



ALEXANDER VALLEY



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(Mix & Match Ok) **While supplies last*
To purchase, e-mail: WineClub@DeLorimierWinery.com

**Barrel Red
Club Newsletter
September 2019**

FEATURED WINES

2017 Primitivo, Estate Reserve

Alexander Valley

Retail: \$48 | Wine Club: \$40.80 | *30/10: \$33.60

This refined Primitivo offers aromas of toasted oak, Santa Rosa plum and whispers of spices and violet. The refreshing, bright entry expresses the spirit of this wine. Bright cherry, pomegranate and black raspberry are gently woven with baking spices and traces of coffee, cola, black licorice and saffras. The fruit takes on a darker tone in the long finish as it's joined by hint of orange zest.

Creamy oak and integrated tannins seamlessly frame the wine, lending a structure that will allow for additional cellaring. Yet the wine is so tasty now, you might just want to enjoy a bottle soon with honey orange basil chicken, pasta carbonara, or a juicy, medium-rare Châteaubriand.

2017 Al's Red Blend

Alexander Valley

Retail: \$42 | Wine Club: \$35.70 | *30/10: \$29.40

Inviting aromas of slightly toasted oak weave through lush ripe blackberry and traces of Dutch cocoa. The silken entry, which carries through into the long finish, reveals bright, intense flavors of boysenberry, black raspberry, huckleberry and cherry. Hints of cedar and black pepper appear, as does a touch of rhubarb mid-palate to lifts the flavors while adding an interesting dimension to the wine.

This versatile blend is perfect with a wide range of cuisines. Try it with barbecued smoked baby back ribs with potato salad and coleslaw on the side, or chicken tikka masala.

2015 Cabernet Sauvignon, Preston

Alexander Valley

Retail: \$42 | Wine Club: \$35.70 | *30/10: \$29.40

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. Even with the firm yet integrated structure, this Cabernet is accessible now with minimal decanting.

Enjoy with black-pepper-roasted duck breasts with grilled plum, or butter-basted rib eye steak served with twice-baked potatoes with blue cheese and crumbled bacon.

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