



ALEXANDER VALLEY



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

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

Cellar Mix
Club Newsletter
March 2019

FEATURED WINES

2016 Chardonnay, Estate

Alexander Valley | 298 cases

Retail: \$32 | Wine Club: \$24 | *30/10: \$20.80

Vibrant aromatics of freshly sliced pineapple and Braeburn apple mingle with traces of creamy lemon custard. The smooth entry reveals bright citrus, pear and butterscotch framed with subtle oak notes. A delicious balance is achieved with the bright fruit and round texture, providing the perfect complement for a wine to sip with friends. Pairs well with roasted lemon herb chicken, or salmon panzanella.

2016 Primitivo, Estate

Alexander Valley | 223 cases

Retail: \$40 | Wine Club: \$30 | *30/10: \$26

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.

2015 Cabernet Franc, Ramazzotti

Alexander Valley | 199 cases

Retail: \$38 | Wine Club: \$28.50 | *30/10: \$24.70

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 it with a filet mignon with blue cheese butter, or herb-crusted veal chops.

2016 Petite Sirah, River Lane

Alexander Valley | 149 cases

Retail: \$38 | Wine Club: \$28.50 | *30/10: \$24.70

The nose offers dark and slightly brooding brambly blackberry, dusty tannins and traces of oak and cedar. A bright fruit-driven entry quickly reveals a punch of deep, delicious flavors—ripe blackberry and plum woven with white pepper and hints of dark chocolate. Robust, rich and creamy, this Petite is ideal to pair with shepherd's pie or creole jambalaya.

2015 Cabernet Sauvignon, Smith Orchard

Alexander Valley | 248 cases

Retail: \$40 | Wine Club: \$30 | *30/10: \$26

Deep aromas of spicy plum, juicy blackberry and currant fill the nose. A sumptuous entry introduces this plush wine as it glides across the palate. Dark-toned flavors of plum, cherry and currant join rich notes of mocha and chocolate. Easy to pair with a classic beef Bourguignon served over shallot infused mashed potatoes, or a pomegranate roasted leg of lamb.

2015 Meritage, Mosaic

Alexander Valley | 170 cases

Retail: \$75 | Wine Club: \$56.25 | *30/10: \$48.75

Sniff the smoky oak structure mingled with the sweet aromatics of fresh berries. The velvety mouthfeel reveals brawny flavors of vanillin oak interwoven in the opulent fruit – plum and dark cherry. A slightly spicy texture appears mid-palate. Cedar notes emerge just before the finish as the flavors expand. Enjoy it with smoked chicken and wild mushroom risotto, or a New York strip with a side of creamy peppercorn sauce.

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