



**Blend:** 100% Syrah  
**Grower/Vineyard:** Columbia Valley, WA

**Winemaker's Tasting Notes**

**Color:** deep ruby

**Aroma:** plums, vanilla, violets, toasted oak, mocha coffee

**Palate:** black plum, blueberry, tart cherry, vanilla, black pepper, herbs

**Body:** medium

**Finish:** vibrant acidity, smooth, round tannins

**Foods:** herb-crusted lamb chops, smoked brisket, mushrooms & sausage lasagna, mushroom risotto, eggplant Parmesan w/ basil

**Cheeses:** Smoked Gouda, cave-aged or smoked Cheddar, Gruyere

**Brix:** 22.0°

**Aging:** American oak, 24 months

**Aging Potential:** 2-3 years

**Serving Temperature:** 65°

**Alcohol:** 13.3%

**Residual Sugar:** 0.6%

**Ph:** 3.54

**Total Acidity:** 5.95 g/L

**Cases bottled:** 1008 half cases

**Release Details:**

June 1, 2026

June Classic Club Price: \$22.00

July 1, 2026: \$27.00

Classic Club Members Are Charged: \$24.16

## Red Wine of the Month

### Grape to Know

Syrah ranks among the world's most celebrated wine grapes, with deep roots in France's Rhône Valley and a thriving modern home in Washington's Columbia Valley. There, warm sun-filled days, cool evening temperatures, and mineral-rich soils allow the grape to develop intense color, lifted floral aromas, and rich layers of dark fruit and spice.

Our 2022 Lynfred Syrah showcases this dynamic terroir with a smooth, expressive profile that is both bold and beautifully balanced. Crafted for versatility at the table, it pairs effortlessly with hearty cuisine, smoked meats, and aged cheeses.

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DISCOUNTED WINE EXPERIENCES, B&B STAYS, & MORE

Take 10% Off All Merchandise, Food, & Gift Items

WINE DISCOUNTS  
1-5 bottles: 10%  
6-11 bottles: 15%  
12+: 20%

Plus 10% Off All Items on our Snack Menu!

## Breads of the Month

**Savory:** Pretzel Bread

**Sweet:** Sweet Tea

# Mediterranean Lamb Flatbread



*Recipe by Lynfred Brand Ambassador, Laura Lorenz*

## **Ingredients**

### ***Lamb Mixture***

- 1 lb ground lamb (at least 15% fat)\*
- ½ tsp kosher salt
- ⅛ tsp ground cumin
- ¼ tsp onion powder
- ¼ tsp garlic powder
- ⅓ tsp dried thyme
- ¼ tsp dried rosemary
- ¼ tsp smoked sweet paprika

### ***Red Wine Onion Jam***

- 1 jumbo sweet onion, sliced
- 1 jumbo red onion, sliced
- 1 ½ tbsp butter
- 1 tbsp olive oil
- ½ tsp kosher salt
- 1 tbsp light brown sugar
- 1 c dry red wine\*

### ***Assembly Ingredients***

- Pizza crust or flatbread (pre-cooked)\*
- Gouda cheese, shredded
- Goat cheese, crumbled
- Olive oil
- Arugula
- Fresh oregano (Greek recommended)
- Balsamic drizzle (optional but recommended)\*

## **Directions**

To make the onion jam, place a large pan over medium heat and add the oil and butter. Once melted, add the onions and cook for 20-25 minutes, stirring occasionally. At the 5-minute mark, add the salt. Next, turn the heat to low and cook for another 10- 15 minutes. The onions should begin to brown. Once slightly browned, add the brown sugar and the wine. Cook for another 10-15 minutes, stirring continuously so the sugar does not burn. Once all of the liquid has cooked away and the onions become thick like jam, they are done. Set aside. This can be made a day in advance and stored in the refrigerator.

To make the lamb, add all of the spices and salt to a mortar and pestle and grind into a fine powder (this step is optional but recommended). Add a little olive oil to a large pan and brown the lamb over medium-high heat. Once the lamb is almost cooked through, add the spice mixture and finish cooking. Cool slightly and drain off any excess fat.

To make the flatbread, preheat a pizza stone to 450 degrees. Brush the flatbread lightly with olive oil and bake for 5 minutes. Then add your toppings. I like to do a layer of Gouda, followed by the onions, lamb, and goat cheese. Bake for 6-8 minutes, or until the crust is browned and the cheese is melted. Remove from the oven and top with arugula, fresh oregano leaves, and a balsamic drizzle.

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