



Blend: 85% Viognier, 15% Chardonnay
Grower/Vineyard: Lodi, CA

Winemaker's Tasting Notes

Color: yellow

Aroma: peach, tangerine, honey, vanilla, lychee

Palate: caramel, vanilla, honeycomb, mango, apricot

Body: full

Finish: creamy, tropical, inviting

Foods: seared scallops, grilled lobster, curry,
Mediterranean cuisine, hummus, mangos

Cheeses: Brie, Camembert, Havarti, Saint-André, Feta

Brix: 24.0°

Aging: stainless steel & French oak

Aging Potential: Drink now

Serving Temperature: 55°

Alcohol: 13.5%

Residual Sugar: 0.7%

Ph: 3.46

Total Acidity: 6.0 g/L

Cases bottled: 264 cases

Release Details:

July 1, 2024

July Club Price: \$20.50

August 1, 2024: \$25.00

Wine Club Members Are Charged: \$21.93



www.lynfredwinery.com

White Wine of the Month

Grape to Know

Experience the allure of the 2023 Viognier, a truly captivating white wine. Originating from the renowned vineyards of Languedoc-Roussillon and the Rhône Valley in France, Viognier is celebrated for its aromatic intensity and is often blended with Marsanne and Roussanne. Beyond France, this grape flourishes in regions like Australia and the USA, where California, in particular, produces exceptional Viognier wines.

Our Lynfred 2023 Viognier, crafted from grapes grown in Lodi, CA, beautifully captures this tradition. California's climate imparts a delightful tropical dimension to the wine, while we've enhanced its complexity by blending in 15% Chardonnay, fermented in French oak. The result is a wine that balances tropical flavors with a creamy, luxurious texture.

Savor the tropical notes and silky mouthfeel of our Lynfred 2023 Viognier, a perfect reflection of both its French heritage and California's vibrant terroir.

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

Scallop and Crab Tostadas with Mango Salsa

Recipe By Lynfred Brand Ambassador Laura Lorenz



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Makes 6 tostadas

Ingredients

1 lb. crab, cut into bite-size chunks (imitation was used for this recipe but fresh, cooked crab will also work) *
1 lb. cooked scallops (petite sea scallops or bay scallops) *
½ cup mayonnaise (homemade or store-bought)
1 tbsp fresh chives, chopped
Salt to taste

Mango Salsa Ingredients

1 ½ cups mango, small dice*
1 large jalapeno, seeded and small dice
¼ - ⅓ cups cilantro, chopped
¼ - ⅓ cups red onion, small dice
¼ cups red bell pepper, small dice
½ lime, juiced
Salt to taste

Finishing Ingredients

Tostadas (homemade or store-bought)
Sliced avocado
Lime wedges
Pea shoots or rainbow microgreens (garnish)

Directions

Add the mango, jalapeno, onion, bell pepper, cilantro, and lime juice in a large bowl. Mix well, salt to taste, and set in the fridge for at least 30 minutes to let the flavors meld together.

Add the cooked scallops, crab, mayo, and chives to a separate large bowl. Mix well until the seafood is fully coated with the mayo and the chives. Add salt to taste, stir, and set aside.

To assemble, take a tostada and top it with the seafood mixture, then top it with salsa, sliced avocado, and microgreens. Serve with extra lime wedges.

Tips

**I used imitation crab for its mild flavor and budget-friendliness, but real crab or cooked shrimp can be substituted.*

**If petite or bay scallops are unavailable, use regular sea scallops cut into bite-sized pieces. Cooking scallops in brown butter adds extra flavor, but ensure they cool before mixing with mayo.*

**Frozen mango, thawed and diced, is a convenient option. Dice all ingredients small for a perfect bite. Adjust cilantro and red onion to taste.*

**Make this recipe ahead of time by keeping the seafood mixture and salsa separate. They last 2-3 days in the fridge. Use a slotted spoon to serve the salsa.*

**This recipe is also perfect for tacos!*