



JUNE 2026



Head Winemaker
RODRIGO GONZALEZ

Cellar Report | June 2026

SANGRIA ROUGE

At the beginning of June, we bottled a fresh batch of our delicious Sangria Rouge. This wine opens with an easy, graceful charm—a vibrant red blend that feels both rich and effortlessly smooth. Layers of cherry, cranberry, raspberry, strawberry, and bright citrus create refreshing flavor, while a gentle sweetness lingers on the palate with a soft, velvety finish.

This is a sangria meant to inspire—inviting you to unwind, savor the moment, and let each sip feel like a small celebration. It carries a subtle nod to the Spanish tradition that first gave sangria its joyful spirit.

CABERNET SAUVIGNON 2023

After exactly 24 months and 10 days in barrel, we have completed the final racking of our 2023 Cabernet Sauvignon—the first step in preparing this vintage for bottling. Sourced from the renowned Kamiak Vineyards in Washington's Columbia Valley, this wine has reached a beautiful milestone in its journey.

This is the moment when the wine's inherent aromas and flavors fully harmonize with the character developed through barrel aging. At this stage, we can appreciate a seamless blend of violets, plums, and currants, gracefully wrapped in notes of toasted almonds, cedar, butterscotch, and vanilla.

During this final phase, we make the finishing fining and blending adjustments, ensuring the wine is polished and ready for its journey into the bottle.

ALBARIÑO 2025

During the month of June, we bottled the second release of one of our most iconic Portuguese-inspired white wines crafted in the signature Lynfred style: Albariño Vintage 2025.

This refreshing wine opens with bright aromas of stone fruit, lemon zest, and honeydew, complemented by a subtle touch of vanilla.

Albariño is a vibrant white grape native to the Iberian Peninsula, particularly Galicia in northwestern Spain and Portugal's Minho region, where it is known as Alvarinho. In recent years, Albariño has also become a standout variety in Lodi, California, thanks to its adaptability and expressive flavor profile.

Lodi's Mediterranean climate, influenced by cooling breezes from the Sacramento-San Joaquin River Delta, creates ideal growing conditions for this grape. These moderating winds enhance diurnal temperature swings, helping preserve acidity while developing aromatic complexity.

Lodi-grown Albariño is celebrated for its lively acidity, vivid aromatics, and broad spectrum of flavors, including lemon, lime, stone fruit, crisp apple, and occasional saline minerality.

Enjoy Lynfred Winery's Albariño Vintage 2025—a refreshing and distinctive expression of this remarkable grape variety.

This wine will be available to our club members beginning August 1, 2026.

Cheers.

Rodrigo

