



Blend: 100% Malbec
Grower/Vineyard:
Kamiak Vineyards, Columbia Valley, Washington

Winemaker's Tasting Notes

Color: deep garnet
Aroma: plum, raisin, violet, blackberry, vanilla, herbs
Palate: blackberry, dried plum, sage, dark chocolate, violet, caramel
Body: full
Finish: ripe, complex, round tannins
Foods: grilled meats, herb-infused dishes, spicy beef empanadas, beef kabobs, mushrooms, root vegetables
Cheeses: aged cheddar, gorgonzola, blue

Brix: 24°
Aging: American oak, 24 mo.
Aging Potential: 2-3 years
Serving Temperature: 65°
Alcohol: 14.1%
Residual Sugar: 0.5%
Ph: 3.50
Total Acidity: 5.25 g/L
Cases bottled: 1227 half cases

Release Details:

March 1, 2026
March Club Price: \$21.50
April 1, 2026: \$27.00
Wine Club Members Are Charged: \$23.60

Red Wine of the Month

Grape to Know

Our Red Wine of the Month is the 2022 Malbec, a classic Bordeaux varietal that found its true spotlight in Argentina and continues to flourish in Chile and the United States. Ours is crafted from grapes grown in Washington's Columbia Valley, where warm days and cool nights coax out depth, balance, and beautifully structured character. The result is a Malbec that is both bold and refined, with layers that unfold gracefully in every glass.

Rich and complex with dark fruit at its core, this vintage offers velvety texture and a lingering finish that feels both powerful and polished. It pairs effortlessly with robust, nutty, and salty cheeses, as well as grilled meats or veggie kabobs fresh off the flame.

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: Cheddar Garlic Biscuit Bread
Sweet: Cinnamon Swirl

Chorizo & Potato Empanadas w/ Poblano Cream Sauce



Recipe by Lynfred Brand Ambassador, Laura Lorenz

Ingredients

(empanadas)

- ½ lb ground pork chorizo (raw)*
- ½ cup yellow onion, chopped
- 3 cups russet potato, diced small (roughly 1 large potato/ ½" dice) *
- 2 Tbsp oil (high temperature oil such as vegetable, canola, avocado)
- 2 eggs + 1 egg for egg wash
- 1 jalapeno, seeded and diced
- ¼ tsp ground ancho chili powder
- 4 premade refrigerated pie crusts
- Flour for rolling out dough
- Grated cotija cheese

(poblano cream sauce)

- 1 cup roasted poblanos, seeded and chopped (roughly 1 ½ large poblanos)
- ⅔ cups sour cream
- ⅓ cup mayo
- 1 small garlic clove, chopped
- ¼ -½ cup cilantro*
- ¼ tsp cumin
- ½ large lime, juiced
- Salt and pepper (to taste)

Directions

For the filling:

Heat a large pan over medium-high heat and add 2 tablespoons of oil. Once hot, add the potatoes and cook for 10–12 minutes, until just tender.

While the potatoes cook, place a separate pan over medium-low heat. Add the chorizo and ancho powder, cooking for 5–7 minutes.

Reduce the heat under the potatoes to medium. Stir in the onion and jalapeño, and cook for 5–7 minutes, until the onion begins to soften.

Add the chorizo mixture to the potatoes, onions, and jalapeños. Cook together over medium-low heat for 2 minutes, stirring frequently.

Crack in one egg at a time, stirring to scramble into the mixture. Once both eggs are cooked through, remove from the heat and let the filling cool to room temperature.

For the poblano cream sauce:

In a blender, combine all the sauce ingredients except the salt and pepper. Blend on high until smooth. Taste and season with salt and pepper as needed. Refrigerate until ready to serve.

For the empanadas:

Preheat the oven to 400°F.

On a lightly floured surface, roll out a pie crust to about ⅛-inch thick. Using a 5-inch round cutter (a plastic lid works too), cut out 5 circles, re-rolling the dough as needed.

Repeat with the remaining crusts.

Place about 1 ½ tablespoons of filling in the center of each dough circle, then sprinkle with 1 teaspoon of grated cotija cheese. Fold the dough in half over the filling and press the edges with a fork to seal.

Arrange the empanadas on a parchment-lined baking sheet. Brush the tops with beaten egg, then pierce each one with a knife or fork to vent. Bake for 15 minutes, or until golden brown. Serve the empanadas alongside the poblano cream sauce for dipping.

Tips

*There are two main types of chorizos—Mexican and Spanish. For this recipe, be sure to use Mexican chorizo, which is raw, rather than the cured Spanish variety.

*Dice your potatoes no larger than ½ inch. Larger pieces may poke through the dough, making sealing difficult.

*If you love cilantro, use ½ cup in the poblano cream sauce. For a milder flavor, ¼ cup works beautifully.

*From one pie crust, you should get about five 5-inch rounds. You can also make smaller empanadas (around 4 inches), just be sure to reduce the amount of filling slightly.

