

KERMIT LYNCH WINE MERCHANT

Wine Club Bulletin

JULY 2011

NV BRUT DE SAVOIE

A. & M. QUENARD

Bubbles are too much fun to reserve for only special occasions. Sure, some sparkling wines are more expensive than others, but with prices this reasonable and quality this fine, there is no reason not to make the Quenards' Brut de Savoie your regular sparkler of choice. The father-and-son team of Michel and Guillaume Quenard farm in the Savoie, a region that hugs France's border with Switzerland along the western Alps—the meeting place of Mediterranean and Alpine climates, producing wines of terrific succulence and stoniness. They happen to have some of the most prized vineyard land in the region, and each one of their whites is more beautiful than the next. The *terroir* of the vineyards sings loudly in this champagne-style *brut* with a crisp, vivacious acidity from the steep limestone slopes, wildflower-laden aromatics, and a soft lusciousness from the Jacquère grape. Popping a cork may not unleash your inner Julie Andrews, but there is no better beverage to kick off your weekend or happy hour than this pedigreed refresher!

\$24.00 PER BOTTLE

\$259.20 PER CASE



2009 BARDOLINO SUPERIORE “PRÀDICÀ” CORTE GARDONI

Only a few kilometers from the stunning Lake Garda in the Veneto, Gianni Piccoli and his three sons work fifty-four hectares on their farm, Corte Gardoni—half of which is dedicated to vineyards; the other half to fruit trees, olive groves, and forest land. This is the ancient model of the family farm at its finest. As a professional grower of fruits of all kinds, Gianni's palate is fine-tuned for quality. Over the years, he has become a well-respected advocate for the revival of the region's native grape varieties. Grapes like Garganega, Trebbiano, Trebbianello, Cortese, Corvina, and Rondinella (just to name a few) have found the spotlight once again at Corte Gardoni. The Piccolis bottle several quaffable cuvées that are always among the KLWM staff favorites. It is this Bardolino Superiore “Pràdicà,” however, that can be considered both a quaffer *and* a candidate for cellar aging. With 65% Corvina, 25% Rondinella, and 10% Sangiovese, it is a unique balance of generous spicy fruit, juicy acidity, and dusty tannins. Its versatility makes it ideal for your house pour.

\$16.00 PER BOTTLE

\$172.80 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@kermitylynch.com.

GRILLED WHOLE FISH WITH WILD FENNEL & TAPENADE

By Christopher Lee

I often stuff small whole fish for the grill with lemon and wild fennel for the grill. Wild fennel grows everywhere in the Berkeley area and is one of my favorite wild herbs to forage. I look for plants that have all the various parts present —flowers, fronds, and some seeds—which provides a complexity of flavor beyond just the fronds, and far beyond that of cultivated fennel. Small, local fish in summer are spectacular and are easily found in a good fish market. Tapenade adds a lovely tart but perfumed element to the fish. If you have grape vines or applewood cuttings on hand, you will believe you're in Provence.

Serves 4

1 whole fish, approximately 3 pounds,
gutted, with scales and gills removed
1 large bunch wild fennel,
fronds, flowers, and seeds included,
coarsely chopped
 $\frac{1}{2}$ cup oil cured black olives,
pitted, chopped
 $\frac{1}{2}$ cup green olives
(Picholine, Saracena, etc.),
pitted, chopped

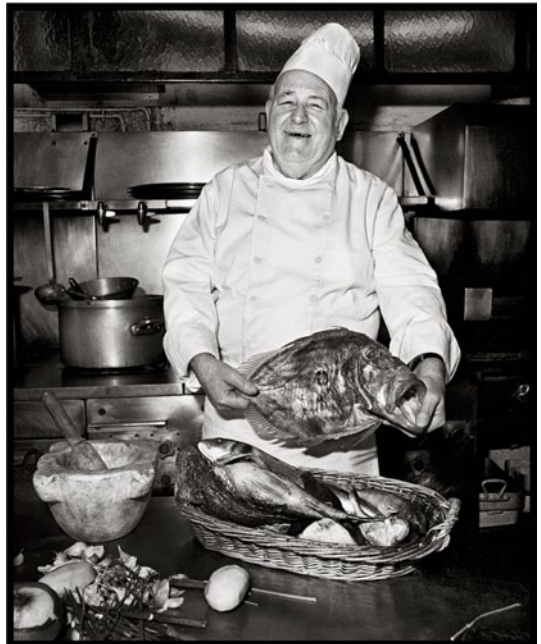
$\frac{1}{2}$ cup Niçoise olives, pitted, chopped
 $\frac{1}{3}$ cup salt-packed capers, soaked in
water 45 minutes, drained, chopped
1 lemon, thickly sliced
Zest of $\frac{1}{2}$ an orange
Zest of $\frac{1}{2}$ a lemon
1 tbsp chopped garlic
6 filets salt packed anchovy, soaked 30
minutes, drained, chopped
3 tbsp chopped parsley
1 cup Provençal or Ligurian olive oil

Drizzle fish inside and out with olive oil. Salt cavity. Stuff fish with fennel and sliced lemon (you can weave the cavity shut with a skewer if you wish). To make the tapenade, combine olives, capers, orange zest, lemon zest, garlic, anchovies, and oil. Mix well.

Build a hot fire in the grill, using wood cuttings if you have them. When fire begins to subside, grill the fish for about eight minutes on each side, until flesh begins to pull away from spine. When done, place the whole fish on a large platter and drizzle with olive oil. Serve tapenade on the side.



Christopher Lee is a former head chef of Chez Panisse and Eccolo in Berkeley and co-founder of the Pop-Up General Store in Oakland, California. Read his blog at <http://oldfashionedbutcher.blogspot.com>.



Chez Fon Fon, Photo by Gail Skoff