

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

Winemaker's Tasting Notes

Color: yellow straw **Aroma:** nectarine, lime, lemon zest, honeydew, chamomile

Palate: Meyer lemon, white peach, grapefruit, apple, minerals

Body: light

Finish: refreshing, light, zesty Foods: white fish, seafood, green salads, **Cheeses:** feta, burrata, fresh chèvre

Brix: 22.5°

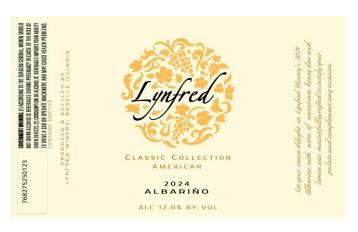
Aging: stainless steel Aging Potential: drink now Serving Temperature: 45° **Alcohol:** 12.5% Residual Sugar: 0.3%

Ph: 3.28 Total Acidity: 5.1 g/L Cases bottled: 251 cases

Release Details:

November 1, 2025 November Club Price: \$20.50 December I, 2025: \$25.00 Wine Club Members Are Charged: \$22.50

www.lynfredwinery.com



White Wine of the Month Grape to Know

Albariño (pronounced alba-reen-yo) is a lively and expressive white wine grape originating from the Iberian Peninsula, most famously from Galicia in northwest Spain and the Minho region of Portugal, where it's called Alvarinho. This spirited varietal has found a happy home in Lodi, California, where warm days, cool Delta breezes, and dramatic day-to-night temperature shifts create ideal growing conditions. These factors help preserve the grape's natural acidity and aromatic vibrancy, resulting in wines bursting with citrus, stone fruit, and crisp apple flavors, often kissed with a hint of oceanic salinity.

We are delighted to share our first-ever vintage of Lynfred Winery Albariño, 2024, a bright, refreshing expression of this remarkable grape, crafted with elegance and zest.

Gourmet Product Special

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

> Lynfred Robust Ribeye Marinade Lynfred Strawberry Rhubarb Preserve Lynfred Dijon Honey Mustard

Breads of the Month

Savory: Goat Cheese & Mushroom Focaccia Sweet: Pumpkin Crumble















Rustic Carrot-Squash Bisque with Chèvre





Recipe by Lynfred Brand Ambassador Laura Lorenz

Ingredients

2 tbsp olive oil

½ Ingredients

2 cups butternut squash, cut into ½" cubes

4 cups carrots, peeled and cubed* (about 6–8 medium carrots)

I (I½") piece fresh ginger, roughly chopped, plus ½–I tsp fresh ginger, grated

I cup sweet onion, chopped (about ½ medium onion) 3¼ cups chicken broth

½ cup apple, peeled and chopped (Gala recommended)

3/4 cup heavy cream, plus more for garnish

2–3 sprigs fresh thyme, leaves removed, plus extra for garnish

3–5 oz goat cheese

2 tbsp avocado oil (or any high-heat cooking oil)

½ tsp kosher salt, plus more to taste

½ tbsp olive oil

Homemade croutons & fresh thyme for serving

Directions

Roast the vegetables

Preheat the oven to 425°F. In a large bowl, toss the squash and carrots with avocado oil and ½ tsp kosher salt. Spread onto a sheet pan and roast for 35–45 minutes, or until soft and slightly caramelized.

Build the base

In a large soup pot over low—medium heat, warm the olive oil. Add the onion and chopped fresh ginger and cook for 5—

7 minutes, until softened and fragrant. Stir in the apple and cook for an additional I–2 minutes.

Simmer

Add the roasted vegetables, thyme leaves, and chicken broth. Bring to a gentle simmer and cook for 10 minutes.

Blend and finish

Stir in the heavy cream, grated ginger, and goat cheese, then turn off the heat. Blend the soup until silky smooth using an immersion blender (or carefully blend in batches in a standard

blender). Season with additional salt to taste.

Serve

Ladle into bowls and garnish with a drizzle of cream, homemade croutons, and fresh thyme.

Ting

*If you prefer a looser soup, add extra broth 1/4 cup at a time until you reach your desired consistency.

*Cut the carrots and squash into similar-sized pieces so they roast evenly and cook at the same rate.

*For a vegetarian version, substitute vegetable broth for chicken broth.

*I love a bold goat cheese flavor, so I use the full 5 oz. If you're unsure, start with 3 oz and adjust to taste—the chèvre adds a lovely, creamy tang to the soup.

*This recipe serves 2—4 people: about 4 servings as a first course or 2 servings as a main course.

*I recommend using French bread or sourdough for homemade croutons. Tear fresh bread into bite-sized pieces, lightly coat with olive oil and kosher salt, and toast in a 350°F oven until lightly browned and crisp.