

ADVENTURES CLUB

by Anthony Lynch • MAY 2016

2014 EDELZWICKER • MEYER-FONNÉ

Though Alsace is best known for its stunning varietal wines, the Edelzwicker is a notable exception. These “noble blends” may contain any combination of the region’s numerous permitted white grape varieties—in this case, Pinot Blanc, Muscat, Chasselas, and Riesling make up the mix. Unlike many wines from nearby Germany, which often have a touch of residual sweetness, Alsace prides itself on its dry wines, and here is a great example. Delicate, floral, and highly aromatic, Félix Meyer’s Edelzwicker is an insider’s ticket to the wonders of Alsace at bargain cost. It is above all a *vin de plaisir*, offering abundant fruit and freshness with a frisky, stony finish that makes it incredibly versatile with food. Traditional Alsatian cuisine is an obvious match, but the possibilities are endless: salads, charcuterie, goat cheese, and Southeast Asian dishes all have a place alongside this Edelzwicker. Its capacity to quench one’s thirst and charm the senses makes the one-liter bottle all the more logical.

\$18.00 PER BOTTLE

\$194.40 PER CASE

2012 ELORO “SPACCAFORNO” • RIOFAVARA

While the high-altitude volcanic slopes of Mount Etna may be the hippest of Sicily’s wine regions today, some of its other *terroirs* are equally capable of yielding refreshing, nuanced wines that transparently reflect the local conditions. The indigenous Nero d’Avola has a natural affinity for the limestone soils that dominate the Eloro zone, in the island’s southeast. The chalk here retains moisture to nurture the vines, allowing for elegant, balanced wines in an otherwise inhospitably hot, dry environment. When Massimo Padova took over his family’s winery in the 1990s, he sought to realize the full potential of the land through organic farming and natural winemaking. Riofavara became the first local producer to adopt this philosophy, fermenting exclusively with native yeasts and bottling unfiltered. This delicious entry-level Nero d’Avola is a testament to these methods: dark and smooth, the Spaccaforno is generous but not heavy, with suggestions of blackberry, licorice, and spice leading to a lively, chalky finish.

\$22.00 PER BOTTLE

\$237.60 PER CASE



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SALADE AUX LARDONS

by Christopher Lee

This classic bistro salad brings together some of the best flavors of the French kitchen: pork fat, tart vinegar, a whisper of garlic, and a runny-yolk egg. Hiding among the leaves are crunchy, chewy, soaked croutons. The dish makes a perfect light lunch or dinner. Frisée is the classic for this salad. Sturdy, small, firm heads of leaf lettuce abound at farmers' markets this time of year, alongside some lingering chicories. Dandelion greens are wonderful, as long as they're hearty enough to stand up to the warm fat without being bitter. Mixing the greens is nice, too. When toasting the cubed bread, be sure to use a hot oven so the outside is crisp and the center remains soft.

2 cups country bread, torn by hand into 1-inch cubes, with crust
3 tablespoons light olive oil or grape seed oil
4 large farm eggs
1½ quarts sturdy lettuce leaves, washed and spun dry
4 ounces salt pork, pancetta, or lightly smoked bacon,
cut into 1-inch-by-¾-inch-by-¾-inch lardons/pieces
(if using bacon, blanch for 1 minute in boiling water)
1 teaspoon garlic, finely chopped
3 ounces red wine vinegar
Sea salt
Black pepper in a peppermill

Sprinkle bread cubes with 2 tablespoons oil. Toast bread cubes in 390°F oven for 8 minutes, turning occasionally, until browned but still chewy at the center. Heat water to 180°F in saucepan. Swirl water in pan with a spoon and crack eggs separately into water. Poach for 3½ minutes. Carefully remove eggs from water with slotted spoon onto a soft towel.

Place lettuces in a salad bowl. Add remaining tablespoon oil to a hot frying pan. Reduce heat to medium, add lardons, and turn in oil until lardons begin to brown. Tip off a third of the fat. Add toasted bread and garlic to pan, and stir to coat with fat. Add bread, lardons, and fat to lettuces. Add vinegar to frying pan, swirl a couple of times, and reduce vinegar by half (beware of strong fumes!). Sprinkle greens lightly with sea salt. Pour vinegar over greens and toss well. Divide into four servings. Place an egg on top of each salad and grind black pepper generously over each one.

Serves 4