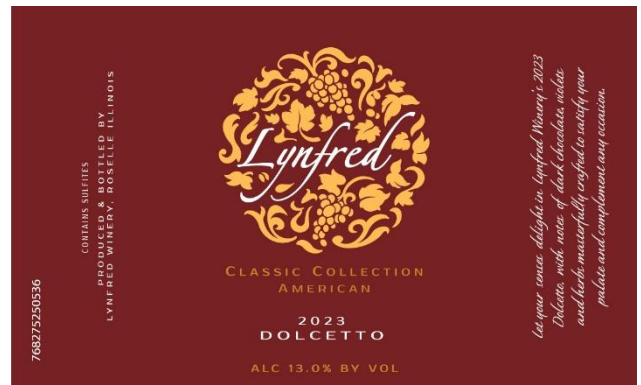




Red Wine of the Month

Grape to Know

Dolcetto may translate to "little sweet one," but this charming Italian grape is all about juicy fruit, savory depth, and easygoing elegance. Our 2023 Dolcetto, grown in Lodi, California, opens with inviting aromas of blueberry, plum, rose petals, and warm baking spice. The palate is bright and beautifully balanced, with flavors of tart plum, toasted oak, vanilla, and cocoa wrapped in smooth, fine tannins. Medium-bodied, with lively acidity and a clean, cedary finish, it is the kind of red that feels both cozy and effortlessly food-friendly.

For fall, pour it alongside lasagna, eggplant parmigiana, pizza, or anything bubbling with roasted tomato sauce.

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

Winemaker's Tasting Notes

Color: ruby w/ brick hues

Aroma: vanilla, cedar, blueberries, plums, roses, sweet baking spices

Palate: toasted oak, vanilla beans, blueberries, tart plums, cocoa

Body: medium

Finish: balanced acidity, smooth, cedary

Foods: roasted tomato sauces, lasagna, eggplant parmigiana, pizza

Cheeses: Gouda, Fontina, Asiago, and aged Provolone

Brix: 23.5°

Aging: American oak, 24 mo.

Aging Potential: now-3 years

Serving Temperature: 65°

Alcohol: 13.0%

Residual Sugar: 0.5%

Ph: 3.53

Total Acidity: 5.25 g/L

Cases bottled: 830 half cases

Release Details:

October 1, 2026

October Club Price: \$22.00

November 1, 2026 \$27.00

www.lynfredwinery.com



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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: Cheesy Baguette

Sweet: Vendee Brioche

Pasta Alla Norma



Recipe By Lynfred Brand Ambassador Laura Lorenz

Ingredients

Roasted Eggplant

2 pounds eggplant, cut into 1in cubes (globe or Italian eggplant) *

1/3 cup olive oil

1 teaspoon garlic salt

1 Tablespoon Italian seasoning

Sauce

2 Tablespoons extra virgin olive oil

1/2 onion, minced (yellow or sweet onion)

2 medium garlic cloves, grated or pressed

1/2 cup red wine*

28-ounce can tomato purée

1 Tablespoon tomato paste

1/2 Tablespoon Italian seasoning

1/4 teaspoon red pepper flake

1/2 Tablespoon dried oregano

1 teaspoon kosher salt

1 teaspoon sugar

1/4 teaspoon baking soda*

1 Tablespoon mascarpone cheese

Pasta

12-16 ounces angel hair pasta*

Salt for pasta water

Garnish

Fresh basil

Shaved Parmesan or Romano cheese

Extra virgin olive oil

Directions

Preheat the oven to 450°F.

Add 2 tablespoons of olive oil and the onion to a large sauté pan over medium-low heat. Sauté for 8–10 minutes, or until the onion is soft and translucent.

Reduce the heat to low, then add the garlic, dried oregano, 1/2 tablespoon Italian seasoning, red pepper flakes, kosher salt, and tomato paste. Stir well.

Add the red wine to deglaze the pan, and stir for 1 minute.

Add the tomato purée, stir well, and cover. Simmer for 20 minutes, stirring every few minutes.

While the sauce simmers, place the cubed eggplant in a large bowl. Drizzle with 1/3 cup olive oil, then sprinkle with the garlic salt and 1 tablespoon Italian seasoning. Toss until the eggplant is evenly coated.

Spread the eggplant onto a baking sheet and roast for 20 minutes. Flip the eggplant, then roast for an additional 10 minutes.

Meanwhile, bring a large pot of salted water to a boil. Cook the pasta according to the package directions.

After the sauce has simmered for 20 minutes, stir in the sugar, baking soda, and mascarpone cheese until well combined.

Once the pasta is cooked and drained, combine the pasta, sauce, and roasted eggplant in a large serving dish or in the pasta pot. Gently stir until everything is evenly incorporated.

To Serve

Serve family-style or on individual plates. Top with fresh basil, your choice of shaved Parmesan or Romano cheese, and a drizzle of extra virgin olive oil.

Serve with crusty bread and, of course, Lynfred wine!

Notes

I really enjoy the texture of the eggplant skin, but if you do not, feel free to peel it. Either way works beautifully in this recipe.

The baking soda helps mellow the acidity in the sauce. Consider it a chef's little secret.

**Any dry Lynfred red works here, including Fred's Red.*

Angel hair is my favorite pasta for this dish, but feel free to experiment with other pasta shapes.

For less sticking, cover your baking sheet with foil and allow it to preheat in the oven before adding the eggplant.

Serving sizes may vary depending on portion size.