



ALEXANDER VALLEY



Re-Order in the next 30 days and receive an extra 10% off (6 bottles or more)  
(Mix & Match Ok) *\*While supplies last*  
To Purchase E-mail: [WineClub@DeLorimierWinery.com](mailto:WineClub@DeLorimierWinery.com)

**Cask Red  
Club Newsletter  
April 2017**

## FEATURED WINES

### 2014 Primitivo, Wedding Cake

Alexander Valley

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

Opening with inviting aromatics of ripened red plum, white pepper and rich oak notes, the mouthfeel reveals a delicious blend of red and dark fruit—raspberry, dark cherry, pomegranate and cranberry—with swirls of mocha and baking spices. An ideal match for pork tenderloin with a balsamic-cranberry sauce.

### 2014 Zinfandel, Stone Reserve

Alexander Valley

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

A rich nose of blackberry, dark cherry and plum fuses with baking spices and black pepper with a touch of oak in the background. The fruit-driven palate fills the senses with juicy flavors—blackberry, plum, dark cherry and blueberry. Hints of white pepper, orange peel and milk chocolate further enrich this delicious wine. Pairs well with dry-rubbed ribs, garlic-infused lamb chops, or a sausage and portabella lasagna.

### 2014 Al's Red Blend

Alexander Valley

Retail: \$42 | Wine Club: \$33.60 | \*30/10: \$29.40

Aromatics of black raspberry and red plum are laced with toasty vanillin oak and subtle black pepper. The smooth entry opens to a creamy core of black cherry, plum and mocha with traces of clove and cinnamon. Hints of cherry cola and saffron enhance the enticing flavors. A tart red fruit essence appears mid-palate just as the oak from the nose shows up in the long finish. Pair with spicy sausage puttanesca.

### 2013 Cabernet Franc, Ramazzotti

Alexander Valley

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.

### 2012 Cabernet Sauvignon, Warm Springs

Dry Creek Valley

Retail: \$36 | Wine Club: \$28.80 | \*30/10: \$25.20

Tempting aromatics reveal dark fruit, baking spices and vanillin oak. A creamy blend of coffee and dark chocolate appears along with mixed berries and a hint of cranberry. A spicy texture is buoyed by integrating tannins, while gentle oak supports the opulent flavors. Delicious now, but consider cellaring a few bottles to enjoy as this wine evolves with aging. Pair with osso buco, or applewood smoked dry rubbed pork ribs.

### 2012 Cabernet Sauvignon, Warm Springs Reserve

Dry Creek Valley

Retail: \$56 | Wine Club: \$44.80 | \*30/10: \$39.20

The nose offers refined aromas of black pepper and forest floor tightly woven into ripe mixed dark berries. A velvety entry and rush of luscious fruit are backed up by a solid structure. The mouth reveals a harmonious blend of dark fruit—cassis, blackberry and boysenberry—gently laced with spicy cedar and hints of chocolate and caramel. Enjoy with a juicy hanger steak served with sautéed mushrooms, garlic and shallots.

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