



ALEXANDER VALLEY



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(Mix & Match Ok) **While supplies last*
To purchase, e-mail: WineClub@DeLorimierWinery.com

**Vineyard Mixed
Club Newsletter
May 2018**

FEATURED WINES

2017 Sauvignon Blanc, Spectrum

Alexander Valley

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

Aromas of lemon and lime zest merge with hints of savory herbs, providing the lead into a creamy, rich mouthfeel. As the wine opens, a focused core of Lisbon lemon, Persian lime and pomelo appears. Notes of Asian pear and traces of warm brown spices join the crisp citrus flavors, adding another dimension to this delicious wine. Try pairing it with classic shrimp scampi served over fresh pasta.

2015 Petite Sirah, River Lane

Alexander Valley

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. Tannins and spicy oak enhance the flavors as they frame the wine. Enjoy with a classic beef stew.

2015 Primitivo, River Lane Reserve

Alexander Valley

Retail: \$44 | Wine Club: \$33 | *30/10: \$28.60

Aromatics of fresh cracked pepper, toasted oak, ripe blackberry and plum create an alluring nose. A core of dark plum is staccatoed with spicy black pepper notes. Traces of eucalyptus, grilled anise and white pepper enhance the flavors while adding interest to the palate. The integration of tannins, oak and fruit provide a smooth wine with a lingering spicy, rich finish. Pair with a grilled balsamic and rosemary flat iron steak.

2014 Meritage, Artisan

Alexander Valley

Retail: \$70 | Wine Club: \$52.50 | *30/10: \$45.50

Hints of forest floor weave through aromatics of plum, red currant and vanillin oak. The velvety entry flows into a burst of juicy fruit—black currant, dark berries, cherry and plum—laced with a spicy cedar essence. The creamy texture also reveals traces of cocoa and tobacco that merge with the fruit core as the flavors linger in the finish, offering balance and a promise of age worthiness. Enjoy with a classic French cassoulet.

2014 Cabernet Sauvignon, Warm Springs

Dry Creek Valley

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

As this enticing, deep ruby-red Cabernet flows into your stemware, dark fruit, dark spice and soft violet waft upwards. 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.

2014 Cabernet Sauvignon, Warm Springs Reserve

Dry Creek Valley

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

The bright fruit on the nose gives off a very cherry aroma, with forest floor and cedar undercurrents. The soft, luscious delivery appeals, with silky berries, gentle cigarbox, and mild eucalyptus all making a showing. The happy fruit shows off, while the round, gentle tannins entice even the neophyte Cabernet drinker into smiles. Pair with a cognac-infused beef bourguignon with carrots and onions.

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