



ALEXANDER VALLEY



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

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

Cask Red
Club Newsletter
April 2020

FEATURED WINES

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.

2017 Primo Zin

Alexander Valley | 248 cases

Retail: \$36 | Wine Club: \$28.80 | *30/10: \$26.60

Intriguing aromas of creamy oak mingle with brambly blackberry and a touch of blueberry. The creaminess on the nose is repeated on the mouthfeel adding depth and richness to the plush flavors. A ripe berry blend—blackberry, boysenberry and huckleberry—merges with a light cherry essence. As the wine opens, spice box and a trace of espresso emerge at the finish. Enjoy pairing this with sausage and mushroom pizza.

2017 Zinfandel, Tombstone

Alexander Valley | 174 cases

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

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 with crispy orange beef, or herb roasted turkey breast served with a wild rice pilaf.

2016 Cabernet Franc, Ramazzotti

Alexander Valley | 199 cases

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

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.

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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