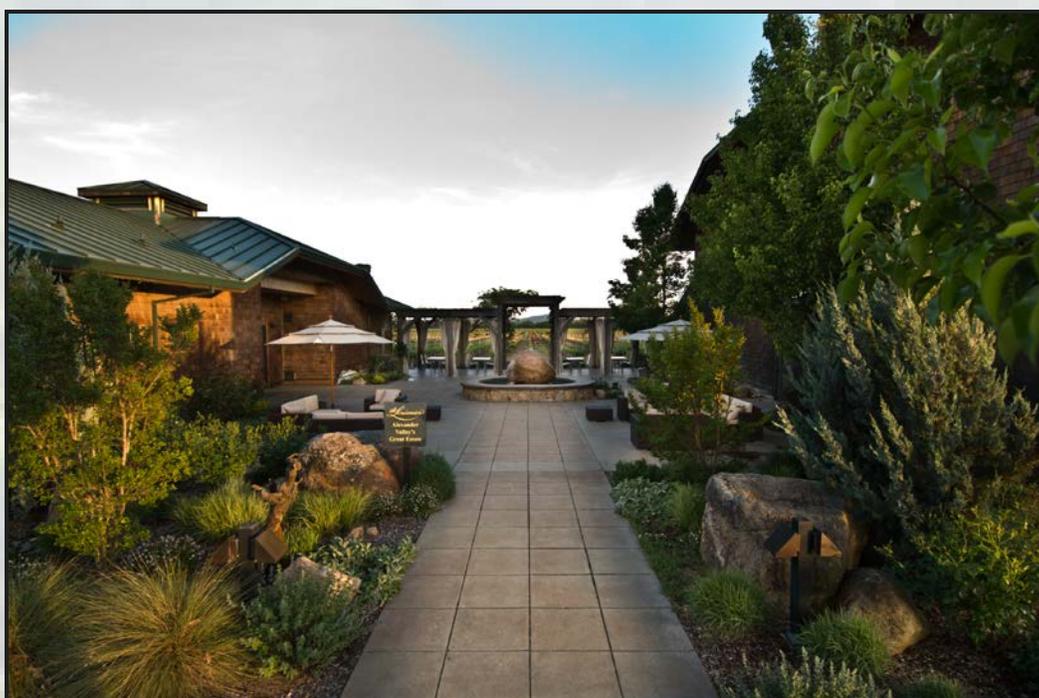




ALEXANDER VALLEY



Re-Order in the next 30 days and receive an extra 10% off (6 bottles or more)
(Mix & Match Ok) **While supplies last*
To Purchase E-mail: WineClub@DeLorimierWinery.com

**Cask Mixed
Club Newsletter
April 2017**

FEATURED WINES

2015 Sauvignon Blanc, Estate

Alexander Valley

Retail: \$26 | Wine Club: \$20.80 | *30/10: \$18.20

Bright citrus aromas lead into complementary components on the palate—lemon and lime with a touch of grapefruit and fine herbs. Boasting a smooth texture amid buoyant, crisp acidity, this wine is awash with refreshing, delicious flavors. Try with a platter of sashimi or tabouli salad with garden fresh tomatoes.

2014 Zinfandel, Stone Reserve

Alexander Valley

Retail: \$44 | Wine Club: \$35.20 | *30/10: \$30.80

A rich nose of blackberry, dark cherry and plum fuses with baking spices and black pepper with a touch of oak in the background. The fruit-driven palate fills the senses with juicy flavors—blackberry, plum, dark cherry and blueberry. Hints of white pepper, orange peel and milk chocolate further enrich this delicious wine. Pairs well with dry-rubbed ribs, garlic-infused lamb chops, or a sausage and portabella lasagna.

2014 Primitivo, Wedding Cake

Alexander Valley

Retail: \$38 | Wine Club: \$30.40 | *30/10: \$26.60

Opening with inviting aromatics of ripened red plum, white pepper and rich oak notes, the mouthfeel reveals a delicious blend of red and dark fruit—raspberry, dark cherry, pomegranate and cranberry—with swirls of mocha and baking spices. An ideal match for pork tenderloin with a balsamic-cranberry sauce.

2014 Sangiovese, Keeper

Alexander Valley

Retail: \$36 | Wine Club: \$28.80 | *30/10: \$25.20

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. 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.

2012 Cabernet Sauvignon, Warm Springs

Dry Creek Valley

Retail: \$36 | Wine Club: \$28.80 | *30/10: \$25.20

Dark, subtle aromatics of cassis and vanillin oak lead into a silken mouthfeel and robust flavors. Juicy bright blackberry merges with hints of blueberry, eucalyptus and spicy cedar as they quickly glide across the palate only to linger in the finish. A toasty oak essence and tangy tannins appear mid-palate adding interest and lending structure for additional bottle aging. Pair this wine with Cabernet-braised short ribs.

2012 Cabernet Sauvignon, Crazy Creek Reserve

Alexander Valley

Retail: \$68 | Wine Club: \$54.40 | *30/10: \$47.60

As the wine opens, inviting aromas of tart cherry, spicy currant and blackberry mingle with oak and herbal notes. The opulent entry quickly reveals bright red and dark fruit laced with cedar, chocolate and a touch of coffee. This Cab offers an ideal balance between the oak and tannic structure and the ripe luscious fruit flavors. Pairs well with rosemary beef tenderloin with a blackberry red wine sauce.

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