



ALEXANDER VALLEY



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

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

Cellar Mixed
Club Newsletter
November 2017

FEATURED WINES

2016 Sauvignon Blanc, Estate

Alexander Valley | 299 cases Retail: \$26 | Wine Club: \$19.50 | *30/10: \$16.90

An inviting lemon-focused nose intertwines with traces of honeysuckle and lychee. The entry offers a vibrant blend of citrus, topical fruit, pear and ripe honeydew melon. Pair with pan-fried whitefish topped with a corn, avocado, lime and basil relish, or a citrus chicken quinoa salad.

2014 Malbec, Furlong Reserve

Alexander Valley | 199 cases Retail: \$42 | Wine Club: \$31.50 | *30/10: \$27.30

Dark aromas of toasty oak, black mixed fruit, cocoa and mineral earth notes lead into a rich, delicious wine. Flavors of brambly black raspberry and creamy mocha fuse with dark chocolate and traces of tobacco and violets. Enjoy with dry-rubbed bison short ribs or grilled venison backstrap.

2015 Petite Sirah, River Lane

Alexander Valley | 149 cases Retail: \$38 | Wine Club: \$28.50 | *30/10: \$24.70

Aromas of ripe blackberry fused with espresso and toasty oak lead into a smooth entry. A wave of dense flavors quickly appears, showcasing the dark blend of black raspberry, chocolate and creamy mocha. Tannins and spicy oak enhance the flavors as they frame the wine. Try pairing with hearty fare like sausage and cheese laden lasagna, or a classic beef stew.

2014 Meritage, Artisan

Alexander Valley | 95 cases Retail: \$70 | Wine Club: \$52.50 | *30/10: \$45.50

60% Cabernet Sauvignon, 30% Cabernet Franc, 10% Malbec

Spicy hints of forest floor weave through aromatics of dark plum, red currant and vanillin oak. The velvety entry flows into a gentle burst of juicy fruit—red and black currant, mixed dark berries, cherry and plum—laced with a delicious spicy cedar essence. The creamy texture also reveals traces of cocoa and tobacco that merge with the fruit core. Pair with grilled flank steak with shallot-garlic-rosemary marinade or a classic French cassoulet.

2013 Cabernet Sauvignon, Warm Springs

Dry Creek Valley | 248 cases Retail: \$38 | Wine Club: \$28.50 | *30/10: \$24.70

The nose offers enticing aromas of dark fruit, dark spice and soft violet. As it warms, the flavor profiles expand to warm cranberry, black tea, boysenberry and a hint of menthol. The initial bold tannins melt in your mouth, leaving a beautiful woody and tart dark berry finish, with notes of cedar and eucalyptus lingering. Pair with a hearty beef-based Mexican pozole stew.

2013 Cabernet Sauvignon, Warm Springs Reserve

Dry Creek Valley | 129 cases Retail: \$56 | Wine Club: \$42 | *30/10: \$36.40

The bright fruit on the nose gives off a very cherry aroma, with forest floor and cedar undercurrents. The soft delivery appeals, with silky berries, gentle cigarbox, and mild eucalyptus all making a showing. Pair with a cognac-infused beef bourguignon with carrots and onions.

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