



ALEXANDER VALLEY



Re-Order in the next 30 days and receive an extra 10% off (6 bottles or more)
(Mix & Match Ok) **While supplies last*
To Purchase E-mail: WineClub@DeLorimierWinery.com

**Vineyard Mixed
Club Newsletter
May 2017**

FEATURED WINES

2016 Sauvignon Blanc, Spectrum

Alexander Valley

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

Aromas of white peach, honeysuckle and hints of smoky oak lend an air of sophistication to this delicious wine. The silken texture reveals a lush essence of subtle citrus with traces of tropical fruit, fine herbs and mineral notes. Perfectly balanced, this wine offers crisp flavors and a rich, creamy mouthfeel that fills the palate and lingers on the finish. Enjoy with oysters on the half shell or bacon-wrapped grilled scallops.

2014 Primitivo, Estate

Alexander Valley

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

The nose offers layers of black plum, dark berries, fine herbs, and hints of Asian spices and toasty oak. This easy sipping wine has a smooth entry that 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. Pairs perfectly with a sage and garlic crusted pork tenderloin, or roast lamb with pomegranate sauce.

2014 Al's Red Blend

Alexander Valley

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

Aromatics of black raspberry and red plum are laced with toasty vanillin oak and subtle black pepper. The smooth entry opens to a core of black cherry, plum and mocha with traces of clove and cinnamon. Hints of cherry cola and saffras enhance the enticing flavors. A tart red fruit essence appears mid-palate just as the oak from the nose shows up in the long finish. Try pairing with a spicy sausage puttanesca.

2013 Malbec, Furlong

Alexander Valley

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

Aromas of toasty oak, black fruit, cocoa and mineral notes lead into a rich, delicious wine. Deep, intense flavors of brambly black raspberry and creamy mocha fuse with dark chocolate and traces of tobacco and violets. Enjoy with a juicy chateaubriand, dry-rubbed bison short ribs or grilled venison backstrap.

2013 Cabernet Sauvignon, Smith Orchard Reserve

Dry Creek Valley

Retail: \$58 | Wine Club: \$43.50 | *30/10: \$37.70

Deepest burgundy delights the eye, while aromas of coffee beans gently roasting float upward. Honeyed cranberry with a touch of pomegranate round out the fruit presentation, while undercurrents of soft eucalyptus and butterscotch notes pair with earthy, silky tannins. All the fruit-forwardness of a Dry Creek Cabernet with the added elegance of balanced tannins. Try with wild mushroom risotto.

2013 Cabernet Sauvignon, Preston Reserve

Alexander Valley

Retail: \$60 | Wine Club: \$45 | *30/10: \$39

A lovely scent of dusty violets swirls up toward your nose, while the long-swirling legs keep your attention. As you swirl, a deep undercurrent of black and red fruit, tinged with a hint of tartness makes its way forward. The first sip releases a gentle rush of sophisticated flavors: the surprise of bold fruit blends with toasted oak touched by earthiness. Pair with a braised beef tenderloin with blackberry-fig-shallot sauce.

Re-Order in the next 30 days and receive an extra 10% off (6 bottles or more). Mix & Match Ok.