



ALEXANDER VALLEY



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

**Vineyard Mixed
Club Newsletter
February 2020**

FEATURED WINES

2018 Sauvignon Blanc, Spectrum

Alexander Valley

Retail: \$30 | Wine Club: \$22.50 | *30/10: \$19.50

Intriguing aromas of lemon and lime zest merge with hints of savory herbs, providing the lead into a creamy, rich mouthfeel. 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.

2017 Primitivo, River Lane

Alexander Valley

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

Broad aromatics of a fresh ripe berry medley and smoky oak belie the sumptuous flavors to follow. The round entry reveals a smooth mouthfeel with delightful acidity. Creamy coffee, chocolate and just a trace of orange zest make an appearance mid-palate, along with a brightness that lifts the wine into a long finish. The perfect wine to pair with spinach and sausage stuffed manicotti, or pork ragu with creamy sage polenta.

2017 Zinfandel, Stone Reserve

Alexander Valley

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

Bright red raspberry and dark cherry aromas are judiciously laced with spices, creating a classic Alexander Valley Zinfandel nose. The smooth texture is peppered with a rich spiciness that expands across the finish. Jammy blackberry, plum and cherry blend with lovely spices and a trace of espresso. Enjoy with beef stroganoff.

2016 Malbec, Furlong 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. Enjoy with skirt steak with chimichurri sauce.

2016 Cabernet Sauvignon, Estate

Alexander Valley

Retail: \$52 | Wine Club: \$39 | *30/10: \$33.80

Savory hints of forest floor weave through rich fragrant aromatics of black cherry, dark berry and chocolate. 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.

2016 Cabernet Sauvignon, Warm Springs Ranch Reserve

Dry Creek Valley

Retail: \$56 | Wine Club: \$42 | *30/10: \$36.40

As this deep ruby-red Cabernet flows into your stemware, dark fruit, dark spice and soft violet waft upwards. The flavor profiles expand to warm cranberry, black tea, boysenberry and a hint of menthol. The initial bold tannins leave a beautiful woody and tart dark berry finish. Pair with French onion soup (put a splash in the broth!) topped with shredded gruyere and sourdough croutons.

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