



Red Wine of the Month

Grape to Know

Blend: 100% Tempranillo
Grower/Vineyard: Clarksburg, CA

Winemaker's Tasting Notes

Color: deep ruby with brick hues

Aroma: vanilla, toasted cedar, coconut, dried blueberries, baking spices

Palate: dark fruit, charred oak, vanilla bean, dark chocolate, caramel, earthy

Body: full

Finish: complex, oak, round and firm tannins

Foods: Spanish cuisine, paella, tapas, charcuterie, grilled beef

Cheeses: Manchego, Smoked Gouda, Drunken Goat

Brix: 24.5°

Aging: American oak, 24 mo.

Aging Potential: 2-3 years

Serving Temperature: 65°

Alcohol: 13.5%

Residual Sugar: 0.5%

Ph: 3.50

Total Acidity: 5.25 g/L

Cases bottled: 793 half cases

Release Details:

September 1, 2026

September Club Pricing: \$22.00

October 1, 2026 \$27.00

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www.lynfredwinery.com



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%

Plus 10% Off All Items on our Snack Menu!



Specialty Breads
 Available Friday-Sunday

Savory: Garlic Parmesan Pull-Apart

Sweet: Key Lime

Plus: Fred's Red Cheddar Bread, Vienna & Baguettes

Take & Bake: Artichoke Parmesan

Chicken Chile Relleno Tacos w/ Chipotle Corn Cream



Recipe By Lynfred Brand Ambassador Laura Lorenz

Chicken Ingredients

4–5 boneless, skinless chicken thighs
3 tbsp avocado oil, or another neutral oil with a high smoke point
1 tsp kosher salt
½ tsp onion powder
½ tsp garlic powder
½ tsp ground cumin
1 tsp sweet paprika
½ tsp ancho chili powder
½ tsp chipotle chili powder

Taco Ingredients

Corn or flour tortillas
Charred poblanos, seeded, skinned, and sliced in half lengthwise (see notes for instructions on how to char and prepare the poblanos)
Oaxaca cheese, shredded
Grilled chicken, chopped
Creamy chipotle corn sauce
Fresh cilantro
Sliced red onions
Lime wedges

Creamy Chipotle Corn Sauce Ingredients

1½ cups frozen or canned corn, thawed if frozen and drained if canned
½ cup sweet or yellow onion, chopped
1 small garlic clove, roughly chopped
3 tbsp sour cream
5 tbsp heavy cream
1 chipotle pepper in adobo sauce
¾ tsp kosher salt
Juice of ½ lime
1–2 tsp adobo sauce, optional

Directions

Chicken

Place the chicken thighs in a large resealable bag. In a small bowl, combine the salt and spices. Pour the oil and seasoning mixture into the bag with the chicken. Seal the bag and massage the chicken until evenly coated. Refrigerate for 2–4 hours to marinate.

Remove the chicken from the refrigerator and allow it to sit at room temperature for about 20 minutes before cooking. Grilling is recommended, but the chicken may also be cooked on the stovetop or in the oven. Cook until the internal temperature reaches 175–180°F. Allow the chicken to rest for 10 minutes before chopping.

Creamy Chipotle Corn Sauce

Heat a small amount of olive oil in a pan over low to medium heat. Add the onion and garlic and cook until softened, about 5–7 minutes. Transfer the cooked onion and garlic to a blender. Add the corn, sour cream, heavy cream, chipotle pepper, kosher salt, and lime juice. Blend until smooth and creamy. For a little extra heat, add 1–2 teaspoons of adobo sauce and blend again. Set aside.

Assemble the Tacos

Just before assembling the tacos, lightly char the tortillas over an open flame or on a hot grill.
Preheat the broiler. Arrange the prepared poblano halves on a baking sheet, cut-side up. Generously fill each poblano with shredded Oaxaca cheese. Broil until the cheese is fully melted and beginning to brown.
Place one cheese-filled poblano half on each tortilla. Top with chopped chicken and drizzle generously with Creamy Chipotle Corn Sauce.
Finish with fresh cilantro and sliced red onion. Serve with lime wedges.

Notes

* To char the poblanos, place them directly over an open flame or on a hot grill, turning occasionally, until the skin is completely blackened and blistered.
* Immediately transfer the hot poblanos to a bowl and cover tightly with plastic wrap. Let them steam for about 15 minutes. The steam will help loosen the skins, making them easier to remove.
* Once cool enough to handle, gently rub off the blackened skin. Cut off the stems, slice each poblano in half lengthwise, and remove the seeds.
* For extra heat, substitute jalapeños for the poblanos. Because jalapeños are smaller, use approximately one jalapeño per taco.
* If Oaxaca cheese is unavailable, low-moisture mozzarella or * Chihuahua cheese makes an excellent substitute.
* Four chicken thighs will make approximately 4–6 tacos, depending on the size of the thighs and how generously each taco is filled.