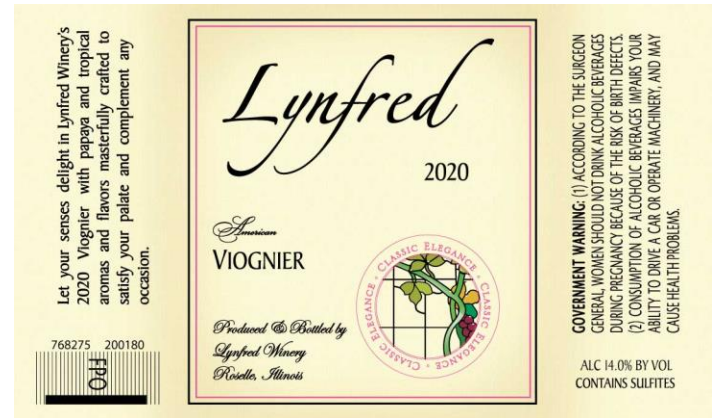


# Lynfred Winery

Roselle  
Wheaton  
Naperville  
Wheeling



## White Wine of the Month

### Grape to Know

Viognier is a traditional and powerful white grape grown in the Languedoc-Roussillon and Rhone Valley of France, often used in famous blends with Marsanne and Roussanne.

Viognier is also grown in other countries like Australia and the United States. In the United States, California is home to the production of gorgeous Viognier wines with the classic perfumed character that they exhibit in the French cradle, but usually takes on a more tropical dimension. With grapes grown in the warm area of Ripon, California, we produced this Viognier with bold tropical flavors, and a full-bodied and silky texture. Enjoy our 100% Viognier with spicy curries, seafood, or Brie and Chevre cheeses.

### Gourmet Product Special

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

Pumpkin Butter

Corn Salsa

Sun-dried Tomato Marinade



[www.lynfredwinery.com](http://www.lynfredwinery.com)

**Blend:** 100% Viognier

**Grower/Vineyard:**

Colavita Vineyards, Ripon, CA

### Winemaker's Tasting Notes

**Color:** yellow with golden hues

**Aroma:** papaya, mango, honeysuckle, orange blossoms

**Palate:** tropical fruits, honey, peach, citrus

**Body:** full

**Finish:** smooth, round, tropical

**Foods:** spicy curries, chicken with creamy sauces, seared scallops, grilled lobster

**Cheeses:** Brie, Chevre, Camembert, Feta

**Brix:** 24°

**Aging:** Stainless Steel

**Aging Potential:** 1-2 years

**Serving Temperature:** 55°

**Alcohol:** 14%

**Residual Sugar:** 0.4%

**Ph:** 3.95

**Total Acidity:** 6.15 g/L

**Cases bottled:** 302 cases

### Release Details:

October 2021

October Club Price: \$19.00

November Price: \$22.75

Wine Club Members Are Charged \$20.38

# Curried Chicken Salad Sandwiches

Recipe by Lynfred Brand Ambassador, Laura Lorenz



Makes 4 large sandwiches

## Ingredients

4 cups diced chicken \*  
1 cup prepared mayonnaise (full fat)  
 $\frac{3}{4}$  cup cashews, roughly chopped (roasted and salted)  
 $\frac{1}{2}$  cup dried cranberries (unsweetened)  
1 teaspoon yellow curry powder  
 $\frac{3}{4}$  cup green onions, chopped (green parts only)  
1  $\frac{1}{4}$  cups fuji apple, peeled and chopped  
Salt and pepper to taste  
Bread of choice for the sandwiches (croissants recommended)  
Lettuce of choice for the sandwiches (butter lettuce recommended)

## Directions

Whisk the mayonnaise and curry powder together in a large bowl; then fold in the remaining ingredients. Next, salt and pepper to taste. Refrigerate the chicken salad (before assembling the sandwiches) for at least 30 minutes to let all the flavors meld together. Enjoy!

\*You may use boiled chicken, or my favorite shortcut...rotisserie chicken! Just skin the chicken, then shred and chop into bite size pieces.