

# October Wine Selections



(MEMBERS \$10) (NON-MEMBERS \$15)

Experiences: 1 - 9oz (Glass) 3 - 3oz (Flight) 6 - 1.5oz (Tasting)

Charcuterie Boxes: Cheese: \$18.00 (\$15.00 MEMBERS)

Meat & Cheese: \$21.00 (\$18.00 MEMBERS)

Bottled Water: \$1 Cheese Flights: \$12 Coleen's Breadsticks: \$7.50

LAST EXPERIENCE SOLD AT 6:15 PM

## Chenin Blanc 2016

100% Chenin Blanc

GROWN: Heringer Vineyards

Clarksburg, CA

RESIDUAL SUGAR: 0.1%

IMPRESSIONS: citrus, minerals, pears

PALATE: lime zest, grapefruit, herbs, lemon sorbet

## Viognier 2017

100% Viognier

GROWN: Colavita Vineyards Ripon, CA

RESIDUAL SUGAR: 0.1%

IMPRESSIONS: melon, apricot, floral, grapefruit zest

PALATE: honey, peach, pear syrup, lemon zest

## Muscat 2015

50% Muscat Canelli

50% Muscat Alexandria

GROWN: Colavita Lodi, CA

RESIDUAL SUGAR: 1.0%

IMPRESSIONS: orange blossoms, apricots, ripe pears, grapes

PALATE: balanced sweetness, floral, crisp acidity, ginger

## Cabernet Sauvignon 2018

80% Cabernet Sauvignon  
20% Merlot

GROWN: Jones Vineyards, Columbia Valley, WA

RESIDUAL SUGAR: 0.4%

IMPRESSIONS: violets, black currant, blackberries, hints of raspberries

PALATE: black cherry, oak, chocolate, vanilla bean

## Petit Verdot 2018

94% Petit Verdot  
6% Merlot

GROWN: Heringer Vineyard, CA Jones vineyards, WA (Merlot)

RESIDUAL SUGAR: 0.5%

IMPRESSIONS: boysenberry, vanilla, sage, leather

PALATE: black cherry, plum, earthy, mocha coffee, violets

## Teroldego 2019

100% Teroldego

GROWN: Heringer Vineyard, Clarksburg, CA

RESIDUAL SUGAR: 0.4%

IMPRESSIONS: black currants, violets, earthy, smoky, vanilla

PALATE: cherry, blackberries, caramel, vanilla

## Oktoberfest

87% Riesling  
13% Sauvignon Blanc

RESIDUAL SUGAR: 4.0%

IMPRESSIONS: honey, lime, flowers, citric blossoms

PALATE: pear, lime, orange, ginger, grape juice

## Apricot

100% Apricot (Whole & Fresh)

GROWN: Berrien Springs, MI

RESIDUAL SUGAR: 7.5%

IMPRESSIONS: fresh apricot, pine nuts, floral, tropical fruits

PALATE: sweet & sour, juicy, smooth, apricot syrup

## Blueberry

100% Blueberry

GROWN: Very Blue Farms, Covert, MI

RESIDUAL SUGAR: 8.0%

IMPRESSIONS: blueberries, dry plums, roses, raspberries, wildflowers

PALATE: blueberry juice, tart cherry, red wine grapes, raisins

## VDC Sparkling Rosé

85% Cabernet Sauvignon  
15% Red Wine Blend

GROWN: Itata Valley, Chile

RESIDUAL SUGAR: 0.2%

IMPRESSIONS: mineral, citric, floral

## Rosso Leggero

62% Pinot Noir  
38% Muscat of Alexandria





GROWN: Hughson, CA Colavita Vineyards, Lodi CA

RESIDUAL SUGAR: 0.4%

IMPRESSIONS: smooth, red cherry juice, floral, sweet herbs

# Welcome to Lynfred Winery



Follow @lynfredwinery    

## Hours & Policies

We are open 10am to 7pm, Monday-Sunday

We are a "no tipping" facility.

Instead, we donate our "tips" to a local charity every month!

### COVID GUIDELINES

Masks for unvaccinated guests are encouraged.

THANK YOU!

## "Lynfriend" to "Lynfamily"

|  | WINE TYPE              | WINEMAKER'S SELECTION | MEMBER'S CHOICE | SHIPPING OR PICK-UP |
|--|------------------------|-----------------------|-----------------|---------------------|
| New Release Club<br>\$19-\$20 / month    | RED & WHITE VARIETALS  | ✓                     |                 | YOUR CHOICE         |
| Red Club<br>\$20 / month                 | RED VARIETALS          | ✓                     |                 | YOUR CHOICE         |
| White Club<br>\$19 / month               | WHITE VARIETALS        | ✓                     | ✓               | YOUR CHOICE         |
| Dessert & Sparkling Club<br>\$20 / month | ICE, PORT & SPARKLING  |                       | ✓               | PICK-UP ONLY        |
| 2Club Select<br>\$40 / month             | RED or WHITE VARIETALS | ✓                     |                 | YOUR CHOICE         |

### Sign Up Today!

- ✓ 10% off all wine purchases (20% off a case)
- ✓ Exclusive events & sales
- ✓ Discounts on tastings & featured products
- ✓ Lynfred Loyalty points for all purchases

## Online Ordering

[www.lynfredwinery.com](http://www.lynfredwinery.com)

Order to have wine shipped or order to pick up later at the winery!

## Our History

Lynfred Winery is the oldest and largest, continuously-operating, family winery in Illinois, producing over 70 varietals and 30,000 cases of fine wine per year. Since 1979 Lynfred Winery has offered guests the finest vintages, gourmet cuisine and luxurious lodging. Lynfred is one of Chicago's most unique attractions.

Lynfred Winery has a magical presence and anyone who continues down its cobblestone drive begins to feel it. The nostalgic-like atmosphere is something that all can appreciate and is adored by tourists, neighbors, and wine lovers. Experience Lynfred wines and live the Lynfred life.

Lynfred wines are created by Chilean-born winemakers, Andres Basso and Rodrigo Gonzalez. As an urban winery, our winemakers source the best fruit from vineyards in Washington, California, Illinois, Michigan, and Chile. Lynfred believes in gentle processing and minimal handling and procedures. Ultimately, the best fruit, cared for under the best conditions in the cellar transforms into a supreme delight when processed, aged, and blended in their signature style. Lynfred is unique to the Midwest. No other winery in the region can boast the variety of wines made in-house that Lynfred offers under Andres' and Rodrigo's tutelage.

## Noshes

Cheese & Grapes.....\$6

Cheese, Grapes & Sausage.....\$6

## Freshly Baked Bread\*

Fred's Red Cheddar.....\$6

French Baguette.....\$3

Garlic Parmesan Sourdough.....\$4

Kalamata Olive Focaccia.....\$6

Lemon Poppy Sweet Loaf.....\$5

Vienna.....\$3

\* Available Friday-Sunday

PLEASE BE ADVISED THAT FOOD PREPARED IN THIS FACILITY  
MAY CONTAIN OR COME INTO CONTACT WITH THESE INGREDIENTS:  
MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH & SHELLFISH