

KERMIT LYNCH WINE MERCHANT

Wine Club Bulletin

NOVEMBER 2011

Thanksgiving can be one of the greatest wine and food pairing opportunities of the year, as the diversity of flavors and textures all on one plate allow for countless successful selections. Kermit intentionally avoids making wine suggestions for Thanksgiving turkey for this very reason. So we're not telling you that the following wines are what you should drink alongside your turkey this year; but if you did, you might just be the hit of the party.

2010 CHIGNIN-BERGERON • A & M QUENARD

The KLWM Wine Club presents another delicious wine from Michel Quenard. Michel Quenard and his son, Guillaume, farm in the Savoie on the foothills of the French Alps, and their wines have a way of transporting you to this alpine paradise. Honey, wildflowers, and stony mountain streams all seem to converge in the glass. The Quenards are masters of the Bergeron grape (also known as Roussanne outside of the Savoie). The Quenards interpretation of this grape is rich and aromatic, framed by lively acidity from their mountainous limestone vineyards. Medium-bodied and balanced, it will be as tasty with cheese fondue as it would with fish, pork, or poultry.

\$27.00 PER BOTTLE

\$291.60 PER CASE



Courtesy of the Boucard's

Thierry Boucard of Domaine de la Chanteleuserie, pruning his vines

2010 BOURGUEIL "CUVÉE ALOUETTES" DOMAINE DE LA CHANTELEUSERIE

The Loire Valley is a veritable treasure trove of beautiful wines, both white and red. Just outside of the village of Benais, in the appellation of Bourgueil (pronounced BOR-GOY), sits the lovely Domaine de la Chanteleuserie. This "place where the larks sing," as the name means, is perched on a limestone plateau in an idyllic landscape. Thierry Boucard is the seventh generation of winegrowers to farm here, and he specializes in pure varietal wines made from Cabernet Franc. The "Cuvée Alouettes," named for the larks, is fresh, alluring, and ready to be drunk young. The "Alouettes" strikes a seamless balance between its elegant rusticity and supple fruit. Its diversity makes it the perfect red for anything from burgers to lasagna, not to mention (ahem) turkey. It's so good it may have your dinner guests singing for more.

\$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@kermitynch.com.

TURCHETTA À LA TOSCANA

by Christopher Lee

Serves 8

One 10-12 lb pasture-raised, heritage turkey

2 tablespoons sea salt, approximately

3 tablespoons garlic, finely chopped

1 tablespoon fennel pollen

3 tablespoons rosemary, finely chopped

3 tablespoons sage, finely chopped

6 tablespoons tender wild fennel fronds, finely chopped

4 tablespoons fennel seed, coarsely ground

20 thin slices Prosciutto di Parma or San Daniele

Heat oven to 375° F

Starting with a single cut down its back, bone turkey (or ask your butcher to do it), removing wing bones, leg bones, tendons and large bits of fat. Save carcass, bones, and other bits for stock. Leave skin intact and meat attached. Lay turkey skin side down on table or cutting board. Loosen tenderloins from breasts, and trim away small vein of silverskin running through tenderloins. Trim away excess skin.

Carefully lay prosciutto slices horizontally on table or cutting board in over-lapping 3/4-inch layers. Place turkey skin side down on prosciutto, with wings up top and legs toward the bottom. Lay tenderloins along side for seasoning. Sprinkle meat with sea salt, being sure to add salt to back side of tenderloins and under any other loose pieces of meat. Sprinkle garlic, chopped herbs, and spices in the same way, distributing evenly. Lay tenders on carefully so gaps are filled and form an even layer. Arrange meat so there are no separations.

Roll turkey tightly from bottom (leg side) toward top so meat is even, without depressions or gaps, being sure prosciutto clings to turkey and rolls around it evenly. Tie at regular 3-inch intervals, making sure prosciutto is held evenly around the turkey. This method will ensure each slice has both dark and light meat.

Brown turkey on all sides in oil in moderately hot pan. Place on a roasting rack and roast for about 50 minutes, until turkey measures 145° F. Its juices will run clear. Allow turchetta to rest for 10-15 minutes before serving.

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>.

Photograph by Steve Waters



Thierry and Christine Boucard



Michel Quenard in his vines

Photograph by Daniel Madero