

January Wine Selections



(MEMBERS \$10) (NON-MEMBERS \$15)

Experiences: 1 - 9oz (Glass) 3 - 3oz (Flight) 6 - 1.5oz (Tasting)

Charcuterie Boxes: Cheese: \$18.00 (\$15.00 MEMBERS)

Meat & Cheese: \$21.00 (\$18.00 MEMBERS)

Bottled Water: \$1 Cheese Flights: \$12.50 Coleen's Breadsticks: \$7.50

LAST EXPERIENCE SOLD AT 6:15 PM

Seyval Blanc 2018

100% Seyval Blanc

GROWN: Correll Vineyards
Newton, IL

RESIDUAL SUGAR: 0.4%

IMPRESSIONS: lemon, lime, apple,
roses

PALATE: mineral, lime, green apple
juice, lemon zest

Viognier 2021

90% Viognier & 10% Chardonnay

GROWN: Colavita Vineyards, Ripon,
CA & Heringer Clarksburg, CA

RESIDUAL SUGAR: 0.5%

IMPRESSIONS: peach, honey,
apricot, vanilla, roses

PALATE: mango, apricot, tangerine,
almond

Muscat 2015

*50% Muscat Canelli & 50% Muscat of
Alexandria*

GROWN: Colavita Vineyards
Lodi, CA

RESIDUAL SUGAR: 1.0%

IMPRESSIONS: orange blossoms,
apricot, ripe pears, grapes

PALATE: balanced sweetness, crisp
acidity

Norton Chambourcin 2018

52% Norton & 48% Chambourcin

GROWN: Correll Vineyards Newton,
IL

RESIDUAL SUGAR: 0.7%

IMPRESSIONS: cloves, menthol, cedar,
black currant

PALATE: tart cherry, dried plum,
earthy, blackberry, sweet baking spices

Malbec 2019

96% Malbec & 4% Syrah

GROWN: Kamiak Vineyards, Columbia
Valley, WA

RESIDUAL SUGAR: 0.4%

IMPRESSIONS: violets, black cherry,
plum, mint

PALATE: blackberries, violet, mocha
coffee, french vanilla

Teroldego 2018

85% Teroldego, 15% Merlot

GROWN: Clarksburg, CA & Jones
Vineyard, WA

RESIDUAL SUGAR: 0.5%

IMPRESSIONS: raspberry, black
currant, oak, tobacco

PALATE: raspberry preserve, cedar,
vanilla, herbs, chocolate

Moscato Frizzante

GROWN: Itata Valley, Chile

RESIDUAL SUGAR: 2.65%

IMPRESSIONS: flowers, citrus,
orange blossoms, green apple

PALATE: sweet pear juice, floral,
lemon, lime

9oz \$5(member)\$10(non-member)

Mango

100% Mango

GROWN: Mexico

RESIDUAL SUGAR: 8.0%

IMPRESSIONS: mango, peach,
tropical fruits

PALATE: mango juice, canned
peaches, mango sweet & sour sauce

Strawberry

100% Strawberries

GROWN: USA

RESIDUAL SUGAR: 8.0%

IMPRESSIONS: strawberry, cranberry, red
apple, roses

PALATE: strawberry jam red apple juice,
maraschino cherry

VDC Sparkling Rosé

85% Cabernet Sauvignon

15% Red Wine Blend

GROWN: Itata Valley, Chile

RESIDUAL SUGAR: 0.2%

PALATE: mineral, citric, floral

Sparkling Apricot

100% Apricot

GROWN: Washington

RESIDUAL SUGAR: 8.0%

PALATE: tart sweetness, juicy,
canned apricots, nut, almond

Christmas Red

*67% Red Wine, 33% Fruit Wine of Cranberry,
Strawberry, Raspberry & Cherry with
Cinnamon, Cloves, and Orange*

RESIDUAL SUGAR: 8.0%

PALATE: cloves, cinnamon, leather, vanilla,
raisin

Christmas White





*67% White Wine, 33% Pear Wine, Spices,
Cinnamon, Cardamom, Orange*

RESIDUAL SUGAR: 8.0%

PALATE: pear, golden raisins, orange,
cinnamon, cloves

Welcome to Lynfred Winery



Follow @lynfredwinery    

Hours & Policies

We are open 10am to 7pm, Monday-Sunday

We are a "no tipping" facility.

Instead, we donate our "tips" to a local charity every month!

COVID GUIDELINES

Masks for unvaccinated guests are encouraged.

THANK YOU!

Our History

Lynfred Winery is the oldest and largest, continuously-operating, family winery in Illinois, producing over 70 varietals and 30,000 cases of fine wine per year. Since 1979 Lynfred Winery has offered guests the finest vintages, gourmet cuisine and luxurious lodging. Lynfred is one of Chicago's most unique attractions.

Lynfred Winery has a magical presence and anyone who continues down its cobblestone drive begins to feel it. The nostalgic-like atmosphere is something that all can appreciate and is adored by tourists, neighbors, and wine lovers. Experience Lynfred wines and live the Lynfred life.

Lynfred wines are created by Chilean-born winemakers, Andres Basso and Rodrigo Gonzalez. As an urban winery, our winemakers source the best fruit from vineyards in Washington, California, Illinois, Michigan, and Chile. Lynfred believes in gentle processing and minimal handling and procedures. Ultimately, the best fruit, cared for under the best conditions in the cellar transforms into a supreme delight when processed, aged, and blended in their signature style. Lynfred is unique to the Midwest. No other winery in the region can boast the variety of wines made in-house that Lynfred offers under Andres' and Rodrigo's tutelage.

"Lynfriend" to "Lynfamily"

	WINE TYPE	WINEMAKER'S SELECTION	MEMBER'S CHOICE	SHIPPING OR PICK-UP
New Release Club \$19-\$20 / month	RED & WHITE VARIETALS	✓		YOUR CHOICE
Red Club \$20 / month	RED VARIETALS	✓		YOUR CHOICE
White Club \$19 / month	WHITE VARIETALS	✓	✓	YOUR CHOICE
Dessert & Sparkling Club \$20 / month	ICE, PORT & SPARKLING		✓	PICK-UP ONLY
2Club Select \$40 / month	RED or WHITE VARIETALS	✓		YOUR CHOICE

Sign Up Today!

- ✓ 10% off all wine purchases (20% off a case)
- ✓ Exclusive events & sales
- ✓ Discounts on tastings & featured products
- ✓ Lynfred Loyalty points for all purchases

Online Ordering

www.lynfredwinery.com

Order to have wine shipped or order to pick up later at the winery!

Noshes

Cheese & Grapes.....\$6

Cheese, Grapes & Sausage.....\$6

Freshly Baked Bread*

Fred's Red Cheddar.....\$6

French Baguette.....\$3

Cheddar Scallion.....\$6

Butter Banana Pecan Streusel.....\$5

Vienna.....\$3

* Available Friday-Sunday

PLEASE BE ADVISED THAT FOOD PREPARED IN THIS FACILITY MAY CONTAIN OR COME INTO CONTACT WITH THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH & SHELLFISH