



ALEXANDER VALLEY



Re-Order in the next 30 days and receive an extra 10% off (6 bottles or more)
(Mix & Match Ok) **While supplies last*
To purchase, e-mail: WineClub@DeLorimierWinery.com

**Vineyard Red
Club Newsletter
May 2019**

FEATURED WINES

2016 Sangiovese

Alexander Valley

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. 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.

2016 Primitivo, Osborn

Alexander Valley

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 venison or beef stew, or a sausage, three-cheese and basil lasagna.

2016 Primitivo, Wedding Cake

Alexander Valley

Retail: \$38 | Wine Club: \$28.50 | *30/10: \$24.70

Fresh raspberry aromatics laced with the perfect amount of black pepper create an inviting entry. The silken mouthfeel reveals a dense core of red and black raspberries. Subtle yet prominent mixed baking spices and spicy pepper, along with mocha and dark chocolate, add depth to this delicious, fruit-driven wine. A fun wine to pair with a berry-centric dessert dusted with cocoa.

2015 Cabernet Sauvignon, Preston Ranch

Alexander Valley

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. The opulent entry sets the stage for the dark, luscious flavors that embrace the palate and linger. 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 butter-basted rib eye steak served with twice-baked potatoes with blue cheese and bacon.

2015 Cabernet Sauvignon, Smith Orchard

Dry Creek Valley

Retail: \$40 | Wine Club: \$30 | *30/10: \$26

Deep aromas of spicy plum, juicy blackberry and currant fill the nose. A sumptuous entry introduces this plush wine as it glides across the palate. Dark-toned flavors of plum, cherry and currant join rich notes of mocha and chocolate. Enjoy with beef Bourguignon served over shallot infused mashed potatoes.

2015 Meritage, Mosaic

Sonoma County

Retail: \$75 | Wine Club: \$56.25 | *30/10: \$48.75

Sniff the smoky oak structure mingled with the sweet aromatics of fresh berries. The velvety mouthfeel reveals brawny flavors of vanillin oak interwoven in the opulent fruit—plum, dark cherry and blackberry. A slightly spicy texture appears mid-palate, as do hints of bay leaf and eucalyptus. Cedar notes emerge just before the finish as the flavors expand. Enjoy it with smoked chicken and wild mushroom risotto, or a prime New York strip with a side of creamy peppercorn sauce.

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