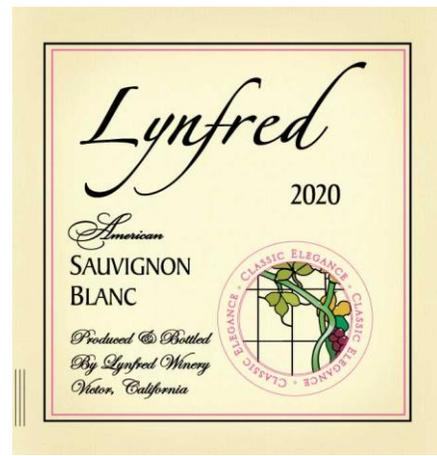


# Lynfred Winery

Roselle  
Wheaton  
Naperville  
Wheeling



## White Wine of the Month

### Grape to Know

Lodi wine country is located between San Francisco Bay and the Sierra Nevada mountains, with more than 100,000 acres of vineyards, it is well known as the treasure trove of old vine Zinfandels. Besides Zinfandel, you will find many other wine grapes. One of the recent additions to the repertoire of white wine grapes in Lodi is Sauvignon Blanc. The result is a wine with 'new world' aromas of white peach and passionfruit; all together brightly citric and mineral. This refreshing and new Sauvignon Blanc will sing with light seafood and dishes with ginger. It will make an excellent pairing with Chef Celeste's Salmon Kimchi recipe.

**Blend:** 100% Sauvignon Blanc

**Grower/Vineyard:**  
Lodi, CA

### Winemaker's Tasting Notes

**Color:** pale straw

**Aroma:** lemon, lime, rose, green apple, hints of tropical fruits

**Palate:** citrus, peach, herbs, green apple, mineral

**Body:** light

**Finish:** crisp and refreshing

**Foods:** shellfish, shrimp, white fish, Asian dishes

**Brix:** 21.5°

**Aging:** stainless steel

**Aging Potential** drink now

**Serving Temperature:** 55°

**Alcohol:** 11.67%

**Residual Sugar:** 0.4%

**Ph:** 3.21

**Total Acidity:** 6.20 g/L

**Cases bottled:** 209 cases

### Release Details:

January 1, 2021

January Club Price: \$19.00

February Price: \$22.25

Wine Club Members Are Charged \$20.38

### 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*



# Salmon Kimchi

Lynfred Winery Chef Celeste Pasag



Yields: 4

4 ea salmon fillets skin on, 5-6 oz  
2 cup kimchi, finely chopped  
½ cup soy sauce, low sodium  
4 T olive oil  
¼ cup cilantro, chopped  
½ cup green onions, chopped  
½ lb kale, stems discarded, largely chopped  
¼ cup white wine vinegar  
1 ea onion, small diced  
2 ea garlic cloves, minced  
2 T ginger, minced  
2 ½ cup cooked brown rice, or your choice  
2 T toasted sesame seeds  
Salt and pepper to taste

In a shallow pan, marinate salmon with soy sauce and white wine vinegar for 30 minutes. Remove and pat dry. Heat up a pan with 2 T olive oil in medium heat. Place salmon skin side down and sear for 5 minutes undisturbed. This will ensure a crispy skin. Then sear on to the other side for additional 2 minutes. Remove and set aside. Using the same pan, add 2 T olive oil. Sauté onion until translucent. Add garlic, ginger and kale, 4 minutes. Stir until kale is wilted, add kimchi until warm through. Finish off with cilantro and green onions. Plate with brown rice on the bottom, salmon, kimchi, and toasted sesame seeds for garnish. Enjoy!