



Blend: 82% Tannat, 18% Syrah
Grower/Vineyard: Clarksburg, CA

Winemaker's Tasting Notes

Color: deep purple

Aroma: ripe blackberries, raisins, black currant, licorice, cedar, vanilla, leather

Palate: dried plums, blackberry jam, dark chocolate, toasted oak, vanilla

Body: full

Finish: ripe, chewy tannins, complex

Foods: French cassoulet, Osso Bucco, grilled ribeye

Cheeses: Smoked Gouda, Cheddar, Comte, Taleggio

Brix: 25.5°

Aging: 24 months, American oak

Aging Potential: 3-4 years

Serving Temperature: 65°

Alcohol: 13.7%

Residual Sugar: 0.6%

Ph: 3.52

Total Acidity: 5.25 g/L

Cases bottled: 561 cases

Release Details:

July 1, 2024

July Club Price: \$21.50

August 1, 2024: \$27.00

Wine Club Members Are Charged: \$23.00

www.lynfredwinery.com

Red Wine of the Month

Grape to Know

This month, we're excited to introduce our exceptional 2020 Tannat, a wine that perfectly captures the bold spirit of this French variety, which has found a welcoming home in the Americas, particularly in Uruguay, Argentina, and the USA.

Our 2020 vintage, crafted from grapes grown in Clarksburg, California, spent 24 months aging in American oak barrels, developing a rich structure and outstanding flavors. To add a harmonious touch, we blended in a hint of Syrah, balancing Tannat's bold and tannic nature.

Indulge in the complex and full-bodied experience of our 2020 Tannat. This wine is a true testament to the potential of California's vineyards and the timeless allure of Tannat.

Gourmet Product Special

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

- Lynfred Pineapple Jalapeno Jam
- Lynfred Dill Pickle Mustard
- Lynfred Cajun Steak Sauce

Breads of the Month

- Savory:** Tomato Asiago Herb
- Sweet:** Banana Walnut Chocolate Chip



BBQ Chicken Pizza

Recipe By Lynfred Brand Ambassador Laura Lorenz



Ingredients

1 premade pizza dough ball-1lb (or homemade)
¼ of a small red onion, sliced
4 pieces of thick-cut bacon, cooked and crumbled
1 jalapeno, sliced
1 cup Colby Jack cheese, shredded
¼ cup of favorite BBQ sauce
½ tablespoon apple cider vinegar
Flour for rolling out the dough

BBQ Chicken-

4 lbs. bone-in chicken thighs, skinned
1 yellow onion, peeled and quartered
1 tablespoon liquid smoke
¼ cup favorite BBQ rub
1 bottle of favorite bock lager, amber lager

Garnish-

Fresh cilantro, torn
Microgreens (optional)

Directions

BBQ chicken in the crockpot-

Place the quartered onion in the bottom of a (5-6 quart) crockpot. Next fully coat the chicken with the rub and massage until completely covered (this can be done the night

before and placed in the fridge for quick assembly in the morning). Place the chicken on top of the onion. Then pour the beer and liquid smoke on top, cover, and cook on low for 6-6.5 hours. The chicken should fall off the bone when done. Shred the meat when finished and set aside for pizza assembly. About 1-1.5 cups will be used for 1 pizza. Preheat the pizza stone at 425 degrees for 30 minutes. (A cookie sheet can also be used if a pizza stone isn't available).

BBQ Pizza Sauce-

Whisk together the BBQ sauce and the apple cider vinegar in a small bowl and set aside.

Pizza Assembly-

Roll dough on a floured surface to ¼ inch thickness and place on the stone. Poke holes with a fork to prevent air bubbles. Optional: brush edges with olive oil for golden brown edges. Top with BBQ pizza sauce, shredded cheese, chicken, bacon, jalapenos, and red onion (adjust to taste). Bake on the middle rack for 20-25 minutes until the edges are brown, the center is set, and the cheese is melted. Remove from oven and top with cilantro and microgreens for extra flavor and presentation.