



ALEXANDER VALLEY



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

**Vineyard Red  
Club Newsletter  
February 2019**

## FEATURED WINES

### 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. 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.

### 2016 Primitivo, The Station Reserve

Alexander Valley

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

A perfumey essence of ripe delicious dark fruit woven with traces of vanillin oak and black pepper fills the nose. Boysenberry, blackberry and plum are coated with oak-induced spices, while hints of anise and vanilla provide another layer of interest as they appear near the full finish. Mongolian beef would be a wonderful complement to this wine, as would wild boar chops with a citrus zest, shallots and mustard cream 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.

### 2016 Al's Red

Alexander Valley

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

This blend offers a feast for your nose—lush cherry and toasty oak entwined with threads of dried herbs, worn saddle and dusty tannins. Dark sumptuous flavors of ripe blackberry, cherry and plum caress the palate as they satiate the senses. Traces of coffee, dark chocolate and autumn spices add complexity, as does the mocha-laced finish. Pairs well with smoked pork chops or smoked brisket with a side of garlic Parmesan scalloped potatoes.

### 2015 Cabernet Sauvignon, Preston Ranch

Alexander Valley

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

An aromatic beam of bright red fruit is laced with hints of toasty oak and vanillin cherry. Mocha-infused fruit—cherry, boysenberry and currant—in a slightly chewy texture is joined by subtle tones of semi-sweet chocolate and dark plum. Enjoy with rib eye steak served with twice-baked potatoes and crumbled bacon.

### 2015 Cabernet Sauvignon, Warm Springs Ranch Reserve

Dry Creek Valley

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

As this deep ruby-red Cabernet flows into your stemware, dark fruit, dark spice and soft violet waft upwards. The flavor profiles expand to warm cranberry, black tea, boysenberry and a hint of menthol. The initial bold tannins leave a beautiful woody and tart dark berry finish. Pair with French onion soup (put a splash in the broth!) topped with shredded gruyere and sourdough croutons.

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