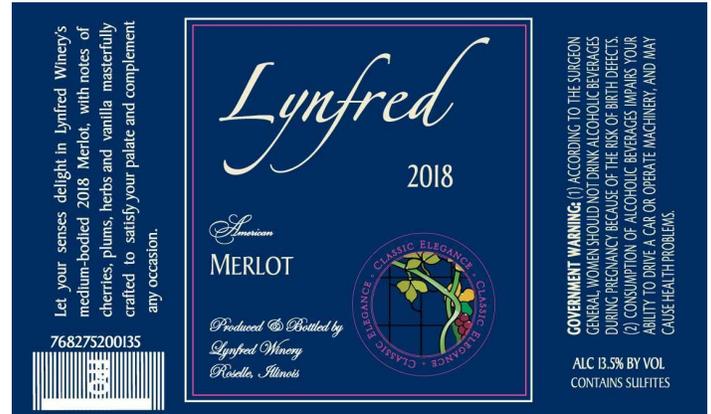


# Lynfred Winery

Roselle  
Wheaton  
Naperville  
Wheeling



## Red Wine of the Month

**Blend:** 100% Merlot

**Grower/Vineyard:**

Borra Vineyards, Lodi, CA

*June Price: \$25.25*

Wine Club Members Are Charged \$21.40

### Winemaker's Tasting Notes

**Color:** garnet

**Aroma:** vanilla, cherries, oak, chocolate, brown sugar, herbs, white pepper

**Palate:** mocha coffee beans, cedar, plums, dark chocolate, dusty-earth notes

**Body:** full

**Finish:** fine-grained tannins, cedary, complex

**Foods:** pastas with aged cheese, roasted peppers, risotto, charcuterie, grilled chicken, mushrooms

**Cheeses:** Camembert, Cheddar, Gorgonzola, Parmesan

**Brix:** 23.5°

**Aging:** American & French oak, 24 months

**Aging Potential** 2-3 years

**Serving Temperature:** 65°

**Alcohol:** 13.5%

**Residual Sugar:** 0.4%

**Ph:** 3.73

**Total Acidity:** 5.10 g/L

**Cases bottled:** 602 cases

### Release Details:

May 1, 2021

May Club Price: \$20.00

## Grape to Know

Merlot is one of the world's most popular red wines, ranging from worldwide famed regions like Bordeaux and Napa Valley, as well as up and coming appellations in Chile, Australia, and South Africa. Here in the USA, Lodi in California has become an interesting growing area for Merlot grapes in terms of both quantity and quality creating wines with remarkable fruity flavors and balanced acidity. Enjoy the elegance and luxurious oak flavor of our 2018 Merlot. Cheers!

## Gourmet Product Special

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

Citrus Grilling Sauce

Dutch Apple Jam

Habanero Honey Mustard

## Breads of the Month

Savory: Cracked Black Pepper Parmesan

Sweet: Strawberry Pecan

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

# Black Forest Ham & Swiss Chard Strata

Lynfred Winery Chef Celeste Pasag



Yield 6 People

2 cups Black Forest Ham, cubed  
1 cup Gruyere cheese, shred  
¼ cup Parmesan cheese, shred  
9 ea whole eggs, whipped, room temperature  
2 cups half and half  
¼ cup Dijon mustard  
2 bu Swiss chard, cleaned and roughly chopped  
¼ cup EVOO  
½ ea onion, diced  
2 ea garlic clove, minced  
2 T parsley, chopped

2 T thyme, chopped  
2 cups sourdough bread, cubed  
Salt and Pepper to taste  
Pinch of nutmeg

Heat a pan with EVOO. Saute onion and garlic until fragrant, 3 – 4 minutes. Add the Swiss chard and cook for an additional 4-5 minutes, adding salt and pepper to taste. Remove from pan and let it come to room temperature. Preheat the oven to 350 degrees. Meanwhile, using a mixing bowl, combine eggs, half

and half, cheese, dijon mustard, nutmeg, parsley, thyme and sourdough bread. Let it sit in the mixture for at least 20 minutes at room temperature. Then add swiss chard and ham, stir well. Prepare a 9x13 baking dish by coating with cooking spray. Place the mixture in the baking dish. Bake in the middle rack of the oven for about 45-50 minute. Remove from the oven and let it sit for about 5 minutes before slicing.

Slice in 6 equal slices and serve with a mixed green salad