



ALEXANDER VALLEY



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

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Vineyard Mix  
Club Newsletter  
February 2018

# FEATURED WINES

## 2015 Chardonnay, Estate

Alexander Valley | 248 cases

Retail: \$32 | Wine Club: \$24 | \*30/10: \$20.80

Aromatics of freshly sliced pineapple and apple mingle with traces of creamy lemon custard. The smooth entry reveals bright citrus, pear and butterscotch framed with subtle oak notes. A delicious balance is achieved with the bright fruit and round texture. Pairs well with clam sauce over fresh pasta, roasted lemon herb chicken, or salmon panzanella.

## 2014 Malbec, Furlong Reserve

Alexander Valley | 199 cases

Retail: \$42 | Wine Club: \$31.50 | \*30/10: \$27.30

Dark aromas of toasty oak, black mixed fruit, cocoa and mineral earth notes lead into a rich, delicious wine. Deep flavors of brambly black raspberry and creamy mocha fuse with dark chocolate and traces of tobacco and violets. This robust Malbec offers a bright acidity and youthful tannins. Enjoy with a juicy chateaubriand, dry-rubbed bison short ribs or grilled venison backstrap.

## 2015 Primitivo, Wedding Cake

Alexander Valley | 199 cases

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

Fresh raspberry aromatics laced with black pepper create an inviting entry. The silken mouthfeel reveals a dense core of red and black raspberries. Subtle mixed baking spices and spicy pepper, along with mocha and dark chocolate, add depth to this delicious, fruit-driven wine. Try pairing with a berry-centric dessert dusted with cocoa, or blackened chicken with fruit salsa.

## 2015 Zinfandel, Stone Reserve

Alexander Valley | 149 cases

Retail: \$44 | Wine Club: \$33 | \*30/10: \$28.60

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

## 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 cinnamoned 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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