



ALEXANDER VALLEY



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

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Cellar Primo/Zin  
Club Newsletter  
March 2018

# FEATURED WINES

## 2015 Primo/Zin, Osborn Ranch

Alexander Valley | 248 cases      Retail: \$36 | Wine Club: \$27 | \*30/10: \$23.40

The wine opens with subtle aromas of black raspberry, dark cherry, black pepper and oak. Bright fruit and baking spices greet the palate and continue on to the lingering finish. Layers of blackberry, raspberry, plum, cherry and a touch of blueberry fill the senses, while softening tannins and vanillin oak infiltrate the opulent flavors. Enjoy with penne pasta with andouille sausage, tomato and cream.

## 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 Primitivo, Station Reserve

Alexander Valley | 124 cases      Retail: \$44 | Wine Club: \$33 | \*30/10: \$28.60

A perfumey essence of ripe dark fruit woven with traces of vanillin oak and black pepper fills the nose. The juicy entry and velvety mouthfeel showcase the diverse qualities of bright acidity caressing dark-toned flavors. Boysenberry, blackberry and plum are coated with oak-induced spices, while hints of anise and vanilla provide another layer of interest as they appear near the full finish. Pair with wild boar chops with a citrus zest, shallots and mustard cream sauce.

## 2015 Primitivo, River Lane Reserve

Alexander Valley | 102 cases      Retail: \$44 | Wine Club: \$33 | \*30/10: \$28.60

Aromatics of fresh cracked pepper, toasted oak, ripe blackberry and plum create an alluring nose. A core of 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. The integration of tannins, oak and fruit provide a smooth wine with a lingering spicy, rich finish. Enjoy pairing with a grilled balsamic and rosemary flat iron steak.

## 2015 Zinfandel, Stone Reserve

Alexander Valley | 149 cases      Retail: \$44 | Wine Club: \$33 | \*30/10: \$28.60

Concentrated aromatics offer inviting ripe plum and black raspberry along with oak-laced spices. The smooth mouthfeel seamlessly glides across the palate, revealing intense, rich fruit and warm brown spices. A juicy blend of berries lifts the wine mid-palate and is joined by slightly toasty oak and creamy mocha. Try pairing with a perfectly grilled rib eye steak with a side of onion rings.

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