

JANUARY 2021

WINEMAKING AT LYNFRED WINERY

CELLAR REPORT

Lynfred
Winery



January 2021 in the Cellar

During this first month of the year, we bottled a new batch of our classic Fred's Red wine. In this opportunity we blended a beautiful selection of smooth and fruity red wines. The varietal composition was 43% Cabernet Sauvignon 36% Cabernet Franc 12% Petite Sirah, and 9% Merlot. All grapes produced in Clarksburg, CA.

Using delicious blueberries from Michigan we crafted one of the most popular fruit wines in the USA, Blueberry wine. The blueberries were fermented in the same way we produce grape wines. This light purple dessert wine expresses aromas and flavors of blueberry, cassis, and roses. We invite you to enjoy our unique Lynfred Winery Blueberry wine, Cheers!

A new Sparkling Almond was bottled during this month of January. In the traditional Lynfred style, we have taken our time and developed the perfect balance between quality sparkling white wine and a hint of almond flavoring to draw out the nutty aromas & sweet fruity flavors of the blend. In this opportunity we made the base wine with 60 % Sauvignon Blanc and 40% Seyval Blanc to add a refreshing touch of acidity to these beautiful, sweet bubbles.

At the end of this month, we bottled a new release of Ruby Reserve, this "port" style wine has

complex and delicious aromas and flavors of raisins, maraschino cherry, prunes, vanilla and elegant oaky notes.

Our unique Lynfred Ruby Reserve was made with Cabernet Sauvignon & Sangiovese wines, fortified with grape spirits from Fresno, CA. and blended from multiple vintage years with a long aging in American oak barrels.

We labeled the new vintage 2020 of our Lynfred Winery Vermentino. Made with grapes from Borra Vineyards in Lodi, CA. This white wine has aromas and flavors of white peach, lemon, and green apples. This crisp and refreshing white wine will be released to our club members on March 1st of 2021.

Saludos from the Cellar,
Rodrigo Gonzalez
Head Winemaker

