



White Wine of the Month

Blend: 100% Viognier
Grower/Vineyard: Casablanca Valley, Chile

Winemaker's Tasting Notes

Color: yellow straw

Aroma: lemongrass, lime, green apple

Palate: lemon, lime, minerals

Body: light

Finish: crisp, vibrant, inviting

Foods: roasted chicken salad, lobster, oysters, green salad, yellow curries

Cheeses: salty cheeses, goat, Taleggio, aged Gouda, Stilton with apricots, and Cheddar with lavender

Brix: 22.5°

Aging: stainless steel

Aging Potential: Drink Now

Serving Temperature: 55°

Alcohol: 13.0%

Residual Sugar: 0.2%

Ph: 3.15

Total Acidity: 5.0 g/L

Cases bottled: 412 half cases

Release Details:

May 1, 2026

May Classic Club Price: \$22.00

June 1, 2026: \$25.00

Classic Club Members Are Charged: \$24.16

Grape to Know

Crafted in limited quantities from the prized Coastal Mountain vineyards of Chile's Casablanca Valley, this Viognier captures the quiet luxury of a truly remarkable terroir. Cool Pacific breezes drift through granitic, quartz-laced soils, lending the fruit a refined elegance that has placed this region among the world's most celebrated for white wines.

Our interpretation is both polished and refreshingly modern. Bright minerality meets crisp, lifted acidity, creating a wine that feels as vibrant as the coastline itself. A rare expression for those who appreciate a white that is equal parts sophisticated and effortlessly inviting.

Member Special

Wine Club Members Now Receive a 10% Discount on All Food & Gift Shop Items!

All Lynfred Labeled Food Products!

Breads of the Month

Savory: Pretzel Bread

Sweet: Sweet Tea

Coconut Cashew Curry Spread



Recipe by Lynfred Brand Ambassador, Laura Lorenz

Ingredients

1 ½ cups raw cashews
1 tbsp cream of coconut
2 tsp yellow curry powder (mild)
1 medium lime, juiced
¾ cup coconut milk, full-fat
⅛ tsp ground ginger
1 tsp nutritional yeast
¾–1 tsp kosher salt
3 tsp cilantro, finely chopped
2 tsp chives, finely chopped
2 tsp Italian parsley, finely chopped
For Serving—crostini and microgreens



Directions

Soak your cashews for 30 minutes before making the spread. To do this, place the cashews in a bowl and completely cover with boiling water. Let it sit for 30 minutes, then drain. Add the cashews, coconut milk, cream of coconut, lime juice, ginger, curry powder, and nutritional yeast to a high-powered blender and blend until smooth, scraping down the sides as needed. Then season with salt to taste. Next, stir in the herbs. Let the spread sit in the fridge overnight before serving to allow it to set up. I like to serve this on butter-toasted crostini with microgreens or fresh basil—Thai or purple are my favorites—or with a side of toasted pita bread.

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