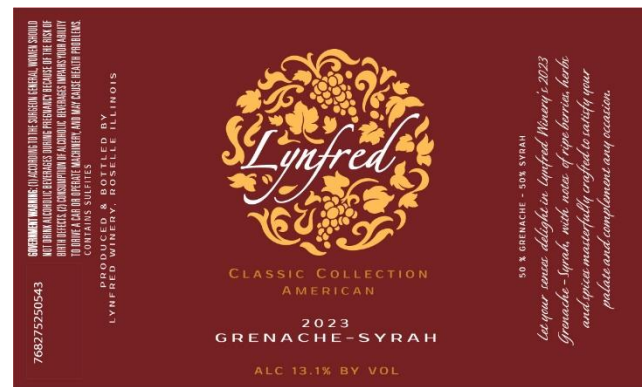




Red Wine of the Month

Blend: 50% Grenache, 50% Syrah

Grower/Vineyard: Clarksburg, CA (Grenache) & Columbia Valley, WA (Syrah)

Winemaker's Tasting Notes

Color: ruby

Aroma: red berries, raspberry, violets, cedar, baking spices, herbs

Palate: ripe berries, dark cherry, herbs, white pepper, spices, cocoa

Body: medium

Finish: complex, elegant, smooth

Foods: beef kebabs, peppercorn chicken, roasted vegetables, pizza

Cheeses: Manchego, aged Cheddar, Gruyère

Brix: 23°

Aging: American oak, 24 mo.

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 13.1%

Residual Sugar: 0.4%

Ph: 3.54

Total Acidity: 5.01 g/L

Cases bottled: 927 half cases

Release Details:

August 1, 2026

August Club Pricing: \$22.00

September 1, 2026 \$27.00

www.lynfredwinery.com

Grape to Know

This expressive Rhône-style blend brings together the best of Grenache and Syrah. Bright, juicy flavors of ripe red berries and fresh raspberry mingle with darker berry notes, violet, white pepper, and warm spice. Grenache adds freshness and a silky texture, while Syrah brings depth, richness, and a subtle savory character.

Smooth tannins and balanced acidity lead to a lingering finish with hints of spice, soft herbs, and cocoa. Fresh, elegant, and beautifully layered, this is a blend with plenty of character and an effortlessly smooth finish.



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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

Flat Iron Steak Caprese Salad



Recipe By Lynfred Brand Ambassador Laura Lorenz

1.5-2 lbs. Flat Iron Steak *
Arugula *
Extra virgin olive oil
Coarse sea salt
Balsamic drizzle *
Cherry or grape tomatoes, halved
Fresh basil leaves
Fresh mozzarella (pearls or Ciliegine), halved

Marinade

½ cup olive oil *
1 tbsp light soy sauce
1 tbsp Worcestershire sauce
1 tbsp Dijon mustard
3 tsp brown sugar
2 tbsp balsamic vinegar
½ tsp red pepper flakes
¾ tsp kosher salt
¼ tsp black pepper
½ tsp Italian seasoning
4 medium garlic cloves, roughly chopped

In a medium bowl, combine all of the marinade ingredients and whisk until well blended. Place the steak in a large resealable plastic bag and pour the marinade over the top. Refrigerate for 3–4 hours, or up to 6 hours, turning the bag every couple of hours to ensure the steak is evenly coated. Before grilling, remove the steak from the refrigerator and allow it to come to room temperature. Pat the steak dry with paper towels and discard the marinade. Grill to your desired doneness (see notes below), then transfer to a cutting board and let it rest. While the steak rests, add the arugula, mozzarella, and tomatoes to a large bowl. Lightly drizzle

with extra virgin olive oil, sprinkle with coarse sea salt, and gently toss until everything is evenly coated. Slice the steak against the grain. Arrange the salad on a serving platter or individual plates, then top with the sliced steak and fresh basil leaves. Finish with a generous drizzle of balsamic glaze. Serve with grilled bread.

Notes

* My flat iron steak weighed 1.65 pounds. This marinade will easily coat up to 2 pounds of steak.
* I love different textures in my salads, so I used both baby arugula and arugula microgreens.
* I used a fig balsamic drizzle, which added the perfect balance of sweetness and tang.
* I used regular olive oil for the marinade rather than extra virgin since it has a higher smoke point. Avocado or vegetable oil would also work well.
* I prefer my steak between medium-rare and medium. For that level of doneness, pull the steak from the grill at 125°F. Loosely tent with foil and let it rest for 5 minutes before slicing against the grain.

Cheat Sheet for When to Pull Your Steak from the Grill
120°F – Rare
125°F – Medium-Rare
130°F – Medium

* Serving size will vary depending on portion size and what you're serving alongside the salad. Using 2 pounds of flat iron steak, this recipe serves approximately 4 people as a dinner-sized entrée or 6–8 people as a lighter lunch or side salad.
* The salad ingredients are intentionally listed without specific amounts since they can easily be adjusted based on the size of your salad and your personal preference. Add as much or as little arugula, mozzarella, tomatoes, basil, olive oil, and balsamic drizzle as you'd like.