



ALEXANDER VALLEY



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

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

Cask Mixed
Club Newsletter
October 2017

FEATURED WINES

2015 Chardonnay, Estate

Alexander Valley | 248 cases Retail: \$32 | Wine Club: \$25.60 | *30/10: \$22.40

Vibrant aromatics of freshly sliced pineapple and Braeburn apple mingle with traces of creamy lemon custard. The smooth entry reveals bright citrus, pear and butterscotch framed with subtle oak notes. This Chardonnay pairs well with clam sauce over fresh pasta.

2014 Cabernet Franc, Ramazzotti

Alexander Valley | 199 cases Retail: \$38 | Wine Club: \$30.40 | *30/10: \$26.60

Spicy 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. Try pairing it with a filet mignon with blue cheese butter.

2015 Primitivo, River Lane Reserve *Gold, Sonoma County Harvest Fair*

Alexander Valley | 99 cases Retail: \$44 | Wine Club: \$35.20 | *30/10: \$30.80

Aromatics of fresh cracked pepper, toasted oak, juicy ripe blackberry and plum create an alluring, perfume nose. A core of focused dark plum is staccatoed with spicy black pepper notes. Traces of eucalyptus, grilled anise and white pepper enhance the flavors while adding interest to the palate. Enjoy with a grilled balsamic and rosemary flat iron steak.

2015 Zinfandel, Harris Kratka Reserve

Alexander Valley | 174 cases Retail: \$42 | Wine Club: \$33.60 | *30/10: \$29.40

Dark aromas slowly open, revealing a rich blackberry essence sprinkled with freshly cracked pepper. The creamy, silken entry flows into a core of bright cherry layered with hints of boysenberry and early-season plum. Try pairing it with Parmesan crusted lamb shanks.

2013 Cabernet Sauvignon, Smith Orchard

Dry Creek Valley | 248 cases Retail: \$40 | Wine Club: \$32 | *30/10: \$28

The wine opens with bright cherry aromas and undertones of pomegranate. Mid-level tannins fill the mouth, while suggestions of blueberry are the first to be perceived. Smooth and tantalizing, the red fruit component pairs with the tannins providing equilibrium to the wine. Great with food, pair it perfectly with pepper steak with olive oil roasted mixed root vegetables.

2013 Cabernet Sauvignon, Smith Orchard Reserve

Dry Creek Valley | 129 cases Retail: \$58 | Wine Club: \$46.40 | *30/10: \$40.60

Deepest burgundy delights the eye, while aromas of Costa Rican coffee beans float upward. Honeyed cranberry with a touch of pomegranate round out the fruit flavor presentation, while undercurrents of smoky eucalyptus and butterscotch notes pair with silky tannins. Enjoy with wild mushroom risotto, or a rich meaty sauce over fresh three-cheese ravioli.

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