



ALEXANDER VALLEY



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(Mix & Match Ok) *\*While supplies last*  
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**Vineyard Mixed  
Club Newsletter  
December 2018**

## FEATURED WINES

### 2017 Sauvignon Blanc, Estate

Alexander Valley

Retail: \$26 | Wine Club: \$19.50 | \*30/10: \$16.90

The intense lemon-lime infused nose belies the rich, smooth flavors that follow. A silken entry greets with fresh citrus zest mingled with green apple, kiwi, ripe tropical fruit and subtle lychee notes. Hints of toasty oak lace through the wine as do traces of crisp acidity. This luscious Sauvignon Blanc pairs seamlessly with goat cheese and herb stuffed chicken breasts, or pasta primavera with prawns and fresh asparagus.

### 2015 Cabernet Franc, Ramazzotti

Alexander Valley

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. Enjoyable now given some time to breathe before consuming, this wine will also benefit from additional bottle aging. Try pairing it with a filet mignon with blue cheese butter, or herb-crusted veal chops.

### 2016 Al's Red

Alexander Valley

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

This blend offers a feast for your nose—lush cherry and toasty oak entwined with threads of dried herbs, worn saddle and dusty tannins. Traces of coffee, dark chocolate and autumn spices add complexity, as does the mocha-laced finish. Enjoy with smoked pork chops.

### 2016 Primitivo, Estate

Alexander Valley

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. Pair with a sage and garlic crusted pork tenderloin.

### 2015 Cabernet Sauvignon, Smith Orchard

Dry Creek Valley

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. Enjoy with beef Bourguignon served over shallot infused mashed potatoes.

### 2015 Meritage, Mosaic

Alexander Valley

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, dark cherry and blackberry. A slightly spicy texture appears mid-palate, as do hints of bay leaf and eucalyptus. Cedar notes emerge just before the finish as the flavors expand. This sophisticated blend deserves a special pairing as well. Enjoy it with smoked chicken and wild mushroom risotto, or a prime New York strip with a side of creamy peppercorn sauce.

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