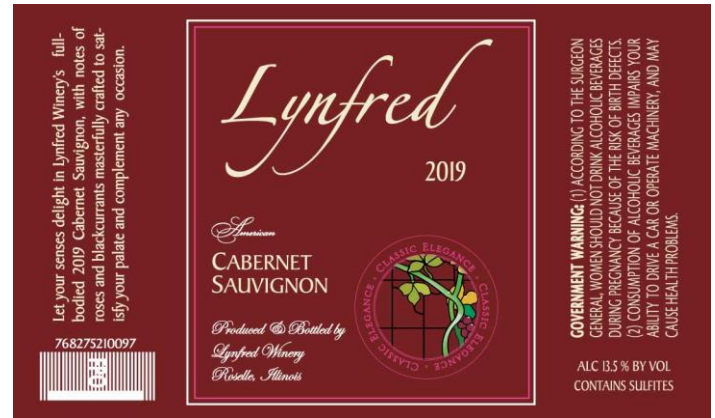


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling



Let your senses delight in Lynfred Winery's full-bodied 2019 Cabernet Sauvignon, with notes of roses and blackcurrants masterfully crafted to satisfy your palate and complement any occasion.

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Lynfred
2019

CLASSIC ELEGANCE
CABERNET SAUVIGNON

Produced & Bottled by
Lynfred Winery
Roselle, Illinois



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY, BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

ALC 13.5% BY VOL
CONTAINS SULFITES

Red Wine of the Month

Blend: 95% Cabernet Sauvignon/5% Alicante Bouschet

Grower/Vineyard:

Kamiak Vineyards, Columbia Valley, WA

Winemaker's Tasting Notes

Color: deep garnet

Aroma: strawberry, violet, roses, blueberry, leather

Palate: dried plum, mocha coffee, vanilla, black currant

Body: full

Finish: floral, complex, velvety tannins

Foods: grilled ribeye, beef short ribs, lamb, Portabella mushrooms, pepper-crusted Ahi tuna

Cheeses: aged cheddar, Gouda, gorgonzola, Camembert

Brix: 23.5°

Aging: American oak, 24 months

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 13.5%

Residual Sugar: 0.4%

Ph: 3.93

Total Acidity: 5.25g/L

Cases bottled: 717 cases

Release Details:

June 2022

June Club Price: \$20.00

July Price: \$25.75

Wine Club Members Are Charged: \$21.45

Grape to Know

Cabernet Sauvignon is one of the most widely recognized wine grapes in the world. Its popularity among growers is due in large part to its ability to thrive in a variety of climates. The sunny and refreshing Washington weather and characteristic volcanic and stony soil are especially ideal to produce grapes that lead into complex and elegant Cabernet Sauvignon wines. The final blend was crafted adding 5% of Alicante Bouschet wine to balance the tannins and add complexity to the wine. Enjoy our Cabernet Sauvignon.

Gourmet Product Special

Members save 20% off these Lynfred gourmet food items:

Mango Jalapeno Jam

Honey Habanero BBQ Sauce

Pineapple Salsa

Breads Available Every Fri-Sun

SAVORY: Corsica

SWEET: Lemon Blueberry

www.lynfredwinery.com





Recipe By Lynfred Brand Ambassador Laura Lorenz

Ingredients

Steak Ingredients

Ribeye steak (good quality* 1.5 in-2 in thickness)
Kosher salt and fresh cracked pepper
(mushrooms)-optional but delicious
Portabella mushrooms (*see note on how to clean)
Olive oil
Kosher salt and black pepper

Onion Jam Ingredients

2 large, sweet onions, chopped (can substitute yellow)
¼ cup balsamic vinegar
4 tbsp salted butter
1 cup dry red wine*
3 tsp light brown sugar
½ tsp kosher salt

Sandwich Assembly Ingredients

Bread (I used small ciabatta rolls)
Butter or olive oil if toasting the bread
Baby arugula
Cheese- optional but delicious (recommended-cheddar
gruyere blend)

Directions

Let your steak come to room temperature before cooking, mine took about an hour to come to room temperature (never cook cold steak).

Onion Jam. This can be done a day in advance. Place a large pot over medium-high heat on the stove; add the butter and onions. Cook the onions for 15-20 minutes, stirring frequently so they do not burn (you want the onions to be soft, a little color is okay). Once the onions are cooked down, turn the heat to low and add the wine, balsamic vinegar, salt, and brown sugar, stir well. Bring the onion mixture to a simmer (stirring frequently). Simmer the onions for 20-25 minutes (stirring frequently, this mixture can burn

easily so watch closely). Every stove is slightly different, you may need to adjust the heat; you want the onions to simmer in the liquid and eventually become a jam-like consistency (the mixture will thicken and most of the liquid will reduce). Once the consistency resembles a jam, turn the heat off, salt to taste if needed and set aside. If preparing the jam, the day before, cool the mixture and refrigerate. Make sure the mixture sits at room temperature for 30 minutes before using and stir well.

Mushrooms. Season the mushrooms 10 minutes before grilling. Once the mushrooms are clean, rub with a little olive oil, and lightly sprinkle with kosher salt and black pepper on all sides. Preheat the grill to medium-high heat. Grill for 5-10 minutes (you cannot really overcook them). Tip-grill the mushrooms gill side up first then flip over and grill the other side. You do this because mushrooms give off a lot of liquid when cooking and this liquid will collect in the cap, so when turned over the liquid will drain through the grill grates, which will result in a perfectly cooked, non-soggy mushroom (no one wants a soggy mushroom). Once the mushrooms are cooked, slice and set aside.

Steaks. I grilled my steaks on a gas grill, this is personal preference. A cast iron pan is another great option for cooking a ribeye. If using a grill, oil the grill (not the steak) and preheat to medium-high heat (450-500 degrees). Salt and pepper each side of the steak. I grilled mine to medium rare which was roughly 5-6 minutes per side (make sure to keep the lid to the grill closed). After the steaks are cooked, pull off the grill and let rest for 5 minutes before slicing. When slicing, always go against the grain (this will result in a very tender, melt in your mouth bite of steak).

Assembly. I chose to lightly toast my ciabatta rolls under the broiler with a little butter. I also shredded some cheese and melted it on the bread. Next, spread some of the onion jam on one side of the bread, a handful of arugula, the sliced mushrooms, and finally the sliced steak. Enjoy!