



**Blend:** 100% Symphony  
**Grower/Vineyard:** Lodi, CA

**Winemaker's Tasting Notes**

**Color:** yellow straw

**Aroma:** tropical fruits, white flowers, lychee, passion fruit, pineapple, stone fruit

**Palate:** lemon zest, grape juice, mango, peach, lychee

**Body:** light

**Finish:** firm tannins, savory dark fruit, complex

**Foods:** seafood, ceviche, tuna sashimi, green salad

**Cheeses:** feta & goat

**Brix:** 22.5°

**Aging:** stainless steel

**Aging Potential:** drink now

**Serving Temperature:** 45°

**Alcohol:** 12.1%

**Residual Sugar:** 0.5%

**Ph:** 3.18

**Total Acidity:** 6.10 g/L

**Cases bottled:** 576 half cases

**Release Details:**

July 1, 2026

July Club Price: \$22.00

August 1, 2026 \$25.00

Wine Club Members Are Charged (tax): \$24.16

[www.lynfredwinery.com](http://www.lynfredwinery.com)

# White Wine of the Month

## Grape to Know

Some wines whisper. Symphony sings.

Originally developed at the University of California, Davis, through a cross between Muscat of Alexandria and Grenache Gris, Symphony was created to thrive in California's warm climate while delivering unforgettable aromas and flavor. The result is a grape that lives up to its musical name.

Our Lynfred Winery Symphony 2025 opens with an enchanting bouquet of fresh flowers and tropical fruit, leading to a bright, refreshing palate bursting with notes of citrus, melon, and sunshine. Light-bodied and delightfully aromatic, it is the kind of wine that seems tailor-made for long summer afternoons and lingering conversations.

Whether paired with fresh seafood, crisp green salads, or simply enjoyed poolside with friends, Symphony 2025 offers a beautiful reminder that sometimes the best summer soundtrack comes in a glass.

**Members Save**  
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%

**Lynfred Club Member Perk**  
Plus 10% Off All Items on our Snack Menu!

## Breads of the Month

**Savory:** Garlic Parmesan Pull-Apart

**Sweet:** Key Lime

# Tuna Tartare w/ Pineapple Avocado Salsa



Recipe by Lynfred Brand Ambassador Laura Lorenz

## Ingredients

### Tartare

2 c finely diced sushi-grade ahi tuna  
1 tbsp avocado oil (or light-tasting olive oil)  
¼ tsp kosher salt  
1-inch piece of fresh ginger, grated  
2-3 tsp soy sauce  
2 tsp rice wine vinegar  
Juice of ½ medium lime

### Salsa

1 medium avocado, diced  
½ c English cucumber, seeded and chopped  
2 tbsp jalapeño, seeded and finely diced  
1½ tbsp red onion, finely diced  
¼ tsp kosher salt  
2½ tbsp pineapple, chopped  
Juice of ½ medium lime  
1½ tbsp cilantro, chopped

### Spicy Mayo

¼ c good-quality mayonnaise (Kewpie works great)  
⅛ c sriracha  
Microgreens and extra sriracha, for garnish  
Serve with wonton chips or enjoy on its own.

## Directions

In a small bowl, whisk together the mayonnaise and sriracha. Refrigerate until ready to use. In a medium bowl, combine all of the salsa ingredients and toss gently. Refrigerate while

preparing the tuna. In a large bowl, combine all of the tartare ingredients and gently toss until evenly coated. Let it stand for 5 minutes.

To plate, spread the spicy mayo onto the plate. Place a ring mold on top, add the salsa as the bottom layer, then top with the tuna. Press lightly, then carefully remove the ring mold. Garnish with microgreens and an extra drizzle of sriracha. Serve immediately.

## Tips

- \*If you prefer a milder onion flavor, soak the diced onion in ice water for 10 minutes, then drain and pat dry before adding it to the salsa.*
- \*Frozen pineapple works perfectly in this recipe. Thaw completely and pat dry before chopping.*
- \*Soy sauce brands vary in salt level. I recommend starting with 2 tsp and then tasting.*
- \*Be sure to use sushi-grade ahi tuna. Ahi is another name commonly used for yellowfin tuna.*
- \*Freeze the tuna for 15–20 minutes before chopping to make it easier to dice. Pat the tuna dry before cutting.*
- \*Slice the tuna with the grain into long strips, then cut across the grain to create small, even cubes.*
- \*If ring molds aren't your vibe. Mixing the salsa and the tuna tartare together and then drizzling the spicy mayo on top and serving with wonton chips is also amazing!*
- \*This recipe makes 2-4 servings, depending on whether you are serving this as a meal or as an appetizer.*

