



ALEXANDER VALLEY



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

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

Cellar Red
Club Newsletter
November 2017

FEATURED WINES

2014 Malbec, Furlong Reserve

Alexander Valley | 199 cases Retail: \$42 | Wine Club: \$31.50 | *30/10: \$27.30

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

2015 Petite Sirah, River Lane

Alexander Valley | 149 cases Retail: \$38 | Wine Club: \$28.50 | *30/10: \$24.70

Aromas of ripe blackberry fused with espresso and toasty oak lead into a smooth entry. A wave of dense flavors quickly appears, showcasing the dark blend of black raspberry, chocolate and creamy mocha. Try pairing with hearty fare like sausage and cheese laden lasagna, or a classic beef stew.

2014 Meritage, Mosaic *40% Cabernet Sauvignon, 20% Cabernet Franc, 20% Malbec, 20% Petite Verdot*

Alexander Valley | 170 cases Retail: \$75 | Wine Club: \$56.25 | *30/10: \$48.75

Attractive aromatics of dark juicy red fruit intertwine with traces of oak, forest floor and mocha. The plush entry reveals a core of cherry and dark brambly berries that glide through the palate and linger on the finish. Traces of cedar, red currant, creamy cocoa and blueberry enhance the core flavors.

Pair with New York steak with creamy peppercorn sauce, or chorizo-stuffed pork tenderloin.

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.

2013 Cabernet Sauvignon, Warm Springs

Dry Creek Valley | 248 cases Retail: \$38 | Wine Club: \$28.50 | *30/10: \$24.70

The nose offers enticing aromas of dark fruit, dark spice and soft violet. As it warms, the flavor profiles expand to warm cranberry, black tea, boysenberry and a hint of menthol. The initial bold tannins melt in your mouth, leaving a beautiful woody and tart dark berry finish, with notes of cedar and eucalyptus lingering. Pair with a hearty beef-based Mexican pozole stew.

2013 Cabernet Sauvignon, Smith Orchard

Dry Creek Valley | 248 cases Retail: \$40 | Wine Club: \$30 | *30/10: \$26

Bright cherry aromas rise up, while undertones of pomegranate and cheroot rush the nose. Dusty notes of earthy vineyard filter through, along with a subtle forest floor fragrance. Mid-level tannins fill the mouth, while suggestions of blueberry are the first to be perceived. Pairs perfectly with old-fashioned pepper steak with olive oil roasted mixed root vegetables.

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