

Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling
Highland Park



Blend: 96% Montepulciano, 4% Alicante Bouschet
Grower/Vineyard: Lodi, California

Winemaker's Tasting Notes

Color: deep garnet

Aroma: red plums, violets, herbs, raisins, boysenberries

Palate: dried blueberries, flowers, plum, chocolate, vanilla

Body: full

Finish: round tannins, ripe, vibrant

Foods: roasted pork, peppered beef brisket, shepherd's pie, tagliatelle, pasta Bolognese, burgers with mushrooms, garlic, sesame, soy

Cheeses: Asiago, aged Cheddar, Pecorino

Brix: 23.5°

Aging: American oak, 24 mo.

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 13.3%

Residual Sugar: 0.4%

Ph: 3.82

Total Acidity: 5.95g/L

Cases bottled: 616 cases

Release Details:

August 2022

August Club Price: \$20.00

September Price: \$25.75

Wine Club Members Are Charged: \$21.40

Red Wine of the Month

Grape to Know

Montepulciano pronounced 'mon-ta-pull-channo' is the second most planted red wine variety in Italy. Here in the United States just a few acres of Montepulciano vines are in production, and it is still a rarity in California. This versatile variety produces a diversity of wine, from a light 'pizza-friendly' wine to a rich and full-bodied red wine. Our Montepulciano grapes were grown in Lodi, California, where the climate and soil allow the production of outstanding grapes. Enjoy our 2019 vintage of Montepulciano with tagliatelle pasta or pasta Bolognese, soy and mushroom burgers or roasted garlic.

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: Kalamata Olive Focaccia

SWEET: Lemon Poppyseed

www.lynfredwinery.com





Recipe By Lynfred Brand Ambassador Laura Lorenz
Serves: 6-8

Ingredients

3lb pork shoulder (trimmed of fat and cut into a few large chunks)
2-3 tbsp vegetable oil
½ lb sweet or mild Italian sausage (casing removed)
2 large carrots, peeled and diced
1 stalk of celery, diced
5 large cloves of garlic, chopped
1 large yellow onion, chopped
1.5 cups Montepulciano
2 tbsp tomato paste
1 28oz can whole peeled tomatoes (San Marzano preferred)
1 28 oz can crushed tomatoes (San Marzano preferred)
1.5 tsp dried thyme
1.5 tsp dried rosemary
2 tsp dried oregano
2 bay leaves
¼ tsp red pepper flake
Pinch of baking soda
Kosher salt and fresh cracked pepper
Extra virgin olive oil
Fresh parsley and basil for serving
Bread, pasta, or polenta for serving
Parmesan, or ricotta for serving

Directions

Set pork out at room temperature for 20 minutes before cooking. While the pork is coming to temperature, grind the oregano, rosemary, and thyme (I do this in a mortar and pestle, this is an

optional step, I just feel the finer the herbs the easier they meld into the sauce).

In a large Dutch oven, heat vegetable oil over high heat. Lightly salt all sides of the pork with Kosher salt. Once the oil is hot, place pork in the pan and sear on all sides for about 5-6 minutes (work in batches, do not overcrowd the pan). Set aside on a plate when the pork is nicely browned on all sides.

Next, turn down the heat to medium-low and add the carrots, celery, and onion (if more oil is needed add a drizzle of olive oil or vegetable oil). Cook the vegetables for 5-7 minutes or until they are starting to soften, stirring frequently. Once the vegetables are soft, add the garlic, dried herbs, and tomato paste. Stirring frequently, cook the mixture for 1 minute; then add the wine to deglaze the pan, scraping the bottom of the pan to release all those yummy bits.

After the wine is in, add the cans of tomatoes, the bay leaves, and the seared pork. Bring the mixture to a simmer. Next, break apart the sausage into small dollops (small meatball size) and drop them right into the pot. Cover and simmer for 1.5 hours. After the first 1.5 hours, stir well, making sure the meat is flipped over. Cover again and simmer for another 1.5 hours.

After 3 hours of cooking time, the meat should be very tender, if not simmer for an additional 30 minutes. Once cooked, remove the meat, and shred it with a fork. Taste the sauce at this time and add salt and pepper to taste (now would be when you add the optional baking soda, stir the sauce, and add the meat back in. Turn the heat off and serve.