



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

Cask Red
Club Newsletter
October 2017

FEATURED WINES

2015 Primitivo, River Lane

Alexander Valley | 149 cases Retail: \$38 | Wine Club: \$30.40 | *30/10: \$26.60

Spicy brambly blackberry, juicy cherry and creamy mocha aromas lead into the smooth, rich entry.

Hints of black pepper and sassafras weave through velvety flavors of ripe plum and dark berries. Try a glass or two with Texas-style smoked brisket or a Mediterranean pasta salad with fresh mozzarella.

2015 Primitivo, Wedding Cake

Alexander Valley | 199 cases Retail: \$38 | Wine Club: \$30.40 | *30/10: \$26.60

As the wine opens, it offers inviting aromatics of ripened red plum, white pepper and rich oak notes.

The velvety entry and mouthfeel reveal a delicious blend of red and dark fruit—black raspberry, plum, boysenberry, dark cherry, pomegranate and cranberry—with swirls of mocha and baking spices. Pair with pork tenderloin with a balsamic-cranberry sauce served with corn muffins.

2014 Malbec, Furlong Reserve *Gold, Sonoma County Harvest Fair*

Alexander Valley | 199 cases Retail: \$42 | Wine Club: \$33.60 | *30/10: \$29.40

Dark aromas of toasty oak, black fruit, cocoa and mineral earth notes lead into a rich, delicious wine.

Intense flavors of brambly black raspberry and creamy mocha fuse with dark chocolate and traces of tobacco and violets. Enjoy with dry-rubbed bison short ribs or grilled venison.

2015 Zinfandel, Harris Kratka Reserve

Alexander Valley | 174 cases Retail: \$42 | Wine Club: \$33.60 | *30/10: \$29.40

Dark aromas slowly open, revealing a rich blackberry essence sprinkled with freshly cracked pepper.

The creamy, silken entry flows into a core of bright cherry layered with hints of boysenberry and early-season plum. Try pairing it with Parmesan crusted lamb shanks.

2013 Cabernet Sauvignon, Smith Orchard

Dry Creek Valley | 248 cases Retail: \$40 | Wine Club: \$32 | *30/10: \$28

The wine opens with bright cherry aromas and undertones of pomegranate. Mid-level tannins fill the

mouth, while suggestions of blueberry are the first to be perceived. Smooth and tantalizing, the red

fruit component pairs with the tannins providing equilibrium to the wine. Great with food, pair it

perfectly with pepper steak with olive oil roasted mixed root vegetables.

2013 Cabernet Sauvignon, Smith Orchard Reserve

Dry Creek Valley | 129 cases Retail: \$58 | Wine Club: \$46.40 | *30/10: \$40.60

Deepest burgundy delights the eye, while aromas of Costa Rican coffee beans gently roasting float

upward. Honeyed cranberry with a touch of pomegranate round out the fruit flavor presentation,

while undercurrents of smoky eucalyptus and butterscotch notes pair with silky tannins. Enjoy with

wild mushroom risotto, or a rich meaty sauce over fresh three-cheese ravioli.

Re-Order in the next 30 days and receive an extra 10% off (6 bottles or more)

(Mix & Match Ok) *While supplies last