



Blend: 100% Petite Sirah
Grower/Vineyard: Clarksburg, CA

Winemaker's Tasting Notes

Color: deep ruby

Aroma: plum, vanilla, raisins, blackberry, cedar, toasted nuts, black pepper, cinnamon

Palate: dried blueberries, dried plums, roasted oak, dark chocolate

Body: full

Finish: ripe and firm tannins, spicy, complex

Foods: braised short ribs, grilled ribeye steak, dark chocolate, braised pork

Cheeses: aged gouda, blue cheese

Brix: 24.5°

Aging: American oak, 24 mo.

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 14.2%

Residual Sugar: 0.6%

Ph: 3.58

Total Acidity: 5.65 g/L

Cases bottled: 1288 cases

Release Details:

January 1, 2026

January Club Price: \$21.50

February 1, 2026: \$27.00

Wine Club Members Are Charged: \$23.60

Red Wine of the Month

Grape to Know

Petite Sirah is one of America's boldest red wines, prized for its power, depth, and commanding tannins. Once widely planted throughout California, particularly in Lodi and Clarksburg, it has long been valued for adding structure and intensity to blends. As a stand-alone varietal, Petite Sirah truly shines, offering a rich, chewy texture and a presence that confidently contradicts its "petite" name.

Our 2024 Lynfred Winery Petite Sirah is crafted from Clarksburg, California fruit and patiently aged for 24 months in barrel. The result is a full-bodied wine with a luxurious mouthfeel, rounded tannins, and a long, warming finish that lingers like a good story you are happy to reread. Bold, polished, and unapologetically expressive, this wine makes a powerful statement all on its own.

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: Deep Dish Pepperoni Focaccia

Sweet: Pineapple Right Side Up

Italian Braised Pork Ragu



Recipe By Lynfred Brand Ambassador Laura Lorenz
Serves: 6-8

Ingredients

3lb pork shoulder (trimmed of fat and cut into a few large chunks)
2-3 tbsp vegetable oil
½ lb sweet or mild Italian sausage (casing removed)
2 large carrots, peeled and diced
1 stalk of celery, diced
5 large cloves of garlic, chopped
1 large yellow onion, chopped
1.5 cups dry red wine*
2 tbsp tomato paste
1 28oz can whole peeled tomatoes (San Marzano preferred)
1 28 oz can crushed tomatoes (San Marzano preferred)
1.5 tsp dried thyme
1.5 tsp dried rosemary
2 tsp dried oregano
2 bay leaves
¼ tsp red pepper flake
Pinch of baking soda
Kosher salt and fresh cracked pepper
Extra virgin olive oil
Fresh parsley and basil for serving
Bread, pasta, or polenta for serving
Parmesan, or ricotta for serving

Directions

Set pork out at room temperature for 20 minutes before cooking. While the pork is coming to temperature, grind the oregano, rosemary, and thyme (I do this in a mortar and

pestle; this is an optional step, I just feel the finer the herbs, the easier they meld into the sauce).

In a large Dutch oven, heat vegetable oil over high heat. Lightly salt all sides of the pork with Kosher salt. Once the oil is hot, place pork in the pan and sear on all sides for about 5-6 minutes* (work in batches, do not overcrowd the pan). Set aside on a plate when the pork is nicely browned on all sides.

Next, turn down the heat to medium-low and add the carrots, celery, and onion (if more oil is needed, add a drizzle of olive oil or vegetable oil). Cook the vegetables for 5-7 minutes, or until they begin to soften, stirring frequently. Once the vegetables are soft, add the garlic, dried herbs, and tomato paste. Stirring frequently, cook the mixture for 1 minute. Then, add the wine to deglaze the pan, scraping the bottom to release all the yummy bits.

After the wine is in, add the cans of tomatoes, the bay leaves, and the seared pork. Bring the mixture to a simmer. Next, break apart the sausage into small dollops (small meatball size) and drop them right into the pot. Cover and simmer for 1.5 hours. After the first 1.5 hours, stir well, making sure the meat is flipped over. Cover again and simmer for another 1.5 hours.

After 3 hours of cooking time, the meat should be very tender; if not, simmer for an additional 30 minutes. Once cooked, remove the meat and shred it with a fork. Taste the sauce at this time and add salt and pepper to taste (now would be when you add the optional baking soda*, stir the sauce and add the meat back in. Turn the heat off and serve.

*Scan the QR code for tips and notes on this recipe!

