

# 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

## Chenin Blanc 2016

*100% Chenin Blanc*

GROWN: Clarksburg, CA

RESIDUAL SUGAR: 0.1%

IMPRESSIONS: citrus peel, minerality, pears

PALATE: grapefruit, lime zest, lemon sorbet

## Pinot Grigio 2019

*100% Pinot Grigio*

GROWN: Columbia Valley, WA

RESIDUAL SUGAR: 0.2%

IMPRESSIONS: white peach, orange blossom, lemon juice

PALATE: yellow apple, pear, minerality

## Gewurztraminer 2020

*100% Gewurztraminer*

GROWN: Finger Lakes, NY

RESIDUAL SUGAR: 1.0%

IMPRESSIONS: fresh ginger, cantaloupe, pear blossoms

PALATE: lychee, green apple, citrus

## Pinot Noir 2016

*100% Pinot Noir*

GROWN: Hughson, CA

RESIDUAL SUGAR: 0.5%

IMPRESSIONS: dried strawberry, caramel, herbs

PALATE: tart cherry, oolong tea, plum juice

## Petit Verdot 2017

*100% Petit Verdot*

GROWN: Clarksburg, CA

RESIDUAL SUGAR: 0.5%

IMPRESSIONS: tobacco, French vanilla, lilac, sage

PALATE: blueberry, hazelnuts, mocha coffee

## Assemblage 2018

*66% Syrah, 34% Merlot*

GROWN: Lodi, CA

RESIDUAL SUGAR: 0.5%

IMPRESSIONS: cocoa, black pepper, cedar

PALATE: sweet vanilla, chocolate, dried cherries

## Sangria Blanc

*53% Muscat 46% Passionfruit-Pear*

RESIDUAL SUGAR: 9%

IMPRESSIONS: tropical, orange, ginger

PALATE: mango syrup, peach, passionfruit

## Sangria Rouge

*58% Red Blend 42% Berry Blend*

RESIDUAL SUGAR: 9%

IMPRESSIONS: maraschino cherry, raspberry, lemonade

PALATE: strawberries, cranberry juice, orange peel

## Raspberry

*100% Raspberries*

RESIDUAL SUGAR: 8.5%

IMPRESSIONS: fresh raspberries, wild flowers, sweet herbs

PALATE: raspberry compote, peppermint, 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 no longer required for entry.  
However, for your safety, they are encouraged if you have not been vaccinated.

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
- Corsica,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,\$7
- Blueberry Streusel.....\$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