



## Red Wine of the Month

**Blend:** 50% Alicante Bouschet, 50% Malbec

**Grower/Vineyard:** Kamiak Vineyards,  
Columbia Valley, Washington

### Winemaker's Tasting Notes

**Color:** garnet

**Aroma:** plum, cherry, vanilla, licorice, sweet tobacco,  
violet, lavender

**Palate:** black cherry, plum, black pepper, dark  
chocolate, violets, cedar

**Body:** medium

**Finish:** smooth, ripe tannins, complex

**Foods:** smoked brisket, lamb, pastrami sandwiches,  
BBQ, teriyaki grilled vegetables

**Cheeses:** Aged Cheddar, Gouda, Pecorino Romano

**Brix:** 23.5°

**Aging:** American oak, 24 months

**Aging Potential:** 2-3 years

**Serving Temperature:** 65°

**Alcohol:** 13.8%

**Residual Sugar:** 0.4%

**Ph:** 3.66

**Total Acidity:** 5.10 g/L

**Cases bottled:** 654 cases

### Release Details:

March 1, 2024

March Club Price: \$21.50

March 1, 2024: \$27.00

Wine Club Members Are Charged: \$23.00



### *Grape to Know*

Introducing our 2021 Assemblage, meticulously crafted through the innovative co-fermentation technique. We blended half Alicante Bouschet with half Malbec, both grown in the gorgeous Columbia Valley of Washington and fermented them together. This unique approach of blending grapes from the outset births a flavor profile that transcends individual varietals, yielding a wine of unparalleled complexity and depth. The Assemblage stands as a testament to exclusivity, tailored for the discerning palate of wine enthusiasts who seek the rare and the extraordinary.

### *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**

**Lynfred Merlot Steak Sauce**

### *Breads of the Month*

**Savory:** Herbed Cheddar

**Sweet:** Carrot Pineapple Raisin

# Herb-Crusted Rack of Lamb

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.

*www.lynfredwinery.com*