



Blend: 100% Symphony
Grower/Vineyard: Lodi, CA

Winemaker's Tasting Notes

Color: yellow straw

Aroma: stone fruits, gardenias, mandarin orange, honeydew melon

Palate: peach, apricot, flowers, pear juice, citrus

Body: light

Finish: fruity and floral, inviting, refreshing

Foods: fish with dill & lemon, roast chicken, Buffalo chicken wings, lobster, seafood linguine, Caesar salad, fruit salad

Cheeses: Brie, Camembert, charcuterie, lemon goat cheese

Brix: 23.5°

Aging: stainless steel

Aging Potential: drink now

Serving Temperature: 45°

Alcohol: 12.5%

Residual Sugar: 0.4%

Ph: 3.31

Total Acidity: 5.90 g/L

Cases bottled: 254 cases

Release Details:

November 1, 2024

November Club Price: \$20.50

December 2024: \$25.00

Wine Club Members Are Charged: \$22.19

White Wine of the Month

Grape to Know

Meet Symphony—a harmonious blend of Muscat of Alexandria and Grenache Gris, developed by UC Davis in the mid-20th century to thrive in the warm Central Valley climate. Today, it is primarily grown in California's Lodi and Sierra Foothills, where it shines in white blends, enhancing the aromatic profile of the final wine. True to its name, our Symphony is a melody of vibrant, refreshing aromas and flavors.

Symphony is a star when it comes to food pairing! This vibrant white wine complements creamy cheeses, roast chicken, and lobster beautifully. Enjoy the perfect pairing!

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



Indian Curried Butternut Squash Soup

Recipe By Lynfred Brand Ambassador Laura Lorenz



Serves: 6-8

Ingredients

2 (2-2 ½ lb.) butternut squash
1 c cooked sweet potatoes*
1 medium yellow or sweet onion, roughly chopped
2 large garlic cloves, peeled and cut in half
1-2 tbsp light-tasting olive oil
1 c soaked raw cashews*
2 ½ inch piece of fresh ginger, peeled and roughly chopped
1 tsp tomato paste
1 tsp Indian yellow curry powder
¾ tsp garam masala* (+ more for garnish)
1 tsp paprika
½ tsp ground coriander
¼ tsp ground cumin
¼ tsp ground turmeric
¼-½ tsp cayenne*
Pinch of ground cardamom
⅛ -¼ tsp ground cinnamon*
½ tsp kosher salt*
Smoked sweet paprika (garnish)
4 c chicken or vegetable broth
1 (13.6 oz) can full-fat unsweetened coconut milk
Chives, cilantro, pepitas, whipped coconut cream* (garnish)

Directions

To cook the squash, preheat the oven to 425 degrees. Line a baking sheet with foil. Then poke 2-3 holes into the squash (each side) with a sharp knife. Place the squash on the baking sheet and roast in the oven for 60-80 minutes; or until the squash is soft when stuck with a knife. Once the squash is cool enough to handle, cut it in half, discard the seeds, scoop out the flesh, and set aside. In a large pot over medium heat add the 1-2 tbsp of oil (just enough to barely coat the bottom of the pot), the onions, garlic, and ginger. Cook for 8-10 minutes, stirring occasionally, or until the onions are soft. While the vegetables are cooking, blend up the soaked cashews. In a blender, add the drained cashews with ¼-½ cup of water and blend on high until mostly smooth, adding a little water if needed. Once the onions are soft, stir in the tomato paste and all the spices, and cook for 30 seconds, stirring continuously. Next, add the cooked sweet potato, squash, broth, and blended cashews, and bring to a simmer. Partially cover the pot and simmer for 20 minutes; stirring occasionally. After 20 minutes, turn off the heat, add the coconut milk, and blend with an immersion blender until smooth. Taste the soup and add any additional salt if needed. To serve, place soup in a bowl and garnish with pepitas, whipped coconut cream, chopped cilantro and chives, and a sprinkle of smoked paprika and garam masala. I like to serve warm naan alongside.