



## CLUB ROUGE *by Anthony Lynch*

DECEMBER 2015

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### 2013 SANCERRE ROUGE • HIPPOLYTE REVERDY

While renowned for its Sauvignon Blancs, there is no reason why Sancerre shouldn't produce fine reds: it possesses a cool climate moderated by the Loire River, abundant limestone on its well-exposed slopes, and a history of viticulture dating back to Roman times. The Reverdy family also has deep roots here, having made wine in neighboring Verdigny since the seventeenth century. Michel Reverdy's scarce red is not to be missed. Bright, refreshing, supple, and light on its feet, it is proof that Pinot Noir is in fact well adapted to Sancerre's *terroir*—even if reds barely make up 10% of production in the appellation. In a tribute to ways of the past, Michel raises his Sancerre *rouge* in large *demi-muids* to avoid oak flavors that would rob it of its delicacy. An unfiltered bottling ensures everything is still there when you pull the cork: lovely cherry fruit and gentle tannins, perfect for traditional French bistro cooking.

**\$27.00** PER BOTTLE

**\$291.60** PER CASE

### 2011 BAROLO "GIANETTO" • GUIDO PORRO

A longtime stalwart of traditionally produced Barolo, Guido Porro has added a new wine to his portfolio: this 2011 marks the first release from Gianetto, a southeast-facing vineyard in Guido's hometown of Serralunga d'Alba. After a spontaneous fermentation and three years aging in massive Slavonian oak casks, this Nebbiolo is finally ready to go. Rather shocking for a four-year-old Barolo, it is already beautifully expressive, flaunting a wide-open perfume of silky rose petals and voluptuous fresh raspberry. Even the palate is uncommonly friendly for such a young wine of this pedigree, its tannic structure overshadowed by an invitingly supple mouthfeel that begs for immediate consumption. The young vines—Guido's Gianetto plantings are only five years old—might explain this wine's approachability, even if further aging is certainly an option. However, nobody would call you crazy if you cracked into this delicious, fresh young Barolo right away.

**\$47.00** PER BOTTLE

**\$507.60** PER CASE

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## KERMIT LYNCH WINE MERCHANT

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## LEG OF LAMB WITH OLIVES AND CAPERS

by Christopher Lee

*If you're skilled with a boning knife and know your way around a lamb leg, butterfly it, keeping the leg in one piece. Trim silver skin from the outside of the leg, and cut away fat from the inside. If this task is daunting to you, ask your butcher to prepare the leg for you. Buy a smaller lamb leg—under 8 pounds on the bone, if you can—for sweeter, more tender meat.*

- 1 whole boneless leg of lamb, butterflied
- Sea salt
- 1 cup black olives, pitted, chopped
- ¼ cup salt-packed capers, soaked 30 minutes in cool water, chopped
- 2 tablespoons parsley, finely chopped
- 1 tablespoon garlic, finely chopped
- 1 tablespoon salt-packed anchovy, soaked 30 minutes in cool water, finely chopped
- ½ cup extra-virgin olive oil
- ¼ cup lemon juice
- 1 teaspoon lemon zest, grated
- 1 teaspoon chili flake, coarsely ground

Heat oven to 400°F.

Lightly salt inside of lamb leg. In a bowl, combine olives, capers, parsley, garlic, anchovy, and ¼ cup olive oil and mix well. Spread olive mixture evenly inside lamb leg. Roll leg closed and tie with butcher's twine so that olive mixture is contained inside leg. Combine ¼ cup olive oil, lemon juice, lemon zest, and chili flake, and rub mixture on outside of lamb leg. Lightly salt.

Place lamb leg in 400°F oven. After 20 minutes, turn heat down to 350°F. Roast for approximately 1 hour 20 minutes, until lamb reaches internal temperature of 135°F, turning every 20 minutes. (If you're cooking on a grill, turn more frequently.) Allow lamb to rest for 15 minutes before carving.

Serve with new potatoes tossed in garlic and parsley; with shelling beans simmered in olive oil with tomatoes and garlic; or with artichokes sautéed with almonds and lemons.

*Serves 8–10*

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*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>.*