



Blend: 70% Viognier, 30% Malvasia Bianca
Grower/Vineyard: Colavita Vineyards, Ripon, CA

Winemaker's Tasting Notes

Color: yellow straw

Aroma: flowers, papaya, mango, herbs, jasmine, lemon blossoms

Palate: tropical fruits, peach, lemon zest, lychee

Body: medium

Finish: silky, elegant, floral

Foods: chicken & turkey wraps, Waldorf salad, gyozas, fish curries, spicy shrimp, peach salads, honey, corn salads

Cheeses: mascarpone, triple crème brie, Comté

Brix: 23.5°

Aging: stainless steel.

Aging Potential: 1-2 years

Serving Temperature: 55°

Alcohol: 13.5%

Residual Sugar: 0.4%

Ph: 3.60

Total Acidity: 5.65g/L

Cases bottled: 216 cases

Release Details:

September 2022

September Club Price: \$19.00

October Price: \$22.75

Wine Club Members Are Charged: \$20.38

White Wine of the Month

Grape to Know

Viognier (vee-oh-nyay)

Malvasia Bianca (mal-va-SEE-ah bee-AHN-kah)

The Viognier and Malvasia Bianca grapes were both grown in the warm area of Ripon, California. Both varieties produce wines with intense tropical fruit flavors and full-bodied structures. These two juicy grapes were co-fermented at low temperatures. Towards the end of fermentation, we did some batonnages in the tank to keep the rich and fine lees in contact with the wine for two weeks. Applying these winemaking techniques created a unique white wine with impressive silky texture and complex flavors of tropical fruits and wildflowers. Enjoy this extraordinary white wine with spicy curries, grilled peaches with honey and mascarpone, corn on the cob or chicken Caesar wraps!

Gourmet Product Special

Members save 20% off these Lynfred gourmet food items:

Dutch Apple Jam
Caesar Dressing
Savory Sirloin Steak Sauce

Breads Available Every Fri-Sun

SAVORY: Kalamata Olive Focaccia
SWEET: Lemon Poppysseed

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Recipe by Lynfred Brand
Ambassador, Laura Lorenz

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Ingredients

- 1lb large shrimp (raw, peeled, and deveined) *
- 1.5 tbsp flour
- 2 tbsp vegetable oil
- 3 large garlic cloves, minced
- 2" piece of fresh ginger, minced
- 1.5 tbsp sesame oil*
- 6 tbsp light soy sauce
- 2 tbsp sweet chili sauce
- 2 tbsp honey
- 1 tbsp rice wine vinegar
- 5-6 dried red chilis*
- 1 tbsp hoisin sauce
- ½ cup sliced green onions
- Cilantro, green onions, and sesame seeds for garnish (optional)

Directions

Dry the shrimp off with a paper towel (this will help the flour stick directly to the shrimp). Next, coat the shrimp evenly with the flour. Then place a pan over medium-high heat and add the vegetable oil. Once the oil is heated add shrimp one at a time to the pan (shaking any excess flour off before placing in the oil). Do not overcrowd the pan, work in batches, cooking the shrimp for 1-2 minutes per side.

Once the shrimp are cooked, place them on a paper towel to drain any additional oil off the shrimp. Turn the heat on low (make sure the pan temperature comes down, so you do not burn the garlic), and add the sesame oil, garlic, chilis, and ginger. Cook for 2 minutes, stirring constantly. Then add the soy sauce, chili sauce, honey, and rice wine vinegar, bring to a simmer and cook for 5-7 minutes (the sauce will start to reduce slightly); stirring frequently so the garlic doesn't burn. Next, add the shrimp and green onions into the sauce, stir well and remove from heat.

Serve these sweet and spicy shrimps with a side of brown jasmine rice, topped with torn cilantro, more sliced green onions, and sesame seeds. These are also great in lettuce wraps with sticky rice.

**Recipe notes available on our website.*

