



ALEXANDER VALLEY



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

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

Cellar Primo/Zin
Club Newsletter
November 2017

FEATURED WINES

2015 Primitivo, Wedding Cake

Alexander Valley | 199 cases Retail: \$38 | Wine Club: \$28.50 | *30/10: \$24.70

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. Enjoy with blackened chicken with fruit salsa or balsamic-glazed pork chops.

2015 Primitivo, Estate Reserve

Alexander Valley | 99 cases Retail: \$48 | Wine Club: \$36 | *30/10: \$31.20

This refined Primitivo offers aromas of toasted oak, Santa Rosa plum and whispers of spices and violet. Bright cherry, pomegranate and black raspberry are gently woven with baking spices and traces of coffee, cola, black licorice and saffras. Creamy oak and integrated tannins seamlessly frame the wine, lending a structure that will allow for additional cellaring. Try pairing with honey orange basil chicken, or a juicy, medium-rare Châteaubriand.

2015 Primitivo, Osborn

Alexander Valley | 298 cases Retail: \$38 | Wine Club: \$28.50 | *30/10: \$24.70

Aromas of rich dusty cherry and blackberry are wrapped with hints of spicy cedar and oak notes. The lush mouthfeel remains 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 venison or beef stew, or a sausage, three-cheese and basil lasagna.

2015 Zinfandel, Margaret

Alexander Valley | 79 cases Retail: \$40 | Wine Club: \$30 | *30/10: \$26

This wine is every Zin lover's dream...intense, dark and rich. It begins with a burst of ripe black raspberry and pepper on the nose, while traces of black licorice and oak dance in the background. The smooth, luscious entry repeats the tones found in the aromas, adding a layer of intensity and a deliciously long finish. A juicy mix of blackberry and boysenberry blends with creamy mocha, spicy pepper and anise, bathing the palate as it lingers. Pairs well with wild game stew, grilled ribeyes or a savory osso buco.

2015 Zinfandel, Harris Kratka Reserve

Alexander Valley | 174 cases Retail: \$42 | Wine Club: \$31.50 | *30/10: \$27.30

Dark, deep-set 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, or pancetta-wrapped filet of beef served with whipped horseradish.

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