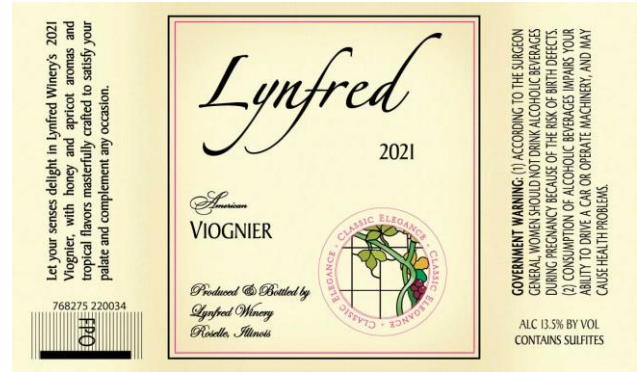


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling
Highland Park



Blend: 90% Viognier, 10% Chardonnay
Grower/Vineyard: Colavita Vineyards, Ripon, CA (V)
Heringer Vineyards, Clarksburg, CA (CH)

Winemaker's Tasting Notes

Color: yellow with golden hues

Aroma: peach, honey, apricot, vanilla, roses

Palate: mango, apricot, tangerine, almond

Body: full

Finish: creamy, crisp, fruity

Foods: roasted chicken, seared scallops, salmon with cream sauce, tarragon, grilled peaches, curries

Cheeses: triple crème Brie, Gorgonzola

Brix: 25°

Aging: 20% fermented in French oak

Aging Potential: 1-2 years

Serving Temperature: 55°

Alcohol: 13.6%

Residual Sugar: 0.5%

Ph: 3.47

Total Acidity: 5.90 g/L

Cases bottled: 240 cases

Release Details:

January 1, 2022

January Club Price: \$19.00

February Price: \$22.75

Wine Club Members Are Charged: \$20.38

White Wine of the Month

Grape to Know

To create our first wine of 2023, we used old vine Viognier grapes from the warm area of Ripon in California. In this area, the weather conditions are exceptionally good to ripen the best Viognier grapes. Twenty percent of the Viognier was fermented and aged "sur lie" in new French oak barrels. To create harmony between alcohol and acidity we added a touch of our crisp and fruity Chardonnay from Clarksburg, California. This tasty wine has a full body and shows notes of peaches, apricots, honey, and roses.

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

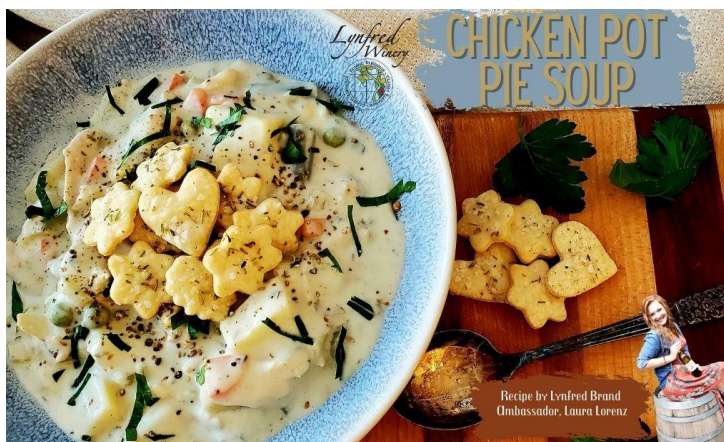
Breads of the Month

Savory: Cheddar Scallion

Sweet: Banana Walnut

www.lynfredwinery.com





Chicken Pot Pie Soup

Recipe By Lynfred Brand Ambassador Laura Lorenz

Serves: 6-8

Ingredients

4 tbsp butter
 3 tbsp olive oil
 ½ cup flour
 3 medium-large carrots, peeled and diced
 2 celery stalks, diced
 1 large onion, diced (yellow or sweet)
 2 large garlic cloves, minced
 2 ½ cups Yukon gold potatoes, peeled and diced
 ½ cup dry white wine
 ¼ tsp ground sage
 ¼ tsp dried basil
 ¼ tsp dried rosemary
 ½ tsp dried thyme
 1 tbsp dried parsley
 ¼ tsp dried oregano
 1 ½ tsp poultry seasoning
 1 bay leaf
 6 cups low-sodium chicken broth
 2 cups + ¼ cup heavy cream (divided)
 1 whole rotisserie chicken, skinned, deboned, and shredded
 ½ cup frozen peas
 1 cup frozen, chopped green beans
 ½ cup frozen corn
 2 tbsp cornstarch
 Salt and pepper
 Fresh parsley, optional

Optional Pie Crust Crackers

1 premade pie crust
 Olive oil
 Kosher salt, black pepper, dried rosemary

Directions

In a large saucepan, melt the butter and olive oil over medium heat. Then add the carrots, onion, and celery. Cook over medium heat, stirring occasionally, for 10-15 minutes or until the vegetables start to soften. Next, add the garlic, dried herbs, and poultry seasoning, stirring frequently, and cook for 1-2 minutes. Then while stirring constantly, add the flour and cook for about 30 seconds-1 minute (you want to make sure all of the flour dissolves but do not darken the mixture). Next, deglaze the pan by adding the wine while scraping the bottom of the pan with your spoon. After those yummy bits are scraped from the bottom of the pan, add the broth, heavy cream, and bay leaf; stir well. With the pot partially covered, bring to a slow boil/quick simmer, and cook for 5-7 minutes or until the potatoes are soft (very important to watch the pot and stir frequently, the cream can make a real mess if it boils over). While the soup is simmering, make the cornstarch slurry by whisking together the ¼ cup of cream with the cornstarch (set aside). Once the potatoes are soft, add the frozen vegetables and the cornstarch slurry; stir well. Simmer the soup for another 5-7 minutes or until the soup starts to thicken and the frozen vegetables are thawed (make sure to stir frequently so the soup doesn't burn to the bottom of the pan). Lastly, stir in the chicken and turn off the heat. Salt and pepper to taste (I used roughly 1 tsp kosher salt and ½ tsp fresh cracked pepper). Sprinkle with chopped fresh parsley if using.

Optional crackers

Preheat the oven to 450 degrees. Let the premade pie crust sit out at room temperature for 15-20 minutes. Lightly flour a work surface and roll out the pie crust. Cutting options- cookie cutters or just cut into small squares. Lay the cut pieces of pie dough on a parchment-covered baking sheet. Lightly brush each cracker with olive oil and sprinkle with desired toppings (I used a little kosher salt, black pepper, and dried rosemary). Bake for 6-7 minutes and let cool on the baking sheet for 10 minutes.

