



ALEXANDER VALLEY



Re-Order in the next 30 days and receive an extra 10% off (12 bottles or more)

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

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

Cellar Red
Club Newsletter
March 2020

FEATURED WINES

2017 Primitivo, Wedding Cake

Alexander Valley | 199 cases 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. 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.

2017 Primitivo, Estate Reserve

Alexander Valley | 99 cases Retail: \$48 | Wine Club: \$36 | *30/10: \$31.20

This refined Primitivo offers aromas of toasted oak, Santa Rosa plum and whispers of spices and violet. The refreshing, bright entry expresses the spirit of this wine. Bright cherry, pomegranate and black raspberry are gently woven with baking spices and traces of coffee, cola, black licorice and saffras. The fruit takes on a darker tone in the long finish as it's joined by hint of orange zest. Enjoy with honey orange basil chicken.

2017 Sangiovese, Keeper

Alexander Valley | 298 cases Retail: \$38 | Wine Club: \$28.50 | *30/10: \$24.70

The spice-driven nose offers nuanced aromas of bright cherry, savory herbs, oak and dusty tannins. Once past the spicy entry, the mouthfeel smooths out to reveal pomegranate, rhubarb and cranberry blended with hints of blueberry and orange peel. Pairs nicely with gnocchi with sage and butter sauce.

2016 Malbec, Furlong Reserve

Alexander Valley | 199 cases Retail: \$44 | Wine Club: \$33 | *30/10: \$28.60

Oak-laced dark ripe berries merge with traces of chocolate, 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, or chorizo and polenta lasagna.

2016 Cabernet Sauvignon, Smith Orchard

Dry Creek Valley | 248 cases Retail: \$40 | Wine Club: \$30 | *30/10: \$26

Deep aromas of spicy plum, juicy blackberry and currant fill the nose. A sumptuous entry introduces this plush wine as it glides across the palate. The integrated structure is apparent when fine-grained oak and spicy tannins appear as the wine lingers on the finish. Easy to pair with a classic beef Bourguignon served over shallot infused mashed potatoes, or a pomegranate roasted leg of lamb.

2016 Cabernet Sauvignon, Smith Orchard Reserve

Dry Creek Valley | 124 cases Retail: \$58 | Wine Club: \$43.50 | *30/10: \$37.70

Richly textured aromas offer inviting brambly blackberry and subtle cherry laced with spicy forest floor. Dark cherry and plum mingle with notes of espresso and cocoa, with pomegranate joining in near the expansive finish. The structure integrates so seamlessly, enhancing the tasting experience without drawing attention to the supple tannins or delicious oak essence. This wine pairs well with a classic coq au vin.

Re-Order in the next 30 days and receive an extra 10% off (12 bottles or more)
(Mix & Match Ok) *While supplies last