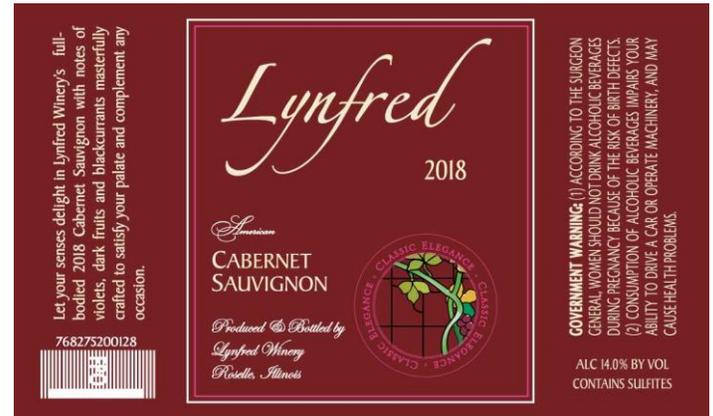


# Lynfred Winery

Roselle  
Wheaton  
Naperville  
Wheeling



## Red Wine of the Month

### Grape to Know

Cabernet Sauvignon is one of the most widely recognized wine grapes in the world. Its popularity among growers is due in large part to its ability to thrive in a variety of climates. The sunny and refreshing Washington weather and characteristic volcanic and stony soil are especially ideal to produce grapes that lead into complex and elegant Cabernet Sauvignon wines. To achieve more finesse in the final blend, we used 20% of Merlot from the same growing area. This also contributed to balance the tannins and gave fruitiness to the wine. This 2018 vintage is one of our favorites Cabernet Sauvignon.

### Gourmet Product Special

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

Lemon Curd  
German Mustard  
Monterey Jack Con Queso

### Breads of the Month

Sweet: Strawberry Pecan

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

**Blend:** 80% Cabernet Sauvignon, 20% Merlot

**Grower/Vineyard:**

Jones Vineyards, Columbia Valley, WA

### Winemaker's Tasting Notes

**Color:** purple

**Aroma:** violets, black currant, blackberry, vanilla, hints of herbs, raspberry

**Palate:** black cherry, oak, vanilla beans, chocolate, cassis

**Body:** full

**Finish:** floral, complex, velvety tannins

**Foods:** grilled red meats, beef short ribs, Italian beef, roasted peppers, black pepper

**Cheeses:** Camembert, Brie, aged Cheddar & Gouda

**Brix:** 24.5°

**Aging:** American oak, 24 months

**Aging Potential:** 2-3 years

**Serving Temperature:** 65°

**Alcohol:** 14.2%

**Residual Sugar:** 0.4%

**Ph:** 3.78

**Total Acidity:** 5.85 g/L

**Cases bottled:** 703 cases

### Release Details:

June 1, 2021

June Club Price: \$20.00

July Price: \$25.25

Wine Club Members Are Charged \$21.40

# Beef Skewers w/ Dukkah & Tahini

Lynfred Winery Chef Celeste Pasag



Yield 4

- 2 lbs chuck roast, ½ inch cubed
- 1 Tbsp harissa paste
- ¼ cup EVOO
- ½ ea lemon juiced
- 1 Tbsp dukkah spice
- 1 cup Greek yoghurt
- ½ cup tahini
- 1 tsp ground cumin
- ¼ bu cilantro, roughly chopped
- 2 Tbsp. fresh mint, finely chopped
- ½ ea lemon zest
- Salt and pepper
- 2 Tbsp Dukkah spice, garnish

For the Sauce:

Combine yoghurt, tahini, cumin, cilantro, mint and lemon zest. Add salt and pepper to taste and mix well. Refrigerate.

Combine EVOO, harissa paste, lemon juice together and pour over the beef and marinate for 2 hours.

When ready, thread 2 – 3 pcs of beef into bamboo skewers soaked in water. Repeat for the remaining beef. Preheat grill to medium/high heat. Spray grill with non-stick spray. Place skewers on grill and cook for 3-4 minutes in each side for medium rare or to your desired temperature. Place in desired serving dish and drizzle tahini yoghurt sauce. Sprinkle dukkah spice on top.