



Blend: 50% Tinta Cao, 36% Souzao, 14% Tinta Roriz
Grower/Vineyard: Lodi, California

Winemaker's Tasting Notes

Color: deep ruby

Aroma: plum, raspberry, vanilla, dried herbs, violets, earthy, leather

Palate: plum, black pepper, roses, cloves, cedar, rosemary

Body: medium

Finish: smooth, ripe tannins, complex

Foods: Portuguese cuisine: feijoada (black bean stew), bifanas (pork sandwich), Piri Piri chicken, caldo verde (greens, potato, sausage soup), grilled sardines

Cheeses: Aged Cheddar, Gouda, Parmigiano-Reggiano, Stilton or other Blue Cheeses

Brix: 23.0°

Aging: American oak, 24 mo.

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 13.0%

Residual Sugar: 0.4%

Ph: 3.45

Total Acidity: 5.10 g/L

Cases bottled: 460 cases

Release Details:

May 1, 2025

May Club Price: \$21.50

June 1, 2025: \$27.00

Wine Club Members Are Charged: \$23.60

Red Wine of the Month

Grape to Know

Assemblage 2022 is more than a wine—it's a tribute. A tribute to Portugal's storied vineyards, to the hands that harvest with heart, and to the time-honored traditions that echo through each bottle.

Crafted from Tinta Cão, Souzão, and Tinta Roriz grapes grown under the warm skies of California's Lodi Valley, this red blend honors its heritage while embracing the innovation of the New World. Co-fermented to preserve authenticity and harmony, the result is a wine both rustic and refined, bold yet balanced.

Sip slowly. Let its deep roots and daring spirit unfold.
A toast to heritage, reborn.

Gourmet Product Special

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

All Lynfred Black Label Food Products

Breads of the Month

Savory: Caprese Focaccia

Sweet: Strawberry Cheesecake



Coffee Rubbed Hanger Steak



Recipe by Lynfred Brand Ambassador Laura Lorenz

Ingredients

Hanger steak (1-1.5lb)
2 tsp freshly ground coffee
¼ tsp dried oregano
¼ tsp garlic powder
1 tsp kosher salt
¼ tsp freshly ground black pepper (medium grind)
¼ tsp ground cumin
½ tsp ground coriander
2 tsp ancho chili powder
2 tsp smoked sweet paprika
2 tsp brown sugar
Pinch of cinnamon

Directions

Mix all the rub ingredients until completely combined. Season the steak liberally with the coffee rub (use your hands and rub the steak until fully coated). Let the steak sit out at room temperature for 45 minutes before grilling.

Set your grill to high heat (be sure to oil the grates to prevent sticking). Grill over direct heat for 4-5 minutes per side (keep the lid closed). Check your steak with a thermometer to the desired doneness (make sure and choose the thickest part of the steak to insert the thermometer).

125 degrees- 130 degrees for rare
135 degrees- 140 degrees for medium rare (my favorite)
145 degrees- 150 for medium

Once the desired temperature is reached, pull the meat off the grill and place it on a cutting board to rest for 10 minutes. When serving, make sure to slice against the grain. I like to serve my steak with a sprinkle of flaky sea salt, a little dab of butter, a side of sweet potato fries, and a little chopped parsley for a lovely herbal note.

Tips

*My hanger steak was 1.2 lbs. and was cooked on a gas grill on high heat for 9 minutes. I pulled the steak off the grill once it reached 135 degrees.

*If you are worried about your steak getting too cold while resting, lightly tent it with foil (not too tightly because the steak will continue to cook).

*Don't have a hanger steak? This rub is delicious on a ribeye or flap steak as well.

*Hanger steaks do have a tendon that runs right down the middle. You can ask your butcher to remove this, or there are plenty of videos online (it's very easy to remove). Once the tendon is removed, you will have 2 steaks similar in size to a pork tenderloin.