



ALEXANDER VALLEY



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

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Cask Red  
Club Newsletter  
April 2019

# FEATURED WINES

## 2016 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.

## 2016 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 beef stew, or a three-cheese and basil lasagna.

## 2016 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.

## 2016 Zinfandel, Stone Reserve

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

Black raspberry and dark cherry aromas are judiciously laced with spices, creating a classic Alexander Valley Zinfandel nose. The smooth texture is peppered with a rich spiciness that expands across the finish, where it lingers on and on. Jammy blackberry, raspberry, plum and cherry blend with lovely spices and a trace of espresso. The frame of oak and softening tannins almost disappear among the plush flavors, yet they keep the structure of the wine intact for some additional bottle aging.

## 2015 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 juiciness, while a pale violet compound soothes. Pair with a rich Shepard's Pie or sirloin tips.

## 2015 Cabernet Sauvignon, Smith Orchard Reserve

Dry Creek Valley | 124 cases      Retail: \$58 | Wine Club: \$46.40 | \*30/10: \$40.60

Richly textured aromas offer inviting brambly blackberry and subtle cherry laced with spicy forest floor. Dark cherry and plum mingle with notes of espresso and cocoa, with pomegranate joining in near the expansive finish. This delightful and versatile wine pairs well with braised pork in ancho mole.

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