



ALEXANDER VALLEY



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

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Cask Primo/Zin  
Club Newsletter  
April 2020

# FEATURED WINES

## 2017 Zinfandel, Stone Reserve

Alexander Valley | 150 cases      Retail: \$44 | Wine Club: \$35.20 | \*30/10: \$30.80

Bright red and black 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, where it lingers on and on. Jammy blackberry, raspberry, plum and cherry blend with lovely spices and a trace of espresso. The frame of oak and softening tannins almost disappear among the plush flavors, yet they keep the structure of the wine intact for some additional bottle aging.

Enjoy with beef stroganoff, or a meat or vegetarian version of polenta lasagna.

## 2017 Primitivo, Estate

Alexander Valley | 223 cases      Retail: \$40 | Wine Club: \$32 | \*30/10: \$28

The nose offers layers of black plum, dark berries, herbs, and hints of Asian spices and toasty oak. This easy sipping wine has a smooth entry that seamlessly flows into a fusion of dark fruit, creamy vanillin oak and a rich mineral essence. Traces of toasted sage and orange zest appear mid-palate as the flavors brighten.

Will pair perfectly with a sage and garlic crusted pork tenderloin, or roast lamb with pomegranate sauce.

## 2017 Primitivo, Station Reserve

Alexander Valley | 124 cases      Retail: \$44 | Wine Club: \$35.20 | \*30/10: \$30.80

A perfumey essence of ripe delicious dark fruit woven with traces of vanillin oak and black pepper fills the nose. The juicy entry and velvety mouthfeel showcase the diverse qualities of bright acidity caressing dark-toned flavors. Boysenberry, blackberry and plum are coated with oak-induced spices, while hints of anise and vanilla provide another layer of interest as they appear near the full finish. This wine seamlessly combines polish and structure with the seductive, opulent flavors.

Mongolian beef would be a wonderful complement to this wine, as would wild boar chops with a citrus zest, shallots and mustard cream sauce.

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