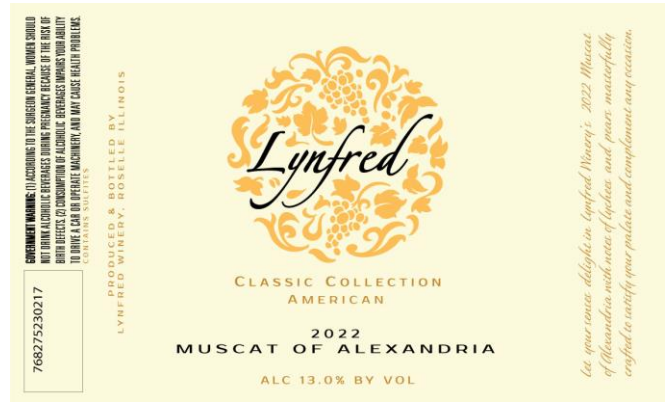


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling
Highland Park



White Wine of the Month

Blend: 100% Muscat of Alexandria
Grower/Vineyard: Lodi, CA

Winemaker's Tasting Notes

Color: yellow

Aroma: lychee, lime, hibiscus tea, lemon, Mandarin blossoms

Palate: grapefruit, white peach, minerals

Body: medium

Finish: floral, refreshing, off-dry

Foods: spicy food: Indian, Thai, or Chinese cuisines especially, grape & gorgonzola flatbread, sweet & sour sauces, fresh fruit salads

Cheeses: Gorgonzola, Garroxta, Raclette

Brix: 21°

Aging: stainless steel

Aging Potential: drink now

Serving Temperature: 55°

Alcohol: 12.9%

Residual Sugar: 1.0%

Ph: 3.19

Total Acidity: 6.25 g/L

Cases bottled: 221 cases

Release Details:

May 1, 2023

May Club Price: \$20.50

June Price: \$22.75

Wine Club Members Are Charged: \$21.93

Grape to Know

The Muscat of Alexandria grape is considered an ancient vine, one of the oldest genetically unmodified grape vines still in existence. It originated, as its name suggests, around the great city of Alexandria, at the western edge of the Nile Delta in Egypt. Today this grape is widely used in sweet wine production in Europe and grape spirits in Chile (South America). Enjoy our refreshing off-dry, new world-style Muscat of Alexandria!

Gourmet Product Special

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

Red Purple Plum Jelly
Champagne Dill Mustard

Breads of the Month

Savory: Roasted Tomato Pesto Parmesan Focaccia
Sweet: Strawberry Pecan

www.lynfredwinery.com



Serves: See Note

Ingredients

5 oz goat cheese, room temperature
¼ -½ cup roasted and salted pistachios (shelled)
Seedless grapes of choice
Honey for serving

Directions

In a food processor add the pistachios and pulse until a coarse breadcrumb texture is achieved (the finer the crumb the fewer pistachios you will need; personal preference). Wrap each grape with goat cheese and roll it into a ball. Then roll the cheese-covered grapes into the pistachios until fully coated. Refrigerate until ready to serve. Drizzle with honey right before serving.

Notes

- ~Make sure your grapes are well-dried. I washed mine and let them air dry before I started coating them in cheese.
- ~Tip for even coating...Make a flat pancake of the amount of cheese you want. Place the grape in the center and wrap the cheese around the grape and then roll it into a ball with your palms.
- ~This recipe is easily adapted to your own personal preference. If you prefer the pistachios at more of a rough chop, that would be equally delicious.
- ~The size of the grape will change the amount this recipe makes. My grapes were rather large so 5 oz of goat cheese only made about 6 grapes. The thickness you want your cheese layer will also vary with the amount of cheese that is used, completely a personal preference.
- ~Don't like pistachios or grapes? No problem...Try strawberries and pecans or almonds.
~Flavored goat cheese would also be amazing!