

Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling
Highland Park



Blend: 100% Vermentino
Grower/Vineyard: Lodi, CA

Winemaker's Tasting Notes

Color: pale straw

Aroma: apple, pineapple, lemon, flowers

Palate: peach, melon, lime

Body: light

Finish: clean, crisp, ripe

Foods: calamari, lobster, fresh fruits, spinach salads
gazpacho, grilled peaches, prosciutto-wrapped melon

Cheeses: ricotta, mozzarella, feta

Brix: 23.5°

Aging: stainless steel

Aging Potential: drink now

Serving Temperature: 55°

Alcohol: 13.8%

Residual Sugar: 0.2%

Ph: 3.27

Total Acidity: 5.50 g/L

Cases bottled: 224 cases

Release Details:

March 1, 2023

March Club Price: \$20.50

April Price: \$22.75

Wine Club Members Are Charged: \$21.93

White Wine of the Month

Grape to Know

Vermentino hails from Italy's Liguria region and the islands of Sardinia and Corsica. This wine grape variety is also grown in the United States, producing elegant wines with floral and refreshing notes. Lynfred's 2022 vintage of Vermentino was crafted with fruit grown in Lodi, California. This is a versatile wine, suitable for a variety of foods, especially with greens, seafood, and white cheeses.

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

Serves: 4

Ingredients (shrimp)

1 ½ lbs. raw jumbo shrimp (4-5 shrimp per person), peeled and deveined

⅓ c vegetable oil

1 tsp onion powder

1 tsp garlic powder

1 tsp ground cumin

¾ tsp kosher salt

½ tsp chili powder

1 ½ tsp smoked sweet paprika

½ tsp ground coriander

½ tsp dried Mexican oregano

1 tbsp light brown sugar

½ lime, juiced

1 oz tequila*

Skewers for grilling or grill pan

Lime wedges for serving

Ingredients (rice)

1 c basmati rice

1 c chopped (bite-size) pineapple*

1 tbsp butter

1 ¾ c lite coconut milk (1 standard can)

1 small lime, zested

¼ c water

½ tsp kosher salt (plus more to taste)

1 c sliced almonds

¼ c green onions, thinly sliced

¼ c cilantro, chopped

¼ c unsweetened coconut flakes

Directions (shrimp)

If using wooden skewers, ensure to soak for a few hours ahead of time.

Mix all the seasonings, salt, and brown sugar in a small bowl. Place the shrimp in a large bowl or large Ziploc bag (always handy for marinating). To the shrimp add the oil and then sprinkle with the seasoning. Stir or mix in the bag until the shrimp are completely coated with the marinade. Marinate in the fridge for a minimum of 3 hours or a maximum of 8 hours (if using a bowl, cover with plastic wrap). After 3-8 hours remove from the fridge and stir in the lime juice and tequila until the shrimp are coated. Then skewer the shrimp (make sure to leave a little room between each shrimp so they aren't touching). Let your shrimp sit at room temperature for 10-15 minutes before grilling. Heat your grill to medium-high heat. Grill shrimp for roughly 3-4 minutes per side or until cooked through with a nice char (cooking time will vary based on shrimp size). Serve the shrimp with lime wedges.

Directions (rice)

Cook rice according to package directions using the coconut milk and water as your liquid, add the salt and butter in as well. When cooking this rice, watch it very closely, stirring frequently (the coconut milk can cause the rice to burn if it isn't watched and stirred). Once the rice is cooked add the rest of the ingredients; mix well until completely incorporated. Salt to taste if needed.

**Blanco tequila works perfectly, a Reposado could also be substituted. I have also used a Sotol in this recipe and it is equally delicious.*

**Frozen, canned, or fresh pineapple can be used, just make sure the frozen is of course thawed and the canned drained.*

**If you want an extra kick of heat, serve this dish with grilled whole jalapeno.*