

ADVENTURES CLUB

by Clark Z. Terry • FEBRUARY 2014

2011 CÔTES DU RHÔNE ROUGE SELECTED BY KERMIT LYNCH



At first glance, this might seem like a simple bottling—appellation “Côtes du Rhône” with a minimalist label. But there is history contained within what is arguably our greatest value wine.

Kermit began blending his Côtes du Rhône with the 1985 vintage. Of that wine he said, “It has a vivid purple color. The aroma is so pretty and assertive that it is a bit of a shock in a simple Côtes du Rhône. Fruit aromas like plum and blackberry dominate, with suggestions of black pepper.”

Thankfully, little has changed since that inaugural vintage. Kermit still blends the wine in the Rhône each summer, it is then bottled unfiltered, and after much care in bringing the wine to the U.S., the price remains just right. And Kermit’s description of the 1985? That holds up twenty-six years later, too.

\$12.95 PER BOTTLE **\$129.86 PER CASE**

2012 ÎLE DE BEAUTÉ ROUGE • YVES LECCIA

In a recent poll, administered by myself at a holiday function, I discovered that if you identified yourself as a “drinker of Kermit Lynch wines,” upon hearing the word “Corsica,” you not only knew exactly where Corsica is located, but also could picture towering peaks, winding dirt roads perched on steep seaside cliffs, and smell the *maquis*—the wild brush found on the island. If you did not identify as a drinker of Kermit’s wines, then you knew nothing of the island.



The drama of Corsica’s landscape often translates into wines of power—big, earthy, and structured. This is not the case with Yves Leccia’s *rouge*. Yves, ever the master vintner, has coaxed out the pastoral beauty of the island with this wine. Aromas of wildflowers prevail over herbs. The fruit is high-toned and delicate. This wine has finesse, and it developed beautifully over the six hours I had it open.

Now you know that Corsica also has a sensitive side.

\$27.00 PER BOTTLE **\$291.60 PER CASE**

KERMIT LYNCH WINE MERCHANT

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.

SHELLFISH RISOTTO

by Christopher Lee

Shellfish risotto appears everywhere along the Mediterranean coast and in its isles. But the question is “To cheese or not to cheese”—anathema to some, de rigueur to others. You can decide. Either way, drink the Leccia Île de Beauté with it—it sings with the shellfish. How wonderful that we now know such delightful Corsican wines.

1 pound littleneck clams
1 pound fresh shrimp, shells on
6 pieces fresh calamari, cleaned
1 cup white wine
½ bay leaf
3 shallots, peeled, finely chopped
4 ounces unsalted butter
1 ounce olive oil
1 pound risotto rice—carnaroli or vialone nano
4 tablespoons chopped canned Italian tomato
Pinch of saffron
Pinch of cayenne powder
Pinch of sea salt
Gratings of lemon peel
3 tablespoons parsley, finely chopped

Rinse the clams well in cold water. Peel the shrimp and save the shells. Devein shrimp and cut into halves along their length. Cut the calamari into ½-inch rings. In a covered shallow pan, open the clams in 1 cup water and 6 ounces white wine with bay leaf. Sauté shrimp shells in a dash of olive oil, pour broth over them, and simmer for 10 minutes; strain, and save the broth. Pluck clams from their shells and cut meat into small pieces. Add water to clam broth to equal 3 cups, and hold over lowest heat. Sauté shallots gently in 2 ounces butter until soft, without color. Add rice and stir for several minutes over low heat. Add remaining white wine and cook until dry. Add tomato and cook gently until concentrated. Add saffron and cayenne.

Ladle hot stock onto rice to cover by ¼ inch, add salt, and keep at a robust simmer, scraping bottom of pan often with wooden spoon to help rice release the starch. Cook, stirring often, sometimes vigorously, until liquid drops below surface of rice; then add more stock to cover by ¼ inch. Continue process until rice is tender and cooked through, but retains a tiny bit of bite. Rice should be emulsified and creamy. Remove from heat and taste for salt; adjust if needed. Add lemon zest. Off heat, whip in the remaining 2 ounces butter. Spoon onto warm plates in shallow, wide mounds. Sprinkle with fresh parsley. Yum!

Serves 6

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>.