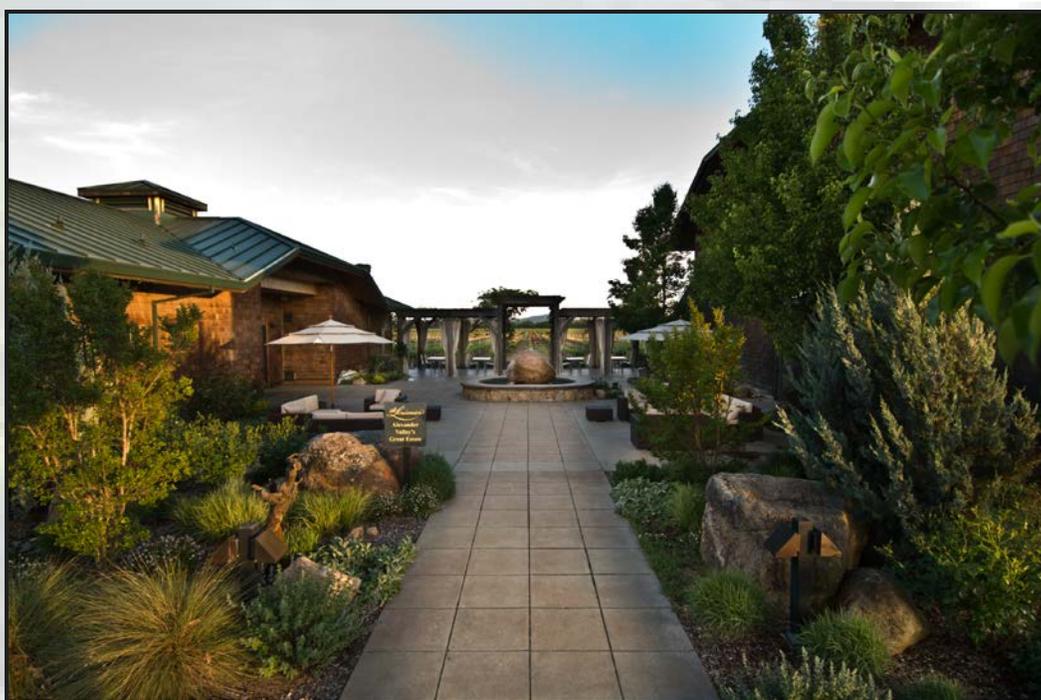




ALEXANDER VALLEY



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(Mix & Match Ok) *\*While supplies last*  
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**Cellar Mixed  
Club Newsletter  
March 2017**

## FEATURED WINES

### 2014 Chardonnay, Estate

Alexander Valley

Retail: \$32 | Wine Club: \$24 | \*30/10: \$20.80

Aromas of citrus blossoms and fresh-cut apple mingle with tangy lemon tart. A smooth entry reveals Anjou pear and lychee along with traces of white peach. Mid-palate Meyer lemon joins in, adding a crisp acidity to balance the round, creamy texture. Enjoy with a classic escargot or a Caesar salad with garlic prawns.

### 2014 Primitivo, Station Reserve

Alexander Valley

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

The wine's bold mouthfeel showcases the luscious and unique mix of flavors—boysenberry, blackberry, Santa Rosa plum and just a hint of blueberry laced with spicy pepper, smoky oak, vanilla and caramel. The rich berry essence fuses with mocha notes on the finish and lingers on. Pair with roasted eggplant parmesan or smoked pork chops with a side of scalloped potatoes.

### 2014 Zinfandel, Two Pear

Alexander Valley

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

Juicy berries and traces of black pepper appear as the wine opens. The velvety texture starts and finishes the wine as flavors of blackberry, boysenberry and huckleberry flood the palate. Threads of black pepper course through the wine, and a dark chocolate essence and hints of oak emerge. Try this elegant Zin with grilled pork chops with balsamic caramelized pears.

### 2013 Cabernet Franc, Ramazzotti

Alexander Valley

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 it with a filet mignon with blue cheese butter, or herb-crusted veal chops.

### 2013 Cabernet Sauvignon, Preston

Alexander Valley

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

Opening with aromas of dark fruit, forest floor, spicy oak and hints of herbs, the entry flows into a luscious core of dark cherry, cassis, blackberry and traces of dark chocolate woven with supple tannins and vanillin oak. The wine's youthfulness is revealed in the finish, where the tannins broaden and linger in the finish with a deep rich berry essence. Pair with a pan-seared rib eye steak with herbed butter.

### 2012 Cabernet Sauvignon, Crazy Creek Reserve

Alexander Valley

Retail: \$68 | Wine Club: \$51 | \*30/10: \$44.20

As the wine opens, inviting aromas of tart cherry, spicy currant and blackberry mingle with oak and herbal notes. The opulent entry quickly reveals bright red and dark fruit laced with cedar, chocolate and a touch of coffee. This Cab offers an ideal balance between the oak and tannic structure and the ripe luscious fruit flavors. Pairs well with rosemary beef tenderloin with a blackberry red wine sauce.

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