

Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling
Highland Park



Red Wine of the Month

Blend: 92% Sangiovese, 5% Syrah, 3% Alicante Bouschet

Grower/Vineyard: Lodi, CA

Winemaker's Tasting Notes

Color: garnet

Aroma: raisins, cherry, tomato leaf, vanilla, espresso coffee, lavender

Palate: dried cranberry, cherry liquor, black olive, dark chocolate, oak

Body: full

Finish: hot, fully ripened, complex

Foods: roast pork, pasta, mushrooms, charcuterie, gnocchi with sage butter sauce, prosciutto

Cheeses: Pecorino, Parmigiano-Reggiano, Grana Padano, Burrata, Mozzarella

Brix: 26°

Aging: 26 mo. American oak

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 15%

Residual Sugar: 0.5%

Ph: 3.66

Total Acidity: 5.45 g/L

Cases bottled: 500 cases

Release Details:

May 1, 2023

May Club Price: \$21.50

June Price: \$25.75

Wine Club Members Are Charged: \$23.06

Grape to Know

sahn-joh-veh-seh

Sangiovese is the most widely planted wine grape in Italy. Sangiovese is the main variety in many great Italian wines like Chianti, Brunello di Montalcino, and the modern inclination of a Super Tuscan. The grapevine can be found growing worldwide, such as in Australia, California, and Washington. At Lynfred we have recreated this iconic variety in a fully ripened style, produced with very ripe grapes, like those grapes harvested during Tuscany's sunny summer. Enjoy this bold wine with your favorite Tuscan-inspired cuisine!

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



TOMATO & GARLIC CONFIT W/ BURRATA

Recipe by Lynfred Brand
Ambassador, Laura Lorenz

Recipe By: Laura Lorenz

Serves: See Note*

Ingredients

2 pints cherry or grape tomatoes

1 head of garlic (each individual clove peeled)

3-4 sprigs of fresh thyme (do not even have to take the leaves off)

¼ tsp kosher salt

1 ½ cups + ½ c of extra virgin olive oil (the ½ c is for basil oil)

1 cup fresh basil leaves

Fresh burrata cheese (I used 2 balls)

Crusty bread (toasted or grilled optional)

Directions

Preheat the oven to 225 degrees. In a shallow baking dish add the tomatoes, garlic, 1 ½ cups of oil, thyme, and ¼ tsp of kosher salt. Place in the oven, uncovered, and bake for 2 ½-3 hours. Once finished baking, the tomatoes should be fully caramelized, and the garlic browned but not burnt. If needed, add another 30 minutes to the cooking time (the size of the tomatoes, along with every oven being a little different can alter the cooking time slightly).

While your tomatoes and garlic are baking, prepare the basil oil. Bring a medium pot of water to a boil to blanch the

basil*. Have an ice bath ready to go (large bowl with ice water). Once the water is boiling, add the basil and cook for 30 seconds. Then take the basil and place it in the ice bath for at least 1 minute. Once the basil is cool, drain all the water out by squeezing it between a towel (you do not want it wet when mixing with the oil because then the sauce will separate). Next, in a blender (or using an immersion blender) add the basil, ½ cup of oil, and a pinch of salt, and blend on high until smooth.

Take your burrata and set it out at room temperature for at least 30 minutes prior to serving (this will result in the center being very creamy). On your serving plate place burrata, toasted bread, and tomato and garlic confit, then drizzle the basil oil on top.

**This is an appetizer or side dish so serving sizes will vary.*

This roughly feeds 4 people as an appetizer

**Blanching the basil ensures a bright green oil as the finished product*

**The oil left in the pan after cooking the tomatoes is delicious, do not discard it. Strain and store in a jar. Use in salad dressings, as a bread dipping oil, or even drizzled on top of grilled vegetables*