



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 2019**

FEATURED WINES

2016 Chardonnay, Estate

Alexander Valley

Retail: \$32 | Wine Club: \$24 | *30/10: \$20.80

Vibrant aromatics of freshly sliced pineapple and Braeburn apple mingle with traces of creamy lemon custard. The smooth entry reveals bright citrus, pear and butterscotch framed with subtle oak notes. A delicious balance is achieved with the bright fruit and round texture, providing the perfect complement for a wine to sip with friends. This Chardonnay also pairs well with clam sauce over fresh pasta, roasted lemon herb chicken, or salmon panzanella.

2015 Syrah, Rockpile

Rockpile

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

This dark full-bodied Syrah is the best expression of this Rhone varietal. Dark rich flavors that arc from blackberry, dark raspberry, sweet blueberry to savory black olive. While you're greeted with the punch of flavors early on, the smooth rich finish has a peppery note. Pair with carne asada tacos!

2016 Primitivo-Zinfandel

Alexander Valley

Retail: \$36 | Wine Club: \$27 | *30/10: \$23.40

Intriguing aromas of creamy oak mingle with brambly blackberry and a touch of blueberry. A ripe berry blend – blackberry, boysenberry and huckleberry – merges with a light cherry essence as the wine expands on the palate and lingers. Blending Zinfandel and Primitivo is an ideal union that offers an appealing wine that is so easy to sip, and sip, and sip. Enjoy with sausage, red onion and wild mushroom pizza.

2016 Primitivo, Wedding Cake

Alexander Valley

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

Fresh raspberry aromatics laced with the perfect amount of black pepper create an inviting entry. The silken mouthfeel reveals a dense core of red and black raspberries. Subtle yet prominent mixed baking spices and spicy pepper, along with mocha and dark chocolate, add depth to this delicious, fruit-driven wine. A fun wine to pair with a berry-centric dessert dusted with cocoa.

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

Sonoma County

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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