



ALEXANDER VALLEY



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

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

Cask Mix
Club Newsletter
April 2020

FEATURED WINES

2018 Sauvignon Blanc, Spectrum

Alexander Valley | 99 cases

Retail: \$30 | Wine Club: \$24 | *30/10: \$21

Intriguing aromas of lemon and lime zest merge with hints of savory herbs, providing the lead into a creamy, rich mouthfeel. As the wine opens, a focused core of Lisbon lemon, Persian lime and pomelo appears. Notes of Asian pear and traces of warm brown spices join the crisp citrus flavors, adding another dimension to this delicious wine. Try pairing it with classic shrimp scampi served over fresh pasta.

2017 Primitivo, Wedding Cake

Alexander Valley | 199 cases

Retail: \$38 | Wine Club: \$30.40 | *30/10: \$26.60

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, River Lane Reserve

Alexander Valley | 102 cases

Retail: \$44 | Wine Club: \$35.20 | *30/10: \$30.80

Intense aromatics of fresh cracked pepper, toasted oak, juicy ripe blackberry and plum create an alluring, perfumey nose. Traces of eucalyptus, grilled anise and white pepper enhance the flavors while adding interest to the palate. The integration of tannins, oak and fruit provide a smooth wine with a lingering spicy, rich finish. Enjoy pairing this wine with a grilled balsamic and rosemary flat iron steak.

2017 Sangiovese, Keeper

Alexander Valley | 298 cases

Retail: \$38 | Wine Club: \$30.40 | *30/10: \$26.60

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 Cabernet Sauvignon, Smith Orchard

Dry Creek Valley | 248 cases

Retail: \$40 | Wine Club: \$32 | *30/10: \$28

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, Rockpile

Rockpile | 220 cases

Retail: \$68 | Wine Club: \$54.40 | *30/10: \$47.60

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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