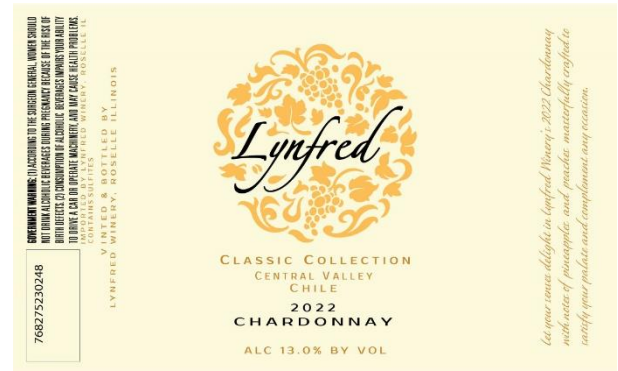


# Lynfred Winery

Roselle  
Wheaton  
Naperville  
Wheeling  
Highland Park



## White Wine of the Month

**Blend:** 100% Chardonnay  
**Grower/Vineyard:** Central Valley, Chile

### Winemaker's Tasting Notes

**Color:** yellow straw

**Aroma:** lime, grapefruit, vanilla, mango, toasted pine nuts, flowers

**Palate:** apple, pear, citrus, pineapple, minerals, hints of oak

**Body:** medium

**Finish:** fresh, fruity, creamy texture

**Foods:** salmon, tuna, chicken, turkey, scallops, lobster

**Cheeses:** Havarti, Gouda, Limburger, Ricotta

**Brix:** 22.5°

**Aging:** 80% Stainless Steel, 20% French Oak

**Aging Potential:** Drink now

**Serving Temperature:** 55°

**Alcohol:** 13.0%

**Residual Sugar:** 0.4%

**Ph:** 3.42

**Total Acidity:** 6.15 g/L

**Cases bottled:** 211 cases

### Release Details:

September 1, 2023

September Club Price: \$20.50

October Price: \$21.75

Wine Club Members Are Charged: \$21.93\*

\*Highland Park pricing may differ due to city tax

### *Grape to Know*

We are delighted to introduce our new Lynfred Classic Collection Chardonnay to our Club Members! This vintage was produced with grapes grown in the famous Central Valley of Chile. The minerality and noticeable acidity of this Chardonnay is similar to a ripe Sauvignon Blanc but with more tropical fruits and apple-pear notes. This refreshing combination of flavors is perfect to pair with seafood and hearty fish dishes.

### *Gourmet Product Special*

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

Red Currant Jam

Honey Mustard Pretzel Dip

Spicy Cajun Steak Sauce

### *Breads of the Month*

*Savory:* Cracked Black Pepper Parmesan

*Sweet:* Pumpkin Bread

*www.lynfredwinery.com*



Recipe By Laura Lorenz

Makes: 1-12" pizza

### Ingredients

1lb dough ball (store-bought or homemade)

Cornmeal (optional to prevent sticking)

½ cup heavy cream

4 oz cream cheese

½ tsp tomato paste

¼ tsp Old Bay

1 large garlic clove, peeled

½ tsp sherry cooking wine

1.5 cups shredded mozzarella \*

⅓ cup grated parmesan \*

6 oz lump crab meat \*

Red pepper flakes

Fresh chives, chopped

Fresh Italian parsley, chopped

Olive oil (optional for brushing the crust)

### Directions

Preheat the oven to 425 degrees. I like to use a pizza stone and preheat my stone for a minimum of 45 minutes (you can use a cookie sheet or metal pizza sheet/steel-you won't need to preheat these as long as a stone). While the stone is preheating, make the pizza sauce (this takes roughly 10 minutes). In a small saucepan add the heavy cream, cream cheese, Old Bay, and the garlic clove (no need to chop it, just give it a good whack with a knife). Over low heat, bring the mixture to a low simmer, until the cream cheese is completely melted and incorporated into the sauce (make sure and whisk continuously, and watch closely so the cream

doesn't burn). After the cream cheese is completely melted, stir in the sherry, remove the garlic clove, and turn off the heat (if the sauce isn't completely smooth that's okay; it will come together during the baking process).

Once the stone is preheated, roll the dough out (roughly 12 in diameter). If using cornmeal, sprinkle the stone with cornmeal. Lay the dough on the stone and poke holes in the dough with a fork (this prevents bubbles). Next, lightly brush the edges (the outside 1-1.5") with a little olive oil (this will help the crust brown). Then spoon the sauce onto the dough and spread the sauce out leaving the edges with the olive oil bare. Next, sprinkle the mozzarella and the parmesan evenly over the sauce. Bake the pizza for 15-20 minutes or until the cheese is melty and lightly browned. Pull the pizza out of the oven and top with the crab (make sure the crab is dry, lightly dab it with a paper towel). Then sprinkle on the red pepper flakes, chives, and parsley.

### Tips

*\*Buy the block of mozzarella and shred your own. Pre-shredded cheese has anti-caking agents added to it and a ball of mozzarella (although delicious) would be too wet for this pizza.*

*\*I buy freshly grated (fine powder) parmesan. This can be found in the refrigerated section of your grocery store by the specialty cheeses.*

*\*I used a high-quality canned crab for this recipe. There is also cooked crab that comes in containers by the seafood section of your grocery store; if using that you may want to add it to the pizza during the last minute of cooking because it is cold. No matter what kind of crab is used make sure to dry it with a paper towel, or the pizza will be soggy (and no one wants soggy pizza). If using raw crab this will affect the cooking time*