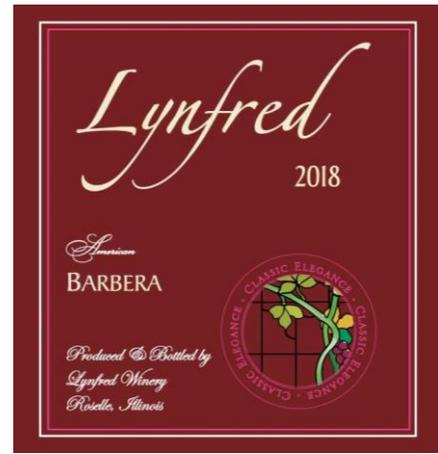


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling



Red Wine of the Month

Blend: 85% Barbera, 15% Merlot

Grower/Vineyard:

Heringer Vineyards, Clarksburg, CA
/ Borra Vineyards, Lodi, CA

Winemaker's Tasting Notes

Color: garnet

Aroma: raspberry, safe, vanilla, raisin, licorice, roses

Palate: plum, cherry, herbs, violets,

Body: medium

Finish: smooth, round, fruity

Foods: pastas, margherita pizza, basil, tomato, burrata,
fresh mozzarella

Brix: 24.0°

Aging: American oak, 24 mo.

Aging Potential 2-3 years

Serving Temperature: 65°

Alcohol: 14.1%

Residual Sugar: 0.7%

Ph: 3.41

Total Acidity: 6.45 g/L

Cases bottled: 502 cases

Release Details:

January 1, 2021

January Club Price: \$20.00

February Price: \$25.25

Wine Club Members Are Charged \$21.45

Grape to Know

Barbera is an Italian red wine made from the third most planted grape in Italy. Flavors of raspberries, maraschino cherries and herbs are notable. Crisp acidity and low mouth-drying tannins made this wine excellent for food. To enhance the complexity and color of the wine we added a touch of our best Merlot. Enjoy this drinkable Barbera on its own or with Italian foods. Cheers!

Gourmet Product Special

Lynfred Club Members receive 20% off the selected goodies from our gourmet shop in January:

Cranberry Apple Cider Vinaigrette Dressing
Truffle Mustard
Blueberry Preserves

Breads of the Month

Savory: Goat Cheese Mushroom & Swiss
Sweet: Orange Ricotta Cardamom

www.lynfredwinery.com



Roast Pork Loin w/ Mashed Sweet Potatoes

Lynfred Winery Chef Celeste Pasag



Yield: 4 people

1 ea 4lb boneless pork loin
1 ea Bay Leaf
2 T peppercorns, whole
4 T salt
2 T brown sugar
4 cups water
2 T Dijon mustard
1 cup chicken stock
1 ea medium onion, quartered
1 ea carrot, peeled, large dice
3 ea celery stalk, large dice
3 ea sweet potatoes, peeled, diced
1 ea russet potatoes, peeled, diced
2 ea garlic clove
4 oz butter, room temperature
Salt and Pepper to taste

Brine the pork loin with water, brown sugar, bay leaf, peppercorn and 2 T of salt. Let sit for at least 4 hours, longer if desired. When ready, remove pork from the brine

and pat dry with paper towels. Sprinkle salt and pepper. Heat pan to medium to high heat. Once the pan is hot, sear all sides of the pork, 2 minutes in each side or until golden brown. Transfer to a prepared sheet pan along with the onion, carrots, and celery. Place the sheet pan in a pre-heated oven of 350 degrees. Roast for 50-55 minutes or until internal temperature register 145 at the thickest point of the pork. If pork is getting to brown, cover the roast with foil and continue with the roasting process.

Meanwhile, place sweet potato, russet potato, 2 T salt and garlic cloves in a stock pot, cover with water and boil until tender, about 20 minutes. Drain the water, put back in the stock pot and with a potato masher, mash to your desired consistency. Add 2 oz butter. Add salt and pepper to taste. Transfer to a serving dish.

Remove pork, cover with foil, and let rest for 10 minutes. Strain the juice and place in a small saucepan. Add chicken stock and let reduce for 3 minutes in high heat. Stir in Dijon mustard. Slice your pork and serve with the mashed sweet potatoes and sauce.

