



ALEXANDER VALLEY



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

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

Cellar Red
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 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 cinnamon 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.

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