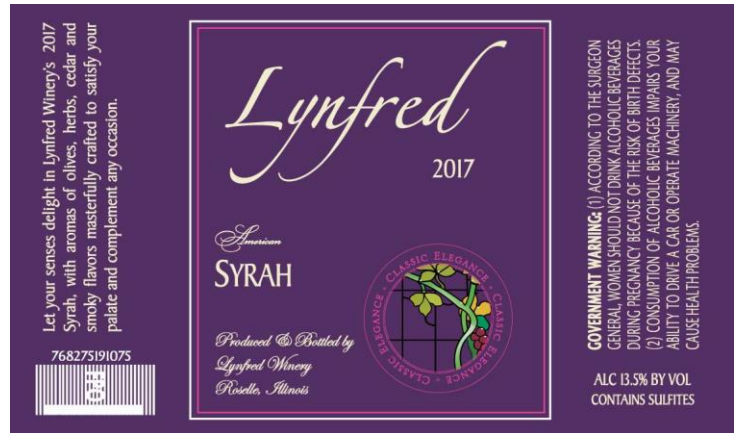


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling



Blend: 100% Syrah
Grower/Vineyard: Borra Vineyards, Lodi, CA

Winemaker's Tasting Notes

Color: purple red

Aroma: cedar, blackberry, olives, vanilla, mocha,
hickory smoke, licorice

Palate: blueberry jam, dark chocolate, toasted oak,
cloves, smoky

Body: full

Finish: smooth and firm with round tannins

Foods: blue cheeseburger, charcuterie, grilled beef,
barbecued short ribs, curries, grilled sausage,
mushrooms, roasted chicken

Cheeses: Gouda, Parmesan, Pecorino

Brix: 24.5°

Aging: American oak, 24 mo.

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 14.5%

Residual Sugar: 0.5%

Ph: 3.48

Total Acidity: 6.05 g/L

Cases bottled: 632 cases

Release Details:

October 1, 2020

October Club Price: \$20.00

November 2020 Price: \$25.25

Wine Club Members are Charged \$21.65

Red Wine of the Month

Grape to Know

Syrah is ranked as the world's sixth most planted wine grape. Syrah has thrived in the Rhône valley of France for thousands of years but is also a successful grape in Australia (called Shiraz or Hermitage), South Africa, the Lodi Valley of California and Washington state. Lodi's warm days and cool evenings are a natural match to varieties originating from the Rhône region of southern France, resulting in wines with crisp and fresh flavors. Enjoy this tasty and balanced Syrah with hard cheeses or grilled and roasted meats.

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

Whole Roasted Chicken with Portobellos

Recipe from Lynfred Winery Chef Celeste Pasag



- 1 ea 4-5 lbs Roasting Chicken, room temperature
- 2 ea Portobello Mushrooms, sliced
- 2 ea onion, sliced
- 1 ea garlic head, halved
- 6 ea carrots, cut 1 in chunks
- 1 stick butter, room temperature
- 2 T parsley, chopped
- 2 T thyme, chopped
- 2 T basil, chopped
- 1 ea lemon, halved
- 1 ea lemon wedges for garnish
- 1 cup chicken stock
- ½ cup cream
- Salt and Pepper
- Olive Oil
- Butchers twine

Preheat oven to 425 degrees. Rinse chicken well with water. Pat dry and set aside. Mix parsley, thyme, basil, salt, and pepper along with the butter. Working with the chicken,

breast side up, carefully separate the skin from the meat using your fingers along the breast meat. Take your herb butter and stuff it evenly under the skin and across the whole bird. Then take your lemon halves garlic and place inside the cavity of the chicken. Tie the legs with butchers' twine and tuck the wings back. Sprinkle Olive oil on top of the chicken and salt and pepper. Oil your roasting pan. Layer in carrots, garlic, and place chicken on top. Place in the oven and roast for 1 ½ hours or until juices are clear when you cut between the leg and thigh. Halfway through the cooking time, add your Portobello mushrooms to roast. Once the chicken is done, transfer to a plate and let rest covered with foil. Take half of your vegetable, chicken jus, mushrooms, chicken stock and puree in a blender. Put the sauce in a pan along with the cream and let reduce for about 5 minutes.

Season to taste. To assemble; place the rest of your vegetables on the bottom of your platter. Remove the lemon and garlic from the cavity of the chicken. Slice your bird as you would a turkey and lay your slices on top of your platter.

Spoon sauce on top and garnish with lemon wedges.

Visit our NEW website www.lynfredwinery.com