



ALEXANDER VALLEY



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

To purchase, e-mail: [WineClub@DeLorimierWinery.com](mailto:WineClub@DeLorimierWinery.com)

Cellar Primo/Zin  
Club Newsletter  
March 2019

# FEATURED WINES

## 2016 Primitivo-Zin

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

Intriguing aromas of creamy oak mingle with brambly blackberry and a touch of blueberry. A ripe berry blend—blackberry, boysenberry and huckleberry—merges with a light cherry essence as the wine expands on the palate and lingers. Blending Zinfandel and Primitivo is an ideal union that offers an appealing wine that is so easy to sip, and sip, and sip. Enjoy with sausage, red onion and wild mushroom pizza.

## 2016 Primitivo, Estate Reserve

Alexander Valley | 223 cases      Retail: \$48 | Wine Club: \$36 | \*30/10: \$31.20

This refined Primitivo offers aromas of toasted oak, Santa Rosa plum and whispers of spices and violet. The refreshing, bright entry expresses the spirit of this wine. Bright cherry, pomegranate and black raspberry are gently woven with baking spices and traces of coffee, cola, black licorice and sassafras. The fruit takes on a darker tone in the long finish as it's joined by hint of orange zest. Enjoy with honey orange basil chicken, pasta carbonara, or a juicy, medium-rare Châteaubriand.

## 2016 Primitivo, Station Reserve

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

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 as they appear near the full finish. Mongolian beef would be a wonderful complement to this wine.

## 2016 Primitivo, Osborn

Alexander Valley | 298 cases      Retail: \$38 | Wine Club: \$28.50 | \*30/10: \$24.70

Aromas of rich dusty cherry and blackberry are wrapped with hints of spicy cedar and oak notes. The lush mouthfeel remain from the first sip to the expansive finish. A creamy core of Rainier cherry and boysenberry beams through the palate as hints of spice and minerality join in. Just a touch of toasty oak appears as the flavors linger. An ideal wine to pair with beef stew, or a three-cheese and basil lasagna.

## 2016 Zinfandel, Harris Kratka Reserve

Alexander Valley | 174 cases      Retail: \$42 | Wine Club: \$31.50 | \*30/10: \$27.30

Intoxicating aromatics of juicy fresh raspberry mingled with subtle spicy pepper and sweet oak notes before that first taste. The creamy mouthfeel and luscious flavors are balanced with a gently spiced texture and supple tannins. A blend of black cherry, blackberry, baking spices and black pepper caress the palate as the spicy texture builds momentum. Enjoy with Italian sausage tossed with penne and a spicy red sauce.

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