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(Mix & Match Ok) **While supplies last*
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Vineyard, Red Only
Club Newsletter
February 2017

FEATURED WINES

2014 Primitivo, Estate

Alexander Valley

The nose offers layers of black plum, mixed dark berries, fine herbs, and hints of Asian spices and toasty oak. This easy sipping wine has a smooth entry that seamlessly flows into a fusion of dark fruit, creamy vanillin oak and a rich mineral essence. Pairs perfectly with a sage and garlic crusted pork tenderloin, or roast lamb with pomegranate sauce.

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

2014 Al's Red Blend

Alexander Valley

***** Gold Medal**

Aromas of raspberry and red plum are laced with 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. A tart red fruit essence appears mid-palate combining with oak for a long finish. Try with spicy sausage puttanesca.

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

2013 Malbec, Furlong

Alexander Valley

***** Gold Medal**

Dark aromas of toasty oak, black mixed fruit, cocoa and mineral earth notes lead into a rich, delicious wine. Deep flavors of brambly black raspberry and creamy mocha fuse with dark chocolate and traces of tobacco and violets. This robust Malbec offers a bright acidity and youthful tannins, ideal for pairing with hearty red meat based entrées.

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

2014 Zinfandel, Harris Kratka

Alexander Valley

Ripe blackberry aromas meld with traces of spicy pepper and toasty oak. A bright entry reflects the qualities found in the nose and more. Black pepper weaves through dark berry and cherry notes, while a tannin and oak structure frames the wine. Enjoy with grilled pork loin with a boysenberry sauce.

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

2012 Cabernet Sauvignon, Smith Orchard

Dry Creek Valley

Currant and cedar aromas with traces of oak introduce the wine. A luscious entry and smooth mouthfeel is staccatoed by a bright spicy texture. Layers of black currant, boysenberry and cherry are swirled with cedar, chocolate and a mineral essence. Pair with grilled rib eye sprinkled with Gorgonzola, or pork tenderloin served with creamy horseradish noodles.

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

2012 Cabernet Sauvignon, Smith Orchard Reserve

Dry Creek Valley

Opening with aromas of cassis and oak, the opulent mouthfeel is wrapped with a spicy tannin texture, and then layered with a delicious blend of ripe cherry, blackberry and plum. A touch of caramel and chocolate join in mid-palate, along with vanillin oak and supple tannins as they merge with the fruit and linger. Enjoy with a grilled tri-tip, or venison tenderloin served with a traditional Cumberland sauce.

Retail: \$58 | Wine Club: \$43.40 | *30/10: \$37.70

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