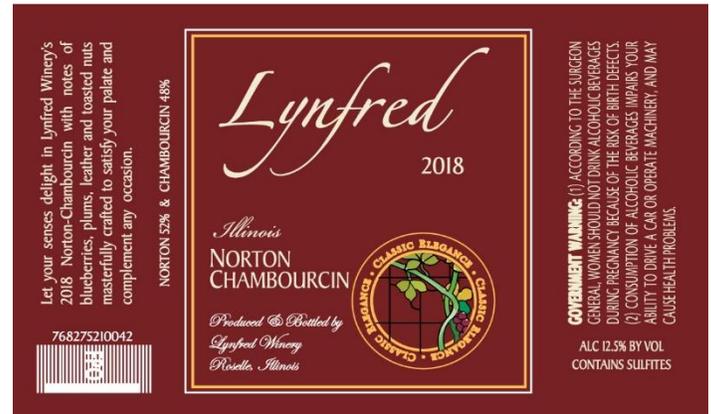


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling



Blend: 52% Norton, 48% Chambourcin

Grower/Vineyard:

Correll Vineyards, Newton, IL

Winemaker's Tasting Notes

Color: deep garnet

Aroma: cloves, menthol, cedar, black currant

Palate: tart cherry, dried plum, earthy, blackberry, violets, sweet baking spices

Body: full

Finish: inviting, acidic, refreshing

Foods: smoked meats, short ribs, sausages, barbecued chicken, chimichurri sauce, cream cheese stuffed peppers

Cheeses: cream cheese, Monterey Jack, Gouda, pepper jack

Brix: 23°

Aging: 24 months American oak

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 13.4%

Residual Sugar: 0.7%

Ph: 3.77

Total Acidity: 6.30 g/L

Cases bottled: 502 cases

Release Details:

September 2021

September Club Price: \$20.00

October Price: \$25.25

Wine Club Members Are Charged \$21.40

Red Wine of the Month

Grape to Know

Norton is among only a few grapes native to North America. Norton is also a common grape grown here in the Midwest due to its ability to adapt to a variety of weather conditions, its durability, and its resistance to disease.

Chambourcin, a French-American hybrid variety, is winter hardy and typically produces wines that are rich in color and juice acidity on the palate, but lighter in body and less robust than the average red varieties. Blending both 'Illinoisan' varieties and adding the finesse of a long aging in American oak barrels, we were able to highlight the unique characteristics of the Midwest wine grape growing region.

Gourmet Product Special

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

Buffalo Hot Wing Sauce

Peach Preserves

Lemon Peppercorn Dressing



www.lynfredwinery.com

Short Rib Ragù

Recipe by Lynfred Brand Ambassador, Laura Lorenz



Ingredients

4-5 lbs. short ribs (bone in or boneless)*
1 tablespoon olive oil
1 large, yellow, or sweet onion, chopped
2 medium-large carrots, peeled and finely chopped
2 ribs of celery, finely chopped
6 large cloves of garlic, minced
1.5 cups dry red wine*
1 (6oz) can tomato paste
2 (28oz) cans San Marzano crushed tomatoes
4 pieces thick cut bacon, chopped
¼ cup beef broth
1 tablespoon Italian seasoning
1 tablespoon chopped sundried tomatoes in oil
½ teaspoon crushed red pepper flake
½ teaspoon dried thyme
½ teaspoon dried rosemary
Parmesan rind (optional but recommended)
Kosher salt and fresh ground black pepper
Pasta of choice (pappardelle, rigatoni, or tagliatelle is recommended)
Fresh Italian parsley, chopped
Fresh Parmesan, burrata, or ricotta for topping (optional but recommended)
Crusty bread to soak up the sauce

Directions

Preheat the oven to 325 degrees.

In a large Dutch oven, cook bacon until crisp. While the bacon is cooking, salt and pepper the short ribs on all sides. Remove the bacon from the pan, leaving the grease inside the pan. Turn heat to high, add short ribs; being careful not to crowd the pan (work in batches). Sear the short ribs 2-3 minutes per side. Once they are done browning, remove from the pan and set on a plate. Turn heat down to medium, then add the olive oil, onions, celery, and carrots, sauté for 5-6 minutes, stirring frequently. Once the vegetables start to soften (about 5-6 minutes), turn the heat to low and add the garlic, dried herbs, and tomato paste, stirring well for 30 seconds (this helps wake up those dried herbs). Next, pour in the wine, scraping the bottom of the pan to deglaze and get all those yummy bits off the bottom. Now, add in the crushed tomatoes, bacon, beef broth, sun dried tomatoes, and parmesan rind; stir well. Then add in the seared short ribs, and juice from the plate. Turn off heat, cover, and place in the oven for 3-3.5 hours.

*Check the short ribs at the 3-hour mark, they should be tender (falling off the bone a little if they are bone in); if they aren't tender, bake another 30 minutes. When the short ribs are tender, remove from the oven. Next, pull the ribs out of the sauce and into a bowl, shred with a fork; and then add them back into the sauce.

To serve, cook the pasta till al dente. I like to toss my pasta in with some sauce after cooking and then top with even more of the ragù on the plate. Sprinkle with parsley, top with desired cheese, and serve with crusty bread to soak up all the sauce on the plate.