoy with beef stroganoff, or vegetarian version of polenta lasagna.

2014 Cabernet Sauvignon, Warm Springs Ranch

Dry Creek Valley | 248 cases Retail: \$38 | Wine Club: \$30.40 | *30/10: \$26.60

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. Garlic-herb crusted crown roast of pork will pair perfectly with this stylish Cab.

2014 Cabernet Sauvignon, Crazy Creek Reserve

Alexander Valley | 199 cases Retail: \$68 | Wine Club: \$54.40 | *30/10: \$47.60

Dusty tannins and oak notes influence the aromas as subtle red fruit and eucalyptus slowly appear. Traces of fine herbs, loamy earth and espresso merge with the fruit, as do the supple tannins. Enjoy with coffee-and-pepper-crust New York steaks, or mushroom and herb stuffed pork chops with a blackberry sauce.

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