

APRIL 2024

WINEMAKING AT LYNFRED WINERY

CELLAR REPORT

Lynfred Winery



LYNFRED



WINERY

Barbara Beverage 2012

Rodrigo



April 2024 in the Cellar

PORTS AND MORE PORTS!

April began with the bottling of our exquisite "Port" wines, bringing forth exciting news! Not just one, not two, but three ports have been released this month: the Ciruela, Marionvino, and Ruby Reserve have emerged from the depths of our cellar.

Ciruela: Crafted entirely from tart and succulent Damson plums, this dessert wine offers a truly outstanding treat. Delight in layers of plum, cedar, cinnamon, and almond aromas, culminating in a hint of vanilla.

Marionvino: This exclusive wine was created from Blackberry wine fortified with grape spirits from Fresno, CA, and blended from multiple vintage years with extended aging in American oak barrels. Enjoy this exceptional wine paired with your favorite desserts.

Our unique Lynfred Ruby Reserve is composed of Petite Sirah, Zinfandel, and Sangiovese wines fortified with grape spirits from Fresno, CA, and blended from multiple vintages. Following a prolonged aging process in American oak barrels, this superb dessert wine is now ready to be savored.

TEMPRANILLO 2020

In April, we bottled our Lynfred Tempranillo vintage 2020. This traditional Spanish variety, crafted in our unique style, will be released to our club members on June 1st, 2024.

Tempranillo, the most renowned wine variety in Spain, is known for its vibrancy and aromatic profile. This grape, utilized in the iconic wines from Rioja and Ribera Del Duero, derives its name from the Spanish word "Temprano," signifying its early ripening compared to other traditional Spanish varieties. Our Lynfred Winery Tempranillo 2020 was crafted from grapes grown in Clarksburg, California, with a touch of fruity Malbec added to enhance the blend's complexity. Enjoy this traditional variety, crafted in the Lynfred Winery style. Cheers!

BLUEBERRY

Throughout April, we diligently fermented and bottled a fresh batch of our Blueberry wine. Crafted from 100% fresh blueberries sourced from Michigan, this delightful dessert wine exhibits clean aromas and flavors of blueberry, roses, and green apple, with subtle hints of sweet herbs.

ROSÉ

Concluding our cellar endeavors for the month, we have completed the bottling of a new batch of our Rose wine. To achieve the unique salmon pink color and balance of aromas and flavors in this new Rose, we blended a selection of grape juices: 45% Merlot, 35% Zinfandel, and 20% Pinot Grigio. After 24 hours of skin contact maceration, the juices were bled from the tanks, employing the special technique known as "Saignée" (from French). This process involves removing ("bleeding off") some of the juice from the must to deepen the concentration of tannins, color, and flavor in the red wine. The rich juice was then clarified by cold decantation and fermented at low temperatures, akin to a regular white wine, to preserve all the fresh floral aromas and fruity flavors in this off-dry, light-bodied rosé.