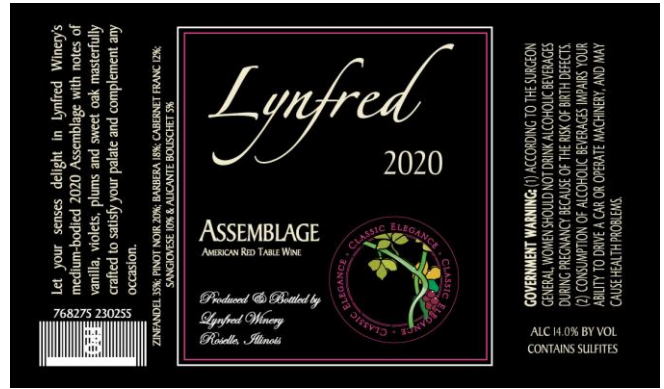


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling
Highland Park



Blend: 35% Zinfandel, 20% Pinot Noir, 18% Barbera, 12% Cabernet Franc, 10% Sangiovese, 5% Alicante Bouschet

Grower/Vineyard: Borra Vineyards, Lodi, CA & Clarksburg, CA (Pinot Noir)

Winemaker's Tasting Notes

Color: medium garnet

Aroma: plum, violets, vanilla, sweet oak, candied bacon, white pepper

Palate: vanilla, dark chocolate, roasted cedar, plum

Body: medium

Finish: elegant, complex, ripe tannins

Foods: braised chicken, grilled salmon, pan-fried tofu, pork tenderloin

Cheeses: aged Cheddar, Gorgonzola, Parmesan

Brix: 24°

Aging: American oak, 24 months

Aging Potential: 2-3 years, unfiltered

Serving Temperature: 65°

Alcohol: 13.5%

Residual Sugar: 0.5%

Ph: 3.84

Total Acidity: 5.65 g/L

Cases bottled: 642 cases

Release Details:

March 1, 2023

March Club Price: \$21.50

April Price: \$25.75

Wine Club Members Are Charged: \$23.06

Red Wine of the Month

Grape to Know

Our 2020 Assemblage blend was crafted using the co-fermentation technique. Six elegant and delicate varieties were selected and fermented together. When we blend grapes from the beginning, we are creating a new flavor in the wine that would never exist by itself when blending the wines instead of the grapes. The Assemblage is a very exclusive red blend crafted for those wine lovers who like rare and complex wines.

Gourmet Product Special

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

Fiesta Grilling Sauce

Cherry Berry Preserves

Elki Black Olive Tapenade

Breads of the Month

Savory: Roasted Garlic Parmesan Sourdough

Sweet: Carrot Walnut Raisin Pineapple

www.lynfredwinery.com





Recipe by Lynfred Brand
Ambassador, Laura Lorenz

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 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 them 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.

**The wine of the month (Assemblage) works great for cooking as well, or a Merlot, Cabernet, or red blend 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!*