



ALEXANDER VALLEY



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(Mix & Match Ok) *\*While supplies last*

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Vineyard Mix  
Club Newsletter  
December 2017

# FEATURED WINES

## 2016 Sauvignon Blanc, Estate

Alexander Valley | 299 cases      Retail: \$26 | Wine Club: \$19.50 | \*30/10: \$16.90

An inviting lemon-focused nose intertwines with traces of honeysuckle and lychee. The lush entry offers a vibrant blend of citrus, topical fruit, pear and ripe honeydew melon that lingers on the palate as a hint of river rock minerality appears. Pair with pan-fried whitefish topped with a corn, avocado, lime and basil relish or citrus chicken quinoa salad.

## 2014 Cabernet Franc, Ramazzotti

Alexander Valley | 199 cases      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 with a filet mignon with blue cheese butter.

## 2015 Primitivo, Estate

Alexander Valley | 223 cases      Retail: \$40 | Wine Club: \$30 | \*30/10: \$26

The nose offers layers of plum, mixed dark berries, fine herbs, and hints of Asian spices and toasty oak. This easy sipping wine has a smooth entry that 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. Pairs perfectly with a sage and garlic crusted pork tenderloin.

## 2015 Zinfandel, Harris Kratka Reserve

Alexander Valley | 174 cases      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. Enjoy with Parmesan crusted lamb shanks.

## 2013 Cabernet Sauvignon, Smith Orchard

Dry Creek Valley | 248 cases      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. Pairs perfectly with old-fashioned pepper steak with olive oil roasted mixed root vegetables.

## 2014 Meritage, Mosaic

Alexander Valley | 170 cases      Retail: \$75 | Wine Club: \$56.25 | \*30/10: \$48.75

*40% Cabernet Sauvignon, 20% Cabernet Franc, 20% Malbec, 20% Petite Verdot*  
Aromatics of dark red fruit intertwine with traces of oak and mocha. The entry reveals a core of cherry and brambly berries that glide through the palate and linger on the finish. Traces of cedar, cocoa and blueberry enhance the core flavors. Pair with New York steak with peppercorn sauce.

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