

**Blend:** 100% Carmeneré  
**Grower/Vineyard:** Curico Valley, Chile

**Winemaker's Tasting Notes**

**Color:** deep purple

**Aroma:** blackberry, black plum, bell pepper, vanilla, paprika, green peppercorn

**Palate:** green pepper, cedar, black pepper, dark chocolate, dark berries

**Body:** medium

**Finish:** complex, creamy mid-palate, spicy

**Foods:** grilled meats with chimichurri, pork tacos, lamb, empanadas, pasta with pesto, mushrooms, chili

**Cheeses:** pepper Jack, cranberry Cheddar

**Brix:** 23°

**Aging:** American oak, 12 months

**Aging Potential:** 2-3 years, unfiltered

**Serving Temperature:** 65°

**Alcohol:** 13.0%

**Residual Sugar:** 0.4%

**Ph:** 3.71

**Total Acidity:** 5.15 g/L

**Cases bottled:** 633 cases

**Release Details:**

November 1, 2022

November Club Price: \$20.00

December Price \$25.75

Wine Club Members Are Charged \$21.45

## Red Wine of the Month

### Grape to Know

Carmeneré is a wine-grape variety originally from Bordeaux, France. This dark-skinned variety disappeared in European vineyards in the mid-19<sup>th</sup> century and reappeared among the Merlot vines in Chile 100 years later. Chile's exceptional climatic conditions and winemaking culture allowed Chile to be the largest and most prestigious producer of Carmeneré around the world.

### Gourmet Product Special

*Lynfred Club Members receive 20% off the selected Lynfred goodies from our gourmet shop this month:*

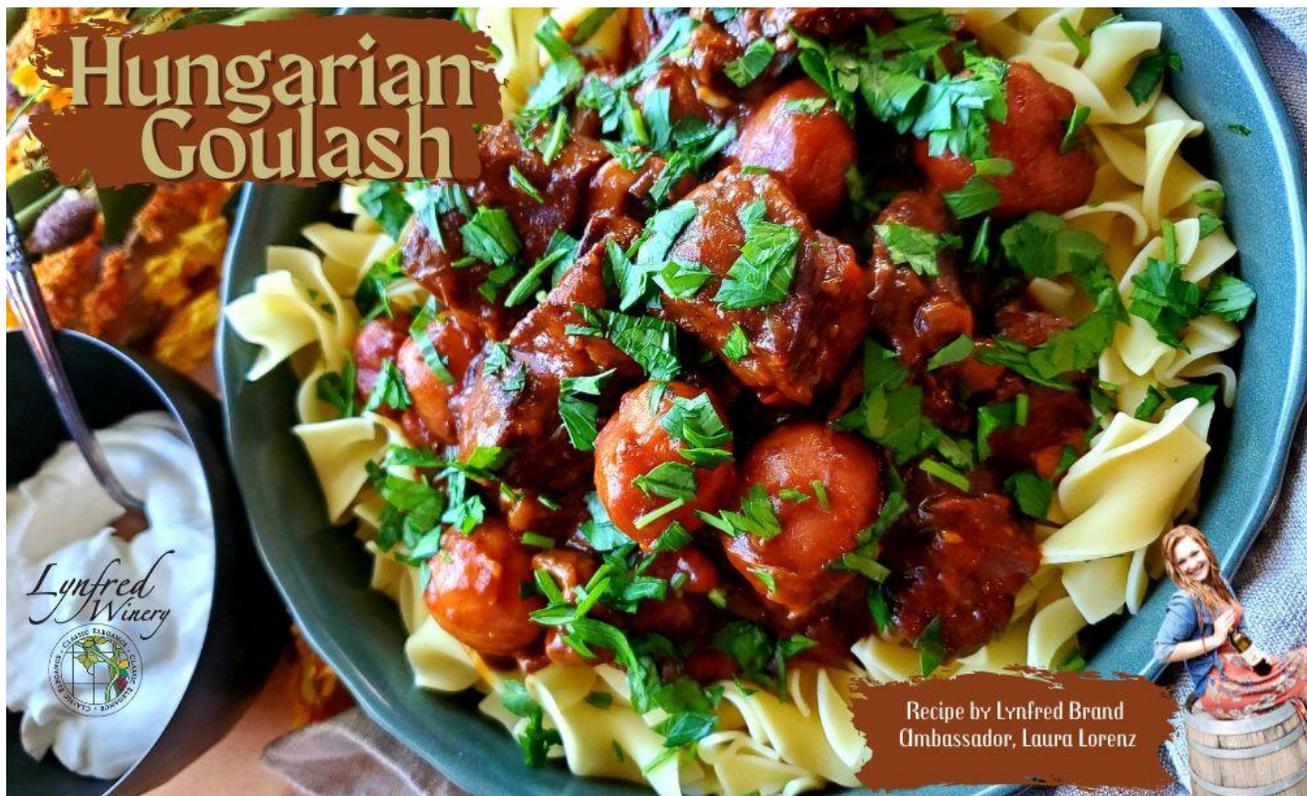
Cranberry Preserves  
Salsa Con Queso Dip  
Teriyaki Sauce

### Breads of the Month

Savory: Asiago Cheese  
Sweet: Cranberry Walnut

*www.lynfredwinery.com*





# Hungarian Goulash

Recipe by Lynfred Brand  
Ambassador, Laura Lorenz

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Serves: 6-8

## Ingredients

2.5-3-pound boneless chuck roast (trimmed of fat and cubed into 1-in cubes) \*  
 2 tablespoons vegetable oil  
 3 tablespoons butter  
 1 tablespoon olive oil  
 1 teaspoon kosher salt (+any additional to taste)  
 1 teaspoon fresh cracked pepper (+any additional to taste)  
 2 medium-large sweet onions, chopped  
 10-12 ounces button mushrooms, quartered  
 6 medium cloves of garlic, minced  
 2 large carrots, peeled and diced  
 2 medium parsnips, peeled and diced  
 1 red bell pepper, chopped  
 2 ribs of celery, diced  
 1 (14-ounce) can fire roasted diced tomatoes, undrained  
 3 tablespoons tomato paste  
 1 tablespoon Worcestershire sauce  
 1 ½ tablespoon beef base (do not dissolve in water)  
 3 bay leaves  
 ¼ cup Hungarian paprika (no substitutes)  
 2 ½ teaspoons caraway seeds  
 1 teaspoon dried thyme  
 3 cups low sodium beef broth (+¼ cup for slurry)  
 ½ dry red wine\*  
 1 pound petite red potatoes or petite Yukon gold potatoes  
 2 tablespoons cornstarch (slurry)\*  
 Noodles for serving (egg noodles) \*

Fresh Italian parsley, chopped (garnish)

Sour cream (optional for serving)

## Directions

Place beef in a large bowl, add 1 teaspoon of salt and 1 teaspoon of pepper; fully coat the meat and set aside. Preheat the oven to 325 degrees. Heat up the vegetable oil, and butter in a large Dutch oven over high heat. Once the oil is hot, sear the beef for 1.5-2 minutes per side; making sure to work in batches to not crowd the pan. Remove the beef from the pan and place it in a bowl and set aside. Next, turn the heat down to medium and add the olive oil, onions, carrots, celery, and parsnips; sauté for 15 minutes, stirring occasionally. Then add the mushrooms and garlic; sauté for 8 minutes, stirring occasionally. After the vegetables are starting to soften, stir in the tomato paste, beef base, and all the spices; then add in the wine to deglaze the pan; stir well while scraping the bottom of the pan.

Next add in the beef (and all the juices from the bowl), the can of tomatoes, 3 cups of beef broth, and the Worcestershire. Stir well. Turn the heat off, cover, and place in the oven for 1 hour. Remove from the oven, add in the potatoes; stir well, cover, and place back into the oven for another 2-2 ½ hours. When the beef is done it will be very tender and the potatoes will be cooked through. Once the meat is tender, remove it from the oven and place it on medium-low heat. Whisk the cornstarch into ¼ cup of beef broth and add into the pan, stirring well. Simmer for 10-15 minutes or until the sauce thickens.

To serve, place goulash on top of cooked egg noodles with a dollop of sour cream and a sprinkle of fresh parsley.