



ALEXANDER VALLEY



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

**Vineyard Red
Club Newsletter
May 2018**

FEATURED WINES

2015 Zinfandel, Harris Kratka Reserve

Alexander Valley

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

Dark, deep-set aromas slowly open, revealing a rich blackberry essence sprinkled with freshly cracked pepper. The creamy, silken entry flows into a core of bright cherry layered with hints of boysenberry and early-season plum. The wine's structure shows its youthfulness, but also hints that a bit more aging will expose its depth and riches. Try pairing with Parmesan crusted lamb shanks.

2015 Primitivo, Wedding Cake

Alexander Valley

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

Raspberry aromatics laced with black pepper create an inviting entry. The silken mouthfeel reveals a dense core of red and black raspberries. Subtle yet prominent mixed baking spices and spicy pepper, along with mocha and dark chocolate, add depth to this delicious, fruit-driven wine. Enjoy with blackened chicken.

2015 Primitivo, River Lane Reserve

Alexander Valley

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

Aromatics of fresh cracked pepper, toasted oak, ripe blackberry and plum create an alluring nose. A core of 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. Pair with a grilled balsamic and rosemary flat iron steak.

2014 Meritage, Artisan

Alexander Valley

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

Hints of forest floor weave through aromatics of plum, red currant and vanillin oak. The velvety entry flows into a burst of juicy fruit—black currant, dark berries, cherry and plum—laced with a 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, offering balance and a promise of age worthiness. Enjoy with a classic French cassoulet.

2014 Cabernet Sauvignon, Warm Springs

Dry Creek Valley

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

As this enticing, deep ruby-red Cabernet flows into your stemware, dark fruit, dark spice and soft violet waft upwards. As it warms, the flavor profiles expand to warm cranberry, black tea, boysenberry and a hint of menthol. The initial bold tannins melt in your mouth, leaving a beautiful woody and tart dark berry finish, with notes of cedar and eucalyptus lingering. Pair with a hearty beef-based Mexican pozole stew.

2014 Cabernet Sauvignon, Smith Orchard

Dry Creek Valley

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

Bright cherry aromas rise up while undertones of pomegranate and cheroot rush the nose. Mid-level tannins fill the mouth, while suggestions of blueberry are the first to be perceived. Supple in the mouth, this lovely Cabernet shows all the elegance typical of the varietal. Great with food, pair it perfectly with old-fashioned pepper steak with olive oil roasted mixed root vegetables.

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