



**Blend:** 100% Chardonnay  
**Grower/Vineyard:** Clarksburg, California

**Winemaker's Tasting Notes**

**Color:** yellow straw

**Aroma:** tropical fruits, pineapple, citrus blossoms, pie crust, melon

**Palate:** mango, Meyer lemon, white peach, vanilla

**Body:** light

**Finish:** round, crisp, creamy, refreshing

**Foods:** grilled veggies, roasted chicken, sweet potatoes, halibut, butternut squash, potato soup, corn

**Cheeses:** triple crème Brie, Cheddar, Gouda

**Brix:** 23.5°

**Aging:** fermented in French oak

**Aging Potential:** 1-2 years

**Serving Temperature:** 55°

**Alcohol:** 13.5%

**Residual Sugar:** 0.5%

**Ph:** 3.58

**Total Acidity:** 6.05 g/L

**Cases bottled:** 265 cases

**Release Details:**

November 1, 2022

November Club Price: \$19.00

December Price: \$22.75

Wine Club Members Are Charged: \$20.38

## White Wine of the Month

### Grape to Know

To add a touch of elegance and complexity, we fermented the juice of this Chardonnay in French oak, but to preserve the fruitiness and freshness of the variety, the aging was carried out in stainless steel. During the aging, we made batonnages twice a month.

Batonnage is the process of stirring the fine lees remaining in the unfinished wine to give it a creamier texture. We obtained a very well-balanced Chardonnay, with the creamy taste and refreshing fruitiness that Chardonnay lovers are looking for!

### 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

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Recipe by Lynfred Brand Ambassador, Laura Lorenz  
Serves: 3-4

- 2 lb. butternut squash\*
- 1 lb. sea scallops (set at room temperature for 20 minutes before cooking)
- 1 tsp garam masala
- 1 cup Moroccan couscous
- 4 slices of thick-cut bacon, cooked and chopped into small pieces (applewood smoked preferred)
- 1 ½ Tbsp chives, minced
- 3 Tbsp fresh Italian parsley, minced
- ½ cup Honeycrisp apple (peeled and diced small)
- ½ cup golden raisins
- 1 Tbsp fresh lemon juice
- 2 tsp+1 tsp+2 tsp+1 tsp extra virgin olive oil, divided
- 2 tsp+3 tsp salted butter, divided
- Kosher salt
- Fresh cracked black pepper

Preheat the oven to 375 degrees. Line a baking sheet with foil. Take the butternut squash and cut off both ends, then slice it in half (lengthwise) and scoop out the seeds. Drizzle each half with 1 tsp of olive oil and ½ tsp of kosher salt. Lay the squash on the baking sheet (cut side down). Bake for 25-35 minutes, or until the squash is very soft when poked with a fork.

While the squash is cooking prepare the couscous salad. Bring (1 cup+2 Tbsp) of water to a rapid boil in a small

saucepan. Add 1 tsp of olive oil and a pinch of salt to the water. Next, stir in the couscous and the raisins, cover, remove from heat and let sit for 5 minutes.

Once the couscous is cooked, add it to a large bowl and fluff it with a fork. Then stir in the bacon, chives, parsley, apples, lemon juice, 2 tbsp of olive oil, and salt to taste. Set it aside. Once your squash is done cooking, scoop the flesh into a blender along with 2 tbsp of butter and 1 tsp of garam masala. Blend the mixture until smooth (remember when blending hot items to be careful). Once the squash is smooth and creamy, salt to taste and set aside. Now it's time to cook the scallops.

First, dry the scallops with a paper towel (dry scallops will develop a nicer brown crust). Then season each scallop lightly with kosher salt and fresh cracked black pepper. The other trick to a perfect scallop is the pan used; in my opinion cast iron is the best. Get the pan screaming hot and add 3 tbsp butter and 1 tsp olive oil\*. Melt the butter and oil together and swirl to coat the bottom of your pan. Once the butter starts to bubble and slightly turns brown, you are ready to add the scallops. Cook scallops for 3 minutes on the first side without touching them, flip, and cook for an additional 1-2 minutes (when cooking, make sure not to crowd the pan). Set on a paper towel to drain once cooked.

Assembly- On each plate place roughly 3 tbsp of the purée, top with the salad and nestle 3-4 scallops on top. Finally, take a little of the browned butter from the scallops cooking pan and drizzle right on top. Enjoy with a glass of Lynfred Chardonnay!