



Blend: 100% Barbera
Grower/Vineyard: Clarksburg, CA

Winemaker's Tasting Notes

Color: ruby

Aroma: raspberries, cherries, cranberries, vanilla, nutmeg, roses

Palate: tart cherry, raspberry, cranberry juice, blackberry, vanilla, cedar, herbs

Body: medium

Finish: juicy, vibrant acidity, smooth

Foods: pizza, rich red pasta, risotto, lasagna, grilled mushrooms, burritos

Cheeses: Pecorino, Gorgonzola, aged Parmesan

Brix: 23.5°

Aging: 24 months, American oak

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 13%

Residual Sugar: 0.5%

Ph: 3.58

Total Acidity: 5.15 g/L

Cases bottled: 643 cases

Release Details:

November 1, 2024

November Club Price: \$21.50

December 2024: \$27.00

Wine Club Members Are Charged: \$23.27

Red Wine of the Month

Grape to Know

Discover the bold and vibrant flavors of our Lynfred Winery Barbera 2021! This Italian gem delights the palate with juicy raspberries, tart cherries, and a touch of creamy vanilla. Its smooth texture, low tannins, and lively acidity make it incredibly food-friendly, perfect for pairing with everything from rich pasta to savory Italian dishes. Indulge in the bright, irresistible character of Barbera—it's a wine you'll want to savor again, and again!

Gourmet Product Special

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

Lynfred Cranberry Bourbon Jalapeno Jam

Lynfred Peach Preserve

Lynfred Monterey Jack Con Queso Dip

Breads of the Month

Savory: French Onion Soup Focaccia

Sweet: Chocolate Chai



Pear, Brie & Prosciutto Flatbread

Recipe By Lynfred Brand Ambassador Laura Lorenz



Ingredients

Pizza crust or flatbread (pre-cooked) *
Olive oil
Brie, rind cut off*
Crumbled blue cheese*
Pear, cored and thinly sliced*
Shallot, thinly sliced
Prosciutto
Red pepper flake (optional)
Hot honey
Pecans, walnuts, or a mixture of both, toasted
Fresh rosemary leaves
Arugula

Directions

Preheat the oven to 400 degrees. Brush the flatbread with a light coating of olive oil and bake in the oven for 5 minutes. Remove the flatbread from the oven and dollop on the brie, then top with blue cheese, sliced pears, shallots, fresh rosemary, and the prosciutto. Lastly, sprinkle on the red pepper flake if using, and bake in the oven for roughly 10-12 minutes or until the flatbread is brown on the edges and the cheeses are melted. Once the flatbread is done, remove from

the oven and top with toasted nuts, arugula, and a drizzle of hot honey.

Tips

**I prefer a pre-cooked flatbread crust for this recipe vs a pizza crust. This is personal preference. If using a homemade dough, make sure to pre-cook the dough first.*
**Cut the rind off the Brie and use your hands to break into small chunks.*
**I used a gorgonzola cheese for the blue cheese.*
**When picking pears, make sure they are not overly ripe, this will cause them to be mushy after cooking.*
Great pears to use-Bartlett, Bosc, Red Anjou.
**If slicing your pears ahead of time, add them to a mixture of water and honey to prevent browning. Dry them with a paper towel before baking. 1c water + 2 tbsp honey.*
**There are no amounts for this recipe because it is personal preference as to the number of toppings per flatbread.*
**To toast your nuts, add the nuts to a dry pan over low heat. Stir nuts frequently; they are done once you can smell them. This process happens fast, in just a few minutes. Be careful not to burn them because they will become bitter.*
**Cooking time of the flatbread may vary with different crusts. Read the package for baking times and oven temperatures.*