

# ADVENTURES CLUB

by Anthony Lynch • APRIL 2016

## 2012 VITOVSKA • KANTE



Dubbed “the madman of Carso,” Edi Kante hones his craft deep in a three-story cave blasted out of the gray limestone that covers practically every visible surface of this thin slice of Italy, sandwiched between the Adriatic Sea and the Slovenian border. Having pioneered the orange wine movement with the likes of Radikon and Gravner, Kante then settled on a style he felt more purely reflected the Carso district in all its stony glory. His hands-off winemaking approach entails spontaneous fermentation followed by a year in neutral barrels, then six more months in tank before an unfiltered bottling. *Terroir* shines through in each of his creations: this Vitovska—a local grape whose *raison d'être* is to complement the Adriatic’s bounty of briny shellfish—delivers more mineral than fruit, with a chalky note lingering with the bone-dry finish. It will provide electric refreshment today, but don’t underestimate its impressive aging potential.

**\$35.00 PER BOTTLE**      **\$378.00 PER CASE**

## 2014 RAISINS GAULOIS • M. LAPIERRE

The late Marcel Lapierre famously championed organic farming, hand-harvesting ripe fruit, and a winemaking philosophy of “nothing added, nothing taken away” that has spread like wildfire to all corners of the wine world. Irresistibly delicious yet deeply complex and age-worthy, his Morgons silenced many a critic and quenched many a parched palate. Today, his children Mathieu and Camille proudly carry on the Lapierre tradition. A perfect initiation to the domaine’s wines, this bottling is designed specifically for the purpose of drinking—not tasting, not spitting, but jolly, carefree quaffing. Although it consists of Gamay grown within the Morgon *cru*, the high yields from these young vines exceed the limit required to qualify for the Morgon appellation. As a result, this juicy red—loaded with bright, playful fruit—is low in alcohol and delightfully refreshing. It begs for a slight chill and to be served alongside charcuterie, cheeses, picnic fare, burritos, or just about anything.



**\$14.95 PER BOTTLE**      **\$161.46 PER CASE**

## KERMIT LYNCH WINE MERCHANT

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# OCTOPUS BRAISED IN RED WINE

## WITH LEEKS AND GARLIC

by Christopher Lee

*This little delight would festoon our aioli platter whenever local octopus appeared in the market. I kept a standing order with our fishmonger to send us an octopus whenever one showed up in the catch. We were always very excited when it would appear at our kitchen door. Sometimes one would be as big as 25 pounds, hanging from above our heads nearly to the floor. These days, we see smaller octopus, from somewhere far away: the Mediterranean or Aegean Sea. Use a young, fruity red wine whose brightness lifts, lightens, and balances the octopus. In the absence of octopus, substitute squid, though it's not quite the same. If you do, shorten the cooking time to about 10 minutes total. Either way, serve with bowls of aioli and grilled toasts.*

2 pounds octopus  
½ cup olive oil  
2 pounds leeks, white and pale green parts, rinsed and diced  
8 cloves garlic, thinly sliced  
¼ cup water  
1 pound tinned whole plum tomatoes, crushed with your hands  
1 teaspoon Espelette pepper, or less  
1 bay leaf  
½ teaspoon dried oregano, thyme, or other dried herb  
Zest of ½ lemon, grated  
1 piece orange peel  
1 bottle young red wine  
Sea salt to taste  
½ cup chopped flat leaf parsley

Blanch octopus in salted, simmering water for 2 minutes to firm, then drain in colander. Cut octopus into ½-inch pieces. Heat a sauté pan, then add ¼ cup oil to hot pan. Add half of octopus and sauté in a single layer until lightly colored. Transfer to a separate dish. Repeat with remaining octopus. Lower heat, add remaining oil, plus leeks, garlic, and water. Cover, lid ajar, and simmer for 10 to 12 minutes, until leeks are soft and silky. Add crushed tomatoes, Espelette pepper, bay leaf, dried herbs, lemon zest, orange peel, and red wine to pan. Simmer for 10 minutes, until tomatoes are melted into sauce. Add octopus, season to taste, cover, and simmer for 25 to 30 minutes, stirring often. When done, sauce will be thick and rich, and octopus tender. Cool octopus to room temperature and stir in parsley. Serve with aioli and grilled bread (or noodles or saffron rice).

*Makes 6 portions*

*Christopher Lee is a former head chef of Chez Panisse and Eccolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: [oldfashionedbutcher.com](http://oldfashionedbutcher.com).*