



ALEXANDER VALLEY



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

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

Cask Primo/Zin
Club Newsletter
October 2018

FEATURED WINES

2016 Primitivo, River Lane

Alexander Valley | 199 cases

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

Broad aromatics of a fresh ripe berry medley and smoky oak belie the sumptuous flavors to follow. The round entry reveals a smooth mouthfeel with delightful acidity. The spice-laden texture beautifully balances the opulent fruit—plum, dark cherry and blackberry. Creamy coffee, chocolate and just a trace of orange zest make an appearance mid-palate, along with a brightness that lifts the wine into a long finish.

The perfect wine to pair with spinach and sausage stuffed manicotti, or pork ragu with creamy sage polenta.

2016 Primitivo, Estate Reserve

Alexander Valley | 102 cases

Retail: \$48 | Wine Club: \$38.40 | *30/10: \$33.60

This refined Primitivo offers aromas of toasted oak, Santa Rosa plum and whispers of spices and violet.

The refreshing, bright entry expresses the spirit of this wine. Bright cherry, pomegranate and black raspberry are gently woven with baking spices and traces of coffee, cola, black licorice and sassafras. The fruit takes on a darker tone in the long finish as it's joined by hint of orange zest.

Creamy oak and integrated tannins seamlessly frame the wine, lending a structure that will allow for additional cellaring. Yet the wine is so tasty now, you might just want to enjoy a bottle soon with honey orange basil chicken, pasta carbonara, or a juicy, medium-rare Châteaubriand.

2016 Zinfandel, Margaret

Alexander Valley | 79 cases

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

Enticing, playful aromatics of spicy plum, wild cherry, ripe blackberry and toasty oak fill the nose. A full-flavored palate follows with a delicious blend of dark fruit—cherry, plum and boysenberry—sprinkled with fine-grade freshly ground pepper. Caramel, vanillin oak and a trace of tobacco appear toward the finish, where the flavors merge and linger. If opened before 2017, this wine will benefit from decanting before serving.

Enjoy this food-friendly Zin with spiced-rubbed beef tenderloin with a mustard cream sauce, or spicy arrabiata penne tossed with a high-grade chorizo.

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