

March 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

Vermentino 2022

100% Vermentino

GROWN: Lodi, CA

RESIDUAL SUGAR: 0.2%

IMPRESSIONS: apple, pineapple, lemon, flowers

PALATE: peach, melon, lime, clean, crisp, ripe

Viognier 2019

100% Viognier

GROWN: Ripon, CA

RESIDUAL SUGAR: 0.4%

IMPRESSIONS: peach, mango, passion fruit, tangerine, grapefruit zest, pineapple hints

PALATE: melon, tropical fruit, coconut milk, grapefruit

Vignoles 2017

100% Vignoles

GROWN: Berrien Springs, MI

RESIDUAL SUGAR: 1.0%

IMPRESSIONS: melon, peach, apricot, honey, wildflowers, orange blossoms

PALATE: tropical fruits, lime, clover honey

Merlot 2018

100% Merlot

GROWN: Lodi, CA

RESIDUAL SUGAR: 0.4%

IMPRESSIONS: vanilla, cherries, oak, chocolate, brown sugar, herbs, white pepper

PALATE: mocha coffee beans, cedar, plum, dark chocolate, dusty-earthly notes

Cabernet Sauvignon 2019

95% Cab & 5% Alicante Bouschet

GROWN: Columbia Valley, WA

RESIDUAL SUGAR: 0.4%

IMPRESSIONS: strawberry, violet, roses, blueberry, leather

PALATE: dried plum, mocha coffee, vanilla, black currant

Syrah 2018

100% Syrah

GROWN: Columbia Valley, WA

RESIDUAL SUGAR: 0.5%

IMPRESSIONS: cedar, blackcurrant, olives, vanilla, black pepper, hickory smoke

PALATE: raspberry, roasted oak, raisins, dark chocolate, vanilla

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)

Pear

100% Pear Juice

GROWN: Prosser, Washington

RESIDUAL SUGAR: 8.0%

IMPRESSIONS: pear candy, honey, peach, apple and pear blossoms

PALATE: pear juice, pear compote, caramel

Blueberry

100% Blueberry

GROWN: Covert, Michigan

RESIDUAL SUGAR: 8.0%

IMPRESSIONS: blueberry, dry plum, roses, herbs, raspberries, wildflowers

PALATE: blueberry juice, tart cherry, red wine grapes, raisins

VDC Sparkling Rosé

85% Cabernet Sauvignon

15% Red Wine Blend

GROWN: Itata Valley, Chile





RESIDUAL SUGAR: 0.2%

IMPRESSIONS: raspberry, lime, tangerine

PALATE: mineral, citric, floral

Welcome to Lynfred Winery



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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!

Online Ordering

www.lynfredwinery.com

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

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.

	WINE TYPE	WINEMAKER'S SELECTION	MEMBER'S CHOICE	SHIPPING OR PICK-UP
New Release Club \$20-21.50	RED & WHITE VARIETALS	✓		YOUR CHOICE
Red Club \$21.50	RED VARIETALS	✓		YOUR CHOICE
White Club \$20.50	WHITE VARIETALS	✓	✓	YOUR CHOICE
Dessert & Sparkling Club \$21.50	ICE, PORT & SPARKLING		✓	PICK-UP ONLY

Noshes

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

Freshly Baked Bread*

- Fred's Red Cheddar.....\$6
- French Baguette.....\$3
- Roasted Garlic Parmesan.....\$7
- Carrot Walnut Raisin Pineapple.....\$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