

KERMIT LYNCH WINE MERCHANT

Wine Club Bulletin

MAY 2011

2010 REUILLY PINOT GRIS DOMAINE DE REUILLY

Denis Jamain's wines are staff favorites. We take 'em home with us. He farms in the appellation of Reuilly in the eastern Loire Valley. Tending to the domaine started by his grandfather in 1935, Denis' charisma and hometown pride have driven him to craft wines that have contributed to the renaissance of this sleepy and under-the-radar appellation. The soils here are rich with fossils, resting on the prized Kimmeridgian limestone, a geological chain that connects the Loire Valley with Chablis in Burgundy. These minerals are without equal for producing some of the most beautiful wines in France—not the least of which is this incredibly unique Reuilly Pinot Gris. The pink skins of the grape give the wine the color of a rosé, but this old mutation of the Pinot Noir is made more like a white. Upon arrival, it is always one of the fastest to sell out in the store due to its incredible floral aromatics, juicy stone-fruit flavors, and its terrific length. Its high quaffability factor makes it an ideal candidate for your porch or patio imbibing.

Another part of the equation—Denis is such a wonderful person!

\$19.95 PER BOTTLE

\$215.46 PER CASE



2008 “MONTELECCIO” • SESTI

Guigi Sesti is difficult to pigeonhole. A published author and astronomer by trade, he and his wife bought the abandoned ruins of the Castello di Argiano in 1987 and planted their first grapes there in 1991. Tuscany exposed him to the wine culture, and inspired another passion in him. Guigi takes his planting cues from the position of the moon, planets, and stars. Who better to decipher the mysteries of the cosmos and their influence on living beings than an astronomer? Being so conscientious has its benefits. The Monteleccio is nothing like some of the IGTs you may have tried from Tuscany—there is an airy quality to these Sangiovese grapes, translating to a wine with deep earthy aromas and elegant, integrated tannins. The Sesti line-up as a whole is surprising. Watch out for his Sauvignon IGT for a fleshy version of Sauvignon Blanc, and his Rosso and Brunello di Montalcinos for your cellars. They tend to leave our customers a little starry-eyed.

\$22.00 PER BOTTLE

\$237.60 PER CASE

To re-order any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson or send us an email at wineclub@kermitynch.com.

RECORDING YOUR TASTING EXPERIENCES

By *Lori Varsames*

Recently, my best friend sent me a blank journal with an inscription inside stating that it was to be used to record all memorable food and wine experiences. She had showed me hers a few years ago, and it was loaded with recipes, wine labels, food stains, and funny stories. It sits next to her cookbooks, and she refers to it often when tweaking recipes or making wine choices to see what worked and what was a total flop. I'm glad to have my own record of such occasions. When you stop and think about it, eating and drinking are among the few moments in life that demand nothing more of us than focusing on pleasure. Recording them on paper not only puts the spotlight on the happier moments, it can also be a useful tool.

Here in the store, customers sometimes struggle to remember a wine they recently purchased and enjoyed. They might describe the label, they might recall the appellation (or if we're lucky, the producer), or they may even try to describe the wine by taste. In such cases, our degree of success in finding the right match depends on the memory of our customer. We love the folks who come in with scribbled tasting notes, a label that's been steamed or pulled off a bottle, or better yet—photos of the bottles taken on their smart phones! Every little bit helps us help you.



Personally, my tasting notes run the gamut from thoughtful and detailed to fast, illegible scrawls. When preparing to write for the newsletter, I sit down with my notebook and glass and calmly evaluate the wine by color, smell, and taste—then I allow the wine to inspire more elaborate reflections. When I'm at our weekly staff tasting or in the cellars in France, it's all I can do to write five adjectives before rushing on to the next wine. In those cases, I rarely like what I've written when I go back to it, but less time breeds greater honesty. There is no time for polishing. I've gone back to entries to find single words like “delish” or “NR” (not ready). “WOW!” seems to be the highest praise I give a wine when I'm speed tasting. However, my favorite way to study a wine is before, during, and after a meal. Tasting a wine as it opens up is a great way to get to know it, and one that inspires the most uninhibited creativity of all. Taking notes after sharing a bottle of wine (instead of after only a sip or two) makes for the best reflections. Give it a try; there's no right or wrong answer. The benefits of having a record of your experiences will be worth the few minutes it takes to get them down on paper.

Lori Varsames is one of the staff writers at Kermit Lynch Wine Merchant. She developed her interest in wine while living in France, guiding bike tours around the Côte d'Or, Provence, and Alsace.

