



ALEXANDER VALLEY



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(Mix & Match Ok) **While supplies last*

To purchase, e-mail: WineClub@DeLorimierWinery.com

**Vineyard Red
Club Newsletter
February 2020**

FEATURED WINES

2017 Primitivo, Wedding Cake

Alexander Valley

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

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. A 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.

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, Tombstone

Alexander Valley

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

Fragrant wild berry aromas mingle with black pepper and brown spices, reflecting the rich, distinct essence of this Zin. A velvety entry leads into the bright core of plum, boysenberry and dark cherry surrounded by creamy mocha and chocolate notes with just a kiss of orange zest. Opulent dark tones span the finish as the wine lingers. Enjoy pairing with crispy orange beef, or herb roasted turkey breast served with a wild rice pilaf.

2017 Petite Sirah, River Lane

Alexander Valley

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

The nose 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. The silken texture is staccato with spicy pepper notes that expand near the end as the finish lingers. Robust, rich and creamy; pair with shepherd's pie or creole jambalaya.

2016 Cabernet Sauvignon, Preston Ranch

Alexander Valley

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

An aromatic beam of bright red fruit is laced with hints of toasty oak and vanillin cherry. 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 rib eye steak served with twice-baked potatoes and crumbled bacon.

2016 Meritage, Estate

Alexander Valley

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

Layered aromas of dark ripe cherry, cedar and artisan chocolate fill the nose. The velvety mouthfeel offers rich, expressive flavors of black cherry, boysenberry and cigar box, along with savory traces of sage and anise. The depth and complexity of this delicious Bordeaux blend become apparent in the long, lush finish that goes on and on. Enjoy pairing this elegant beauty with a New York strip with a side of Béarnaise.

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