

Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling
Highland Park



Red Wine of the Month

Blend: 95% Teroldego, 5% Petite Sirah
Grower/Vineyard: Heringer Estates, Clarksburg, CA

Winemaker's Tasting Notes

Color: deep garnet

Aroma: blackberry, raisins, cedar, chocolate, vanilla, tobacco, sage, leather

Palate: blackberry, dark chocolate, dried plums, roasted coffee beans, oak

Body: full

Finish: complex, smooth, ripe & firm tannins

Foods: Spiedini (Italian meat skewers), Bistecca alla Fiorentina (spiced, grilled T-bone), cured meats, pasta Carbonara, lamb, Osso Buco, hamburgers, pizza

Cheeses: Parmesan, Grana Padano, Manchego

Brix: 24°

Aging: American oak, 24 months

Aging Potential: 2-3 years, unfiltered

Serving Temperature: 65°

Alcohol: 14.0%

Residual Sugar: 0.5%

Ph: 3.68

Total Acidity: 5.75 g/L

Cases bottled: 577 cases

Release Details:

April 1, 2023

April Club Price: \$21.50

May Price: \$25.75

Wine Club Members Are Charged: \$23.06

Grape to Know

tr-AHL-duh-go

This spicy Italian red is the leading indigenous red variety in Trentino-Alto Adige, a northeastern region of Italy at the southern tip of Austria & Switzerland. In California, this variety has been cultivated for a couple of decades to produce deep and dark red blends.

California Teroldegos tend to be bigger than their Italian counterparts. This variety offers versatility to be produced in different styles, from young and fruity, to aged and complex wines. Our 2020 vintage Teroldego was grown in Clarksburg, California, and was aged for 24 months in American oak.

Gourmet Product Special

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

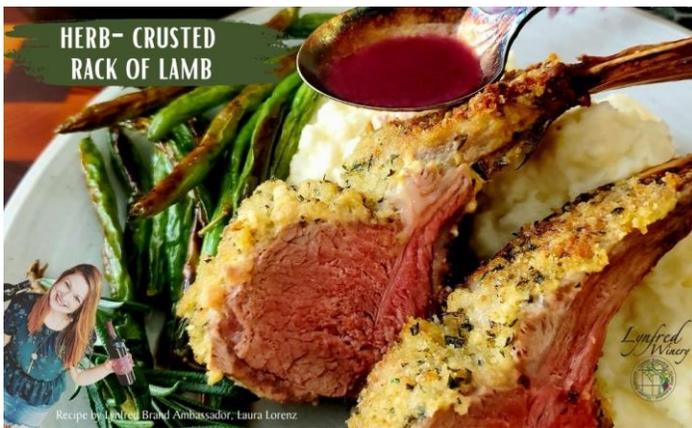
Smoky Maple Glaze
Seedless Red Raspberry Preserves

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: 2

Ingredients

(Marinade)

1 rack of lamb (Frenched)
¼ cup olive oil
1 ½ tbsp fresh rosemary, chopped
5 large garlic cloves, peeled and smashed
Zest of one lemon

(Herb Crust)

½ cup panko breadcrumbs
1 tbsp fresh rosemary, chopped
½ tbsp fresh parsley, chopped
⅛ cup grated Parmesan cheese
¼ tsp kosher salt
A few cracks of fresh ground pepper

(Wine Sauce)

1 tbsp butter
1 medium shallot, chopped
2 medium garlic cloves, chopped
½ tbsp flour
½ cup chicken stock (broth can be substituted-low sodium)
½ cup dry red wine
1 sprig of fresh rosemary
Salt and pepper
1 tbsp Dijon mustard
Olive oil
Vegetable oil

Directions

Trim the lamb of visible fat. In a large Ziploc bag add the marinade ingredients along with the rack of lamb. Marinate the lamb in the fridge for 8-12 hours. After the lamb is done marinating, remove it from the fridge and set it out at room temperature for at least 1 ½ hours before cooking.

In a food processor add the herb crust ingredients and pulse until fully combined; set aside.

To make the wine sauce, melt the butter in a small saucepan over low heat. Then add the shallots and the garlic and cook for 3-4 minutes. Next, whisk in the flour and cook for roughly 30 seconds (while continuously whisking). While you are still whisking, add the stock and the wine. Throw in the sprig of rosemary and bring the mixture to a boil. Cook the sauce until it has reduced by ½, this takes about 8-10 minutes. After the sauce is reduced, take off the heat and strain through a fine mesh strainer to remove the herbs, shallots, and garlic. (optional step to run the sauce through a fat separator once it has cooled slightly). Taste the sauce and season with salt and pepper if needed. This sauce can be made in advance and reheated before serving.

Preheat the oven to 400 degrees.

After the lamb has come to room temperature, it is ready to be seared. In a large Dutch oven or heavy-bottomed pan over high heat, add 1-2 tbsp vegetable oil (enough to lightly coat most of the pan). Take the lamb out of the marinade and gently dab it with paper towels to dry it before cooking. Once the pan is screaming hot, sear the lamb (2 minutes on each side). Remove the lamb once it is seared and set it on a cutting board. Next, brush the Dijon mustard on the meaty side of the rack until fully coated. Then top with the breadcrumb mixture, patting gently to keep in place (optional step-lightly drizzle a little olive oil on top to help brown the crust while baking).

Place the lamb rack, meaty side up, into a roasting pan with a rack. Roast the lamb for 20-25 minutes or until a thermometer reads 120-125 degrees for medium-rare, 130-135 degrees for medium (my preferred temperature is 130), or medium-well at 140-145 degrees. Let the meat rest for 10 minutes before slicing. Serve the amazing red wine sauce alongside.

What to serve as a side?

- Herb mashed potatoes
- Roasted green beans
- Creamy polenta
- Risotto
- Arugula salad
- Herb-roasted carrots

*This recipe can easily be doubled

