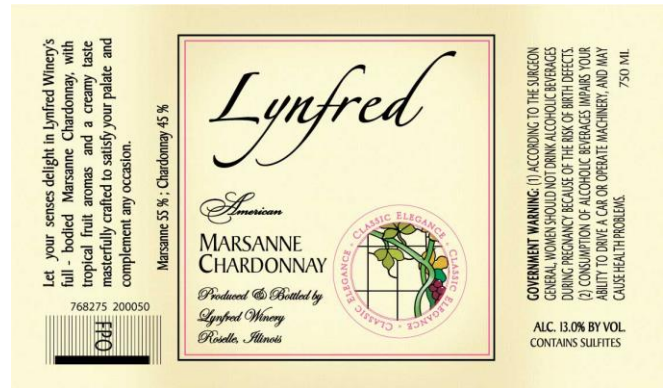


# Lynfred Winery

Roselle  
Wheaton  
Naperville  
Wheeling



## White Wine of the Month

### Grape to Know

Marsanne is a white wine grape, most found in the Northern Rhône region of France. It is often blended with Roussanne and other whites. Wines produced mostly from Marsanne grapes have low acidity and develop a silky, exotic, oily texture. We kept the Marsanne portion over its fine lees for almost two years to enhance its creamy texture. Then, we blended with a young, crisp, and refreshing Chardonnay from Columbia Valley, Washington. The final wine shows a velvety, yet crisp character. This gorgeous blend will be stunning paired with a variety of poultry and fish dishes, as well as salads and many mild cheeses.

**Blend:** 55% Marsanne, 45% Chardonnay  
**Grower/Vineyard:** Borra Vineyards, Lodi, CA,  
Kamiak Vineyards, Columbia Valley, WA

### Winemaker's Tasting Notes

**Color:** yellow straw

**Aroma:** lemon, lime, blossoms, pineapple, honey, yeast

**Palate:** mango, tangerine, apricot, tropical fruit

**Body:** medium

**Finish:** refreshing, silky, creamy

**Foods:** grilled chicken, Caesar salad, tuna, white fish,  
corn, squash

**Cheeses:** Cream, Havarti, Feta, Mild Cheddar,  
Parmesan, Provolone, Ricotta

**Brix:** 23°

**Aging:** stainless steel

**Aging Potential:** 1-2 years

**Serving Temperature:** 55°

**Alcohol:** 12.7%

**Residual Sugar:** 0.4%

**Ph:** 3.57

**Total Acidity:** 7.05 g/L

**Cases bottled:** 211 cases

### Release Details:

October 1, 2020

October Club Price: \$19.00

November 2020 Price: \$22.25

Wine Club Members are Charged \$20.38

### Gourmet Product Special

Lynfred Club Members receive 20% off the selected gourmet products in October:

Meyer Lemon Preserves  
Pumpkin Butter  
Apple Cinnamon BBQ Sauce

### Breads of the Month

Savory: Corsica  
Sweet: Citrus Almond Poppy

# Stuffed Dover Sole

Recipe from Lynfred Winery Chef Celeste Pasag



- 6 ea Sole Fillets, 2-2 ½ lbs
- ½ lb Rock Shrimp
- 1 ea shallots, diced
- 1 ea garlic clove, minced
- ½ cup red pepper, diced
- 2 ea green onions, stalk, finely chopped
- 1 cup mayonnaise
- ½ ea lemon zest
- ½ ea lemon whole, juiced
- 1 ea lemon slices, garnish
- Salt and Pepper to taste
- 1 t paprika
- ¼ cup panko

Preheat your oven to 400 degrees. First combine the mayonnaise, lemon juice, zest and paprika, garlic and mix well. Reserve ½ cup of the aioli to use later. Then add in the rock shrimp, shallots, red pepper, green onions. Lay your Sole in your cutting board with fillets back side up. Sprinkle salt and pepper on both sides. Divide the mixture in six equal portion and spread it evenly on top of your fish and roll. Place your fish in a lightly oiled baking dish. Take the reserved aioli and spread on top of the fish, then sprinkle with panko. Bake in the oven for 15 minutes until its golden brown. Transfer the Sole in your serving dish and garnish with sliced lemons! Enjoy!

Visit our NEW website [www.lynfredwinery.com](http://www.lynfredwinery.com)