



ALEXANDER VALLEY



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

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

Cask Red
Club Newsletter
April 2018

FEATURED WINES

2015 Sangiovese, Keeper

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. Enjoy with moussaka, Mediterranean pizza, or flat iron steak with a rosemary wine reduction.

2015 Primitivo, Station Reserve

Alexander Valley | 124 cases

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

Ripe 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 and dark-toned flavors. Boysenberry, blackberry and plum are coated with oak-induced spices, while hints of anise and vanilla appear near the full finish. Mongolian beef would be a wonderful complement to this wine.

2015 Primitivo, Estate

Alexander Valley | 223 cases

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

The nose offers layers of black plum, mixed dark berries, fine herbs, and hints of Asian spices and toasty oak. This easy sipping wine has a smooth entry that seamlessly flows into a fusion of dark fruit, creamy vanillin oak and a rich mineral essence. Traces of toasted sage and orange zest appear mid-palate as the flavors brighten. Pairs perfectly with a sage and garlic crusted pork tenderloin.

2014 Cabernet Franc, Ramazzotti

Alexander Valley | 199 cases

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

Spicy bright red fruit aromas woven with traces of forest floor and hints of oak provide a classic Cab Franc nose. The silken entry quickly exposes a blend of cherry and red currant with a trace of cranberry accented by a spice-driven cedar essence. Creamy mocha and toasted oak appear late on the palate where they linger. Try pairing with a filet mignon with blue cheese butter, or herb-crusted veal chops.

2014 Cabernet Sauvignon, Preston

Alexander Valley | 298 cases

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

Deepest crimson, this wine shines with vitality. The swirl releases aromas of black currant, light tobacco, toasted oak and hints of chocolate. The firm acidity and strong tannins fill the mouth with a juiciness, while a pale violet compound soothes. Pair with a rich Shepard's Pie, or sirloin tips.

2014 Cabernet Sauvignon, Preston Reserve

Alexander Valley | 104 cases

Retail: \$60 | Wine Club: \$48 | *30/10: \$42

The nose reveals a deep undercurrent of dusky black and red fruit, tinged with a hint of tartness. The first sip releases a gentle rush of sophisticated flavors: the surprise of bold fruit blend with toasted oak touched by earthiness. Marking this Cabernet as extraordinary, the balanced acidity with gorgeous fruit combine in a perfect fusion. Pair with braised beef tenderloin with blackberry-fig-shallot sauce.

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