



CLUB ROUGE *by Anthony Lynch*

MAY 2015

2013 BEAUMES-DE-VENISE ROUGE DOMAINE DE DURBAN

While the Leydier family of Domaine de Durban is best known for their Muscat Beauges-de-Venise, a luscious nectar of the sort praised by Pliny the Elder two thousand years ago, they also produce this fantastic crowd-pleasing Beauges-de-Venise *rouge*. The vines—primarily Grenache, with some Syrah and a little Mourvèdre—grow on gentle hillsides in the heart of the southern Rhône, pampered by generous sunshine and healthy breezes saturated with fragrant wild thyme and rosemary from the *garrigue* nearby. Given the grapes' superb ripeness each year, this red is powerful yet balanced; in fact, its age-worthiness makes it an excellent bargain cellar selection. But thanks to its velvety texture—plus inviting aromas of black fruits and dried herbs, typical of wines from the area—it's no wonder most people choose to drink this value southern red while it's young and fresh.

\$18.00 PER BOTTLE \$194.40 PER CASE

2012 CHÂTEAUNEUF-DU-PAPE "PIEDLONG" FRÉDÉRIC ET DANIEL BRUNIER

Just ten miles west of Beauges-de-Venise lie the expansive vineyards of Châteauneuf-du-Pape, undoubtedly the southern Rhône's greatest *cru*. The Brunier family has worked the land here for more than a century, focusing their efforts on the legendary stony plateau of La Crau. "Piedlong" is therefore somewhat of a novelty: 2012 represents only the second edition of this bottling, a tribute to old Grenache (seventy years old) from one of the appellation's highest points filled out by 10% fifty-year-old Mourvèdre from the sandy Pignan vineyard nearby. Like at La Crau, Piedlong's soil is littered with the iconic *galets roulés*, giving a profoundly mineral expression of this *terroir*. While it certainly possesses the richness and muscle of a great age-worthy Châteauneuf, its stately elegance and purity make it a rewarding bottle at all stages of its life. Paired with a tender roasted leg of lamb, it will be superb young or old.

\$56.00 PER BOTTLE \$604.80 PER CASE

KERMIT LYNCH WINE MERCHANT

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ABOVE *Piedlong*



SPRING LAMB WITH ANCHOVY SALSA

by Christopher Lee

How can I resist writing a recipe for the delicious Piedlong Châteauneuf from the Brunier brothers, whose wines all seem to be brilliant? It's perfect for spring lamb. The other day I received a call from an old friend, Frank Dal Porto, who mistakenly rang me as he was trying to reach the Chez Panisse kitchen. He had my number from the old days when I ordered meat for the restaurant. I first visited Frank and his wife, Enid, back in 1989 at their Sierra foothills home, where at the time they raised grapes and lamb—only in the spring—when “spring lamb” meant something; nowadays it simply means a small young lamb, and is sold year-round under that name. Frank's father had bought the land in 1905 and at eighty-nine years old was still vigorous. Chez Panisse's relationship with the Dal Portos had started back in the 1970s with their suckling pigs, but that project proved unprofitable, and Frank turned to lower-maintenance lambs. Their spring lambs were the first Chez Panisse bought, and the restaurant continues to purchase them today. The relationship is a special one. Either of this month's delicious reds would go wonderfully with tender, sweet spring lamb, so choose as you wish, or invite a few friends over so you can drink both wines in a single go. Season the lamb well, grill it to medium-rare over a hot fire so it's crisp on the outside, and slather it with the salsa. Eat the chops with your fingers. Yum!

ANCHOVY SALSA

- 1 cup Italian parsley, finely chopped
- ¼ cup lightly toasted bread crumbs from a sturdy loaf, finely ground
- ¼ cup fennel fronds (wild if possible), finely chopped
- ¼ cup salt-packed capers, soaked 30 minutes in cool water, then drained, and coarsely chopped
- 1 teaspoon crushed fennel seed
- 10 anchovy fillets (preferably salt-packed, soaked 30 minutes in cool water, boned), finely chopped
- 1½ tablespoons lemon zest (about 2 lemons), grated
- 1 teaspoon mild chili flakes
- 1 teaspoon sea salt
- ½ cup extra-virgin olive oil
- 1 tablespoon red wine vinegar

Mix all ingredients together. Allow to sit for 1 hour before serving.

Serves 4–6

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>.