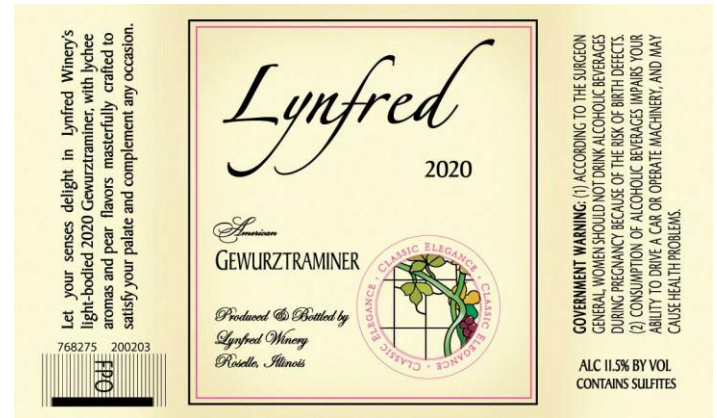


# Lynfred Winery

Roselle  
Wheaton  
Naperville  
Wheeling



**Blend:** 100% Gewurztraminer

**Grower/Vineyard:**  
Walker's Vineyards, Finger Lakes, NY

## Winemaker's Tasting Notes

**Color:** pale straw

**Aroma:** green apple, ginger, lychee, blossoms, cantaloupe

**Palate:** lemon, pear juice, lychee

**Body:** light

**Finish:** clean, vibrant, refreshing

**Foods:** chicken, shrimp & crab, artichokes, grilled veggies,  
apple strudel, appetizers, hot wings

**Cheeses:** stinky cheeses, Stilton, aged Gouda

**Brix:** 21°

**Aging:** stainless steel

**Aging Potential:** 1-2 years

**Serving Temperature:** 55°

**Alcohol:** 12.5%

**Residual Sugar:** 1.0%

**Ph:** 3.26

**Total Acidity:** 6.30 g/L

**Cases bottled:** 225 cases

## Release Details:

July 1, 2021

July Club Price: \$19.00

August Price: \$22.25

Wine Club Members Are Charged \$20.33

## White Wine of the Month

*Grape to Know*

(guh-vertz-trah-mean-er)

Gewurztraminer is a variety that like a magic mirror, reflects the nature of its terroir, its soil, and its climate of origin. The beautiful area of the Finger Lakes produces grapes with low pH, rich minerality, and fruitiness that makes a wine refreshing and complex. Enjoy this vibrant Gewurztraminer over the summer months with shrimp, crab, artichokes, and grilled veggies!

## *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*

# Crab & Shrimp Tacos with Grilled Pineapple & Corn Salsa

Recipe by Lynfred Brand Ambassador, Laura Lorenz



## (Crab and Shrimp Mixture)

- 1 ½ cups chopped, already cooked and deveined, medium shrimp (cut into bite size pieces)
- 8 oz package of imitation crab (chunk style)
- 4 tablespoons Mexican style mayonnaise (regular mayonnaise can be substituted)
- 1 medium lime, juiced
- ¼ teaspoon of salt

## (Salsa)

- 1-2 jalapenos, seeded and chopped
- 3 Roma tomatoes, seeded and diced
- 3 tablespoons red onion, minced
- 2 ears grilled corn (cut off cob)
- 1 ½ cups grilled pineapple, chopped
- ½ cup cilantro, chopped
- ¼ - ½ teaspoon kosher salt

## (Extras)

- Flour tortillas, blackened
- Sliced avocado & hot sauce

## Directions

Place crab and shrimp in a large bowl. In a separate bowl whisk together the mayonnaise, lime juice, and ¼ teaspoon of kosher salt. Pour mayonnaise mixture over the crab and shrimp and gently toss until combined. Place seafood mixture in the fridge for a minimum of 1 hour. Next, mix all the salsa ingredients together in a large bowl, taste for salt level and set aside. Then, blacken the tortillas on the grill, or stove top. Take seafood out of the fridge and stir. To assemble the tacos; place the seafood mixture on the tortilla, top with a slice of avocado, the salsa, and optional hot sauce.

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