

# Wine Flights & Glasses



**Glass or Flight:** 9oz Pour or 3, 3oz. Pours for \$15 (*\$10 MEMBERS*)

**Cheese & Grapes:** \$6 **Cheese, Grapes, & Sausage:** \$6

**Bottled Water:** \$1 **Cheese Flights:** \$12 **Coleen's Breadsticks:** \$7.50

LAST GLASS SERVED AT 6:00 PM

## Chardonnay 2018

*90% Chardonnay 10% Viognier*

GROWN: Columbia Valley, WA  
and Ripon, CA

RESIDUAL SUGAR: 0.2%

IMPRESSIONS: pineapple, citrus,  
apple blossom

PALATE: orange peel, mango, apple

## Viognier 2016

*100% Viognier*

GROWN: Ripon, CA

RESIDUAL SUGAR: 0.1%

IMPRESSIONS: nectarine,  
honeysuckle, caramel

PALATE: coconut, apricot, walnut

## Muscat of Alexandria 2016

*100% Muscat of Alexandria*

GROWN: Lodi, CA

RESIDUAL SUGAR: 1.0%

IMPRESSIONS: orange blossom,  
grape, lychee

PALATE: floral, lemon-lime, ginger

## Malbec 2018

*100% Malbec*

GROWN: Lodi, CA

RESIDUAL SUGAR: 0.6%

IMPRESSIONS: blackcurrant, cocoa,  
violets

PALATE: dulce de leche, vanilla,  
sage

## Syrah 2017

*100% Syrah*

GROWN: Lodi, CA

RESIDUAL SUGAR: 0.5%

IMPRESSIONS: cedar, blackberry,  
vanilla

PALATE: dark chocolate, toasted  
oak, smoky

## Teroldego-Petite Sirah 2016

*65% Teroldego 35% Petite Sirah*

GROWN: Clarksburg, CA

RESIDUAL SUGAR: 0.4%

IMPRESSIONS: leather, cloves,  
tobacco

PALATE: blueberry, black pepper,  
sage

## Rosé

*30% Merlot, 30% Petite Sirah,  
28% Pinot Noir, 12% Syrah*

RESIDUAL SUGAR: 0.5%

IMPRESSIONS: roses, raspberry,  
cherry

PALATE: plum, grapefruit, violet

## Rhubarb

*100% Rhubarb*

RESIDUAL SUGAR: 8.5%

IMPRESSIONS: fresh rhubarb, roses,  
strawberry

PALATE: rhubarb pie, wild berries,  
herbs

## Cherry

*100% Cherry*






RESIDUAL SUGAR: 10.5%

IMPRESSIONS: tart cherry, plum,  
roses

PALATE: maraschino cherry,  
caramel, red berries

# Welcome to Lynfred Winery



@lynfredwinery     

## Hours & Policies

We are open 10AM to 7PM, daily!

We are a "no tipping" facility.  
Instead, we donate our "tips" to a local charity every month!

### COVID GUIDELINES

Masks are required  
All guests must be over the age of 21  
Please follow social distancing guidelines

THANK YOU!

*"Lynfriend" to "Lynfamily"*

	WINE TYPE	WINEMAKER'S SELECTION	MEMBER'S CHOICE	SHIPPING OR PICK-UP
New Release Club \$19-\$20 / month	RED & WHITE VARIETALS	✓		YOUR CHOICE
Red Club \$20 / month	RED VARIETALS	✓		YOUR CHOICE
White Club \$19 / month	WHITE VARIETALS	✓	✓	YOUR CHOICE
Dessert & Sparkling Club \$20 / month	ICE, PORT & SPARKLING		✓	PICK-UP ONLY
2Club Select \$40 / month	RED or WHITE VARIETALS	✓		YOUR CHOICE

## Sign Up Today!

- ✓ 10% off all wine purchases (20% off a case)
- ✓ Exclusive events & sales
- ✓ Discounts on tastings & featured products
- ✓ Lynfred Loyalty points for all purchases

## Online Ordering

[www.lynfredwinery.com](http://www.lynfredwinery.com)

Order to have wine shipped or order to pick up later at the winery!

## Our History

Lynfred Winery is the oldest and largest, continuously-operating, family winery in Illinois, producing over 70 varietals and 30,000 cases of fine wine per year. Since 1979 Lynfred Winery has offered guests the finest vintages, gourmet cuisine and luxurious lodging. Lynfred is one of Chicago's most unique attractions.

Lynfred Winery has a magical presence and anyone that drives into its cobblestone drive begins to feel it. The nostalgic-like atmosphere is something that all can appreciate and is adored by tourists, neighbors, and wine lovers. Experience Lynfred wines and live the Lynfred life.

Lynfred wines are created by Chilean-born winemakers Andres Basso and Rodrigo Gonzalez. As an urban winery, our winemakers source the best fruit from vineyards in Washington, California, Illinois, Michigan and Chile. Lynfred believes in gentle processing and minimal handling and procedures. Ultimately, the best fruit, cared for under the best conditions in the cellar transforms into a supreme delight when processed, aged and blended in their signature style and is unique to the Midwest. No other winery in the region can boast the variety of wines made in-house that Lynfred offers under Andres' and Rodrigo's tutelage.

## Noshes

Cheese & Grapes.....\$6  
Cheese, Grapes & Sausage.....\$6

## Freshly Baked Bread\*

Fred's Red Cheddar.....\$6  
French Baguette.....\$3  
Garlic Parmesan Sourdough.....\$4  
Cracked Black Pepper Parmesan.....\$7  
Strawberry Pecan.....\$5  
Vienna.....\$3

\* Available Friday-Sunday

PLEASE BE ADVISED THAT FOOD PREPARED IN THIS FACILITY  
MAY CONTAIN OR COME INTO CONTACT WITH THESE INGREDIENTS:  
MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH & SHELLFISH