



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](mailto:WineClub@DeLorimierWinery.com)

**Cask Primo Zin  
Club Newsletter  
April 2017**

## FEATURED WINES

### 2014 Primitivo, Estate

Alexander Valley

Retail: \$40 | Wine Club: \$32 | \*30/10: \$28

The nose offers layers of plum, mixed dark berries, fine herbs, and hints of oak. The entry seamlessly flows into a fusion of dark fruit, creamy vanillin oak and a mineral essence. Traces of toasted sage and orange zest appear as the flavors brighten. Pairs perfectly with a sage and garlic crusted pork tenderloin.

### 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 Primitivo, Station Reserve

Alexander Valley

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

The nose offers lively aromatics of plum, mixed dark berries and coffee tones. The mouthfeel showcases the luscious and unique mix of flavors—boysenberry, blackberry, Santa Rosa plum and a hint of blueberry laced with spicy pepper, oak, vanilla and caramel. The rich berry essence fuses with mocha notes on the finish and lingers on. Pairs well with smoked pork chops served with a side of creamy scalloped potatoes.

### 2014 Zinfandel, Harris Kratka

Alexander Valley

Retail: \$38 | Wine Club: \$35.20 | \*30/10: \$30.80

The wow factor starts as juicy blackberry aromas meld with traces of spicy pepper and toasty oak. Delicious black pepper weaves through dark berry and cherry notes, while a tannin and oak structure frames the wine. Pair with grilled pork loin with a boysenberry sauce, or Zinfandel braised beef short ribs.

### 2014 Zinfandel, Harris Kratka Reserve

Alexander Valley

Retail: \$42 | Wine Club: \$33.60 | \*30/10: \$29.40

Dark, deep-set aromas slowly open, revealing a rich blackberry essence sprinkled with freshly cracked pepper. The creamy, silken entry flows into a core of cherry layered with hints of boysenberry and early-season plum. Try pairing it with Parmesan crusted lamb shanks, or pancetta-wrapped filet of beef served with whipped horseradish.

### 2014 Primitivo/Zin, Osborn

Alexander Valley

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

The wine opens with subtle aromas of black raspberry, dark cherry, black pepper and oak. Bright fruit mingled with fresh cracked pepper and baking spices greet the palate and continue on to the lingering finish. Softening tannins and creamy vanillin oak surreptitiously infiltrate the opulent flavors. Enjoy with duck wellington, or penne pasta with andouille sausage, tomato and cream.

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