



Red Wine of the Month

Blend: 97% Cabernet Sauvignon, 3% Alicante Bouschet
Grower/Vineyard: Kamiak Vineyards,
Columbia Valley, Washington

Winemaker's Tasting Notes

Color: deep garnet

Aroma: cassis, raspberry, violets, black pepper, sweet oak, vanilla, tobacco

Palate: black cherry, black currant, cedarwood, graphite, sage, black pepper

Body: full

Finish: elegant, ripe and firm tannins

Foods: burgers, roasted pork chops, grilled prime rib, dark chocolate, onions, black pepper, mint

Cheeses: Gorgonzola, aged Gouda, Parmesan

Brix: 23.5°

Aging: American oak, 24 months

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 13.5%

Residual Sugar: 0.5%

Ph: 3.59

Total Acidity: 5.45 g/L

Cases bottled: 656 cases

Release Details:

April 1, 2024

April Club Price: \$21.50

May 1, 2024: \$27.00

Wine Club Members Are Charged: \$23.00

Grape to Know

Indulge in the renowned charm of Cabernet Sauvignon, a grape celebrated worldwide for its versatility and allure. Thriving under Washington's sunny skies and distinctive volcanic terrain, the vines yield grapes of unparalleled depth and complexity. With a dash of Alicante Bouschet for added flair, our 2021 vintage embodies boldness and elegance. Savor the sophistication of each sip with our Cabernet Sauvignon Vintage 2021.

Gourmet Product Special

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

Lynfred Fig Preserves
Lynfred Cabernet Steak Sauce
Lynfred Merlot Steak Sauce

Breads of the Month

Savory: Herbed Cheddar
Sweet: Carrot Pineapple Raisin

Savory Red Wine Onion Jam

Recipe By Lynfred Brand Ambassador Laura Lorenz



Ingredients

3 lbs. onions, chopped (mix of yellow, sweet, and red)*
½ c packed light brown sugar
2 c dry red wine*, Lynfred, of course
5 tbsp balsamic vinegar
½ tsp fresh thyme leaves
½ -¾ tsp kosher salt
½ -1 tsp fresh cracked black pepper

Directions

In a large pan, cook onions and brown sugar over medium heat for roughly 35-50 minutes (stirring occasionally). The onions will be ready for the next step once they are caramelized, and all the liquid is gone. Next, add the rest of the ingredients, stir well, boil, and then reduce to a simmer. Simmer the onions for 45-60 minutes until the liquid has reduced and the jam is nice and thick (stir frequently for the last 15 minutes because the jam can burn easily). Cool the jam down and store it in jars in the fridge. Jam will last for up to 14 days in the fridge.

How to make an epic burger:

Brioche bun
Juicy, beef patty-cooked to medium
Crispy, thick-cut bacon
Peppery arugula
Crumbled blue cheese
And the sweet and tangy savory red wine onion jam

How to make an epic vegetarian burger:

Brioche bun
Grilled portabella mushroom
Peppery arugula
Crumbled blue cheese
And the sweet and tangy savory red wine onion jam

Tips

*I love a mix of onions for this recipe. I prefer the onions chopped instead of sliced, but this is strictly a personal preference

***I used a Merlot in this recipe, but any dry medium-full-bodied red will work (try Fred's Red!)**

*Start with the smaller amount of salt and pepper and taste as you go. I used the maximum amount because I knew I was putting this on a burger

*This jam would be a fantastic addition to a charcuterie board as well

*I like to store my jam in mason jars in the fridge. This recipe made 2 (8oz) jars



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