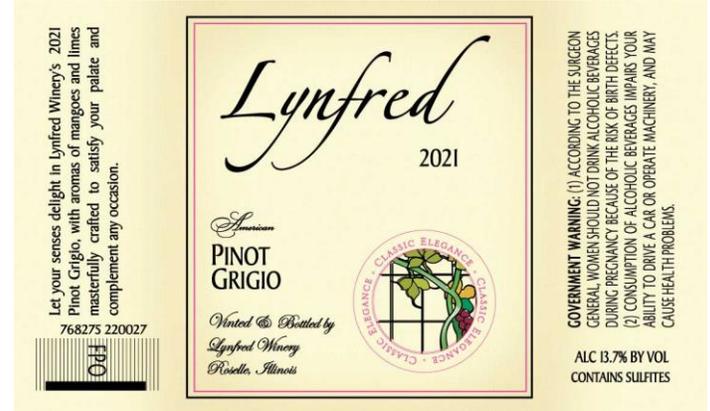


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling



Blend: 100% Pinot Grigio
Grower/Vineyard: Wahluke Slope AVA, Columbia Valley,
Jones Vineyards, Washington

Winemaker's Tasting Notes

Color: pale straw
Aroma: white peach, lemon, lime, mango
Palate: green apple, lime, peach, pineapple, lychee
Body: light
Finish: ripe, refreshing, mineral
Foods: fresh vegetables, corn on the cob, seafood salad,
sushi, melon with prosciutto, grilled peaches
Cheeses: mozzarella, mild goat cheese, Gouda, mild
Cheddar

Brix: 23°
Aging: stainless steel
Aging Potential: 1-2 years
Serving Temperature: 45°
Alcohol: 13.7%
Residual Sugar: 0.5%
Ph: 3.44
Total Acidity: 5.9g/L
Cases bottled: 218 cases

Release Details:

August 2022
August Club Price: \$19.00
September Price: \$22.75
Wine Club Members Are Charged: \$20.38

White Wine of the Month

Grape to Know

Pinot Grigio grapes, also called Pinot Gris, produces a light acidic white wine. Italy is the biggest producer, specifically Lombardy and Friuli-Venezia Giulia, but Pinot Grigio is also grown and produced in the Alsace region of France, Australia, Oregon, California, and Washington. The grape is a mutation of the also well-known Pinot Noir, which results in a red wine. Enjoy this beautiful Pinot Grigio with summer's bounty!

Gourmet Product Special

Members save 20% off these Lynfred gourmet food items:

Roasted Red Pepper Dressing
Peach Preserves
Roasted Garlic Salsa

Breads Available Every Fri-Sun
SAVORY: Caramelized Onion & Feta
SWEET: Strawberry Pecan

www.lynfredwinery.com





Recipe By Lynfred Brand Ambassador Laura Lorenz

Serves: See Note

Ingredients

(Platter)-

Assorted vegetables (I used radishes, cucumbers, cauliflower, mini sweet peppers, carrots, and sugar snap peas)

Labneh Dip

2 lbs. Greek yogurt (nonfat, plain)

2 tsp kosher salt

1-2 garlic cloves (grated or pressed into a paste)

Garnish- za'atar, pine nuts, olive oil (optional)

Mix all ingredients until smooth. Take a large bowl and set a mesh strainer on top (the bowl will catch all the liquid that drains out) and then line the strainer with cheesecloth. Next, scoop the yogurt mixture into the cheesecloth and place it in the fridge for a minimum of 24hrs (placing a plate on top to help press will result in a thicker dip). * After draining for 24hrs the yogurt will be very thick like cheese. Scoop into a serving bowl, and sprinkle with toasted pine nuts, za'atar, and a drizzle of olive oil.

Tarragon-Basil Aioli*

2 egg yolks (room temperature)

½ tbsp Dijon mustard

2 tsp lemon juice

1 tsp champagne vinegar

¼ tsp kosher salt

1 large garlic clove (grated or pressed)

½-¾ cup fresh basil (rough chopped)

1 tsp fresh tarragon

¼ cup extra virgin olive oil

¼ cup vegetable oil

In a small container that will fit the top of an immersion blender, add the basil, tarragon, Dijon, lemon juice, vinegar, salt, garlic, and egg yolks. Pulse a few times until the herbs are chopped, then very slowly add both oils (slow is key) while the immersion blender is on. Start with a few drops of oil at a time, progressing to a slow and steady stream. I move the blender in an up and down movement to fully incorporate all the ingredients. Blend until smooth, thick, and creamy. Salt to taste if needed.

**This is an appetizer so serving sizes will vary depending on how many vegetables are used. The aioli makes about 1 cup and the labneh makes about 2.5 cups.*

**You can drain the yogurt for up to 3 days, it will just continue to get thicker. I thought 24hrs resulted in a creamy yet semi-thick cheese, perfect for dipping veggies.*

**If you do not like tarragon just add more basil, completely personal preference.*

**I found an immersion blender to work the absolute best for making the aioli. In a pinch, a blender or food processor can also work.*

**Aioli vs Mayo- technically speaking my aioli is a hybrid (half mayo, half aioli...which means completely delicious). Aioli is garlic and olive oil emulsified, while mayo is vegetable or canola oil and egg yolk.*