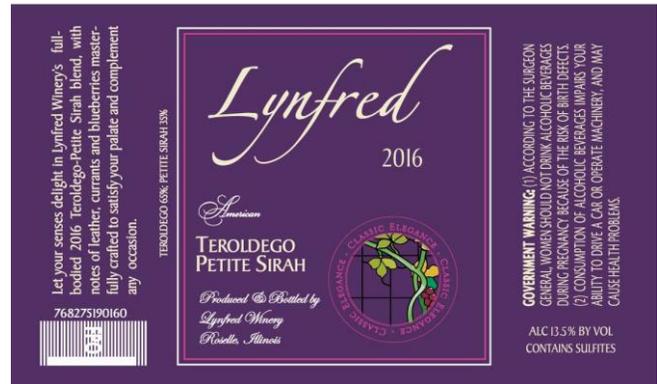


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling



Blend: 65% Teroldego / 35% Petite Sirah
Grower/Vineyard: Heringer Vineyards, Clarksburg, CA

Winemaker's Tasting Notes

Color: deep red garnet

Aroma: prune, black currant, cedar, cigar, cloves,
leather

Palate: blueberry-raisin, black pepper, dark chocolate,
sage

Body: full

Finish: rich, smooth, and complex

Foods: ribeye steaks, pork ribs, bacon, grilled veggies,
mushrooms

Cheese: Camembert, aged Swiss, or Gouda

Brix: 24.0°

Aging: American oak, 28 mo

Aging Potential: 6-8 years

Serving Temperature: 65°

Alcohol: 13.4 %

Residual Sugar: 0.4%

Ph: 3.51

Total Acidity: 6.45 g/L

Cases bottled: 494 cases

Red Wine of the Month

Grape to Know

Teroldego grapes produce deep dark red wines. This variety also offers versatility to be produced in different styles, from young and fruity to aged and complex wines. Petite Sirah on the other hand, is one of the biggest, most powerful, and tannic wines produced in America. Then, we blended two powerful wines but with gentle processing to achieve a smooth and elegant wine. Teroldego and Petite Sirah grapes were fermented together in perfect harmony to enhance the complexity and flavor profile. By blending the grapes in the tank, we created a new flavor and style that would not be possible to obtain when blending the two finished wines. This technique (risky and not commonly used) is called Co-Fermentation. Enjoy our exclusive Co-Fermented Blend with hearty foods as well as on its own.

Gourmet Product Special

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

Lynfred Jalapeno Pepper Jelly
Roasted Red Pepper Salsa
Buffalo Wing Hot Sauce

Breads of the Month

Savory: Corsica
Sweet: Citrus Almond Poppy

Marinated Tofu with Summer Vegetables

From the Private Kitchen of Lynfred Chef Celeste Pasag

Yield 4

1 ea Tofu, extra firm, 12 oz, cut 8 equal large pieces
1 cup Rice wine vinegar
1 cup Tamari or low sodium soy sauce
½ cup water
2 T Sugar
2 T Ginger, finely chopped
2 ea Garlic cloves, chopped
1 ea onion, chopped
1 ea Zucchini, small, diced
1 cup green beans, cut bias in 1/3
1 ea Yellow Squash, small, diced
2 ears Fresh Corn, shaved off from cob
4 ea stalks Green onions, ½ long
1 ea canned water chestnuts, 8 oz, chopped
1 T red pepper flakes
4 T olive oil
Salt and Pepper to taste
Toasted peanuts, optional

Drain the tofu from the package well. Then place paper towels on a bottom of a pan then your tofu and more paper towel and weigh it down with plates to draw as much moisture as you can. Leave it for 30 minutes. Meanwhile, make your marinade. Combine tamari, sugar, 1 T ginger, water, and pepper flakes. Once the tofu is drained completely, place the tofu slices in a glass container and pour marinade over. Imparting all that flavor into your tofu. Let this marinate overnight in the fridge. Remove and let sit in room temperature for at least 30 minutes before. Then remove from the marinade and pat dry the tofu removing any excess moisture, while saving the liquid for the sauce later.

Using a heavy skillet, heat your skillet with 2T olive oil on medium to high heat. Sear your tofu for until golden brown, 2 minutes and then flip to the other side for another 2 minutes. Repeat for all the pieces. Set aside. Using the same pan, add 2 T olive oil. Once ready, sauté onions and ginger until fragrant, then toss in your garlic. Continue to cook the aromatics for another 3 minutes then add your greens beans and corn, once soft, then add your zucchini and yellow squash. Continue to sauté for a couple of minutes and deglaze with half of your reserved marinade, while scraping the bottom of your pan to get all the bits. Then add the water chestnuts and cook through for additional 3 minutes. At the last-minute toss in the green onions and peanuts. Season with salt and pepper. Place the vegetables on the bottom of your plate and put two slices of Tofu with a little sauce on top. Enjoy!

Find more recipes online at www.lynfredwinery.com