



ALEXANDER VALLEY



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(Mix & Match Ok) *\*While supplies last*  
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**Vineyard Red  
Club Newsletter  
December 2018**

## FEATURED WINES

### 2015 Cabernet Franc, Ramazzotti

Alexander Valley

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

Spicy bright red fruit aromas woven with traces of forest floor and hints of oak provide a classic Cab Franc nose. The silken entry quickly exposes a blend of cherry and red currant with a trace of cranberry accented by a spice-driven cedar essence. Creamy mocha and toasted oak appear late on the palate where they linger. Try pairing it with a filet mignon with blue cheese butter, or herb-crusted veal chops.

### 2016 Primitivo, Estate Reserve

Alexander Valley

Retail: \$48 | Wine Club: \$36 | \*30/10: \$31.20

This refined Primitivo offers aromas of toasted oak, Santa Rosa plum and whispers of spices and violet. The refreshing, bright entry expresses the spirit of this wine. Bright cherry, pomegranate and black raspberry are gently woven with baking spices and traces of coffee, cola, black licorice and saffras. The fruit takes on a darker tone in the long finish as it's joined by a hint of orange zest. Enjoy with honey orange basil chicken, pasta carbonara, or a juicy, medium-rare Châteaubriand.

### 2016 Sangiovese

Alexander Valley

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

The spice-driven nose offers nuanced aromas of bright cherry, savory herbs, oak and dusty tannins. Once past the spicy entry, the mouthfeel smooths out to reveal pomegranate, tart cherry, rhubarb and cranberry blended with hints of blueberry and orange peel. A lovely mocha quality appears as the wine opens, gently wrapping the fruit with its creamy essence. Pairs nicely with gnocchi with sage and butter sauce.

### 2016 Petite Sirah, River Lane

Alexander Valley

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

The nose, typical of a Petite Sirah, offers dark and slightly brooding brambly blackberry, dusty tannins and traces of oak and cedar. A bright fruit-driven entry quickly reveals a punch of deep, delicious flavors—ripe blackberry and plum woven with white pepper and hints of dark chocolate. Robust, rich and creamy, this Petite is ideal to pair with shepherd's pie or creole jambalaya.

### 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, Artisan

Sonoma County

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

Seductive aromatics of freshly crushed blackberry mingle with hints of mocha, chocolate and vanillia oak. That first sip showcases the round mouthfeel and opulent flavors. Layers of dark cherry and nuanced leather and bacon surround a bright blackberry core laced with black pepper. This robust blend will pair well with a bacon-wrapped filet mignon, or a delicious duck confit cassoulet.

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