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(Mix & Match Ok) **While supplies last*
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Vineyard, Mixed
Club Newsletter
February 2017

FEATURED WINES

2014 Chardonnay, Estate Reserve

Alexander Valley

Elegantly balanced, offering aromatics of ripe pear layered with hints of lemon, white floral and a mineral essence. The crisp entry flows into a palate of Asian pear, tropical fruit and traces of baking spices. Pair with chicken cordon bleu, lemony halibut with leek rice pilaf, or decadent Lobster tail.

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

2014 Zinfandel, Harris Kratka Reserve

***** Double Gold**

Alexander Valley

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. Pair with parmesan crusted lamb shanks, or pancetta-wrapped filet of beef.

Retail: \$42 | Wine Club: \$31.50 | *30/10: \$27.30

2014 Primitivo, Wedding Cake Vineyard

***** Gold Medal**

Alexander Valley

Opening with inviting aromatics of tree-ripened red plum, white pepper and rich oak notes, the mouthfeel reveals a delicious blend of red and dark fruit—raspberry, boysenberry, dark cherry, pomegranate and cranberry—with swirls of mocha and baking spices. An ideal match for pork tenderloin with a balsamic-cranberry sauce.

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

2014 Cabernet Franc, Ramazzotti

***** Gold Medal**

Alexander Valley

Spicy red fruit aromas woven with traces of forest floor and hints of oak provide a classic Cab Franc nose. The entry quickly exposes a blend of cherry and red currant accented by a cedar essence. Creamy mocha and toasted oak appear late on the palate. Pair with filet mignon with blue cheese butter, or herb-crusted veal chops.

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

2012 Cabernet Sauvignon, Smith Orchard

Dry Creek Valley

Currant and cedar aromas with traces of oak introduce the wine. A luscious entry and smooth mouthfeel is staccatoed by a bright spicy texture. Layers of black currant, boysenberry and cherry are swirled with cedar, chocolate and a mineral essence. Pair with grilled rib eye sprinkled with Gorgonzola, or pork tenderloin served with creamy horseradish noodles.

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

2012 Cabernet Sauvignon, Smith Orchard Reserve

Dry Creek Valley

Opening with aromas of cassis and oak, the opulent mouthfeel is wrapped with a spicy tannin texture, and then layered with a delicious blend of ripe cherry, blackberry and plum. A touch of caramel and chocolate join in mid-palate, along with vanillin oak and supple tannins as they merge with the fruit and linger. Enjoy with a grilled tri-tip, or venison tenderloin served with a traditional Cumberland sauce.

Retail: \$58 | Wine Club: \$43.40 | *30/10: \$37.70

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