

## KERMIT LYNCH WINE MERCHANT

Club Rouge | APRIL 2013

The vineyards of André Ostertag



### 2011 PINOT NOIR “E” • DOMAINE OSTERTAG

Finding a pedigreed Pinot Noir from a white wine-dominant region such as Alsace can be like finding a needle in a haystack. Not, however, when said Pinot Noir hails from Alsatian legend André Ostertag! André has earned his stripes throughout France for the quality of his *terroirs* and his advocacy of biodynamics, a much more intensive approach to organic farming. During his early years of winemaking, André studied in Burgundy, home to the world's greatest Pinot Noirs. An ardent defender of his own *terroir*, he has carefully balanced the gravel and clay soils of his vineyards around Epfig with centuries of *savoir-faire* from Burgundy to create a fine and elegant Pinot Noir worthy of his label. Fermented in both stainless steel and in oak vats made from the Vosges forests, this bottle offers ripe notes of raspberry, cassis, and spicy plums. Chiseled and fine and laden with minerals, André's creation might be mistaken for a Burgundy with an Alsatian accent.

\$31.00 PER BOTTLE

\$334.80 PER CASE



### 2009 BARBARESCO “VICENZIANA” SILVIO GIAMELLO

Like many old-school farmers in Italy, Silvio Giamello takes a holistic approach to his estate. For generations, his family has lived off land planted to grains, orchards, forests, pastureland, and vineyards. And with so many other crops to consider, grape production is small, which is why we get so few of his delicious Barbarescos to sell. Barbaresco is one of the great *crus* of northwest Italy's Piemonte, famous for its expression of the noble and finicky Nebbiolo grape. Silvio's is sourced from a single vineyard named for one of the property's first owners, the ancient Roman consul, Lollo Genziano, on clay and lime-rich marl. The highly acclaimed 2009 vintage was aged for 10 months in barrels and in large Slavonian oak *botti* and is chock-full of classic aromas of leather, tar, and spice box. Framed in firm tannins with a delightfully long finish, the simultaneous power and finesse of this bottling makes it an ideal accompaniment to slow-roasted beef dishes and game birds. And it's also a great candidate for cellar aging, if you're so inclined.

\$38.00 PER BOTTLE

\$410.40 PER CASE

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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](mailto:wineclub@kermitylynch.com).

# OSSO BUCO ALLA MILANESE

by Christopher Lee



*Osso Buco alla Milanese, from Milan (no surprise!), is one of those simple country dishes that has over time crept into restaurant kitchens. Food historians say tomatoes are a modern addition to the dish, and of course tomatoes didn't appear in Italy until the 16th century, when Columbus brought them back from the new world. Restaurant cooking—"cuisine"—didn't begin until the 18th century and therefore osso buco as such was not in the restaurant kitchen until well after tomatoes were. So maybe there's a point to be made here, but to the cook, it's a small one. I have to admit, I add a small amount of tomato—call me modern—and I suggest tomato paste (doppio concentrato) for its sweetness.*

*White wine is a must, and so is bay leaf. Choose your shanks from high on the foreleg so you are sure to have a piece of marrow in each serving. It's an essential part of the flavor and necessary to achieve the proper richness of the sauce. In Milano, you'd be given a small blade-like spoon to scoop out the marrow from the bone. Osso Buco alla Milanese is typically served with saffron risotto, but that's another recipe...*

4 pieces veal shank, marrow included

Sea salt

A little flour for dusting the shanks

4 ounces sweet butter

1 cup white wine

6 tablespoons diced onion

3 tablespoons diced carrot

3 tablespoons diced celery

1 bay leaf

2 cups chicken or veal stock

A knob of butter rolled in flour to thicken the sauce

About 3 tablespoons gremolata: finely chopped parsley with a few gratings of lemon zest and small amount of garlic chopped fine as sand

Dust the shanks in flour and brown them gently in the butter over low heat. Deglaze with white wine; do not reduce the wine. Knick the membranes on the veal shanks and tie with string to hold their form, or use skewers. Tip off the fat and lightly brown the vegetables. Add back the shanks and wine. Add bay leaf and stock, bring to a simmer, cover and simmer at lowest heat for 2-3 hours, until veal is tender. Remove shanks to a warm platter, raise heat, and reduce sauce slightly. Off heat, add butter knob and swirl until dissolved. Pour sauce over shanks and shower with gremolata.



*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>.*