



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 2018**

FEATURED WINES

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, or chorizo and polenta lasagna.

2016 Primitivo, Estate

Alexander Valley

Retail: \$40 | Wine Club: \$34 | *30/10: \$26

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. Traces of toasted sage and orange zest appear mid-palate as the flavors brighten. Pair with a sage and garlic crusted pork tenderloin.

2016 Primo/Zin, Osborn

Alexander Valley

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

Intriguing aromas of creamy oak mingle with brambly blackberry and a touch of blueberry. A ripe berry blend—blackberry, boysenberry and huckleberry—merges with a light cherry essence as the wine expands on the palate and lingers. Blending Zinfandel and Primitivo is an ideal union that offers an appealing wine that is so easy to sip, and sip, and sip. Enjoy with sausage, red onion and wild mushroom pizza.

2016 Al's Red

Alexander Valley

Retail: \$42 | Wine Club: \$35.70 | *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. Traces of coffee, dark chocolate and autumn spices add complexity, as does the mocha-laced finish. Enjoy with smoked pork chops.

2014 Cabernet Sauvignon, Reserve Rockpile

Dry Creek Valley

Retail: \$66 | Wine Club: \$49.50 | *30/10: \$42.90

This robust Cabernet reflects the rugged mountainous *terroir* of Rockpile fused with the sophisticated nuances of skilled winemaking. Intense aromas of smoky oak intermingle with ripe blackberry and herbal notes. A concentrated blend of blackberry, plum and dark cherry is punctuated with traces of baking spices. Supple tannins and oak notes remain in the background, providing a solid structure and age ability. Enjoy with rosemary beef tenderloin.

2014 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. The opulent entry sets the stage for the dark, luscious flavors that embrace the palate and linger. 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 butter-basted rib eye steak served with twice-baked potatoes, with blue cheese and bacon.

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