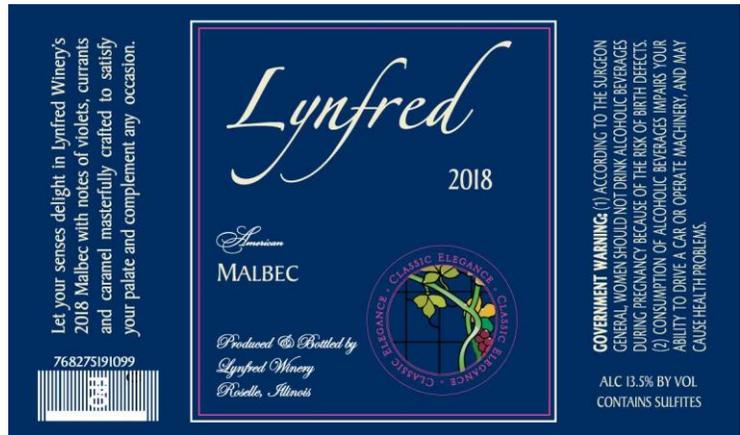


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling



Red Wine of the Month

Blend: 100% Malbec

Grower/Region: Borra Vineyards, Lodi, CA

Winemaker's Tasting Notes

Color: deep garnet

Aroma: black currant, cocoa, violets, mocha,
black pepper, oak

Palate: cassis, vanilla, sage, chocolate, dulce de leche

Body: medium

Finish: oaky, spicy, smooth

Foods: beef brisket, barbecued pork, Indian lamb dishes, sausages, mushroom and sausage pizza, fajitas

Cheeses: aged Parmesan, aged Cheddar, Manchego

Brix: 23.5°

Aging: American oak, 24 mo.

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 13.7%

Residual Sugar: 0.6%

Ph: 3.59

Total Acidity: 4.65 g/L

Cases bottled: 610 cases

Release Details:

December 1, 2020

December Club Price: \$20.00

January 2021 Price: \$25.25

Wine Club Members are Charged \$21.65

Grape to Know

A traditional Bordeaux varietal, Malbec is now the most widely planted red wine grape in Argentina. It is also a popular grape in Chile and has just recently begun to develop into a successful variety in California. Enjoy our flavorful 2018 Malbec crafted with grapes from Lodi, California.

Gourmet Product Special

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

Fig Preserves
Truffle Mustard
Citrus Grilling Sauce

Breads of the Month

Savory: Asiago Cheese
Sweet: Cranberry Orange Walnut

Seared Duck Breast with a Cherry Balsamic Reduction

Recipe from Lynfred Winery Chef Celeste Pasag



Yield 4 servings

- 4 ea Duck Breast, 5-6 oz
- 2 T Duck fat or bacon fat
- 2 T Olive oil
- 2 T shallots, minced
- 1 cup ripe cherries, pitted halves
- ½ cup red wine vinegar
- ½ cup water
- 1 cup chicken stock
- 2 T butter, room temperature
- ¼ cup sugar
- 1 T fresh ginger, grated
- 1 ea cinnamon stick, whole
- 2 ea Star Anise, whole, optional
- 2 oz Sherry
- Salt and Pepper

Start with the duck breast by patting dry with paper towel and scoring the skin carefully not to go through the meat by cutting diagonally. Let it sit in room temperature for about 30 minutes. When ready, season with salt and pepper. Do not preheat your cast iron pan. Using duck fat or bacon fat, oil the pan and place

the duck breast skin side down. Turn the flame to medium heat. This will allow you to cook the skin and render the fat slowly giving you a nice crispy result. This will take about 7-8 minutes. Do not touch until it is time. Turn over breast and continue cooking for another 4-5 minutes or until the internal temperature reaches 125. Remove from heat and transfer to a cutting board. Let it rest for additional 10 minutes, allowing the meat to go up a few more degrees to around 130 internal temperature. This will be a perfect medium rare.

For the sauce: Heat Olive oil, medium heat in a saucepan, once ready sauté shallots until translucent. Add vinegar, chicken stock, water, sugar, cinnamon stick, star anise. Let it reduce by half, about 5 minutes. To this, add cherries and fresh ginger, turn down to a simmer for another 5 minutes. Season with salt and pepper. Once its ready, remove from the heat, add butter and sherry. Before serving, remove cinnamon stick and star anise from the sauce. Slice the duck breast and serve with the sauce on top. Enjoy!