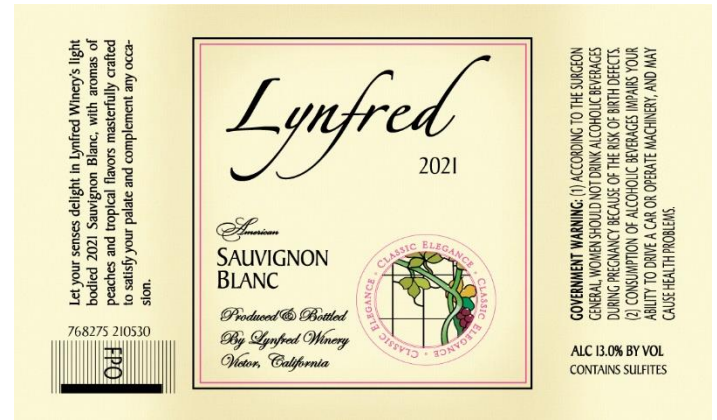


# Lynfred Winery

Roselle  
Wheaton  
Naperville  
Wheeling



## White Wine of the Month

**Blend:** 100% Sauvignon Blanc

**Grower/Vineyard:**  
Lodi, CA

### Winemaker's Tasting Notes

**Color:** pale straw

**Aroma:** lemon, lime, hints of peach, pear

**Palate:** citrus, peach, herbs, green apple, mineral

**Body:** light

**Finish:** crisp and refreshing

**Foods:** salads, white fish, ceviche, lettuce wraps

**Cheeses:** chevre, brick, Cheddar, Gouda, Havarti, Monterey Jack, Muenster, Parmesan, and Swiss

**Brix:** 21.5°

**Aging:** stainless steel

**Aging Potential:** drink now

**Serving Temperature:** 55°

**Alcohol:** 12.2%

**Residual Sugar:** 0.2%

**Ph:** 3.31

**Total Acidity:** 6.15 g/L

**Cases bottled:** 223 cases

### Release Details:

January 2022

January Club Price: \$19.00

February Price: \$22.75

Wine Club Members Are Charged: \$20.38

### *Grape to Know*

Lodi wine country is located between the San Francisco Bay and the Sierra Nevada Mountains, with more than 100,000 acres of vineyards, is well-known as the treasure trove of old vine Zinfandel. Besides Zinfandel, you will find many other wine grapes. One of the recent additions to the repertory of white wine grapes in Lodi, California is Sauvignon Blanc. This wine is an expression of a 'new world' white wine, with aromas of lemons, limes, and hints of peaches with a touch of citrus and bright minerality. Enjoy this refreshing Sauvignon Blanc with clam linguine paired with an arugula salad with shaved Parmesan and lemon vinaigrette!

### *Gourmet Product Special*

We are restocking after the holidays.  
Our Gourmet Product Special will return in March!

**Breads Available Every Fri-Sun**

SAVORY: Stromboli

SWEET: Orange Ricotta Cardamom



# Linguine & Clams



Recipe by Lynfred Brand Ambassador, Laura Lorenz

Serves: 4-6

## Ingredients

1lb linguine

2lbs clams, cleaned (manila or littleneck)-fresh or frozen in the shells\*

1/3 cup finely diced shallots

5-6 large garlic cloves, minced

1c dry white wine\*

1/4 -1/2 teaspoon red pepper flake

4 tablespoons butter

6 tablespoons extra virgin olive oil

1 tablespoon lemon juice\*

1 teaspoon lemon zest

1/2 cup Italian parsley, chopped (divided)

1/2 -1 teaspoon kosher salt, plus more for salting pasta water

Chives (garnish, optional)

Crushed croutons (topping, optional) \*

## Directions

Boil water for pasta. In a separate large sauté pan melt butter and olive oil over medium-low heat. Once melted add the shallots and garlic and cook for 2-3 minutes, stirring constantly so the garlic does not burn. While the garlic and shallots are cooking; salt the boiling pasta water and add the pasta (cook 2 minutes shy of al dente). After the shallots and

garlic are soft, add in the wine, red pepper flake and 1/2 teaspoon of salt and bring to a simmer. Simmer for 1 minute then add clams, cover, and cook for 6-8 minutes (fresh) or 4-5 minutes (frozen). While the clams are cooking the pasta should almost be done (2 minutes shy of al dente), save 1/2 cup of the pasta cooking water in a measuring cup; drain the pasta and set aside. Check the clams, they should all be open, if any are still closed after desired cooking time then discard the closed clams. Remove the clams from the sauce and set aside (this makes it easier to toss the pasta with the sauce). Add the pasta to the wine sauce and toss over medium-high heat for 2-3 minutes. Continually toss the pasta in the sauce, adding a few tablespoons of pasta water at a time\* (you may not use the entire 1/2 cup of pasta water); the pasta will finish cooking in the sauce and the liquid will start to become one with the pasta. Once the pasta is cooked and the sauce is creamy, taste for salt, add more if needed; then toss in 1/4 cup of parsley, lemon zest and the lemon juice, stirring well. Pour pasta into a serving dish, top with the clams, the rest of the parsley, crushed croutons, and chives.

*\*Check out this recipe on our website for more tips!*

*www.lynfredwinery.com*