

MARCH 2026

WINEMAKING AT LYNFRED WINERY

CELLAR REPORT



Rodrigo



From the Winemaker's Notebook, March has been a productive and rewarding month in the cellar. We've bottled several fruit wines, both still and sparkling, each capturing a distinct moment in the season.

Cherry

We began with Cherry Wine, a beautiful balance of sweetness and tartness. Its bright, expressive character makes it a natural transition from winter into spring. There is an ease to this wine that invites you to slow down and simply enjoy the glass in front of you.

Peach

Our Peach Wine is crafted from whole Michigan peaches and fermented at low temperatures in a white wine style. This approach preserves the fruit's natural aromatics and freshness. The result is vibrant, clean, and full of pure peach character. It pairs effortlessly with dessert or stands perfectly on its own.

Sparkling Almond

We also bottled a fresh batch of our Sparkling Almond, one of our most recognized wines. Built on a quality sparkling base, it is enhanced with a subtle almond note that brings a gentle nuttiness to the wine's fruit-driven profile. Balanced and approachable, it remains a guest favorite for good reason.

Sparkling Peach

After more than four years, Sparkling Peach has returned. Made with Michigan peaches, this sparkling wine is lively and refreshing, with notes of juicy peach, soft honey, and citrus blossom. The effervescence lifts the fruit beautifully, creating a crisp and balanced finish that feels just right for the season.

It has been a month of movement, of bottling, and of bringing new energy into the lineup. We look forward to sharing these wines with you.

Cheers - Rodrigo Gonzalez, Head Winemaker