



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*  
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**Barrel Red  
Club Newsletter  
February 2020**

# FEATURED WINES

## 2017 Primitivo, Wedding Cake

Alexander Valley | 199 cases

Fresh raspberry aromatics laced with the perfect amount of black pepper create an inviting entry. The silken mouthfeel reveals a dense core of red and black raspberries. Subtle yet prominent mixed baking spices and spicy pepper, along with mocha and dark chocolate, add depth to this delicious, fruit-driven wine. Another layer of rich berry essence hits mid-palate, lifting the flavors into a bright, expansive finish.

A fun wine to pair with a berry-centric dessert dusted with cocoa, but it will also enhance a meal of blackened chicken with fruit salsa or balsamic-glazed pork chops.

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

## 2016 Malbec, Furlong Reserve

Alexander Valley | 199 cases

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 hints of savory bay leaf and freshly brewed espresso. Mid-palate buoyant acidity brightens the flavors just as black currant, blackberry and mocha appear. 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.

Retail: \$44 | Wine Club: \$37.40 | \*30/10: \$33

## 2016 Cabernet, Estate

Alexander Valley | 124 cases

Savory hints of forest floor weave through rich fragrant aromatics of black cherry, dark berry and chocolate. A round, creamy mouthfeel reveals ripe plum, cherry and black currant with a touch of blueberry. Traces of mocha, white pepper, cigar box and cardamom layer through the opulent flavors, while supple tannins and subtle toasty oak caress the palate.

The perfect wine to grab when enjoying a juicy medium-rare tri tip with roasted fingerling potatoes, or Cumberland sausage tossed with sautéed peppers and onions and served over fresh pasta.

Retail: \$52 | Wine Club: \$44.20 | \*30/10: \$39

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