



Red Wine of the Month

Grape to Know

Blend: 95% Malbec, 5% Petite Sirah
Grower/Vineyard: Kamiak Vineyards,
Columbia Valley, Washington

Winemaker's Tasting Notes

Color: deep garnet

Aroma: violet, blackberry, tobacco, vanilla, herbs

Palate: blackberry, plum, caramel, dark chocolate

Body: medium

Finish: floral, smooth, ripe tannins

Foods: beef brisket, rotisserie chicken, grilled steak with rosemary, roasted red peppers or eggplant, Cajun spices, BBQ sauce, stuffed jalapenos

Cheeses: Blue, Cheddar, Manchego, Asiago

Brix: 23.0°

Aging: 24 mo. American Oak

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 13.0%

Residual Sugar: 0.5%

Ph: 3.88

Total Acidity: 5.75 g/L

Cases bottled: 499 cases

Release Details:

February 2, 2024

February Club Price: \$21.50

March 1, 2024: \$27.00

Wine Club Members Are Charged: \$23.00

A traditional Bordeaux varietal, Malbec is now the most widely planted red wine grape in Argentina. It is also a popular grape in Chile and has recently begun to develop into a successful varietal in California and Washington. The 2020 vintage Malbec grapes were sourced from Kamiak Vineyards in the Columbia Valley of Washington. Kamiak Vineyard has a unique volcanic soil breakdown that includes basalt, sandy loam, clay loam, and gravelly loam.

The vineyard is south-facing and is perched 620 feet above sea level along the Snake River. The vineyard has excellent air drainage and benefits from the river's moderating influence. Temperatures during the growing season can fluctuate from 95 degrees Fahrenheit during the day to 55 degrees Fahrenheit at night, enabling the grapes to develop high acids and high sugar levels.

Gourmet Product Special

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

Lynfred Tangelo Marmalade
Dijon Honey Mustard

Breads of the Month

Savory: Mushroom, Goat Cheese & Swiss
Sweet: Chocolate Cherry



Steak with Romesco Sauce

Recipe By Lynfred Brand Ambassador Laura Lorenz



Ingredients

1c roasted red peppers*
1c (canned) diced fire-roasted tomatoes, drained
4 large roasted garlic cloves
2 tbsp sundried tomatoes (packed in oil), chopped
½ c blanched slivered almonds
1 ½ tsp sherry vinegar (can substitute red wine vinegar)
2 tbsp sherry cooking wine
2 ½ tsp smoked sweet paprika
1c grilled bread, chopped (can substitute day-old bread)*
Roughly ½ c extra virgin olive oil*
Kosher salt
Hanger steak
Black pepper, freshly cracked
Grilled green onions and grilled bread for serving (optional)

Directions

In a food processor or blender add the roasted red peppers, diced tomatoes, garlic cloves, sundried tomatoes, almonds, vinegar, cooking wine, paprika, bread, and ½ tsp kosher salt; pulse until it starts to come together. Next, turn your processor/blender on med/high and slowly drizzle in the olive oil (you may need to stop and scrape down the sides a couple of times). Once the sauce is blended completely, taste and salt if needed (I used ¾ tsp of salt total). Refrigerate your sauce until ready to serve. Let the steak sit out at room temperature for 45 minutes before grilling. Salt and pepper your steak when you are ready to grill.

Set your grill to high heat (make sure to oil the grates to prevent sticking). Grill over direct heat for 4-5 minutes per side (keep the lid closed). Check your steak with a

thermometer to the desired doneness (make sure and choose the thickest part of the steak to insert the thermometer).

125 degrees-130 degrees for rare

135 degrees-140 degrees for medium rare (my favorite)

145 degrees-150 for medium

Once the desired temperature is reached, pull off the grill and place it on a cutting board to rest for 10 minutes. When serving make sure to slice against the grain. I like to spread the romesco sauce on the plate first and then set the sliced steak on top, with a side of grilled green onions and grilled bread.

TIPS

**I used a jar of sliced roasted red peppers, drained. You can roast your own peppers if desired (make sure to take the skin off though).*

**I used French bread in the sauce and as a side to the steak. Ciabatta would also be a good substitute. I highly recommend getting a slight char on the bread that goes in the romesco sauce, it adds another level of flavor. If you want to make this a gluten-free recipe, omit the bread in the sauce and add more almonds.*

**I used exactly ½ c of extra virgin olive oil to get the consistency I prefer for the sauce. This is completely personal preference if you like it a little smoother or thinner...add a little more oil.*

**I love hanger steak for this recipe, but a ribeye or New York strip would also work great. This sauce is equally delicious with grilled chicken thighs. I have also made this sauce to go alongside steak or chicken kabobs.*

**My hanger steak was 1.2 lbs. and was cooked on a gas grill on high heat for a total of 9 minutes. I pulled my steak off the grill once it reached 135 degrees.*

**If you are worried about your steak getting too cold while resting, lightly tent it with foil (not too tight because the steak will continue to cook).*

**Green onions (grilled) make the perfect side but grilled mini bell peppers are also delicious.*

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