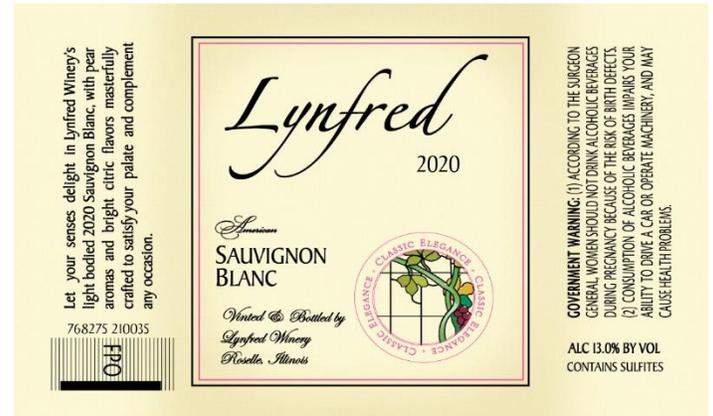


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling



White Wine of the Month

Grape to Know

The Columbia Valley is home of the most prestigious wineries in Washington state. The valley benefits from a natural rain shadow from the Cascade Mountains, which limits precipitation. It is located at 46 to 47 degrees latitude (the same as Bordeaux and Burgundy), with two hours more of sunlight than California. These long hot days in summer, followed by cool nights, ensure a long growing season, and peak phenol and flavor balance in the grapes grown there. Lynfred's 2020 vintage Sauvignon Blanc is made from 100% Ancient Lakes AVA of Columbia Valley grapes.

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

Blend: 100% Sauvignon Blanc

Grower/Vineyard:

Columbia Valley, Jones Vineyards, WA

Winemaker's Tasting Notes

Color: pale straw

Aroma: roses, apple, green grass, peach, citric blossoms

Palate: lemon, lime, herbs, green apple

Body: light

Finish: clean, crisp, refreshing

Foods: white fish, chicken, shellfish

Cheeses: creamy goat cheese, brick, Cheddar, Gouda, Havarti, Monterey Jack, Muenster, Parmesan, and Swiss

Brix: 23°

Aging: Stainless Steel

Aging Potential 1-2 years

Serving Temperature: 55°

Alcohol: 13.4%

Residual Sugar: 0.2%

Ph: 2.76

Total Acidity: 7.20 g/L

Cases bottled: 214 cases

Release Details:

September 2021

September Club Price: \$19.00

October Price: \$22.25

Wine Club Members Are Charged \$20.38

Fried Goat Cheese Salad

Recipe by Lynfred Brand Ambassador, Laura Lorenz



Makes 2 dinner salads. Visit the Wine Club page on our website to find this recipe with more tips!

Ingredients

4-5 cups mixed salad greens
1 cup walnuts, halved (optional)-divided between 2 salads
2 (4 oz) goat cheese logs (herbed or plain)
¾ cup panko breadcrumbs
½ teaspoon Italian seasoning
3.5 tablespoons champagne vinegar
½ cup extra olive oil +2 tablespoons
1 tablespoon butter
1 garlic clove, grated or pressed
1 egg yolk (room temperature)-for dressing
1 egg, whisked-for coating
½ teaspoon Dijon mustard
Pinch of sugar
Salt and pepper
Crusty bread to soak up any leftover dressing

Directions

Slice the goat cheese into ½ inch rounds (you will get about 5-6 slices per log) *. Mix the panko and Italian seasoning in a bowl. Then dip each cheese slice into the whisked egg and then into the panko mixture to coat evenly; being careful not to break apart the cheese. Once each round is coated, place on a plate or tray and freeze for 20 minutes. While the cheese is chilling, make the dressing. In a large stainless steel or glass bowl whisk together ½ cup extra virgin olive oil, champagne vinegar, garlic, Dijon, and sugar. Once completely combined, add the egg yolk, whisk vigorously until smooth*. Taste the dressing and salt and pepper to your liking. Set dressing aside. Once the cheese has chilled for 20 minutes, heat 2 tablespoons of olive oil and the butter in a sauté pan over high heat just under smoking. Remove cheese from freezer and add to pan (working in small batches 2 at a time). Cook the goat cheese rounds quickly until browned on each side but not yet melted on the inside (this happens very fast). Once browned, set on a paper towel to soak up any additional oil.

To assemble the salad, toss the greens and dressing together (dress to your liking), place on a serving plate, top with desired number of walnuts, and goat cheese rounds, and serve with crusty bread and additional dressing on the side.