



## CLUB ROUGE *by Anthony Lynch* NOVEMBER 2015

---

### 2009 REFOSCO DAL PEDUNCOLO ROSSO LA VIARTE

Like Alto Adige and France's Alsace, Friuli is a region whose turbid past has endowed it with a fascinating cultural diversity. Nearing Italy's border with Slovenia, road signs are written in both Italian and Slovenian; even the architecture points to a notable Slavic influence. Friuli also boasts a complex viticultural heritage: La Viarte's well-exposed marl and sandstone terraces are home to a number of native heirloom varieties. Refosco dal Peduncolo Rosso—a sub-variety of Refosco named for the red color its stalks acquire at ripeness—prosperes in the Colli Orientali district, a series of foothills between the Alps and the moderating Adriatic Sea. Six years after the vintage, the pronounced tannins and acidity of this 2009 have melded into a thing of elegance, with mouth-coating fruit that hints at plum and blackberry. You will appreciate it best alongside a hearty autumn feast.

**\$33.00** PER BOTTLE      **\$356.40** PER CASE

### 2009 CHIANTI CLASSICO RISERVA VILLA DI GEGGIANO

My recent visit to Villa di Geggiano took place on a picture-perfect Tuscan day, bright and warm without a cloud in the sky, the idyllic colorful landscape in full focus. The sophisticated yet down-to-earth Andrea Boscu Bianchi Bandinelli greets me at the gate. Andrea runs the commercial aspect of the business while his brother, Alessandro, manages the vines and the cellar. We walk to a nearby vineyard, where pristine Sangiovese grapes are mere days from being harvested. This exceptional, organically farmed fruit will see a very traditional vinification in the Villa's perennially cool thirteenth-century stone cellar. Andrea pours me this 2009 Riserva. Aged for eighteen months in used *tonneaux* and an additional year in large *botti*, it smells sumptuously concentrated, with lovely breadth and lushness on the palate. A genuine Chianti of this caliber demands air, time, and a thick, juicy *bistecca alla fiorentina*.

**\$36.00** PER BOTTLE      **\$388.80** 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 [winedclub@kermitylynch.com](mailto:winedclub@kermitylynch.com).

ABOVE *Vineyards at La Viarte*

# MAIALE LATTE or PORK SHOULDER BRAISED IN MILK

by Christopher Lee

*Geggiano's Chianti Classico inspired me to cook this classic dish, even though it's from Emilia-Romagna and the weather has been off-and-on warm in the Bay Area. It's just so good! A heavy-bottomed pan or Dutch oven is best for the recipe, one just large enough to hold the pork. Lemon juice and zest curdle the milk during cooking, and it becomes a delicious sauce. Turning the pork in the pan as it cooks is absolutely necessary. If you don't, the curds will burn, and all will be lost. Season the pork one day ahead and refrigerate overnight, as you do for any roast.*

- One 4–5-pound piece boneless, skinless pork shoulder,  
fat trimmed to ¼ inch, tied for roasting
- 2 tablespoons sea salt
- ¼ cup olive oil
- 4 tablespoons unsalted butter
- 6 garlic cloves
- 2 quarts whole milk, approximately
- 10–12 strips lemon zest (from 2 lemons), plus their juice
- 12–15 leaves fresh sage

One day ahead, season pork with sea salt, place in covered container, or wrap in plastic, and refrigerate overnight. The next day, remove pork from refrigerator. Brown on all sides in olive oil. Remove pork from pot and pour off fat. In the same pan, add butter and gently stir the garlic cloves without coloring for 2 minutes. Add pork back to pan, and pour in milk to come halfway up pork. Add lemon zest, juice, and sage leaves. Bring milk slowly to boil, and then lower heat to a simmer. Cover the pot with lid ajar, and simmer slowly for about 3 hours. Rotate pork in milk every 15 or 20 minutes, until it is tender enough to eat with a spoon (which could take as long as 4 hours). The milk will curdle into lovely beige-brown nuggets and produce a delicious sauce. To serve, slice pork, lay slices on a warm platter, and spoon the sauce over the pork. Be sure to have a loaf of good country bread on hand to sop up the sauce.

Serves 8–10



---

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>.