

**Blend:** 100% Petite Sirah Grower/Vineyard: Clarksburg, CA

# Winemaker's Tasting Notes

**Color:** deep garnet

Aroma: blueberries, plum, vanilla, butterscotch, toasted

walnuts, black pepper

Palate: blueberry raisins, dried plums, espresso, coffee,

cedar, dark chocolate

Body: full

Finish: smooth and ripe with chewy tannins

Foods: grilled ribeye, smoked brisket, short ribs,

chocolate, root vegetables **Cheeses:** aged Asiago and Gouda

**Brix:** 24.5°

Aging: 24 months, American oak

**Aging Potential:** 2-3 years

Serving Temperature: 65°

**Alcohol:** 14.1%

Residual Sugar: 0.4%

**Ph:** 3.46

Total Acidity: 5.45 g/L

Cases bottled: 561 cases

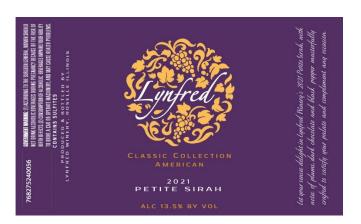
## Release Details:

May I, 2024

May Club Price: \$21.50

June 1, 2024: \$27.00

Wine Club Members Are Charged: \$23.00



Red Wine of the Month Grape to Know

Experience the bold and commanding presence of Petite Sirah, a titan among American wines, renowned for its immense power and robust tannins. Flourishing prominently in the sun-drenched vineyards of California, particularly in the esteemed terroir of Napa Valley, Petite Sirah stands tall as one of the most revered grape varieties.

Often celebrated for its role in fortifying blends, Petite Sirah lends its formidable structure to elevate other wines, imparting a rich and velvety depth. Yet, when given the spotlight as a standalone varietal, it defies expectations with its chewy complexity and unmistakable character, belaying its diminutive moniker.

Our 2021 vintage Petite Sirah is a testament to the artistry of Clarksburg, California's terroir. With meticulous care, our grapes are nurtured to perfection, culminating in a wine of unparalleled depth and elegance. Following an extended aging period in American oak barrels, this wine has matured into a masterpiece, unveiling a smooth and refined texture enveloped by luscious aromas of butterscotch.

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



Recipe By Lynfred Brand Ambassador Laura Lorenz



### Ingredients

4-5 lbs. short ribs (bone-in or boneless) \*

I tablespoon olive oil

I large, yellow, or sweet onion, chopped

2 medium-large carrots, peeled and finely chopped

2 ribs of celery, finely chopped

6 large cloves of garlic, minced

1.5 cups dry red wine\*

I (6oz) can tomato paste

2 (28oz) cans San Marzano crushed tomatoes

4 pieces thick-cut bacon, chopped

1/4 cup beef broth

I tablespoon Italian seasoning

I tablespoon chopped sundried tomatoes in oil

½ teaspoon crushed red pepper flake

½ teaspoon dried thyme

1/2 teaspoon dried rosemary

Parmesan rind (optional but recommended)

Kosher salt and fresh ground black pepper

Pasta of choice (pappardelle, rigatoni, or tagliatelle is recommended)

Fresh Italian parsley, chopped

Fresh parmesan, burrata, or ricotta for topping (optional but recommended)

Crusty bread to soak up the sauce

#### Directions

Preheat the oven to 325 degrees.

In a large Dutch oven, cook bacon until crisp. While the bacon is cooking, salt, and pepper the short ribs on all sides. Remove the bacon from the pan, leaving the grease inside the pan. Turn heat to high and add short ribs; be careful not to crowd the pan (work in batches). Sear the short ribs for 2-3 minutes per side. Once they are done browning, remove

them from the pan and set them on a plate. Turn heat down to medium, then add the olive oil, onions, celery, and carrots, and sauté for 5-6 minutes, stirring frequently. Once the vegetables start to soften (about 5-6 minutes), turn the heat to low and add the garlic, dried herbs, and tomato paste, stirring well for 30 seconds (this helps wake up those dried herbs). Next, pour in the wine, scraping the bottom of the pan to deglaze and get all those yummy bits off the bottom. Now, add in the crushed tomatoes, bacon, beef broth, sun-dried tomatoes, and parmesan rind; stir well. Then add in the seared short ribs, and juice from the plate. Turn off the heat, cover, and place in the oven for 3-3.5 hours.

Check the short ribs at the 3-hour mark, they should be tender (falling off the bone a little if they are bone-in); if they aren't tender, bake another 30 minutes. When the short ribs are tender, remove them from the oven. Next, pull the ribs out of the sauce and into a bowl, shred them with a fork; and then add them back into the sauce.

To serve, cook the pasta till al dente. I like to toss my pasta in with some sauce after cooking and then top it with even more of the ragù on the plate. Sprinkle with parsley, top with desired cheese, and serve with crusty bread to soak up all the sauce on the plate.

### **Tips**

\*A deep red wine will work best with this recipe, especially our 2021 Petite Sirah

\*Bone-in or boneless short ribs will work in this recipe, cooking time may vary slightly

\*If the Parmesan rind didn't totally dissolve, pull it out (or eat it, it's delicious)

\*This is one of those recipes that makes fantastic leftovers; the sauce gets better each day in the fridge!















www.lynfredwinery.com