



ALEXANDER VALLEY



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

To purchase, e-mail: WineClub@DeLorimierWinery.com

Vineyard Red
Club Newsletter
December 2017

FEATURED WINES

2014 Malbec, Furlong Reserve

Alexander Valley | 199 cases Retail: \$42 | Wine Club: \$31.50 | *30/10: \$27.30

Oak-laced dark ripe berries merge with traces of chocolate, minerality and 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. Mid-palate acidity brightens the flavors just as black currant, blackberry and mocha appear. Try it with skirt steak with chimichurri sauce.

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, River Lane

Alexander Valley | 199 cases Retail: \$38 | Wine Club: \$28.50 | *30/10: \$24.70

Brambly blackberry, juicy cherry and creamy mocha aromas lead into the smooth, rich entry. Hints of black pepper 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 a glass or two with Texas-style smoked brisket.

2015 Primo/Zin, Osborn

Alexander Valley | 248 cases Retail: \$36 | Wine Club: \$27 | *30/10: \$23.40

Aromas of black raspberry, cherry, black pepper and oak belie the robust treat that follows. Bright fruit mingled with fresh cracked pepper and baking spices continue on to the lingering finish. Layers of blackberry, plum, cherry and a touch of blueberry fill the senses, while softening tannins and creamy vanillin oak infiltrate the opulent flavors. Enjoy with duck wellington or red velvet cake.

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

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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