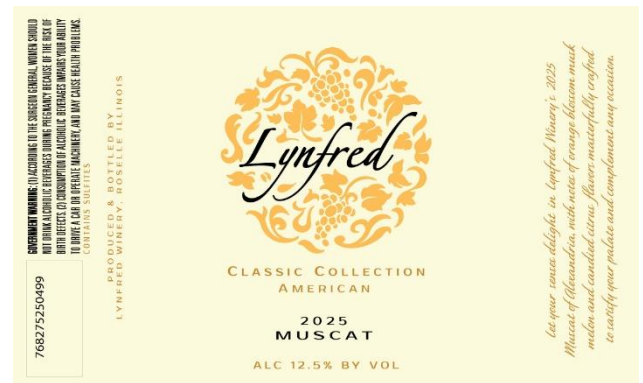




White Wine of the Month

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

Winemaker's Tasting Notes

Color: pale straw w/ light coral hues

Aroma: flowers, white peach, lemon, lime, orange blossom, lychee, melon

Palate: peach, lychee, lime, lemon, jasmine tea, honey

Body: light

Finish: floral, fruit, clean, off-dry

Foods: crab, salmon, light curries, spicy Asian noodles, roasted squash, peach cobbler

Cheeses: Brie, Camembert, Pepper Jack, Gouda, Muenster

Brix: 20.5°

Aging: stainless steel

Aging Potential: drink now

Serving Temperature: 40-45°

Alcohol: 12.0%

Residual Sugar: 0.9%

Ph: 3.18

Total Acidity: 6.70 g/L

Cases bottled: 567 half cases

Release Details:

October 1, 2026

October Club Price: \$22.00

November 1, 2026 \$25.00

www.lynfredwinery.com

Grape to Know

Muscat is one of the world's oldest and most beautifully aromatic grape families, loved for its lush floral perfume and vibrant fruit character. Our 2025 Muscat, grown in Lodi, California, is crafted in a refreshing off-dry style that feels both elegant and easy to enjoy. Delicate aromas of white peach, orange blossom, lychee, and citrus lead to juicy flavors of peach, lemon, and lime, with hints of jasmine tea, and honey. Light-bodied, fragrant, and wonderfully fresh, it finishes clean, floral, and just softly sweet.

For fall, pair it with creamy Brie, spicy dishes, roasted squash, or a warm peach cobbler.



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%



Breads of the Month

Savory: Cheesy Baguette

Sweet: Vendee Brioche

Thai Green Curry Noodle Bowls



Recipe By Lynfred Brand Ambassador Laura Lorenz

Ingredients

1 ½ tsp freshly grated ginger
1 medium clove garlic, minced
2 ½ cups vegetable broth
3 tbsp Thai green curry paste
Avocado oil
½ tsp kosher salt
2 ½ tbsp sliced green onions, plus more for garnish
2 cans full-fat coconut milk
1 medium Fresno pepper, sliced, plus more for garnish
4.5–5 oz rice vermicelli noodles
Garnish: green onions, cilantro, Thai basil, lime wedges, sliced Fresno pepper, sriracha

Directions

In a high-walled sauté pan, add a drizzle of avocado oil and heat over low heat. Add the garlic and cook for 1 minute. Add the ginger and green curry paste and cook for another 30 seconds. Whisk in the vegetable broth and coconut milk. Add the Fresno pepper, green onions, and salt. Bring to a simmer and cook for 5 minutes, stirring occasionally.

While the sauce is simmering, soak the noodles. Place the rice vermicelli noodles in a bowl and cover with very hot tap water. Let them soak for 1 minute to soften, then strain.

Add the noodles to the simmering sauce and cook for 2–3 minutes, or until the noodles are tender and cooked through.

To serve, divide the noodles and sauce between bowls. Top with cilantro, green onions, Fresno pepper slices, Thai basil, and a drizzle of sriracha. Serve with a lime wedge.

Notes

**A high-quality Thai green curry paste will really make this dish shine, so don't skimp here!*

**Shrimp would be a fantastic addition if you're looking for a protein option.*

**Serves 4*