



Blend: 100% Chardonnay
Grower/Vineyard: Casa Blanca Valley, Chile

Winemaker's Tasting Notes

Color: yellow pale

Aroma: jasmine, pear, white peach, hints of toasted almonds

Palate: peach, pineapple, pear juice, hints of butter and vanilla

Body: light-medium

Finish: creamy, refreshing, fruity

Foods: lobster, scallops, grilled salmon, tarragon, pear & Brie flatbreads, shrimp & grits, white pizza with chicken

Cheeses: Brie, Camembert or Triple-Creme

Brix: 23.0°

Aging: stainless steel, French oak, 4 months

Aging Potential: drink now

Serving Temperature: 55°

Alcohol: 13.3%

Residual Sugar: 0.2%

Ph: 3.31

Total Acidity: 5.75 g/L

Cases bottled: 210 cases

Release Details:

March 1, 2024

March Club Price: \$20.50

March 1, 2024: \$25.00

Wine Club Members Are Charged: \$21.93

White Wine of the Month

Grape to Know

Introducing our 2023 Chardonnay, hailing from the picturesque coastal mountain vineyards nestled in the Casablanca Valley of Chile. Here, the vines thrive under the gentle caress of cool marine winds from the Pacific

Ocean and draw nourishment from the distinctive quartz granitic soils that define the region. Crafted with precision, our wine undergoes fermentation in stainless steel tanks at controlled low temperatures, followed by a delicate aging process over its fine lees for 3 months. This method infuses the wine with added texture and a delightful creaminess. Furthermore, a small portion of the blend matures gracefully in French oak barrels for up to 4 months, enhancing its depth and complexity. Indulge in the refined and singular experience of our Lynfred Chardonnay, Vintage 2023.

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



Seafood Rolls

Recipe By Lynfred Brand Ambassador Laura Lorenz



Ingredients

10 XL shrimp, raw peeled, and deveined*
1 cup bay scallops, raw
Salted butter (roughly 4-6 tbsp)
2 tbsp mayo (homemade or high-quality store-bought)
2 tsp fresh chives, chopped (plus more for garnish)
Rolls (buns) of choice*
Potato chips and lemon wedges for serving

Directions

In a large pan melt about 3-4 tbsp of butter over medium-high heat (you want enough butter to coat the bottom of the pan). Once your butter starts to foam add the shrimp in a single layer. Cook for about 1.5 minutes per side, watch closely so you don't overcook. Remove the shrimp from the pan. If needed add more butter to your pan before cooking the scallops (I added about 1 tbsp). Next, place all the scallops in a single layer and cook for a total of 2.5 minutes, moving the scallops continuously. Remove from the pan. Place both the cooked shrimp and the cooked scallops in the refrigerator to cool down (about 30 minutes). Then remove from the fridge and cut the shrimp so they are the same size as the bay scallops (I cut mine in thirds). Place the seafood in a large bowl, add the mayo and the chives, and toss to coat completely. Set in the fridge while preparing the buns.

This next step is optional but highly recommended. Preheat the oven to 350 degrees. Melt 2 tbsp of butter in a saucepan just until it turns light brown; this happens fast (make sure to continually swirl the butter in the pan so it doesn't burn). Brush the outside of the buns with the brown butter and bake for about 5 minutes or until the buns are warm and

slightly toasted; you still want them soft so keep an eye on them. Once the buns are toasty warm, remove them from the oven and let cool slightly. Next, fill the buns with seafood mixture, top with more chives if you want, and serve with lemon wedges and potato chips.

Homemade Tarragon Mayo

1 room-temperature egg
1 (heaping) tbsp Dijon mustard
1 tbsp white wine vinegar
¼ tsp kosher salt
¼ tsp onion powder
¼ tsp garlic powder
¼ tsp dried tarragon
½ tsp lemon juice
1 c light-tasting olive oil

In a small container that will fit the top of an immersion blender, add the egg, tarragon, Dijon, lemon juice, vinegar, salt, garlic powder, and onion powder. Pulse a few times to incorporate everything together, then very slowly add the oil (slow is key) while the immersion blender is on. Start with a few drops of oil at a time, progressing to a slow and steady stream. I move the blender in an up and down movement to fully incorporate all the ingredients. Blend until smooth, thick, and creamy. I like to make this ahead of time and refrigerate for at least an hour before using it. This recipe makes 1 ¼ cup mayo.

Notes

**My shrimp were a (21-25) count XL.*

**Make sure both the shrimp and the scallops sit at room temperature for at least 10-15 minutes before cooking. Also make sure to dry them with a paper towel if they are wet, before cooking*

**I used center-cut Hawaiian rolls for my buns. Potato or brioche would also be delicious. These can also be served as lettuce wraps.*

**I highly recommend making the homemade mayo for this recipe!*

**I prefer a more neutral oil when making mayo, the light-tasting olive oil is the best option. If needed, you can mix canola or vegetable oil with olive oil to achieve a similar result.*

**This recipe made 2 extra-large rolls or 3 medium rolls. Adjust the serving size as needed.*

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