



ALEXANDER VALLEY



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

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Cask Red  
Club Newsletter  
October 2018

# FEATURED WINES

## 2016 Primitivo, Wedding Cake

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

Fresh raspberry aromatics laced with the perfect amount of black pepper create an inviting entry. The silken mouthfeel reveals a dense core of red and black raspberries. Subtle yet prominent mixed baking spices and spicy pepper, along with mocha and dark chocolate, add depth to this delicious, fruit-driven wine. A fun wine to pair with a berry-centric dessert dusted with cocoa.

## 2016 Zinfandel, Harris Kratka Reserve

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

Intoxicating aromatics of juicy fresh raspberry mingled with subtle spicy pepper and sweet oak notes before that first taste. The creamy mouthfeel and luscious flavors are balanced with a gently spiced texture and supple tannins. A blend of black cherry, blackberry, baking spices and black pepper caress the palate as the spicy texture builds momentum. Enjoy with Italian sausage tossed with penne and a spicy red sauce.

## 2015 Malbec, Furlong Reserve

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

Oak-laced dark ripe berries merge with traces of chocolate, minerality and mixed spices to provide the enticing nose. The plush mouthfeel quickly fills the palate with dark cherry infused with hints of savory bay leaf and freshly brewed espresso. The creamy texture and opulent flavors are perfectly balanced by vibrant yet integrating tannins and oak. Enjoy with skirt steak with chimichurri sauce.

## 2016 Primitivo, River Lane Reserve

Alexander Valley | 102 cases      Retail: \$44 | Wine Club: \$35.20 | \*30/10: \$30.80

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, Warm Springs Ranch

Dry Creek Valley | 248 cases      Retail: \$38 | Wine Club: \$30.40 | \*30/10: \$26.60

The elegant entry offers dark cherry, boysenberry and plum laced with hints of sassafras, brown sugar and tobacco. The spicy texture eases as the wine breathes, as does the toasty oak finish. Garlic-herb crusted crown roast of pork will pair perfectly with this stylish Cab.

## 2014 Cabernet Sauvignon, Warm Springs Ranch Reserve

Dry Creek Valley | 129 cases      Retail: \$56 | Wine Club: \$44.80 | \*30/10: \$39.20

As this deep ruby-red Cabernet flows into your stemware, dark fruit, dark spice and soft violet waft upwards. The flavor profiles expand to warm cranberry, black tea, boysenberry and a hint of menthol. The initial bold tannins leave a beautiful woody and tart dark berry finish. Pair with French onion soup (put a splash in the broth!) topped with shredded gruyere and sourdough croutons.

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