

45TH ANNIVERSARY

Wine Flight

A taste of our history



Chardonnay Reserve '18

45th Anniversary Lineage

Paired with a house-made chocolate truffle



Cherrinino

Winemaker's Tasting Notes

Aroma: candied apple, white peach, vanilla, lemon zest, toasted almonds
Palate: honeydew melon, pear, raw coconut, pine nuts
Body: medium - full
Finish: creamy, vibrant acidity
Foods: crab cake, prawns, poached salmon, grilled mushrooms

Winemaker's Tasting Notes

Aroma: blackberry, mocha, cassis liquor, blueberry jam, roasted oak
Palate: dried plum, cherry, dark chocolate, black pepper, vanilla, cedar
Body: full
Finish: complex, firm tannins, smooth
Foods: grilled lamb, Greek food, gyros, smoked & spiced pork chops

Winemaker's Tasting Notes

Aroma: maraschino cherries, praline, cedar, toasted nuts, caramel
Palate: cherries, raisins, licorice, vanilla, coconut, butterscotch
Body: full
Finish: complex, warm, fruity, nutty
Foods: strong-flavored cheeses like Gorgonzola or blue, sweet desserts, sour cherry pie



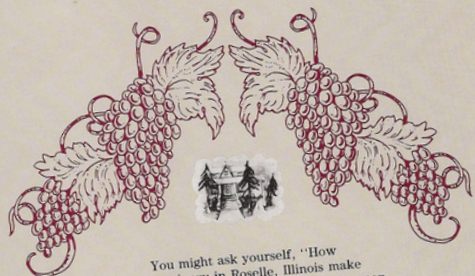


45TH ANNIVERSARY

From the Beginning



The Lynfred Winery Way



You might ask yourself, "How can a winery in Roselle, Illinois make National Award Winning Wines?" As you can guess, we love to answer that question because we do things in our own, unique way. You start by coming from generations of people who have made wine. Here, in Germany. Care and concern, of course, makes a difference. And, wooden Oak Barrels are always the hallmark of wines made the old fashioned way, by hand. But in addition to all of the above, we search the country for the finest grapes and fruits available. We're not tied down to making wine from what we grow; we are free to choose the perfect grape or fruit for winemaking. All this leads to a list of awards as well as recognition from our customers and respect from our peers. You are invited over to taste our exquisite wines.

