



Blend: 100% Riesling
Grower/Vineyard: Columbia Valley, WA

Winemaker's Tasting Notes

Color: yellow straw

Aroma: lemon, orange, lychee, citrus blossoms, jasmine

Palate: lemon, honey, pear, orange zest

Body: light

Finish: clean, crisp, refreshing

Foods: spicy Asian foods, fish tacos, salmon sashimi, Thai curries, stir fry

Cheeses: Chevre, Gorgonzola, Aged Gouda, Feta, or Parmesan

Brix: 21.0°

Aging: Stainless Steel

Aging Potential: Drink Now

Serving Temperature: 55°

Alcohol: 12.5%

Residual Sugar: 1.0%

Ph: 3.07

Total Acidity: 3.75 g/L

Cases bottled: 533 cases

Release Details:

May 1, 2025

May Club Price: \$20.50

June 1, 2025: \$25.00

Wine Club Members Are Charged: \$22.50

www.lynfredwinery.com

White Wine of the Month

Grape to Know

Born from the storied slopes of Germany's Rhine region and beloved the world over, Riesling has earned its place as one of the most expressive white varietals on the planet. In the U.S., Washington's Columbia Valley stands as the Riesling crown jewel—producing wines with a harmonious dance of bright acidity and ripe, juicy fruit.

Often misunderstood as strictly sweet, Riesling is, in fact, a chameleon: capable of everything from bone-dry refreshment to lusciously sweet, late-harvest decadence. Our 2024 vintage strikes a beautiful balance—vibrant, aromatic, and refreshingly crisp, with just a whisper of sweetness.

Chill, sip, and let it sing—this is your summer in a bottle.

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



Chipotle Scallop Tacos w/ Avocado Mango Salsa



Recipe By Lynfred Brand Ambassador Laura Lorenz

Ingredients

1 lb. bay scallops
¼ tsp chipotle powder
⅛ tsp ground cumin
¼ tsp sweet Spanish paprika
½ tsp kosher salt
Butter and avocado oil
Soft tortillas (corn or flour)
Shredded cabbage blend*
Chipotle crema*

Mango Salsa

2 c mango, chopped*
1 ½ c avocado, diced
1 medium red bell pepper, chopped
¼ -½ c red onion, finely chopped
1 large jalapeno, seeded and finely chopped
¼ c cilantro, chopped
Lime juice and kosher salt to taste

Directions

To make the mango salsa, add all the ingredients to a bowl and toss gently; season with lime juice and salt to taste. Set the salsa aside and make the crema (see note*). Refrigerate the crema while cooking the scallops. Take the scallops out of the fridge for at least 20 minutes before cooking and pat dry with a paper towel. Then toss the scallops with the seasoning blend.

Put a large pan over medium-high heat and add a mixture of avocado oil and butter so the entire bottom of the pan is coated. Once the pan is hot, add the scallops and cook for 2-3 minutes total; move the scallops around every 30 seconds or so. Bay scallops cook very quickly; you will not get a crust on these scallops because they are so small. Be very careful not to overcook.

To assemble your tacos, heat up the tortillas and then layer in some cabbage, followed by the scallops, then the salsa, and finally a drizzle of the crema. Serve with lime wedges.

Tips

**I love to use frozen mango for this recipe because mangoes aren't always in season. Just thaw and chop into smaller bite-sized pieces.*

**Like a little more spice? Switch out the jalapeno for a Fresno pepper.*

**I used a bag of coleslaw mix (not the sauce) for the cabbage blend and added a little more shredded purple cabbage for color.*

**To make the crema, mix sour cream, chipotle peppers in adobo, a splash of lime juice, and a pinch of salt. This is all to taste, if you like it spicy, add more peppers; less spicy add more sour cream. I like ½ cup sour cream to 1 ½ tsp chipotle peppers. Tip- Take a can of chipotle peppers in adobo and blend in a blender until smooth. Store the leftovers in a baggie (flat) in the freezer. When you want to use some, break a piece off and microwave it to thaw.*

**Serves 4-6 depending on the size of the tacos.*