

KERMIT LYNCH WINE MERCHANT

SEPTEMBER 2017



© Gail Skoff

INTRODUCING NEW GROWERS FROM SARDINIA
2015 JOBARD PRE-ARRIVAL • TOMATO SAMPLER
THE LENGTH OF THE LOIRE

— PRE-ARRIVAL OFFER —

2015 ANTOINE JOBARD

by Dixon Brooke

ANTOINE JOBARD likes his Meursault with some fat on the bone, as do I. Historically, that is what Meursault was known for. This vintage delivered the perfect conditions for Antoine to make the wine he wanted to make, which he makes so well. Weather conditions provided him with good ripeness, but he easily avoided the excesses of other hot years, like 2003 and 2006. Indeed, these wines are even fresher than the 2009 (a vintage that is drinking spectacularly right now, by the way). Antoine has decided to bottle his 2015s a little earlier than usual to preserve maximum freshness.

Antoine now works two *premier cru* Saint-Aubin parcels he inherited from his wife's family. These wines receive the same classic treatment as his Meursaults, including their barrel-aging regimen. Both are highly recommended.

PER CASE

2015 MEURSAULT \$888.00

A blend of Corbins, Sous la Velle, and Chaumes de Narvaux.

The chalkiness of Narvaux is dominant.

2015 MEURSAULT "EN LA BARRE" 996.00

Big step up in concentration here, from Antoine's

parcel adjoining his cellar. Grand grand vin.

2015 MEURSAULT "LES TILLET" 996.00

Tillets is high on the hill behind Meursault and nervier than En la Barre.

2015 SAINT-AUBIN 1ER CRU "SUR LE SENTIER DU CLOU" 996.00

Bright and wiry—you feel the limestone.

2015 SAINT-AUBIN 1ER CRU "LES PERRIÈRES" 996.00

A fat, thick, almost oily Saint-Aubin—a total contrast

with the Saint-Aubin above.

2015 PULIGNY-MONTRACHET "LE TRÉZIN" 996.00

Classic high-altitude Puligny from the slope above Blagny.

2015 PULIGNY-MONTRACHET 1ER CRU "LES CHAMPS-GAINS" 1,836.00

Full-bodied, luxurious Puligny, with an electric finish.

2015 MEURSAULT BLAGNY 1ER CRU 1,488.00

Upper-slope Meursault, dominated by a stony crunch.

2015 MEURSAULT GENEVRIÈRES 1ER CRU 1,836.00

Regal, tightly coiled, outstanding future potential.

*Pre-arrival terms: Half-payment due with order;
balance due upon arrival.*

TOMATO SAMPLER

by Jennifer Oakes

TOMAYTO/TOMAHTO, fruit/vegetable, fresh/canned, San Marzano/Early Girl—everybody’s got an opinion and a preference. We can all agree, however, that there’s nothing better than a fresh, ripe garden tomato, dripping with juice. Wait, but there’s also nothing better than a rich tomato ragù to top your pasta. Or what about spicy salsa? How can we live without that? Almost every culture has a tomato dish that tops their charts, and late summer is the best time to hit the farmers’ market (or your garden, if you’re lucky) and pick up a basket of colorful orbs, warm from the sun, and get cookin’! (Or not, since you can make plenty of tomato dishes without turning on the stove.) Either rifle through the recipe box or don’t use a recipe at all and just pile some sliced red, green, or yellow beauties onto a plate, drizzle with extra-virgin olive oil, sprinkle with salt, and call it dinner.

To accompany your tomato bounty, we’ve put together an assortment of delicious wines in all colors and styles that’ll pair perfectly with whatever fabulous concoction you come up with. I’ve also enlisted my colleagues here in the shop to share their favorite tomato recipes, which we’ll tuck into the box to give you inspiration.

PER BOTTLE

2016 SAINT-CHINIAN ROSÉ • MAS CHAMPART	\$17.00
2016 SAUVIGNON BLANC “UNIQUE” • DOMAINE DU SALVARD . . .	14.95
2015 PINOT BLANC • KUENTZ-BAS	14.95
2016 PINOT GRIGIO • LA VIARTE	20.00
2015 PETIT CHABLIS • ROLAND LAVANTUREUX	22.00
2011 ROYAL SEYSSSEL BRUT <i>GRAND CRU RÉGIONAL</i>	
LAMBERT DE SEYSSSEL	24.00
2015 CAHORS • CLOS LA COUTALE	14.95
2015 BEAUMES-DE-VENISE <i>ROUGE</i> • DOMAINE DE DURBAN . . .	19.00
2014 DOLCETTO D’ALBA “V. PARI” • GUIDO PORRO	19.95
2015 PAYS D’OC <i>ROUGE</i> “CUVÉE GARSINDE”	
GRANGE DE QUATRE SOUS	19.95
2016 JASNIÈRES • PASCAL JANVIER	21.00
2014 CHINON “LES PETITES ROCHES” • CHARLES JOGUET	23.00

Normally \$230.75

SPECIAL SAMPLER PRICE **\$173**

(a 25% discount)

EXPLORING SARDINIA

by Kermit Lynch

LAST NOVEMBER with Gail and Anthony, I visited Sardinia for the first time. We landed in Cagliari in the south. So should you. If you are anything like me, you'll enjoy the pace, the ambience, the quality of life. There are no tourist attractions like the Louvre or the Tour Eiffel, so, no mobs to endure, none of the trash that tourism brings to most of the world's beautiful sites. It all seemed so civilized—the architecture, the arcades, the boutiques, wine bars, and restaurants. It is an addition to my short list of *Places to Retire*.

We didn't discover any great wines near Cagliari, but at the wine bars we tasted several interesting bottles and added more names to our list of domaines to visit.

Next I remember tasting late one evening up in the mountains at about 3,000 feet altitude, searching for the *Agriturismo* where we were to eat and sleep. It was after ten, dark as could be, and no one around to receive us. Nobody answered the door. Nor the phone. I cussed out loud, which worked. A car drove up. “*Buona sera!*” Lights, camera, action. A platter of homemade salamis and prosciutto appeared with a pitcher of inky rotgut. Anthony quickly went to the car and grabbed some bottles from the trunk so we had something swallowable with our what-turned-out-to-be delicious home-cooked meal.

We also especially liked Alghero in the northwest—on the Med, population about 45,000, lovely beaches all over the place, and, of all things, a Catalan influence in the oldest part of the town. It turns out the Catalans invaded in the mid-fourteenth century, and their presence is still manifest.

After all is said and done, after all the wines were tasted and spat, we were surprised and excited by some of the wines we encountered in Sardinia. Sardinian wines I'd previously tasted in the United States had led me to believe we'd find some good, inexpensive, fresh-tasting island wines. Summertime wines.

But no, we encountered incredible diversity and certain *terroirs* capable of producing remarkable wines—for example, Mamoiaada in the mountains for Cannonau (aka Grenache), and Gallura for Vermentino. The three domaines we decided to import for you are distinctive from anything you've tasted elsewhere because of the *terroir*, history, an isolation factor, plus the individual touch of our growers. Your palate is going to find it possesses taste buds it didn't know even existed.



Alghero, Sardinia

© Gail Skoff



Wine bar in Alghero

© Gail Skoff

VIGNE RADA

by Anthony Lynch

ABANKER BY TRADE, Luigi “Gino” Bardino long entertained a dream of exiting the office environment and devoting his life to wine, his true passion. After years of research in his spare time and numerous experimental vinifications at home, Gino finally quit his desk job to follow his heart’s desire. With the support of his family, he planted his own vineyards and built a small winery, and in 2012 Vigne Rada saw its first harvest.

The charming city of Alghero, with its Catalan-influenced architecture, cuisine, and local dialect, is also home to a small appellation. Fresh maritime breezes and the drying *maestrale* moderate the Mediterranean heat, while the poor, rocky slopes of clay, limestone, and quartz are perfectly conducive to the production of refreshingly balanced wines imbued with sea and sun.

Gino chose only traditional grape varieties to the region—Vermentino, Cannonau, and Cagnulari—which he farms and vinifies with help from the whole family. Like the people behind them, the wines of Vigne Rada are honest and straightforward. The result of a skilled artisan’s genuine passion for his craft, they deliciously reflect the coastal beauty of Alghero.

2015 VERMENTINO DI SARDEGNA “STRIA”

An unctuous, palate-coating texture gives way to a crisp, clean, saline finish—compare that to our Vermentinos from Corsica or Liguria. The flowery, herbaceous nose evolves toward honey and almonds with bottle age; inquire about older vintages.

\$22.00 PER BOTTLE

\$237.60 PER CASE

2015 CANNONAU DI SARDEGNA “RIVIERA”

The full warmth and generosity of the Mediterranean are on display with this supple, perfumey Cannonau. Sweet fruit caresses the palate, as if you were basking in Sardinian sunshine.

\$24.00 PER BOTTLE

\$259.20 PER CASE

2014 ALGHERO CAGNULARI “ARSENALE”

Likely brought to Sardinia centuries ago by Catalan conquerors, the red Cagnulari grape is endemic to Alghero today. With a pungent aroma of tobacco, graphite, roasted spices, menthol, and eucalyptus along with thick, dense, juicy tannins, there is nothing else quite like it.

\$30.00 PER BOTTLE

\$324.00 PER CASE

DEPERU HOLLER

by Anthony Lynch

IN THE MOUNTAINOUS Gallura region of northern Sardinia, Carlo Deperu and his wife, Tatiana Holler, are crafting some of the most serious whites of the Mediterranean basin. While the area is home to a number of large-scale commercial wineries churning out simple, crisp whites that are perfectly at home in the tourist resorts of the nearby Costa Smeralda, Carlo and Tatiana chose another path. Through labor-intensive organic farming and low-intervention winemaking, they are producing intensely flavored wines with deep ties to the region's pastoral history that vividly reflect its stark, stony landscape.

Vermentino reigns here, giving a direct transcription of Gallura's abundant granite with sporadic chalky outcroppings, as well as the brisk winds constantly blowing in from the sea. Fermentations are natural, and the wines carry out their malolactic fermentation in tank before an unfinned, unfiltered bottling—did Carlo follow a guidebook to making Kermit's ideal white? Loaded with local character, these wines brilliantly complement Mediterranean cuisine.

2016 VERMENTINO DI GALLURA SUPERIORE "FRIA"

Round and plump with a stimulating granitic edge, this shows why Gallura is considered a top *terroir* for Vermentino. It is seafood's best friend.

\$24.00 PER BOTTLE

\$259.20 PER CASE

2015 ISOLA DEI NURAGHI BIANCO "PRAMA DORADA"

A field blend of Vermentino, Nasco, Malvasia, Moscato, Arvesionadu, and other heirloom varieties, Prama Dorada pays tribute to the peasant wines of Sardinia's past. It sees a week-long cold soak and ever-so-slightly oxidative vinification that draw out added layers of flavor and flesh. Recommended for the curious, the geeky, and enthusiasts of grilled fish, bottarga pasta, and goat cheeses.

\$38.00 PER BOTTLE

\$410.40 PER CASE

2015 ISOLA DEI NURAGHI ROSSO "FAMILIA"

This inky, chewy blend of Cannonau with the native Muristellu boasts a strikingly wild perfume that soars from the glass. It is raw, pure, unbridled Sardinian lifeblood to complement barbecues and roast game. Look out, this one is a palate-stainer—toothbrush sold separately.

\$26.00 PER BOTTLE

\$280.80 PER CASE

GIOVANNI MONTISCI

by Anthony Lynch

MAMOIADA, in the heart of Sardinia's mountainous interior, could be considered a *grand cru* site for Cannonau. Planted at dizzying altitudes on granite soils, the grape reaches a grandiose expression that rivals, in its own way, the finest Grenaches from Châteauneuf or Priorat.

One of Mamoiada's foremost ambassadors, Giovanni Montisci cultivates just two hectares of bush-trained old vines at 650 meters elevation. The chilly nights preserve a buoyancy to these sumptuously concentrated wines perfumed of wild fruit, flowers, Mediterranean herbs, and spices—a truly compelling translation of this extreme *terroir*, made for the hearty local cuisine of Sardinia's mountains.

Giovanni's wines reflect his maniacal perfectionism down to the last detail, from the organic work in the vineyards—which he plows with the help of a bull—to the gorgeous Quintarelli-inspired labels adorning the bottles. His wines are fermented spontaneously, aged in neutral wood, and bottled unfinned and unfiltered with minimal added sulfur. They are proof that Sardinia is capable of much, much more than the simple quaffer.

2016 VINO ROSATO “BARROSU”

Giovanni has christened his Cannonau *Barrosu*, meaning “arrogant” or “loud-mouthed” in local dialect. This is no quaffing rosé; it sets out to make its presence known and certainly has lots to say. Full-flavored, nuanced, and ageable, it wears its name well. This Rosato will work wonders at table all year round.

\$46.00 PER BOTTLE **\$496.80** PER CASE

2014 CANNONAU DI SARDEGNA “BARROSU RISERVA FRANZISCA”

Aged two years in *botti*, the Riserva showcases eighty-five-year-old Cannonau. This masterpiece represents the pinnacle of skilled artisanship—its brawn is matched only by its ethereal touch on the palate. Decant, or hold for a decade.

\$72.00 PER BOTTLE **\$777.60** PER CASE

2016 VINO BIANCO “MODESTU”

Modestu is a dry Moscato from sixty-year-old vines, fermented for five days on its skins. Mouth-fillingly fleshy, it will take you on an aromatic walkabout as it evolves in your glass. The word *psychedelic* sums it up nicely.

\$46.00 PER BOTTLE **\$496.80** PER CASE

—Extremely limited quantities—



Giovanni Montisci's cellar

© Gail Skoff

THE LENGTH OF THE LOIRE

FROM THEIR LITTLE OUTPOST in Beaune, France, five of our colleagues manage some of the behind-the-scenes liaison work between the producers, the shippers, and our American team. Here are some of their recently arrived favorites from the Loire.

2016 SANCERRE “CÔTE DES EMBOUFFANTS” DOMAINE ROGER NEVEU

Neveu’s 2016 vintage evokes the region’s green, rolling countryside best experienced in the springtime. Wildflowers in bloom, fresh green grass, wet stones, zippy fruit—electrifying!
—Adriel Taquechel

\$25.00 PER BOTTLE **\$270.00** PER CASE

2016 PINOT GRIS • DOMAINE DE REUILLY

The first word that comes to mind when sipping this unique Pinot Gris rosé is *delicacy*: the color is a lovely pale pink, and the aromas will remind you of a blooming orchard. On the palate, the wine is silky yet showing a certain body. The final mineral notes bring extra life to it, revealing agreeable bitter nuances, and as Yves Leccia, the celebrated Corsican winemaker, says, “It’s the bitter notes that make a fine wine.”
—Caterina Brault

\$20.00 PER BOTTLE **\$216.00** PER CASE

2016 CHEVERNY • DOMAINE DU SALVARD

Sauvignon Blanc is often described using the word “gooseberry,” better known as *groseille à maquereau* in French, thanks to traditional Norman fishermen’s recipes that include these berries to season mackerel dishes. Indeed, the snappy taste of Salvard’s Cheverny brings to mind my grandmother’s delicious “*Bouonia*”: mackerel cooked simply in a pot of white wine, vegetables, lemon, and gooseberry. Fresh and zesty!
—Sarah Hernan

\$16.00 PER BOTTLE **\$172.80** PER CASE

2016 COTEAUX DU LOIR ROUGE “CUVÉE DU ROSIER” • PASCAL JANVIER

I’ve heard that a special combination of native yeasts and moldy stone walls in Pascal Janvier’s cellar allows for the fermentations to finish more quickly than those of his neighbors, giving his wines an edge in freshness. No doubt, where

other Pineau d'Aunis can be unpolished or simple, this one is full of bright white pepper and floral notes followed by charming red fruit on the palate. It's rustic, but with a purity that makes it downright classy. —*Emily Spillmann*

\$20.00 PER BOTTLE

\$216.00 PER CASE

**2012 BOURGUEIL “CLOS SÉNÉCHAL”
CATHERINE & PIERRE BRETON**

The Bretons pretty much wrote the book on natural wine, or at least the chapter on Cabernet Franc, and their quaffing *cuvées* are now stuff of legend. Don't forget, though, that they also make quite serious *terroir* wines that are dense, dark, and delicious, meant for aging, like this Clos Sénéchal that at five years old is just beginning to show us what it's got. —*Chris Santini*

\$35.00 PER BOTTLE

\$378.00 PER CASE

**2013 CHINON “LE CLOS GUILLOT”
BERNARD BAUDRY**

When a complex and mature nose combining herbs and earthy notes gives way to a young palate full of freshness and vibrant acidity, you realize that the magic of domaine Baudry has struck again. A sip of this Chinon will transport you to a delightful afternoon of late-summer blackberry picking. —*Sarah Hernan*

\$36.00 PER BOTTLE

\$388.80 PER CASE

**2015 SAVENNIÈRES “CUVÉE SPÉCIALE”
CHÂTEAU D'EPIRÉ**

This is an otherworldly Chenin Blanc. In 2015, Savennières saw lots of rain in the spring and a long, warm summer. The result is akin to a “super bloom,” reminding me of wild airborne honeyed pollen, dried earthy spices, and copious exotic fruit. Ethereal, but also round and powerful. —*Adriel Taquechel*

\$30.00 PER BOTTLE

\$324.00 PER CASE

2015 CHARDONNAY • ÉRIC CHEVALIER

Are you looking for a wine that will surprise the most trained palates? Chevalier's Chardonnay is what you need. Its sharp minerality and bone-dry finale, forerun by enchanting stone fruit aromas, reminds you that Muscadet is not far away!

—*Caterina Brault*

\$16.00 PER BOTTLE

\$172.80 PER CASE

BANDOL IN ALL THREE COLORS

by Anthony Lynch

2016 BANDOL ROSÉ • DOMAINE DE TERREBRUNE

Rosé has become so fashionable it's almost a brand, but as with any other wine, there is tremendous variation in style and quality based on production zone, the grape varieties involved, farming, and, crucially, winemaking. For all the care-free pleasure and refreshment rosé provides, remember that it can also be a serious wine that expresses a sense of place. Terrebrune's Bandol epitomizes this idea of a *terroir*-driven rosé, from the nose of thyme and white peach, redolent of a Provençal summer, to its mouthwateringly salty finish, a reminder that the sea is just a stone's throw away. For conclusive evidence that this is no ordinary rosé, save a bottle for five, ten, or twenty years—a pleasant surprise awaits.

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

2016 BANDOL *BLANC* DOMAINE DE TERREBRUNE

The defining features of Terrebrune's *terroir* are its direct proximity to the Mediterranean, in the path of cooling sea breezes, and the distinctive soil from which the vines emerge—reddish clay over fissured limestone from the Triassic era, extremely rare in Bandol. Both contribute to the house style: these are lean, taut, and focused wines of great elegance capable of long-term aging. No need to wait, though—this precise, mineral blend of Clairette, Ugni Blanc, and Bourboulenc has an ethereal perfume, reminiscent of blossoming flowers with a hint of fennel, that makes it irresistible right now.

\$35.00 PER BOTTLE **\$378.00** PER CASE

2014 BANDOL *ROUGE* DOMAINE DE LA TOUR DU BON

While Agnès Henry of La Tour du Bon would top many a “cool vigneronnes” list, her red Bandols do not share her breezy attitude. On the contrary, they are wines of great magnitude—dense, brooding, and positively mouth-filling. The wild side of Mourvèdre is on full display here in the form of ripe blackberry and a rustic spiciness. For best results, decant or cellar it.

\$36.00 PER BOTTLE **\$388.80** PER CASE

WHITE BEFORE RED

ALSACE

by Chris Santini

2015 RIESLING “RÉSERVE” ALBERT BOXLER

It's a good thing for us that Alsace isn't part of Burgundy. What we have here—a wine from one of the absolute top estates in the entire region, all from declassified fruit from one of the absolute top *grand cru* sites in the entire region, all from the region's most noble grape—would simply be impossible to come by in a Burgundian context. Imagine declassified Chardonnay from Corton-Charlemagne made by one of the greats from Meursault . . . the wine would never see the pages of this newsletter! And I shudder to think of the price. If the collectors aren't chasing after Alsace, I say let them drink Burgundy and leave more Boxler for the rest of us. This is real-deal Riesling here, with the full aromatic intensity and opulent yet dry structure well beyond what one wishes for when reaching for a Riesling.

\$56.00 PER BOTTLE

\$604.80 PER CASE

2015 PINOT NOIR “E” DOMAINE OSTERTAG

This vintage was an important one for André Ostertag. Not only was 2015 the fiftieth anniversary of the domaine, it was also the first vintage with his son, Arthur, working full time in the cellar. Vintage 2015 was one of looking back on the countless accomplishments of the last fifty years, as well as looking forward with the satisfaction of another talented generation on board to mind the next fifty. Almost as if the skies aligned to mark the occasion, the 2015 vintage ended up being beyond exceptional. The weather was hot, for sure, but with a few perfectly timed rains, some clever biodynamic soil management, and teas of chamomile and cactus extract to help the vines through the heat, the Ostertags came out of the cellar convinced that this could be the greatest vintage since the legendary '47 and '59. This Pinot Noir, for example, is dark, herbal, earthy, full, and complete, unlike any *rouge* typically produced this far north. Truly exceptional Pinot from an exceptional family and exceptional vintage. Bravo, and here's to fifty years more . . .

\$32.00 PER BOTTLE

\$345.60 PER CASE

RED BURGUNDY

by Emily Spillmann

2015 BOURGOGNE ROUGE CHRISTOPHE BUISSON

Buisson's Bourgogne *rouge* is good to have on hand because a) it's reliably delicious and b) it's delicious with everything. The epitome of a crowd pleaser, this bottle is the fruit of vineyards in Santenay in the Côte de Beaune and Morey Saint Denis in the Côte de Nuits—a taste of both subregions of the Golden Slope. Chill it briefly just before the gang arrives for an after-work *apéritif*, then sit back and relax. Life is good.

\$29.00 PER BOTTLE **\$313.20** PER CASE

2015 MARSANNAY “LES LONGEROIES” VIEILLES VIGNES • RÉGIS BOUVIER

I remember a recent translating mission at Domaine Bouvier during which our client's friend, not familiar with the trade practice of spitting while tasting, became a little tipsy on Régis's lineup. At the end of the tasting, she gushed that his wine was so enchanting it merited a hug. How amusing to witness Régis, a hulk of a winemaker, and usually so stoic in his trademark plaid shirt, blush as he courteously accepted the tiny brunette's un-French embrace. Like its maker, the 2015 Longeroies has both brawn and grace, combining the strength and richness associated with its vintage—and plenty of spice on the nose—with an unexpected softness and approachability in its ripe blackberry palate.

\$36.00 PER BOTTLE **\$388.80** PER CASE

2015 CORTON GRAND CRU “LE ROGNET ET CORTON” • DOMAINE PIERRE GUILLEMOT

Pierre Guillemot, famous for comparing his wine to beautiful women, must have gotten to me when I tasted the 2015 Le Rognet et Corton earlier this year. “Lacy, elegant, silky” are the first three words I scribbled in my notebook, and—forgive me for being stereotypical; yes, yes, of course men can be elegant too—there really is something about this gorgeous wine, with its aromas of strawberry and raspberry and a pinch of pepper, that makes me think of a seductive '50s pinup. Perfectly inviting right now, but if you can keep your hands off it while it ages, its beguiling qualities will only grow more intriguing with time.

\$119.00 PER BOTTLE **\$1,285.20** PER CASE

TWO FROM FANTINO

by Dixon Brooke

2015 ROSSO DEI DARDI

When we first began working with the Fantino brothers in Monforte, they had made the decision to lighten up their Rosso and make the most aromatic, easily drinkable Langhe Rosso possible. They chose to do it with none other than Nebbiolo, one of the world's most tannic grapes. The result, I think, is miraculous. The world has never known such delicious, immediately accessible Nebbiolo. Let yourself be seduced by its charms. (Feel free to ask any of our retail staff whether I am exaggerating when you call to order; they consume more than anyone else.)

\$19.95 PER BOTTLE

\$215.46 PER CASE

2011 BAROLO RISERVA BUSSIA "CASCINA DARDI"

Ladies and gentlemen, lately we have been witnessing one of the greatest runs that the proud Barolo hills have ever known. Alessandro Fantino seems to be at the height of his powers, and the string of Riservas that he has turned out over the past ten years (2007, 2008, 2010, 2011) are—to my palate, anyway—as good as Barolo gets. The 2011 is a magical vintage that allies the structure of a classic year with the power and concentration of a warm year. You can drink it now (an hour in the decanter is a recommended first step), but we'll be enjoying this one for many years to come.

\$67.00 PER BOTTLE

\$723.60 PER CASE



KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

Title to all wines sold by Kermit Lynch Wine Merchant passes to the buyer in California, and the buyer is solely responsible for the shipment of wines. We make no representation as to the legal rights of anyone to ship or import wines into any state outside California. In all cases, the buyer is responsible for complying with the laws and regulations, in particular those relating to the importation of alcohol, in effect in the state to which the buyer is shipping alcohol. In placing an order, the customer represents to Kermit Lynch Wine Merchant that he/she is at least 21 years of age and the person to whom delivery will be made is at least 21 years old.

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VALUE OF THE MONTH

by Dustin Soiseth

2016 VAUCLUSE ROUGE SELECTED BY KERMIT LYNCH

While you may not be familiar with the Vaucluse region in southern France, you are probably familiar with a few of the more famous wine regions, such as Châteauneuf-du-Pape, Gigondas, and Beaumes de Venise, located within its borders. The Vaucluse is not all vineyards and wineries, though. It has wild places as well, like the “Giant of Provence” Mont Ventoux and the jagged limestone peaks of the Dentelles de Montmirail. Here, varietals like Grenache and Syrah soak up both the sun and the soil, imbuing *rouges* like this one with a smooth, spicy fruit that’s substantial yet refreshing. Enjoy it in your own wild places, wherever they may be.

\$11.00 PER BOTTLE

\$118.80 PER CASE

