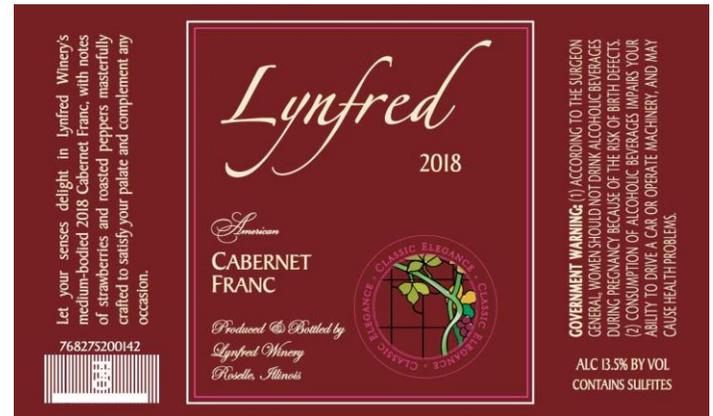


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling



Red Wine of the Month

Blend: 100% Cabernet Franc

Grower/Vineyard:
Heringer Vineyards, Clarksburg, CA

Winemaker's Tasting Notes

Color: garnet

Aroma: plum jam, strawberry, caramel, cedar, roasted red peppers, sweet spices

Palate: red plum, bell peppers, herbs, dark chocolate

Body: full

Finish: spicy, smooth, peppery

Foods: pasta with pesto sauce, roasted chicken, herb-crusted rack of lamb, curry, stuffed peppers

Cheeses: Pepper Jack, Brie, Camembert, Gorgonzola, Gouda, Parmesan

Brix: 24°

Aging: American & French oak, 24 months

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 14.1%

Residual Sugar: 0.4%

Ph: 3.94

Total Acidity: 5.20 g/L

Cases bottled: 602 cases

Release Details:

July 1, 2021

July Club Price: \$20.00

August Price: \$25.25

Wine Club Members Are Charged \$21.40

Grape to Know

This spicy variety is a parent to Cabernet Sauvignon. The crossing occurred sometime during the middle 1600's in Bordeaux, France. Cabernet Franc is well recognized by its bell pepper and herbal aromas and flavors. This savory and food friendly wine is made from 100% Cabernet Franc, grown in Clarksburg, California.

Gourmet Product Special

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

Meyer Lemon Preserves
Monterey Jack Con Queso
Robust Ribeye Marinade



www.lynfredwinery.com

Pesto Trapanese

Recipe by Lynfred Brand Ambassador, Laura Lorenz



(Pesto)

- 1 cup cherry or grape tomatoes (San Marzano are preferred but regular can be substituted)
- ½ cup sun dried tomatoes packed in oil (San Marzano is preferred but regular can be substituted)
- 1 cup Marcona almonds, roasted and salted
- ¼ cup fresh mint leaves
- 3 cups (packed) fresh basil leaves
- 1 medium clove of garlic, peeled
- 1 teaspoon of sugar (can omit if using all San Marzano tomatoes)
- ½ + ⅓ cups extra virgin olive oil
- Salt to taste

(Crostini)

- Crusty French baguette, cut into ½ inch slices
- 3-4 tablespoons olive oil
- (Cheese Blend)
- 2 cup whole milk ricotta
- 1 cup mascarpone cheese

(Garnish)

- 1 cup fresh Italian parsley, chopped

Add all the pesto ingredients except the olive oil and the salt to the bowl of a food processor. Blend on high while drizzling in the extra virgin olive oil. Once pesto is blended to desired consistency, taste and add salt if needed. In a separate bowl mix both cheeses until completely combined. Place the pesto and the cheese in the refrigerator while preparing the crostini.

To make the crostini, preheat the oven to 400 degrees. Lay bread slices on a lined cookie sheet, brush each slice lightly with oil (this will take roughly 3-4 tablespoons of olive oil).

Bake for 5-8 minutes or until lightly browned.

To assemble; let the crostini cool slightly, then spread a good amount of cheese mixture on top (roughly 1 tablespoon), next, dollop with about ½ tablespoon of pesto, and then sprinkle with parsley.

Enjoy! Check our website for more tips from Laura on this recipe!