



ALEXANDER VALLEY



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(Mix & Match Ok) *\*While supplies last*  
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**Vineyard Mixed  
Club Newsletter  
February 2019**

## FEATURED WINES

### 2017 Sauvignon Blanc, Spectrum

Alexander Valley

Retail: \$28 | Wine Club: \$21 | \*30/10: \$18.20

Intriguing aromas of lemon and lime zest merge with hints of savory herbs, providing the lead into a creamy, rich mouthfeel. Notes of Asian pear and traces of warm brown spices join the crisp citrus flavors, adding another dimension to this delicious wine. The bright flavors balance the rich, round texture, making Spectrum the perfect sipper. Try pairing it with classic shrimp scampi served over fresh pasta.

### 2016 Primitivo, Estate Reserve

Alexander Valley

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 sassafras. Creamy oak and integrated tannins seamlessly frame the wine, lending a structure that will allow for additional cellaring. Enjoy with honey orange basil chicken.

### 2016 Petite Sirah, River Lane

Alexander Valley

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 Malbec, Furlong Reserve

Alexander Valley

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

Oak-laced dark ripe berries merge with traces of chocolate, minerality and mixed spices to provide the enticing nose. The plush mouthfeel quickly fills the palate with dark cherry infused with hints of savory bay leaf and freshly brewed espresso. The creamy texture and opulent flavors are perfectly balanced by vibrant yet integrating tannins and oak. Enjoy with skirt steak with chimichurri sauce.

### 2015 Cabernet Sauvignon, Preston Ranch

Alexander Valley

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

An aromatic beam of bright red fruit is laced with hints of toasty oak and vanillin cherry. Mocha-infused fruit—cherry, boysenberry and currant—in a slightly chewy texture is joined by subtle tones of semi-sweet chocolate and dark plum. Enjoy with rib eye steak served with twice-baked potatoes and crumbled bacon.

### 2015 Cabernet Sauvignon, Warm Springs Ranch Reserve

Dry Creek Valley

Retail: \$56 | Wine Club: \$42 | \*30/10: \$36.40

As this deep ruby-red Cabernet flows into your stemware, dark fruit, dark spice and soft violet waft upwards. The flavor profiles expand to warm cranberry, black tea, boysenberry and a hint of menthol. The initial bold tannins leave a beautiful woody and tart dark berry finish. Pair with French onion soup (put a splash in the broth!) topped with shredded gruyere and sourdough croutons.

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