



ALEXANDER VALLEY



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

**Barrel Mixed
Club Newsletter
February 2020**

FEATURED WINES

2018 Sauvignon Blanc, Spectrum

Alexander Valley | 99 cases

Intriguing aromas of lemon and lime zest merge with hints of savory herbs, providing the lead into a creamy, rich mouthfeel. As the wine opens, a focused core of Lisbon lemon, Persian lime and pomelo appears. Notes of Asian pear and traces of warm brown spices join the crisp citrus flavors, adding another dimension to this delicious wine. The bright flavors balance the rich, round texture, making Spectrum the perfect sipper.

Try pairing it with classic shrimp scampi served over fresh pasta, or citrus herb roasted chicken thighs and a side of roasted baby red potatoes with fresh rosemary and garlic.

Retail: \$30 | Wine Club: \$25.50 | *30/10: \$22.50

2017 Primitivo, Osborn

Alexander Valley | 298 cases

Aromas of rich dusty cherry and blackberry are wrapped with hints of spicy cedar and oak notes. The lush mouthfeel remain from the first sip to the expansive finish. A creamy core of Rainier cherry and boysenberry beams through the palate as hints of spice and minerality join in. Just a touch of toasty oak appears as the flavors linger.

An ideal wine to pair with venison or beef stew, or a sausage, three-cheese and basil lasagna.

Retail: \$38 | Wine Club: \$32.30 | *30/10: \$28.50

2016 Cabernet Sauvignon, Preston Reserve

Alexander Valley | 104 cases

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.

Retail: \$60 | Wine Club: \$51 | *30/10: \$45

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