



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 Red
Club Newsletter
May 2017**

FEATURED WINES

2014 Primitivo, River Lane

Alexander Valley

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

Spicy brambly blackberry, juicy cherry and creamy mocha aromas lead into the smooth, rich entry. Hints of black pepper and sassafras weave through velvety flavors of ripe plum and dark berries. As the wine opens, the integral balance of structure and fruit offers a wine that is easy to sip and a joy to pair with your favorite meals. Try with Texas-style smoked brisket or a Mediterranean pasta salad with fresh mozzarella.

2014 Zinfandel, Two Pear

Alexander Valley

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

Fragrant aromatics of ripe juicy berries fill the nose, while traces of black pepper appear as the wine opens. The velvety texture starts and finishes the wine as luscious flavors of ripe blackberry, boysenberry and huckleberry flood the palate. Rich subtle threads of black pepper course through the wine, and a delicious dark chocolate essence emerges along with hints of toasty oak in the finish. Pair with grilled pork chops with balsamic caramelized pears, and for dessert enjoy a chocolate brioche bread pudding.

2014 Primitivo, River Lane Reserve

Alexander Valley

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

Intense aromatics of fresh cracked pepper, toasted oak, juicy ripe blackberry and plum create an alluring, perfumey nose. A core of focused dark plum is staccatoed with spicy black pepper notes. Traces of eucalyptus, grilled anise and white pepper enhance the flavors while adding interest to the palate. The integration of tannins, oak and fruit provide a smooth wine with a lingering spicy, rich finish. Enjoy pairing this wine with a grilled balsamic and rosemary flat iron steak, or New Orleans style smoked sausage Alfredo.

2013 Meritage, Artisan

Alexander Valley

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

Spicy hints of forest floor weave through perfumey aromatics of dark plum, red currant and vanillin oak. The velvety entry flows into a gentle burst of juicy fruit—red and black currant, mixed dark berries, cherry and plum—laced with a delicious spicy cedar essence. The creamy texture also reveals traces of cocoa and tobacco that merge with the fruit core as the flavors linger in the finish. The solid structure supports the luscious flavors offering balance and a promise of age worthiness. Try pairing with grilled flank steak with shallot-garlic-rosemary marinade, a classic French cassoulet, or a farm-to-table cheese platter for dessert.

2013 Cabernet Sauvignon, Preston Ranch

Alexander Valley

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

Deepest crimson like a rare red diamond, this wine shines with vitality. The swirl releases faceted aromas of black currant, light tobacco, toasted oak and hints of chocolate torte. The firm acidity and strong tannins fill the mouth with a juiciness, while a pale violet compound soothes. This perfect compound of acidity and tannins blend to form this classic Alexander Valley Cabernet. Pair with a rich Shepard's Pie, or sirloin tips with sautéed mushroom bites.

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