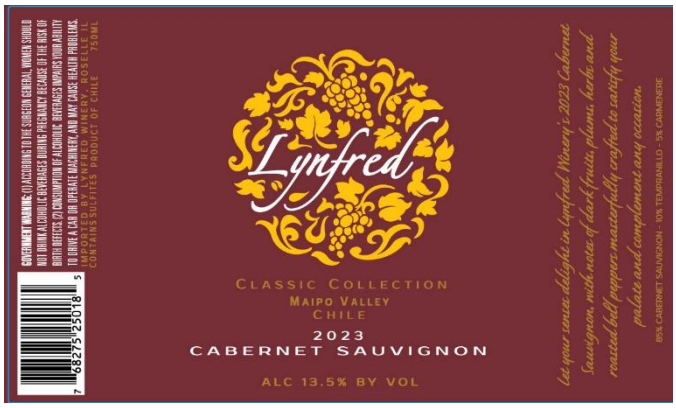

Red Wine of the Month

www.lynfredwinery.com

Blend: 85% Cabernet Sauvignon, 10% Tempranillo, 5% Carménère
Grower/Vineyard: Maipo Valley, Chile

Winemaker's Tasting Notes
Color: deep ruby
Aroma: cassis, blackberry, roses, fresh ground black pepper, herbs
Palate: plum, black currant, vanilla, sweet baking spices, dried herbs
Body: full
Finish: elegant, smooth, ripe tannins
Foods: grilled ribeye, prime rib, roasted pork chops, lamb, aged cheese, charcuterie
Cheeses: aged Cheddar, Gruyère, & Gouda

Brix: 23.5°
Aging: French oak, 16 months
Aging Potential: 2-3 years
Serving Temperature: 65°
Alcohol: 13.5%
Residual Sugar: 0.4%
Ph: 3.65
Total Acidity: 5.74 g/L
Cases bottled: 504 cases

Release Details:
December 1, 2025
December Club Price: $21.50
January 1, 2026: $27.00
Wine Club Members Are Charged: $23.60

Grape to Know

From the quiet, sun-kissed vineyards of Huelquén in Chile's Maipo Valley comes a Cabernet Sauvignon with natural poise and mountain-born elegance. Fed by pure Andes meltwater and shaped by warm days, cool nights, and crisp breezes, this Cabernet, lifted by thoughtful touches of Tempranillo and Carménère, unfurls notes of black currant, ripe blackberry, and a whisper of herbal grace. Hand-harvested, naturally fermented, and aged 16 months in French oak, it's a heartfelt expression of Maipo's finest character. Pair it with grilled ribeye, roasted pork chops, lamb, or a generous spread of charcuterie, and let aged Cheddar, Gruyère, and Gouda show off their rich, savory charm right beside it.

Gourmet Product Special

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

All Lynfred Labeled Food Products!

Breads of the Month

Savory: **Goat Cheese & Mushroom Focaccia**
Sweet: **Eggnog**

Savory Bacon Gruyère Palmiers

Recipe by Lynfred Brand Ambassador Laura Lorenz

Ingredients

2 sheets puff pastry, thawed
3 tbsp cream-style horseradish
⅔ cup caramelized onions
8 strips of bacon, cooked crisp and crumbled
1 tsp fresh thyme, minced
2 cups smoked Gruyère cheese*, shredded

Directions

1. Lay one sheet of puff pastry on a lightly floured surface. Roll it out to about ⅛-inch thickness.
2. Spread 1½ tablespoons of horseradish* evenly over the dough.
3. Sprinkle with 1 cup shredded cheese, followed by ⅓ cup caramelized onions, half of the crumbled bacon, and ½ teaspoon thyme. Gently press the toppings into the dough so they adhere.
4. Starting from one long side, tightly roll the dough toward the center. Repeat from the opposite long side so the two rolls meet in the middle.
5. Dab a few drops of water between the two rolls to help them stick together.
6. Repeat the process with the second sheet of puff pastry.
7. Wrap each roll tightly in plastic wrap and refrigerate for at least 1 hour.
8. Preheat the oven to 400°F.
9. Unwrap the chilled rolls and cut them into ¼-inch slices (about 24 per roll) using a sharp knife.
10. Line a baking sheet with parchment paper and place the palmiers at least 1 inch apart.
11. Bake for 12–15 minutes, or until golden and flaky.
12. Let cool on the baking sheet for 2 minutes, then transfer to a wire rack. Serve warm.

***Notes**

My cream-style horseradish was fairly mild. If yours is stronger, scale back so the flavor doesn't overpower the filling.
Can't find smoked Gruyère? A mix of regular Gruyère and smoked Gouda is a great substitute.
Make sure your puff pastry is fully thawed and at room temperature—this makes rolling and shaping much easier.
When caramelizing your onions, finish with a splash of sherry or beer for a little extra depth.

SCAN ME
RECIPE