

Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling



Red Wine of the Month

Blend: 100% Tannat

Grower/Vineyard:
Clarksburg, CA, Heringer Vineyards

Winemaker's Tasting Notes

Color: deep purple

Aroma: blackberry, dried plums, violets

Palate: ripe, smooth tannins, spicy, cedar, raisin

Body: full

Finish: rich, long, lingering, complex

Foods: cassoulet, navy beans, Ribeye, lamb, barbecue,
grilled rich meats, roasted vegetables

Cheeses: Roquefort, Manchego, Parmesan

Brix: 24°

Aging: American oak, 24 mo.

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 13.6%

Residual Sugar: 0.4%

Ph: 3.63

Total Acidity: 6.0 g/L

Cases bottled: 575 cases

Release Details:

January 2022

January Club Price: \$20.00

February Price: \$25.75

Wine Club Members Are Charged: \$21.40

Grape to Know

After 24 months of aging in American oak barrels, our 2018 Tannat developed rich structure and outstanding flavors. This French variety has made quite an impression in the wine world, notably Uruguay, Argentina, and the United States. Complex and full bodied, this Tannat 2018, produced with grapes grown in Clarksburg, California, will be a perfect accompaniment to rich and hearty dishes. Enjoy!

Gourmet Product Special

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

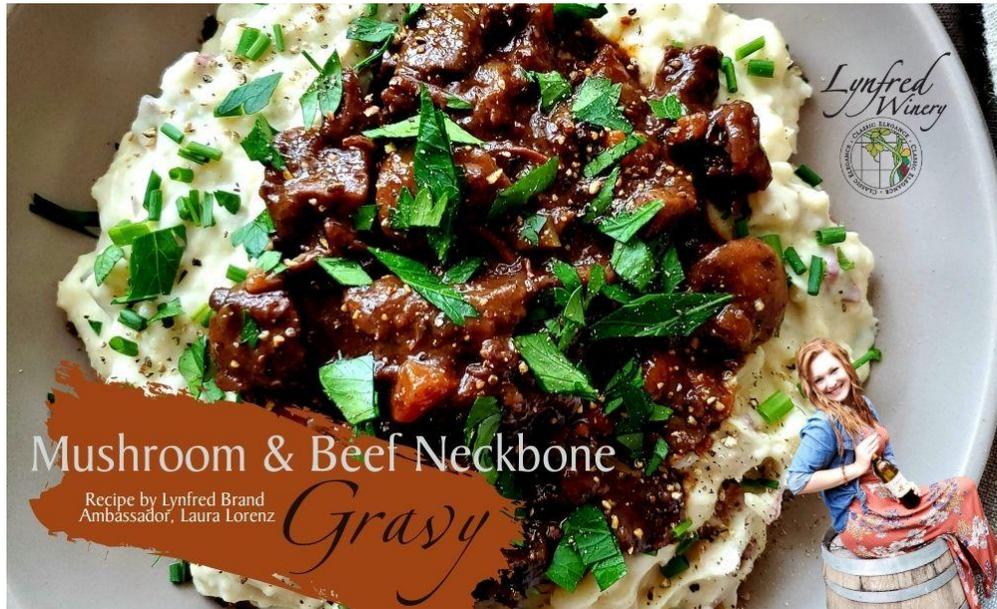
Breads Available Every Fri-Sun

SAVORY: Stromboli

SWEET: Orange Ricotta Cardamom



Mushroom & Beef Neckbone Gravy



Recipe by Lynfred Brand Ambassador, Laura Lorenz
Serves: 4-6

Ingredients

4lbs beef neckbones (bone-in)
2 large carrots, peeled and diced small
1 large sweet onion, chopped
1 celery stalk, diced small
16oz white button mushrooms, quartered
3 large garlic cloves, minced
2 cups dry red wine* (+an additional ¼ cup for the slurry)
2 tablespoons tomato paste
2 bay leaves
3 large sprigs of fresh rosemary
3 sprigs of fresh thyme
1 teaspoon of beef base mixed with 1 cup of hot water*
1 cup water
4 tablespoons of a neutral oil with a high smoke point (I used vegetable oil)
2 tablespoons cornstarch
½ tablespoon flour
1 teaspoon kosher salt + more to taste
1 teaspoon fresh cracked black pepper, plus more to taste
⅛ -¼ teaspoon ground allspice*
Mashed potatoes or gnocchi for serving the gravy on
Fresh Italian parsley for garnish

Directions

Preheat the oven to 325 degrees.

Let beef bones sit at room temperature for 30 minutes before cooking. Coat the beef bones in 1 teaspoon of salt, 1 teaspoon of pepper, and the flour (I do this in a large stainless-steel bowl). In a large Dutch oven heat 3 tablespoons of oil over high heat. Working in batches, add the beef bones to the Dutch oven and brown on all

sides (about 2 minutes per side) * (depending on your stove, you may need to adjust heat to medium-high). Once all the meat is browned, turn heat to medium-low and add an additional tablespoon of oil. Then add the celery, carrots, and onion to the pan: cook for 5-6 minutes or until softened (make sure to constantly stir so they do not burn). Next add the tomato paste and garlic, stirring constantly for 1 minute. Then deglaze the pan with 2 cups of red wine, scrape the bottom of the pan to get all the "fond" off the bottom (those delicious brown bits that hold all the flavor).

Next add your "beef broth mixture" (the hot water with the beef base) plus the additional 1 cup of water, rosemary, thyme, bay leaves, browned neck bones, and the mushrooms. Bring the mixture to a simmer, cover, and place in the oven for 3-3.5 hours. After 3-3.5 hours the meat should be falling off the bone (and your house will smell amazing). Make your slurry to thicken the gravy by whisking ¼ cup of wine with 2 tablespoons of cornstarch. Next, remove the pan from the oven and take the neck bones out of the gravy and set aside (this is also the perfect time to remove any stems from the herbs and the bay leaves). To the gravy add in your slurry and the allspice, stirring well. Bring to a simmer on the stove top over medium-low heat and cook for 20 minutes. While your mixture is simmering, pull the meat from the bones with a fork and add the meat back into the gravy; salt and pepper to taste. Let sit for 15 minutes before serving.

My favorite way to serve this is over my thick and creamy mashed red potatoes. Here is how I make them: Boil skin on red potatoes; then mash with butter, heavy cream, shallot, and chive Boursin cheese, salt and pepper and fresh chives. They are to die for with this gravy. To serve, add a scoop of potatoes, then top with gravy, fresh parsley, and cracked black pepper.

Check out this recipe on our website for more tips!