



ALEXANDER VALLEY



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

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

Cellar Red
Club Newsletter
March 2019

FEATURED WINES

2016 Primitivo, River Lane

Alexander Valley | 199 cases Retail: \$38 | Wine Club: \$28.50 | *30/10: \$24.70

Broad aromatics of a fresh ripe berry medley and smoky oak belie the sumptuous flavors to follow. The spice-laden texture beautifully balances the opulent fruit—plum, dark cherry and blackberry. Creamy coffee, chocolate and just a trace of orange zest make an appearance mid-palate, along with a brightness that lifts the wine into a long finish. The perfect wine to pair with spinach and sausage stuffed manicotti, or pork ragu with creamy sage polenta.

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 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, , rhubarb and cranberry blended with hints of blueberry and orange peel. A lovely mocha quality appears as the wine opens, gently wrapping the fruit with its creamy essence. Pairs nicely with gnocchi with sage and butter sauce.

2015 Malbec, Furlong Reserve

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

Oak-laced dark ripe berries merge with traces of chocolate, and mixed spices to provide the enticing nose. The plush mouthfeel quickly fills the palate with dark cherry infused with hints of savory bay leaf and freshly brewed espresso. The creamy texture and opulent flavors are perfectly balanced by vibrant yet integrating tannins and oak. Enjoy with skirt steak with chimichurri sauce, or chorizo and polenta lasagna.

2015 Cabernet Sauvignon, Preston

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

An aromatic beam of bright red fruit is laced with hints of toasty oak and vanillin cherry. Mocha-infused fruit—cherry, boysenberry and currant—in a slightly chewy texture is joined by subtle tones of semi-sweet chocolate and dark plum. Enjoy with rib eye steak served with twice-baked potatoes and crumbled bacon.

2015 Cabernet Sauvignon, Crazy Creek Reserve

Alexander Valley | 199 cases Retail: \$70 | Wine Club: \$52.50 | *30/10: \$45.50

Dusty tannins and oak notes influence the aromas as subtle red fruit and eucalyptus slowly appear. Traces of fine herbs, loamy earth and espresso merge with the fruit, as do the supple tannins. Enjoy with coffee-and-pepper-crust New York steaks, or mushroom and herb stuffed pork chops with a blackberry sauce.

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