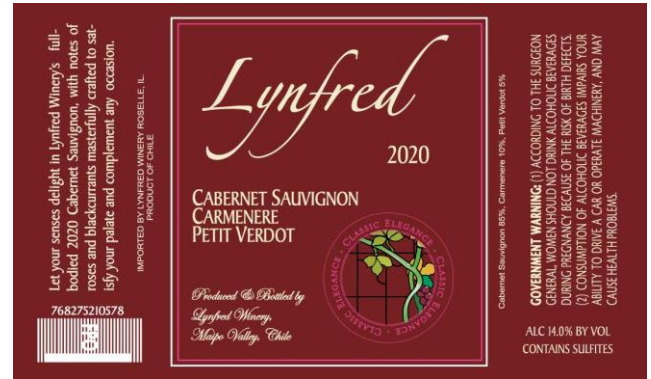


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling
Highland Park



Red Wine of the Month

Blend: 85% Cabernet Sauvignon, 10% Carmeneré, 5% Petit Verdot

Grower/Vineyard: Maipo Valley, Chile

Winemaker's Tasting Notes

Color: deep purple

Aroma: roses, black currant, vanilla, plums, licorice, sage

Palate: cassis, roasted red peppers, cedar, dark chocolate

Body: full

Finish: complex, ripe, and firm tannins

Foods: grilled red meats, beef short ribs, lamb, cassoulet

Cheeses: aged Parmesan, aged Cheddar

Brix: 24°

Aging: American oak, 24 months

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 13.9%

Residual Sugar: 0.4%

Ph: 3.47

Total Acidity: 6.53 g/L

Cases bottled: 588 cases

Release Details:

January 1, 2022

January Club Price: \$20.00

February Price: \$25.75

Wine Club Members Are Charged: \$21.45

Grape to Know

We're kicking off the new year with this exclusive Lynfred Winery Cabernet Sauvignon blend produced with grapes grown in one of the most famous wine-grape regions in the world: Maipo Valley, Chile. Maipo Valley is home to some of Chile's most prestigious wines and is often described as the 'Bordeaux of South America'. We added a touch of Carmeneré and Petit Verdot to recreate a Bordeaux-style blend with vibrant, complex, and fruit-driven flavors.

Gourmet Product Special

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

Chili Stone Ground Mustard

Smokey Maple Glaze

Damson Plum Jam

Breads of the Month

Savory: Cheddar Scallion

Sweet: Banana Walnut

www.lynfredwinery.com





Short Rib Ragu

Recipe from Lynfred Brand Ambassador, Laura Lorenz

Serves 6-8

Ingredients

- 4-5 lbs. short ribs (bone-in or boneless) *
- 1 tablespoon olive oil
- 1 large, yellow, or sweet onion, chopped
- 2 medium-large carrots, peeled and finely chopped
- 2 ribs of celery, finely chopped
- 6 large cloves of garlic, minced
- 1.5 cups dry Lynfred red wine
- 1 (6oz) can tomato paste
- 2 (28oz) cans San Marzano crushed tomatoes
- 4 pieces thick-cut bacon, chopped
- ¼ cup beef broth
- 1 tablespoon Italian seasoning
- 1 tablespoon chopped sundried tomatoes in oil
- ½ teaspoon crushed red pepper flake
- ½ teaspoon dried thyme
- ½ teaspoon dried rosemary
- Parmesan rind (optional but recommended)
- Kosher salt and fresh ground black pepper
- Pasta of choice (pappardelle, rigatoni, or tagliatelle is recommended)
- Fresh Italian parsley, chopped
- Fresh Parmesan, burrata, or ricotta for topping (optional but recommended)
- Crusty bread to soak up the sauce

Directions

Preheat the oven to 325 degrees.

In a large Dutch oven, cook bacon until crisp. While the bacon is cooking, salt, and pepper the short ribs on all sides. Remove the bacon from the pan, leaving the grease inside the pan. Turn heat to high and add short ribs; be careful not to crowd the pan (work in batches). Sear the short ribs for 2-3 minutes per side. Once they are done browning, remove them from the pan and set them on a plate. Turn heat down to medium, then add the olive oil, onions, celery, and carrots, and sauté for 5-6 minutes, stirring frequently. Once the vegetables start to soften (about 5-6 minutes), turn the heat to low and add the garlic, dried herbs, and tomato paste, stirring well for 30 seconds (this helps wake up those dried herbs). Next, pour in the wine, scraping the bottom of the pan to deglaze and get all those yummy bits off the bottom. Now, add in the crushed tomatoes, bacon, beef broth, sun-dried tomatoes, and parmesan rind; stir well. Then add in the seared short ribs, and juice from the plate. Turn off the heat, cover, and place in the oven for 3-3.5 hours. Check the short ribs at the 3-hour mark, they should be tender (falling off the bone a little if they are bone-in); if they aren't tender, bake another 30 minutes. When the short ribs are tender, remove them from the oven. Next, pull the ribs out of the sauce and into a bowl, shred with a fork; and then add them back into the sauce.

To serve, cook the pasta till al dente. I like to toss my pasta in with some sauce after cooking and then top it with even more of the ragù on the plate. Sprinkle with parsley, top with desired cheese, and serve with crusty bread to soak up all the sauce on the plate.

Enjoy!

**The wine of the month works great for cooking as well, or a Merlot, Cabernet, or Fred's Red will also work in this recipe*

**Bone-in or boneless short ribs will work in this recipe, cooking time may vary slightly*

**If the Parmesan rind didn't totally dissolve, pull it out (or eat it, it's delicious)*

**This is one of those recipes that makes fantastic leftovers; the sauce gets better each day in the fridge*

