



ALEXANDER VALLEY



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(Mix & Match Ok) *\*While supplies last*  
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**Vineyard Mixed  
Club Newsletter  
September 2019**

## FEATURED WINES

### 2018 Sauvignon Blanc, Estate

Alexander Valley

Retail: \$28 | Wine Club: \$21 | \*30/10: \$18.20

The intense lemon-lime infused nose belies the rich, smooth flavors that follow. A silken entry greets with fresh citrus zest mingled with green apple, kiwi, ripe tropical fruit and subtle lychee notes. Hints of toasty oak lace through the wine as do traces of crisp acidity. This luscious Sauvignon Blanc pairs seamlessly with goat cheese and herb stuffed chicken breasts, or pasta primavera with prawns and fresh asparagus.

### 2017 Primitivo, Estate Reserve

Alexander Valley

Retail: \$48 | Wine Club: \$36 | \*30/10: \$31.20

This refined Primitivo offers aromas of toasted oak, Santa Rosa plum and whispers of spices and violet. 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. Enjoy with honey orange basil chicken, pasta carbonara, or a juicy, medium-rare Châteaubriand.

### 2017 Al's Red Blend

Alexander Valley

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

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 lift the flavors while adding an interesting dimension to the wine. Try it with barbecued smoked baby back ribs.

### 2017 Petite Sirah, River Lane

Alexander Valley

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

The nose, typical of a Petite Sirah, offers dark and slightly brooding brambly blackberry, dusty tannins and traces of oak and cedar. A bright fruit-driven entry quickly reveals a punch of deep, delicious flavors—ripe blackberry and plum woven with white pepper and hints of dark chocolate. Robust, rich and creamy, this Petite Sirah is ideal to pair with shepherd's pie or creole jambalaya.

### 2015 Cabernet Sauvignon, Warm Springs

Dry Creek Valley

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

As the wine opens, the layers of aromas appear—cherry, blackberry and traces of cola and eucalyptus. The elegant entry offers dark cherry, boysenberry and plum laced with hints of saffras, brown sugar and tobacco. The spicy texture eases as the wine breathes, as does the toasty oak finish. Garlic-herb crusted crown roast of pork will pair perfectly with this stylish Cab, as will bacon wrapped stuffed venison backstrap.

### 2015 Meritage, Artisan

Sonoma County

Retail: \$70 | Wine Club: \$52.50 | \*30/10: \$45.50

Seductive aromatics of freshly crushed blackberry mingle with hints of mocha, chocolate and vanillin oak. Layers of dark cherry and nuanced leather and bacon surround a bright blackberry core laced with black pepper. A tinge of herbal appears mid-palate to add interest, while toasted oak comes in at the finish, adding depth and structure. This robust blend will pair well with a bacon-wrapped filet mignon, or a duck confit cassoulet.

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