



Blend: 92% Muscat of Alexandria, 8% Riesling
Grower/Vineyard: Lodi, CA

Winemaker's Tasting Notes

Color: pale straw

Aroma: lychee, orange, lemon, green apple, white flowers, honey

Palate: grapefruit, lemon, white peach, mandarin orange

Body: light

Finish: floral, clean, off-dry

Foods: Indian, Thai, or Chinese cuisine, spicy cilantro lime chicken, fruit salad, arugula salad, charcuterie

Cheeses: soft and pungent cheeses, blue, Parmesan

Brix: 22.5°

Aging: stainless steel

Aging Potential: Drink Now

Serving Temperature: 45°

Alcohol: 12.5%

Residual Sugar: 1.0%

Ph: 3.00

Total Acidity: 6.25 g/L

Cases bottled: 254 cases

Release Details:

May 1, 2024

May Club Price: \$20.50

June 1, 2024: \$25.00

Wine Club Members Are Charged: \$21.93

White Wine of the Month

Grape to Know

Indulge in the legacy of the ages with our Muscat of Alexandria, a varietal rooted in antiquity, hailing from the venerable vineyards near the historic city of Alexandria on the Nile Delta's western fringe in Egypt. As its name suggests, it whispers tales of ancient allure.

This cherished grape, untouched by genetic modification, has traversed time and continents, finding its place in the lush vineyards of Europe for sweet wine production and gracing the sun-kissed soils of Chile and South America for grape spirits.

With our 2023 vintage, we present a refreshing off-dry expression of Muscat of Alexandria, embracing the vibrant essence of the new world style. Delight in its food-friendly character and undeniable drinkability.

Gourmet Product Special

Lynfred Club Members receive 20% off the selected Lynfred goodies from our gourmet shop this month:

- Lynfred Elderberry Jam
- Lynfred Truffle Mustard
- Lynfred Merlot Steak Sauce

Breads of the Month

- Savory:* Red Pepper and Tomato Focaccia
- Sweet:* Lemon Blueberry

Thai Red Curry Mussels

Recipe By Lynfred Brand Ambassador Laura Lorenz



Ingredients

2 tbsp olive oil
½ large yellow (or sweet) onion, chopped
2 medium garlic cloves, minced
2 tbsp fresh ginger, chopped (about a 2in piece of ginger)
1 red bell pepper, chopped (can substitute with a yellow or orange bell pepper)
2 ½ tbsp red Thai chili paste
1 ½ cup chicken broth
1 can full-fat coconut milk (13-14 oz, unsweetened)
1 Roma tomato, seeded and chopped
1 ½ lbs-2 lbs. blue mussels*
2 Fresno chilies, sliced*
3-4 Thai chilies, whole (optional)
Garnish- lime wedges, cilantro, Thai basil
Serve with grilled bread.

Directions

In a large pan over medium heat add the olive oil, bell pepper, onion, and chilies. Cook for 5-7 minutes or until the bell pepper and onion soften. Next, add the garlic and ginger and cook for another 2 minutes (be careful not to let the garlic burn). Then add the chili paste and stir very well to wake the paste up. Add the broth and the coconut milk, stir well, and bring to a simmer. Then add the tomato and the mussels (see note*), cover, and cook for 6 minutes or until the mussels open. Turn the heat off and garnish with

fresh lime wedges, cilantro, and Thai basil. I love to serve my mussels with a big bowl of grilled bread to soak up the delicious broth!

Tips

- * My favorite mussels come pre-cooked and frozen. I cook mine from a frozen state. If you are using raw or thawing yours ahead of time, cooking time will vary.
- * I love a mix of chilies in this dish, so I used both Thai and Fresno. If you do not like as much heat, omit the Thai, or seed the Fresno. I leave my Thai chilies whole, so it is optional to eat them; this helps control the heat level in the dish also. Serrano may be substituted for the Fresno, but the dish will be spicier!
- * As a main course this serves 2 people. As an appetizer, this feeds 4 people.



www.lynfredwinery.com