



ALEXANDER VALLEY



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

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

Cask Primo/Zin
Club Newsletter
April 2018

FEATURED WINES

2015 Primitivo, Station Reserve

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

A perfumey essence of ripe delicious dark fruit woven with traces of vanillin oak and black pepper fills the nose. 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 of interest as they appear near the full finish. This wine seamlessly combines polish and structure with the seductive, opulent flavors.

Mongolian beef would be a wonderful complement to this wine, as would wild boar chops with a citrus zest, shallots and mustard cream sauce.

2015 Primitivo, Osborn

Alexander Valley | 298 cases Retail: \$38 | Wine Club: \$30.40 | *30/10: \$26.60

Aromas of rich dusty cherry and blackberry are wrapped with hints of spicy cedar and oak notes. The lush mouthfeel remain from the first sip to the expansive finish. A creamy core of Rainier cherry and boysenberry beams through the palate as hints of spice and minerality join in. Just a touch of toasty oak appears as the flavors linger.

An ideal wine to pair with venison or beef stew, or a sausage, three-cheese and basil lasagna.

2015 Zinfandel, Stone Reserve

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

Concentrated aromatics offer inviting ripe plum and black raspberry along with oak-laced spices. The smooth mouthfeel seamlessly glides across the palate, revealing intense, rich fruit and warm brown spices. A juicy blend of berries lifts the wine mid-palate, and is joined by a mix of black fruit, slightly toasty oak and creamy mocha. An integrating oak and tannic framework balances and enhances the opulent texture as the flavors linger so strongly you wonder if the wine is still there.

This robust, sumptuous wine deserves to be paired with a perfectly grilled rib eye steak with a side of onion rings, or rosemary braised lamb shanks.

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