



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
September 2018**

FEATURED WINES

2016 Chardonnay, Reserve Estate

Alexander Valley

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

Perfumey aromatics of fresh sliced apple, lemon zest and pineapple fuse with alluring notes of toasty oak. An opulent velvety entry is framed with refined acidity, creating the perfect balance and round mouthfeel for this luscious wine. Rich flavors of Fuji apple, tropical fruit and lemon-lime caress the palate as they linger. Enjoy with coconut curry shrimp or lemon chicken scaloppini with a lemon garlic cream sauce.

2016 Primitivo, River Lane

Alexander Valley

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

Broad aromatics of a fresh ripe berry medley and smoky oak belie the sumptuous flavors to follow. The round entry reveals a smooth mouthfeel with delightful acidity. The spice-laden texture beautifully balances the opulent fruit—plum, dark cherry and blackberry. Enjoy with spinach and sausage stuffed manicotti.

2016 Zinfandel, Harris Kratka Reserve

Alexander Valley

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

The nose on this Zin is so enchanting it is difficult to not rush to sip. Yet, it is worth absorbing all the intoxicating aromatics of juicy fresh raspberry mingled with subtle spicy pepper and sweet oak notes before that first taste. The creamy mouthfeel and luscious flavors are balanced with a gently spiced texture and supple tannins. A blend of black cherry, blackberry, baking spices and whispers of black pepper caresses the palate as the spicy texture builds momentum. Enjoy with Italian sausage tossed with penne and a spicy red sauce.

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, or chorizo and polenta lasagna.

2014 Cabernet Sauvignon, Reserve Rockpile

Dry Creek Valley

Retail: \$66 | Wine Club: \$49.50 | *30/10: \$42.90

This robust Cabernet reflects the rugged mountainous *terroir* of Rockpile fused with the sophisticated nuances of skilled winemaking. Intense aromas of smoky oak intermingle with ripe blackberry and herbal notes. The luscious entry and mouthfeel showcase dense flavors that broaden and linger. A concentrated blend of blackberry, plum and dark cherry is punctuated with traces of baking spices. Supple tannins and oak notes remain in the background, providing a solid structure and age ability. Enjoy with rosemary beef tenderloin.

2014 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.

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