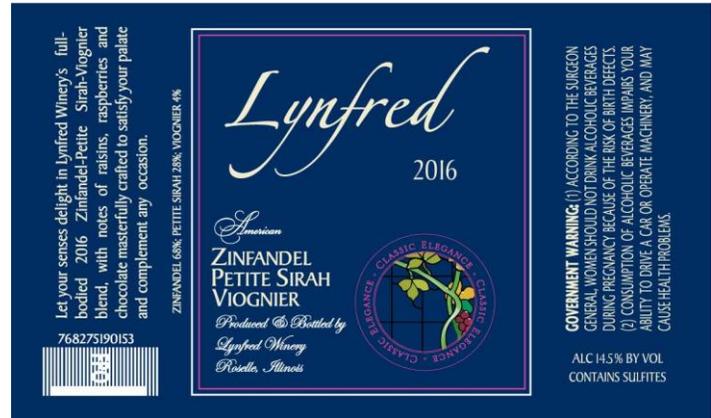


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling



Blend: 68% Zinfandel, 28% Petite Sirah, 4% Viognier
Grower/Region: Borra Vineyards, Lodi, CA
Heringer Vineyards, Clarksburg, CA
Ripon, CA

Winemaker's Tasting Notes

Color: ruby red

Aroma: raisins, violets, plum, cedar, raspberry, vanilla

Palate: prunes, vanilla, chocolate, black tea

Body: full

Finish: smooth, long, ripe tannins

Foods: barbecue pork ribs, sausages, bacon
cheeseburger, pastas

Cheeses: Comté, Camembert, Gloucester, Havarti,
Gorgonzola, Aged Gruyere

Brix: 25°

Aging: American oak, 28 mo.

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 14.3%

Residual Sugar: 0.4%

Ph: 3.76

Total Acidity: 6.05 g/L

Cases bottled: 495 cases

Release Details:

November 1, 2020

November Club Price: \$20.00

December 2020 Price: \$25.25

Wine Club Members are Charged \$21.65

Red Wine of the Month

Grape to Know

This unique blend was made by using Zinfandel as the main component leaving the stronger red with less percentage to achieve the perfect balance and smoothness. Following the traditional technique used in the Northern Rhone Valley- France, we added a touch of Viognier to enhance the fruity aromas and creamy texture to the blend.

This tasty blend is the perfect wine for a wide range of foods from cheeses, pastas, and roasted meats.

Gourmet Product Special

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

Strawberry Serrano Jam
Champagne Dill Mustard
Balsamic Herb Vinaigrette Dressing

Breads of the Month

Savory: Asiago Cheese
Sweet: Cranberry Orange Walnut

Orecchiette with Italian Sausage and Broccoli Rabe

Recipe from Lynfred Winery Chef Celeste Pasag



*Orecchiette w/
Italian Sausage
& Broccoli Rabe*

Yield 4 servings

- 16 oz orecchiette pasta
- 2 lbs. ground mild Italian Sausage
- 1 ea. yellow onion, diced
- 2 ea. garlic clove, minced
- ½ cup red wine
- ½ tsp red pepper flakes
- 1 bu broccoli rabe, stems trimmed
- 2Tbsp EVOO plus more garnish
- 4 Tbsp butter
- ½ cup roasted tomatoes
- 2 Tbsp parsley, minced
- ½ cup grated parmesan

First, bring a large pot of salted water to a boil. Add the broccoli rabe and cook for about 3-4 minutes, al dente. Remove with a slotted spoon and run cold water to stop the cooking process. Cut into bite size pieces and set aside. Using the same water, cook your pasta al dente 6-7 minutes. Drain and set aside.

Heat EVOO in a large skillet in medium heat. Brown the Italian sausage. This will take about 8-10 minutes. Once brown, add onion and sauté until fragrant. Add garlic and sauté for a couple more minutes. Next, add pepper flakes. Deglaze with red wine.

Add broccoli rabe, roasted tomatoes, butter, and orecchiette pasta. Season to your liking with salt and pepper. Plate in serving dish. Sprinkle with Parmesan cheese, parsley and EVOO for garnish. Enjoy!

Visit our NEW website www.lynfredwinery.com