



**Blend:** 100% Sauvignon Blanc  
**Grower/Vineyard:** Casablanca Valley, Chile

**Winemaker's Tasting Notes**

**Color:** yellow straw

**Aroma:** lime, lemon, grapefruit, herbs, green apples

**Palate:** white peaches, mineral, salt, citrus

**Body:** light

**Finish:** rich acidity, clean, crisp

**Foods:** oysters, crab, shrimp, green vegetables, salads

**Cheeses:** fresh goat cheese, feta, brie

**Brix:** 22.5°

**Aging:** stainless steel

**Aging Potential:** drink now

**Serving Temperature:** 45°

**Alcohol:** 13.0%

**Residual Sugar:** 0.2%

**Ph:** 3.38

**Total Acidity:** 6.30 g/L

**Cases bottled:** 792 half cases

**Release Details:**

March 1, 2026

March Club Price: \$20.50

April 1, 2026: \$25.00

Wine Club Members Are Charged: \$22.50

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## *White Wine of the Month*

### *Grape to Know*

Our White Wine of the Month is the 2025 Sauvignon Blanc, the very first 2025 vintage to make its debut, and what a bright beginning it is. Crafted in small batches from Chile's renowned Casablanca Valley, this wine benefits from cool Pacific breezes and granitic, quartz-rich soils that help create beautifully expressive whites. Fermented entirely in stainless steel at low temperatures and aged on its fine lees for three months, it delivers freshness with a little extra polish and depth.

Vibrant and distinctive, this Sauvignon Blanc is juicy, lively, and wonderfully persistent on the palate. Expect crisp citrus and green notes wrapped in a clean, refreshing finish that keeps you coming back for another sip. It pairs beautifully with shellfish, green salads, and fresh or creamy cheeses. Consider it your official invitation to toast the start of a brand new vintage.

### *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

# Pearl Couscous & Herb Salad with Lemon Dijon Vinaigrette



Recipe by Lynfred Brand Ambassador, Laura Lorenz

## Ingredients

### Salad

- 2 cups dry pearl couscous
- 1½ cups crumbled feta
- 3 tbsp fresh dill, finely chopped
- 4 tbsp flat-leaf parsley, finely chopped
- 2 tbsp fresh chives, minced
- 2½ cups English cucumber, chopped (about 1 whole cucumber)
- 4 cups baby arugula
- Microgreens for garnish (optional)

### Dressing

- 1 cup high-quality extra virgin olive oil
- 2 ½ tbsp fresh lemon juice
- 1 tbsp white wine vinegar
- 1 tbsp honey
- 2–3 tbsp Dijon mustard
- ½ tsp dried oregano
- ¼ tsp onion powder
- ¼ tsp garlic powder
- Salt & pepper to taste

## Instructions

Cook the pearl couscous according to package directions. While still warm, transfer to a large bowl and add the fresh herbs, arugula, feta, and cucumber.

In a separate bowl, whisk together all dressing ingredients until well combined. Pour about ½ -¾ of the dressing over the salad and toss gently to combine (you may not need all of the dressing). Allow the salad to rest for about 10 minutes before serving, stirring occasionally to help the flavors meld. Garnish with microgreens if desired.

This salad pairs beautifully with grilled shrimp, flaky white fish, or grilled chicken.

## Notes

- Dijon mustards vary in tanginess. Start with 2 tablespoons in the dressing and adjust to taste.
- Save any leftover dressing — it's delicious over mixed greens with shredded chicken, tomatoes, avocado, and sliced red onion.