



ALEXANDER VALLEY



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

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

Cellar Mix
Club Newsletter
March 2020

FEATURED WINES

2017 Chardonnay, Estate Reserve

Alexander Valley | 99 cases

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

Perfumey aromatics of fresh sliced apple, lemon zest and pineapple fuse with alluring notes of toasty oak. An opulent velvety entry is framed with refined acidity, creating the perfect balance and round mouthfeel for this luscious wine. Rich flavors of Fuji apple, tropical fruit and lemon-lime caress the palate as they linger. A wonderful wine to pair with coconut curry shrimp.

2017 Primitivo, Osborn

Alexander Valley | 298 cases

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

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.

2016 Cabernet Franc, Ramazzotti

Alexander Valley | 199 cases

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

Spicy bright red fruit aromas woven with traces of forest floor and hints of oak provide a classic Cab Franc nose. The silken entry quickly exposes a blend of cherry and red currant with a trace of cranberry accented by a spice-driven cedar essence. Creamy mocha and toasted oak appear late on the palate where they linger. Try pairing it with a filet mignon with blue cheese butter, or herb-crusted veal chops.

2017 Al's Red

Alexander Valley | 124 cases

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 lifts the flavors while adding an interesting dimension to the wine. Try it with chicken tikka masala.

2016 Cabernet Sauvignon, Preston Ranch

Alexander Valley | 298 cases

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. 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 butter-basted rib eye steak served with twice-baked potatoes with blue cheese.

2016 Cabernet Sauvignon, Rockpile

Rockpile | 220 cases

Retail: \$68 | Wine Club: \$51 | *30/10: \$44.20

This robust Cabernet reflects the rugged mountainous *terroir* of Rockpile fused with the sophisticated nuances of skilled winemaking. Intense aromas of smoky oak intermingle with ripe blackberry and herbal notes. A concentrated blend of blackberry, plum and dark cherry is punctuated with traces of brown baking spices. Perfect with rosemary beef tenderloin with a blackberry Cabernet sauce.

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