

# Wine Flights & Glasses



**Glass or Flight:** 9oz Pour or 3, 3oz. Pours for \$15 (*\$10 MEMBERS*)

**Charcuterie Boxes:** Cheese: \$18.00 (*\$15.00 MEMBERS*)

Meat & Cheese: \$21.00 (*\$18.00 MEMBERS*)

**Bottled Water:** \$1 **Cheese Flights:** \$12 **Coleen's Breadsticks:** \$7.50

**LAST GLASS SERVED AT 6:15 PM (3:15 on Monday)**

## Sauvignon Blanc 2021

*100% Sauvignon Blanc*

GROWN: Lodi, CA

RESIDUAL SUGAR: 0.2%

IMPRESSIONS: lemon, lime, peach, pear

PALATE: peach, green apple, mineral

## Vermentino 2015

*100% Vermentino*

GROWN: Lodi, CA

RESIDUAL SUGAR: 0.1%

IMPRESSIONS: green apple, lime, lychee

PALATE: lemon zest, peach, minerals

## Muscat 2015

*50% Muscat Canelli  
50% Muscat Alexandria*

GROWN: Lodi, CA

RESIDUAL SUGAR: 1.0%

IMPRESSIONS: orange blossoms, apricots, pears, lychee

PALATE: floral, crisp acidity, balanced sweetness

## Barbera 2018

*85% Barbera  
15% Merlot*

GROWN: Clarksburg, CA  
Lodi, CA

RESIDUAL SUGAR: 0.7%

IMPRESSIONS: raspberry, raisin, sage, vanilla

PALATE: plum, cherry, herbs, violet

## Zinfandel 2018

*100% Zinfandel  
(old vines)*

GROWN: Lodi, CA

RESIDUAL SUGAR: 0.5%

IMPRESSIONS: raisins, dried plums, vanilla, cherry

PALATE: plum syrup, dried blueberry, vanilla, violets

## Petite Sirah 2017

*100% Petite Sirah*

GROWN: Clarksburg, CA

RESIDUAL SUGAR: 0.4%

IMPRESSIONS: dark cherry, vanilla, oak, black pepper

PALATE: coffee beans, blueberry, black tea, dark chocolate

## Peach

*100% Red Haven Peaches*

RESIDUAL SUGAR: 7.5%

IMPRESSIONS: canned peaches, pear, mango

PALATE: peach, caramel, nectarine syrup

## Strawberry

*100% Strawberries*

RESIDUAL SUGAR: 9.0%

IMPRESSIONS: strawberry, cranberry, apple

PALATE: strawberry, cherry syrup, red apple

## Christmas White

*67% White Wine Blend, 33% Pear Wine*

RESIDUAL SUGAR: 8%

IMPRESSIONS: cinnamon, cardamom, ground clove

PALATE: pear juice, cinnamon, orange

## Christmas Red

*67% Red Wine Blend, 33% Fruit Wine Blend*





RESIDUAL SUGAR: 8%

IMPRESSIONS: cinnamon, plum, cranberry, orange

PALATE: cloves, cinnamon, cocoa

# Welcome to



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## Hours & Policies

We are open 10am to 7pm, Tuesday-Sunday  
10am to 4pm, Monday

We are a "no tipping" facility.

Instead, we donate our "tips" to a local charity every month!

### COVID GUIDELINES

Masks are required for entry.

THANK YOU!

*"Lynfriend" to "Lynfamily"*

	WINE TYPE	WINEMAKER'S SELECTION	MEMBER'S CHOICE	SHIPPING OR PICK-UP
New Release Club \$19-\$20 / month	RED & WHITE VARIETALS	✓		YOUR CHOICE
Red Club \$20 / month	RED VARIETALS	✓		YOUR CHOICE
White Club \$19 / month	WHITE VARIETALS	✓	✓	YOUR CHOICE
Dessert & Sparkling Club \$20 / month	ICE, PORT & SPARKLING		✓	PICK-UP ONLY
2Club Select \$40 / month	RED or WHITE VARIETALS	✓		YOUR CHOICE

### Sign Up Today!

- ✓ 10% off all wine purchases (20% off a case)
- ✓ Exclusive events & sales
- ✓ Discounts on tastings & featured products
- ✓ Lynfred Loyalty points for all purchases

## Online Ordering

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

Order to have wine shipped  
or order to pick up later at the winery!

## Our History

Lynfred Winery is the oldest and largest, continuously-operating, family winery in Illinois, producing over 70 varietals and 30,000 cases of fine wine per year. Since 1979 Lynfred Winery has offered guests the finest vintages, gourmet cuisine and luxurious lodging. Lynfred is one of Chicago's most unique attractions.

Lynfred Winery has a magical presence and anyone that drives into its cobblestone drive begins to feel it. The nostalgic-like atmosphere is something that all can appreciate and is adored by tourists, neighbors, and wine lovers. Experience Lynfred wines and live the Lynfred life.

Lynfred wines are created by Chilean-born winemakers Andres Basso and Rodrigo Gonzalez. As an urban winery, our winemakers source the best fruit from vineyards in Washington, California, Illinois, Michigan, and Chile. Lynfred believes in gentle processing and minimal handling and procedures. Ultimately, the best fruit, cared for under the best conditions in the cellar transforms into a supreme delight when processed, aged, and blended in their signature style and is unique to the Midwest. No other winery in the region can boast the variety of wines made in-house that Lynfred offers under Andres' and Rodrigo's tutelage.

## Noshes

Cheese & Grapes.....\$6  
Cheese, Grapes & Sausage.....\$6

## Freshly Baked Bread\*

Fred's Red Cheddar.....\$6  
French Baguette.....\$3  
Garlic Parmesan Sourdough.....\$4  
Stromboli.....\$8  
Orange Ricotta Cardamom.....\$5  
Vienna.....\$3

\* Available Friday-Sunday

PLEASE BE ADVISED THAT FOOD PREPARED IN THIS FACILITY  
MAY CONTAIN OR COME INTO CONTACT WITH THESE INGREDIENTS:  
MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH & SHELLFISH