



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

Cellar Mix
Club Newsletter
March 2018

FEATURED WINES

2015 Chardonnay, Estate Reserve

Alexander Valley | 99 cases Retail: \$40 | Wine Club: \$30 | *30/10: \$26

A tempting blend of creamy lemon, honeysuckle and toasty oak provides alluring aromas for this classic Alexander Valley Chardonnay. Crème brûlée, pear and threads of lemon-lime broaden in the finish and linger with sumptuous oak notes. As the wine opens, the flavors deepen and traces of minerality appear. Enjoy with crab cakes, chicken piccata, and grilled nectarines for dessert.

2015 Primitivo, Estate

Alexander Valley | 223 cases Retail: \$40 | Wine Club: \$30 | *30/10: \$26

The nose offers layers of black plum, mixed dark berries, fine 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. Pairs perfectly with a sage and garlic crusted pork tenderloin.

2015 Sangiovese, Keeper

Alexander Valley | 298 cases Retail: \$36 | Wine Club: \$27 | *30/10: \$23.40

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, tart cherry, rhubarb and cranberry blended with hints of blueberry and orange peel. Enjoy with moussaka, Mediterranean pizza, or flat iron steak with a rosemary wine reduction.

2015 Al's Red Blend

Alexander Valley | 124 cases Retail: \$42 | Wine Club: \$31.50 | *30/10: \$27.30

This blend offers lush cherry and toasty oak entwined with threads of dried herbs and dusty tannins on the nose. Dark flavors of ripe blackberry, cherry and plum caress the palate as they satiate the senses. Traces of coffee, dark chocolate and autumn spices add complexity, as does the mocha-laced finish. Try with smoked brisket with a side of garlic Parmesan scalloped potatoes.

2014 Cabernet Sauvignon, Preston

Alexander Valley | 298 cases Retail: \$42 | Wine Club: \$31.50 | *30/10: \$27.30

Deepest crimson, this wine shines with vitality. The swirl releases aromas of black currant, light tobacco, toasted oak and hints of chocolate. The firm acidity and strong tannins fill the mouth with a juiciness, while a pale violet compound soothes. Pair with a rich Shepard's Pie, or sirloin tips.

2014 Cabernet Sauvignon, Crazy Creek Reserve

Alexander Valley | 199 cases Retail: \$68 | Wine Club: \$51 | *30/10: \$44.20

Gentle cigar box, with light cinnamoned cassis fruit welcome you into this garnet-colored beauty. Opening up beautifully to reveal layer upon layer of structure, the tannins greet you strongly, but settle in to reveal a softer balance. Attractive dark fruit of cassis and boysenberry create the final echelon of flavor profile. Team this wine with slow-cooked brisket.

Re-Order in the next 30 days and receive an extra 10% off (6 bottles or more)
(Mix & Match Ok) *While supplies last