



JULY 2026



Head Winemaker
RODRIGO GONZALEZ

Cellar Report | July 2026

MUSCAT 2025

On July 1, we bottled a new gem at Lynfred: our 2025 Muscat. This year's vintage is wonderfully expressive, offering bright aromas and flavors of lychee, white peach, jasmine, and citrus, creating a refreshing profile that feels tailor-made for warm evenings and shared glasses.

As many of you know, Muscat is one of the world's most historic and diverse grape families. Often called an "ancient vine," it has been cherished for centuries for its unmistakable fragrance and versatility. Muscat wines can be sweet or dry, still or sparkling, and even fortified or distilled. No matter the style, they're celebrated for their lush floral and fruit-forward aromatics.

Our 2025 Muscat is crafted in a vibrant off-dry style, striking a beautiful balance between freshness and aromatic richness. It's a wine that invites you to slow down, savor, and enjoy the moment. This wine will be released to our Wine Club Members on October 1, 2026.

TEMPRANILLO 2022

A few days after bottling our Muscat, we released a new addition to our Classic Collection: Lynfred Tempranillo 2022. This vintage was crafted from 100% fully ripe Tempranillo grapes harvested from vineyards in Clarksburg, California. With aromas and flavors of dried blueberries and vanilla, this wine delivers a full body and refined oak complexity.

Tempranillo is Spain's most iconic wine grape, celebrated in the renowned wines of Rioja and Ribera del Duero. Its name comes from the Spanish word temprano, meaning "early," a nod to the grape's tendency to ripen sooner than other traditional Spanish varieties. Enjoy this classic grape, beautifully expressed in true Lynfred Winery style.

LIMITED EDITION 375 ML ROSÉ

In July, we bottled a special, limited-edition half-bottle of our Rosé. This wine was crafted using two techniques: saignée and skin maceration. Cabernet Sauvignon and Merlot juices were blended, clarified cold temperatures, and fermented like an aromatic white wine to preserve fresh fruit character. During fermentation, we added a small amount of Muscat grape skins to enhance aromatic complexity, giving the wine delicate notes of white flowers and bright citrus. Crisp, floral, and light-bodied, this Rosé is the perfect companion for warm summer days. Cheers!

RHUBARB

In mid-July, we bottled a delicious batch of our Rhubarb wine. This unique, sweet dessert wine was made from rhubarb stalks grown in Poland. To capture the intense flavor and refreshing character of the fruit, we use a cold-maceration technique. The rhubarb chunks are macerated at freezing temperatures in stainless-steel vats before fermentation.

The result is a creamy, luscious wine with a delightful balance of sweetness and tart rhubarb flavor. Enjoy it as a refreshing spritzer or a charming aperitif.

RASPBERRY

We finished July by bottling a deeply aromatic Raspberry wine, overflowing with intense berry notes and a vivid, fruit-forward bouquet. Its crisp acidity cuts through the lush sweetness, creating a dynamic, mouthwatering balance that showcases the raspberry's natural vibrancy. Cheers!

Cheers,

Rodrigo

