



ALEXANDER VALLEY



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(Mix & Match Ok) **While supplies last*
To Purchase E-mail: WineClub@DeLorimierWinery.com

**Cellar Red
Club Newsletter
March 2017**

FEATURED WINES

2014 Primitivo, Estate

Alexander Valley

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

The nose offers layers of plum, mixed dark berries, fine herbs, and hints of oak. The entry seamlessly flows into a fusion of dark fruit, creamy vanillin oak and a mineral essence. Traces of toasted sage and orange zest appear as the flavors brighten. Pairs perfectly with a sage and garlic crusted pork tenderloin.

2014 Zinfandel, Harris Kratka

Alexander Valley

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

The wow factor starts as juicy blackberry aromas meld with traces of spicy pepper and toasty oak. Delicious black pepper weaves through dark berry and cherry notes, while a tannin and oak structure frames the wine. Pair with grilled pork loin with a boysenberry sauce, or Zinfandel braised beef short ribs.

2014 Primitivo/Zin, Osborn

Alexander Valley

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

The wine opens with subtle aromas of black raspberry, dark cherry, black pepper and oak. Bright fruit mingled with fresh cracked pepper and baking spices greet the palate and continue on to the lingering finish. Softening tannins and creamy vanillin oak surreptitiously infiltrate the opulent flavors. Enjoy with duck wellington, or penne pasta with andouille sausage, tomato and cream.

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.

2012 Cabernet Sauvignon, Preston

Alexander Valley

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

Tempting aromatics reveal dark fruit, baking spices and vanillin oak. A creamy blend of coffee and dark chocolate appears along with mixed berries and a hint of cranberry. A spicy texture is buoyed by integrating tannins, while gentle oak supports the opulent flavors. Delicious now, but consider cellaring a few bottles to enjoy as this wine evolves with aging. Pair with osso buco, or applewood smoked dry rubbed pork ribs.

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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