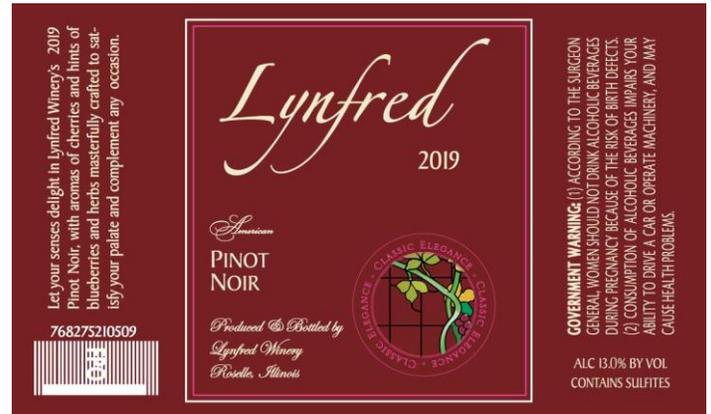


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling



Red Wine of the Month

Blend: 92% Pinot Noir, 8% Barbera

Grower/Vineyard:

Heringer Vineyards, Clarksburg, CA

Winemaker's Tasting Notes

Color: ruby

Aroma: cherry, blueberry, hibiscus tea, vanilla, strawberry-rhubarb pie

Palate: black cherry, tea leaves, cloves, caramel

Body: light

Finish: balanced, crisp, clean

Foods: roasted chicken, grilled pork with rosemary, mushrooms, grilled salmon, Margherita pizza

Cheeses: soft white cheeses, goat cheese, mozzarella, queso Blanco, provolone

Brix: 23.0°

Aging: American oak, 12 months

Aging Potential: 2-3 years

Serving Temperature: 60°

Alcohol: 13.4%

Residual Sugar: 0.4%

Ph: 3.75

Total Acidity: 6.05 g/L

Cases bottled: 513 cases

Release Details:

May 2022

May Club Price: \$20.00

June Price: \$25.75

Wine Club Members Are Charged: \$21.45

Grape to Know

Pinot Noir is the tenth most widely planted grape in the world. Well known as the red grape of Burgundy, France. Pinot Noir is a challenging grape to grow and can also be quite difficult to vinify. The winemaker's primary challenge is to draw sufficient color and flavor from the grape skins without extracting too much astringent tannin. To add smoothness to the final blend we added a touch of Barbera. Our 2019 Pinot Noir was crafted for the Pinot lovers that like their wine clean and authentic.

Gourmet Product Special

Members save 20% off these Lynfred gourmet food items:

Spicy Asian Honey Marinade
Key Lime Marmalade
Salsa Con Queso Dip

Breads Available Every Fri-Sun

SAVORY: Corsica

SWEET: Lemon Blueberry





PIZZA BIANCA

Recipe by Lynfred Brand Ambassador, Laura Lorenz

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Makes one 12-inch pizza

Ingredients

- 1lb dough ball (store bought or homemade)
- 3-4 tbsps. extra virgin olive oil
- 1-2 garlic cloves, smashed and skins removed*
- ¾ cup full fat ricotta (drained so there is no liquid) *
- ¼ cup grated parmesan
- 1 ball of fresh mozzarella, torn and dried on a towel
- Red pepper flake, to taste
- Dried oregano, to taste
- 1 tomato thinly sliced, and dried on a towel*
- Cornmeal (optional to prevent sticking)
- Flour for rolling out dough
- Fresh basil
- Arugula microgreens (optional)*

Directions

Preheat the oven to 425 degrees. I like to use a pizza stone and preheat my stone for a minimum of 45 minutes (you can use a cookie sheet or metal pizza sheet/steel-you will not need to preheat these if a stone). While the stone/oven is preheating make a quick garlic infused olive oil. To do this place 3-4 tbsps. olive oil in a small saucepan; then whack 1-2 garlic cloves with the back of a chef's knife* and peel the skins off. Place the garlic in the oil and let it infuse the oil over low heat on the stove for 15-20 minutes (you will smell it) *; then turn the heat off and set aside. Once the stone is preheated, roll the dough out (a 12-inch diameter). If using cornmeal, sprinkle the stone with cornmeal. Lay the dough on the stone and poke holes in the dough with a fork (this prevents bubbles). Next, brush the edges with some of the infused oil*. Then spread the ricotta out with a knife or spatula over the center of the pizza, leaving a small edge where the oil is. Next, sprinkle the parmesan evenly over the

ricotta and then place the torn pieces of mozzarella on top of both cheeses. The sliced tomatoes come next; evenly spread them over the cheeses. Then sprinkle the pizza with desired amounts of dried oregano and red pepper flake. Bake for 20-30 minutes or until lightly brown on top and the crust is crispy. Remove from the oven, drizzle with more of the infused olive oil, torn fresh basil, and arugula microgreens.

- *No need to chop the garlic. Just give it a good whack (this will not only make it easy to peel but will let out all that delicious garlic essence).
- *Let the ricotta sit out at room temperature for about 15 minutes, this will make it easier to spread.
- *All the ingredients must be dry. The ricotta, mozzarella, and the tomato. This is so moisture does not collect on top of the pizza and the crust stays crispy. No worries if there is moisture collecting while the pizza cooks...just quickly and lightly dab the top with a paper towel.
- *The type of tomato used is personal preference, just make sure it is dried off with a towel (I used money makers).
- *Other optional toppings besides arugula microgreens- crispy pancetta, fresh parsley, baby arugula, roasted garlic.
- *Watch the garlic, do not let it burn (burnt garlic is very bitter).
- *Brushing the edges of the dough (the crust) not only creates a delicious garlic flavored crust, but also ensures a nice brown color.

www.Lynfredwinery.com