



ALEXANDER VALLEY



Re-Order in the next 30 days and receive an extra 10% off (6 bottles or more)
(Mix & Match Ok) **While supplies last*
To purchase, e-mail: WineClub@DeLorimierWinery.com

**Vineyard Red
Club Newsletter
September 2019**

FEATURED WINES

2016 Malbec Reserve

Alexander Valley

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

Oak-laced dark ripe berries merge with traces of chocolate, minerality and mixed 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. The creamy texture and opulent flavors are perfectly balanced by vibrant yet integrating tannins and oak. Try it with skirt steak with chimichurri sauce, or chorizo and polenta lasagna.

2017 Primitivo, Estate

Alexander Valley

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

The nose offers layers of black plum, mixed dark berries, fine herbs, and toasty oak. This easy sipping wine has a smooth entry that seamlessly flows into a fusion of dark fruit, creamy vanillin oak and a rich mineral essence. Traces of toasted sage and orange zest appear mid-palate as the flavors brighten. This nicely balanced Primitivo will pair perfectly with a sage and garlic crusted pork tenderloin, or roast lamb with pomegranate sauce.

2017 Zinfandel, Harris Kratka Reserve

Alexander Valley

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

The creamy mouthfeel and luscious flavors are balanced with a gently spiced texture and supple tannins. A blend of black cherry, blackberry, baking spices and whispers of black pepper caresses the palate as the spicy texture builds momentum. Just before the long finish, traces of milk chocolate and mocha appear to round out this decadently delicious wine. Pair with Italian sausage tossed with penne and a spicy red sauce.

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.

2015 Cabernet Sauvignon, Smith Orchard

Dry Creek Valley

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

Deep aromas of spicy plum, juicy blackberry and currant fill the nose. A sumptuous entry introduces this plush wine as it glides across the palate. Dark-toned flavors of plum, cherry and currant join rich notes of mocha and chocolate. The integrated structure is apparent when fine-grained oak and spicy tannins appear as the wine lingers on the finish. Easy to pair with a classic beef Bourguignon served over shallot infused mashed potatoes.

2015 Cabernet Sauvignon, Preston Reserve

Sonoma County

Retail: \$60 | Wine Club: \$45 | *30/10: \$39

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. Enjoy with black-pepper-roasted duck breasts with grilled plum.

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