



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

Winemaker's Tasting Notes

Color: deep ruby

Aroma: cassis, vanilla, plum, sweet oak, roses, fresh ground black pepper

Palate: plum, black currant, black cherry, baking sweet spices, vanilla, dried herbs

Body: full

Finish: elegant, smooth, ripe tannins

Foods: steaks or chops, prime rib, bacon cheeseburgers, mushrooms, bacon wrapped dates

Cheeses: aged Cheddar or Gorgonzola, Gruyere, Roquefort

Brix: 23.5°

Aging: American oak, 24 months

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 13.5%

Residual Sugar: 0.6%

Ph: 3.49

Total Acidity: 5.25 g/L

Cases bottled: 644 cases

Release Details:

April 1, 2025

April Club Price: \$21.50

May 1, 2025: \$27.00

Wine Club Members Are Charged: \$23.60

Red Wine of the Month

Grape to Know

Cabernet Sauvignon is a true global icon, beloved for its depth, structure, and age-worthiness. Thriving in a variety of climates, it finds a particularly elegant expression in Washington, where abundant sunshine and volcanic, stony soils create the perfect environment for complexity and balance.

Our 2022 Cabernet Sauvignon is a testament to this harmony—bold yet refined, with layers of dark fruit, silky tannins, and a lingering finish. A touch of Alicante Bouschet adds an extra dimension of spice and intrigue, making this vintage a standout.

Perfectly suited for hearty pairings, this wine shines alongside steaks, lamb chops, earthy mushrooms, and aged cheeses. Cheers to a truly elegant pour!

Gourmet Product Special

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

Lynfred Honey Dijon Marinade
Lynfred Mustard Dipping Sauce
Lynfred Tangelo Marmalade

Breads of the Month

Savory: Caprese Focaccia
Sweet: Strawberry Cheesecake



Red Wine Braised Pork Shoulder



Recipe By Lynfred Brand Ambassador Laura Lorenz
Serves: 4-6

Ingredients

4 lbs boneless pork shoulder, trimmed of fat*
Kosher salt and black pepper
2-3 tbsp bacon fat or high-heat cooking oil*
1 large onion, roughly chopped (yellow or sweet)
3 large carrots, roughly chopped
2 large celery stalks, roughly chopped
1 head of garlic, halved (or 8-10 cloves)
2 tbsp flour
3 tbsp tomato paste
2 dried bay leaves
1 handful Italian parsley, plus more for garnish
A few sprigs of fresh thyme
1 sprig fresh rosemary
2 cups low-sodium beef broth
1 cup dry red wine (medium- to full-bodied)

Directions

Preheat the oven to 325°F.

In a large, heavy-bottomed pan (such as a Dutch oven), heat the bacon fat or oil over medium-high heat. Pat the pork shoulder dry and cut it into 8 large chunks. Season all sides with salt and pepper. Working in batches, sear the pork on all sides until browned, about 3 minutes per side. Set aside on a plate. If needed, add another teaspoon of fat or oil before cooking the vegetables.

Reduce the heat to medium and add the onion, celery, and carrots. Cook for 2-3 minutes, stirring occasionally, until the

vegetables begin to brown. Stir in the tomato paste and cook for another minute. Deglaze the pan with red wine, scraping up the browned bits from the bottom.

Sprinkle in the flour and mix well. Add the beef broth, seared pork, parsley, thyme, rosemary, and garlic. Stir to combine.

Cover the pan and transfer it to the oven. Cook for 2.5 to 3.5 hours, stirring at the 2-hour mark, until the meat is tender and easily falls apart. Once done, remove the pork and set it aside. Strain the sauce through a fine-mesh strainer, pressing down on the vegetables to extract all the flavorful liquid. Discard the solids.

Serve over cheesy polenta (Parmesan, Gouda, or Fontina work well), mashed potatoes, or grits. Top with the braised pork and the rich sauce. Garnish with pickled onions and chopped parsley.

Tips

The pork shoulder doesn't need to be exactly 4 lbs. A little over is fine—just monitor liquid levels during cooking and add more broth if needed.

For searing, a mix of bacon fat and neutral oil (such as canola or vegetable oil) works best. Avoid extra virgin olive oil.

Let the pork develop a deep sear before flipping—patience is key! Work in batches to avoid overcrowding the pan.

Ensure the pork is at least halfway submerged in liquid while braising.

When straining the sauce, press the vegetables firmly against the strainer to extract every last drop of flavor.