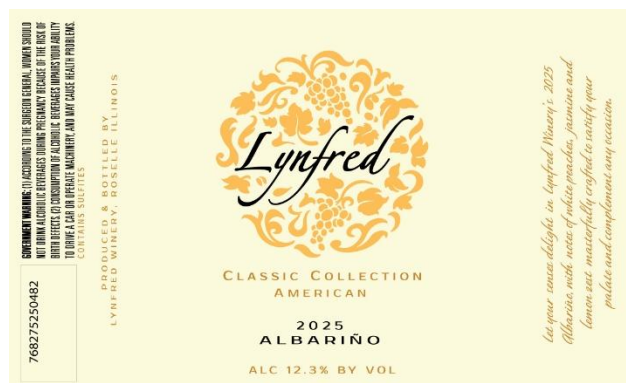




White Wine of the Month

Blend: 100% Albariño
Grower/Vineyard: Lodi, CA

Winemaker's Tasting Notes

Color: yellow straw

Aroma: stone fruit, lime, lemon zest, honeydew, vanilla

Palate: lemon, white peach, apricot, apple, tropical fruit, minerals

Body: light

Finish: round, refreshing, fruity

Foods: white fish, mussels, garlic shrimp, green salads, watermelon, pork tenderloin w/ fruit salsa

Cheeses: burrata, mozzarella, goat

Brix: 21.5°

Aging: stainless steel

Aging Potential: drink now

Serving Temperature: 40-45°

Alcohol: 12.3%

Residual Sugar: 0.3%

Ph: 3.15

Total Acidity: 5.75 g/L

Cases bottled: 575 half cases

Release Details:

August 1, 2026

August Club Price: \$22.00

September 1, 2026 \$25.00

www.lynfredwinery.com

Grape to Know

Albariño is a vibrant, refreshing white wine grape with roots in the Iberian Peninsula, particularly northwest Spain and Portugal. Known for its lively acidity and expressive aromatics, it has also found a wonderful home in Lodi, California.

Lodi's warm Mediterranean climate is tempered by cooling breezes from the Sacramento-San Joaquin River Delta, helping the grapes retain their natural freshness and aromatic character. The result is a bright, beautifully balanced wine with notes of citrus, crisp apple, and stone fruit, often complemented by a subtle touch of minerality.



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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: Garlic Parmesan Pull-Apart

Sweet: Key Lime

Herbed Goat Cheese Spread



Recipe By Lynfred Brand Ambassador Laura Lorenz

Ingredients

8 oz goat cheese (plain), softened
4 oz cream cheese, softened
3 tbsp chopped fresh Italian parsley
¼ cup dill fronds
1 ½ tsp lemon zest (about 1 large lemon)
1 small garlic clove, grated or pressed
Pinch of red pepper flakes
Serving-crostini, extra virgin olive oil, dill fronds, microgreens-I prefer beet (optional)



Directions

Place cream cheese, goat cheese, parsley, dill, lemon zest, garlic, and red pepper flakes into a food processor.

Blend on high until thoroughly mixed and smooth.

Serve the cheese spread topped with a drizzle of olive oil, dill fronds, and microgreens.

Toast bread slices in a pan with a bit of butter until golden brown, or alternatively, grill sourdough slices for a delightful crunch.

Tips

- *Make sure to leave the cream cheese and the goat cheese out at room temperature until very soft, this will ensure a creamy spread*
- *I love beet microgreens for this dish, but a parsley microgreen or pea shoots would also work great*
- *A good quality (finishing) olive oil would bring this dish to the next level*