



KERMIT LYNCH  
WINE MERCHANT

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- **WONDROUS GIAMELLO, STUNNING NEBBIOLO**

OPEN • TUESDAY–SATURDAY 11 A.M. TO 6 P.M. CLOSED • SUNDAY & MONDAY

SEPTEMBER 2012

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# INTRODUCING DOMAINE TROTREAU

by Dixon Brooke

**P**IERRE RAGON OF DOMAINE TROTREAU is as much an icon of the small appellation of Quincy in the Loire Valley as the appellation itself is a historical icon for the whole of France. Quincy was the second recognized appellation in France in 1936, second only to Châteauneuf-du-Pape. Grapes had long been planted there, however, with Sauvignon Blanc having been introduced by Cistercian monks in the 12th century. Southwest of Sancerre, on the banks of a tributary of the Loire River, the Cher, the relatively small appellation of 200 hectares is located between the villages of Vierzon and Bourges. The sandy, silex-ridden topsoil with an undercurrent of pink limestone is truly unique, unlike any other Sauvignon Blanc appellation in the world, and gives a

very particular wine. Sauvignon is able to ripen more fully here while retaining an intriguing aromatic profile, and the wines are capable of aging quite gracefully.

As recently as fifty years ago, the wines of Quincy were more recognized in France for quality than Sancerre or Pouilly-Fumé, and commanded a higher price. Today the appellation has largely faded from recognition, and *cave* cooperatives have bought up a lot of the land at pennies on the dollar. Most

at Quincy try to make bracing, nervy Sauvignons that recall the typical style that can be produced anywhere, and precious few are willing or able to take the risks necessary to produce the type of wine that made Quincy famous and that only their *terroir* can produce. Ever since Denis Jaumier retired after bottling the 2005 vintage, we've been looking for a worthy successor. Pierre Ragon's vines happen to sit right next to some of Jaumier's old parcels, and Pierre hasn't rushed to replant with higher-yielding clones since he took over the reins in 1973 at this storied family domaine founded in 1804. He is now blessed with vines over one hundred years old that are still producing exceptional fruit. With pride and excitement, we once again bring you the real deal from Quincy.



2010 QUINCY • PIERRE RAGON

\$18.95 PER BOTTLE

\$204.66 PER CASE

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— PRE-ARRIVAL OFFER —

2010 **DOMAINE MAUME**

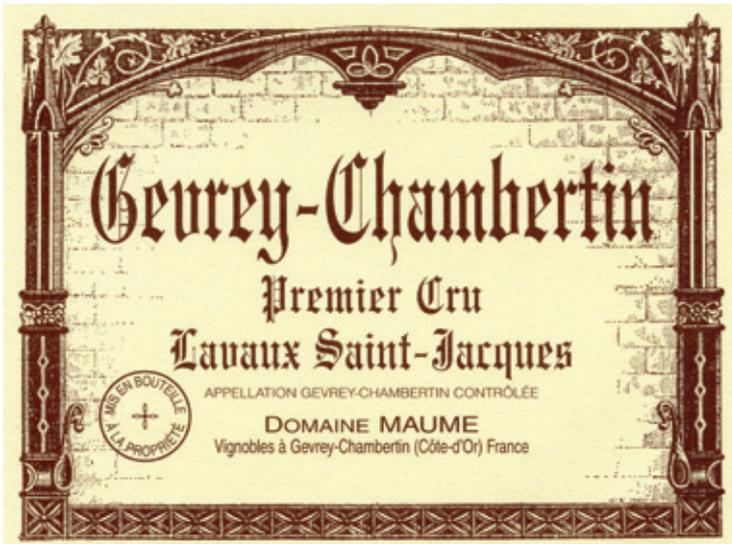
*by Dixon Brooke*

**B**ERTRAND MAUME CONTINUES his epic streak of success in Gevrey-Chambertin with this awe-inspiring range of Gevreys from the outstanding 2010 vintage. Maume’s wines are soulful, solidly traditional, intellectual, and consistently capable of surprise. Opening a bottle sends one on a voyage of discovery, deep into the heart and soul of Gevrey-Chambertin, one of the world’s finest *terroirs*. These are wines that evolve endlessly in the glass or in the bottle. There simply isn’t enough of these truly great 2010s to go around—don’t miss them! This year we scored a few magnums for a change, so please inquire. A twenty-year-old magnum of Maume is a thing of rare beauty.

PER BOTTLE

2010 GEVREY-CHAMBERTIN . . . . .	\$49.00
2010 GEVREY-CHAMBERTIN “EN PALLUD” . . . . .	58.00
2010 GEVREY-CHAMBERTIN 1ER CRU . . . . .	80.00
2010 GEVREY-CHAMBERTIN “CHAMPEAUX” 1ER CRU . . . . .	80.00
2010 GEVREY-CHAMBERTIN “LAVAUX SAINT-JACQUES” 1ER CRU . . . . .	110.00
2010 MAZIS-CHAMBERTIN GRAND CRU . . . . .	140.00

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



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# TUSCANY

by Dixon Brooke

## 2009 CHIANTI CLASSICO • VILLA DI GEGGIANO

Picture yourself in the Italian countryside of the Chianti Classico district, the beautiful and magical stretch of gently rolling farmland between Florence and Siena. Tuscan sunlight shimmers through the gray-green leaves of thousands of olive trees that are as prevalent as the Sangiovese vines interspersed. A gentle breeze carries with it the aromas of the countryside, and the slow-simmering bread soup from a rustic farmhouse kitchen nearby. Sage, rosemary, pungent olive oil, a loaf of rustic country bread within reach beckons for a deep, impassioned dive into the soup. You are in Chianti country, and no other wine will work. We like to transport ourselves there often. Our Classico from Geggiano isn't super polished; we don't want it to be. It is a country gentleman with the noble tannins, refreshing acidity, and rustic charm that makes it the perfect pairing for Tuscan cuisine.

**\$24.00** PER BOTTLE

**\$259.20** PER CASE

## 2007 CHIANTI CLASSICO RISERVA VILLA DI GEGGIANO



Geggiano crafted an exquisite Riserva in 2007. Thankfully when I visited last year they still had some available for sale, and this represents our last shipment. This wine has more depth and refinement than the 2009 young-release above—a layered, intense effort, dark, rich, and sumptuously textured, that unfolds on the palate with great gusto. It is a perfect candidate for your cellar, because it will grow more and more beautiful for decades. Alternatively, it is a treat right now. My favorite pairing is a seared T-bone on a charcoal grill, sliced thin then rubbed with rosemary, drizzled with Tuscan olive oil and sea salt.

**\$32.00** PER BOTTLE

**\$345.60** PER CASE

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*The grounds of Sesti*

© Dixon Brooke

## 2006 BRUNELLO DI MONTALCINO • SESTI

If all the wine being produced in Brunello today was at or near the level of that produced at the Sesti estate, the reputation of Brunello as Italy's greatest wine would not be a matter for discussion. Having arrived on the scene fairly recently (at least in Italian wine-growing terms), the Sestis have quickly established their reputation internationally as one of the most consistently outstanding estates in all of Montalcino. We just received a second shipment of their 2006 Brunello, a reference vintage for the growing area and one of which the Sestis took full advantage. Deep, mesmerizing, powerful, gripping yet caressing, intense yet fresh and lively—it is a brilliant Sangiovese that proves that this great Tuscan grape is as noble as any other that exists in the world. Make sure you have plenty on hand, now and in the future. There just isn't anything comparable to serving a great Brunello at table.

**\$90.00 PER BOTTLE**

**\$972.00 PER CASE**

### KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

*All wines purchased from Kermit Lynch Wine Merchant are deemed sold in California and title passes to the buyer in California. We make no representation relative to the customer's right to import wine into his/her state. 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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# NEW FROM THE BRUNIERS

by Kermit Lynch

## 2010 CHÂTEAUNEUF-DU-PAPE BLANC “LA CRAU” DOMAINE DU VIEUX TÉLÉGRAPHE

I can't think of a better white from V.T., and I've imported every vintage since 1978. It is tasty, excites the appetite, and shows class from start to finish. The nose has ripe melon, anise, and a perfect dose of oak that is in harmony with the fruit and mineral. The palate is sumptuous and the dry finish lingers on and on.

**\$69.00** PER BOTTLE      **\$745.20** PER CASE

## 2011 GIGONDAS ROSÉ DOMAINE LES PALLIÈRES

Our rosé this year was an experiment. We dropped the idea of a summer thirst quencher and went for a table wine. We vinified it like a white Burgundy. It fermented in oak *demi-muids*, completed its malolactic fermentation, and was bottled unfiltered.

Seen as a Provençal rosé, it is atypical and, I can tell you, controversial even within my own family. Close your eyes, however, and you have a lovely southern Rhône white, rich and round, with real depth to the aroma. Do not serve it as an apéritif. It shines with food, at table, especially when you need something uncommonly versatile.

**\$22.00** PER BOTTLE      **\$237.60** PER CASE

## 2008 CHÂTEAUNEUF-DU-PAPE ROUGE DOMAINE LA ROQUÈTE

Back in the eighties, Henri Brunier said that he'd someday like to buy a few sandy parcels to make his stony Vieux Télégraphe more elegant. Later his sons purchased La Roquette, which has some sandy terrain.

The 2008 has a gorgeous aroma, more feminine than Vieux Télégraphe's. Then, in the finish, there is a great chewy tannin with gobs of juicy blackberry fruit.

The Bruniers made exciting 2008s. Uncork a 2008 Pallières, for example. It can age, but it is right now in a delightful stage of its evolution, and so is La Roquette. For those of you unfamiliar with La Roquette, this one struts its stuff.

**\$39.00** PER BOTTLE      **\$421.20** PER CASE

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# WINES TO WRITE HOME ABOUT

by Jane Berg

## 2010 SAINT-VÉLAN “LES POMMARDS” DOMAINE ROBERT-DENOGENT

You might want to set aside the Robert family’s Mâcon and Pouilly-Fuissé wines for a few years, but I suggest drinking their Saint-Véran now. The grapes from this parcel ripened so perfectly in 2010 that I wouldn’t be surprised if our allocation was deprived a certain quantity due to hungry harvesters rewarding themselves with entire clusters here and there. Leave your classic Chablis or village Burgundy in the cellar, and instead serve this lesser-known appellation to your guests as an interesting conversation starter at your next gathering.

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

## 2011 BROUILLY • CHÂTEAU THIVIN

If you ever get the chance to visit Château Thivin, you will probably be invited to stay for a simple *casse-croute*. *Simple*, however, does not mean *unsubstantial* to the lovely Geoffray family when describing both their preferred food pairings and the wines they produce, so be prepared! *Salade de museau*, *pieds de porc*, *andouillette*, and *tête roulée* were among the daring and diverse Lyonnais pork specialties they served during my last visit, which we delightedly washed down with a bit of rosé and liters of Brouilly. If ever there were a marriage made in heaven, I think it would be that of a pig from Lyon and a country grape named Gamay.

**\$22.00** PER BOTTLE      **\$237.60** PER CASE

## 2011 FLEURIE “LES MORIERS” DOMAINE CHIGNARD

The Beaujolais producers of the KLWM portfolio have shown us time and again that *cru* Gamay, made traditionally and from older vines (in this case seventy years old), can be the perfect foil to richer dishes, which necessitate a sturdy wine that’s still light on its toes. Chignard’s Fleurie Les Moriers is no exception. Grown on soil geologically similar to that of the northern Rhône, this wine boasts the structure of a great Syrah, but will dance across your palate as gracefully as a sugar-plum fairy.

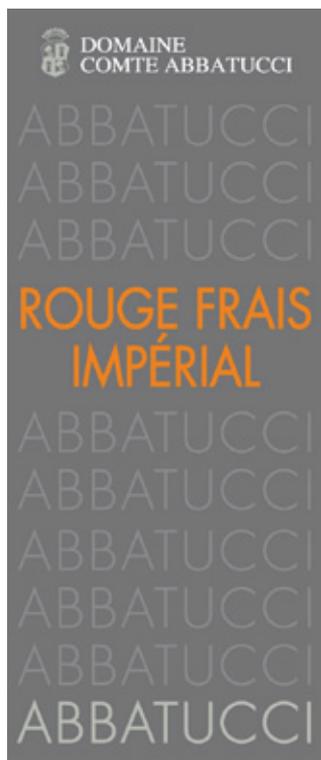
**\$25.00** PER BOTTLE      **\$270.00** PER CASE

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# NEW ARRIVALS FROM ABBATUCCI

by Chris Santini

IT CAN BE HARD to keep up with Abbatucci. He seems to go a mile a minute, or as he puts it, he runs toward nature while she runs toward him. What's important is that he is running toward simplicity, and not the other way around. While he used to play traditional Corsican music over speakers to his vines, he now has the singers perform in person. Where he used to use a tractor, he now has a horse. On certain plots, instead of cooking various natural weeds to use as a bio-dynamic spray for disease control, he's simply planted those weeds in his vines to allow the healing symbiosis to occur naturally, without ever having to spray. On other plots, he's abandoned the idea of training and cutting back his vines, instead allowing them to grow bushy and wild on and up the neighboring trees and vegetation. After all, he says, if vines lived for millennia without us, do they really need us now? Say what you will, but the results are there. The wild-grown vines make their debut this year as *Gris Impérial* for the rosé, soft and delicate, and *Rouge Frais Impérial* for the red, spicy, incredibly delicious, and only 11.5% alcohol. Who knew Sciaccairellu could be so much fun? Also in our shipment—the Faustine range of red, white, and rosé, without a doubt the most-talked-about Corsican wines right now, for their grandeur, complexity, and out-of-this-world perfume.



	PER BOTTLE	PER CASE
VIN DE FRANCE "GRIS IMPÉRIAL" ROSÉ . . . . .	\$25.00	\$270.00
VIN DE FRANCE "ROUGE FRAIS IMPÉRIAL" . . . . .	25.00	270.00
2011 AJACCIO "FAUSTINE" ROSÉ . . . . .	32.00	345.60
2011 AJACCIO "FAUSTINE" BLANC . . . . .	37.00	399.60
2010 AJACCIO "FAUSTINE" ROUGE . . . . .	36.00	388.80

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# DRINK LIKE A TRUE CORSICAN

by *Chris Santini*

## 2009 CORSE CALVI ROUGE “E PROVE” DOMAINE MAESTRACCI

While I am always a fan of easy-quaffing reds, there are times, especially around a meal, when you want some meat on them bones. Well, here’s one for the robust, full-of-fruit-and-Mediterranean-sun category. A manly man’s wine. Put on some James Brown (you know which song I’m talking about), pull up a chair, light a cigar, put on some dark shades, and while your mamma cooks you up *tagliatini* in the kitchen, you simply pour yourself a tall glass of this vivid red and sit back like you own the place, Corsican style.

**\$22.00** PER BOTTLE      **\$237.60** PER CASE

## 2011 ÎLE DE BEAUTÉ BIANCU GENTILE *BLANC* • YVES LECCIA

Biancu Gentile is a survivor. A native Corsican, banished from the land by various colonial invaders who decreed the use of higher-yielding foreign grapes, then cultivated in secret by a handful of rebellious peasants, Biancu Gentile was left for dead by the authorities for centuries. Praise be to those rebel souls who saved the grape. It doesn’t get much more Corsican than this, a grape that truly soaks in the pungent maquis, with wisps of the sea and hints of the Corsican earth. Yves Leccia and Antoine Arena lead the Biancu Gentile renaissance.

**\$34.00** PER BOTTLE      **\$367.20** PER CASE

## 2011 ÎLE DE BEAUTÉ ROUGE • YVES LECCIA

A client recently wrote to me after tasting this wine in Corsica that if she had to choose one wine to show friends what Corsica smells and tastes like, she would uncork this stunning red. She listed the scents and flavors of “eucalyptus, sage, mint, lavender, thyme, saline, geranium, dark woody berries and a flinty finish,” as well as my favorite: “fatty sheep woodsmoke.” That must be lamb fat dripping on hot coals. Sounds good to me. She ended her email with “Can you tell I loved it?” I’ll second that emotion.

**\$26.00** PER BOTTLE      **\$280.80** PER CASE

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# ECLECTIC SPARKLERS

by Steve Waters

## VOUVRAY BRUT • CHAMPALOU

At first sniff, this lovely, sparkling Chenin Blanc with the subtle briny aroma and spicy apple and mineral notes really intrigued me. My immediate thought was of a huge platter of shiny, freshly shucked oysters. With a pale gold color, beautiful bead, slightly creamy texture, and dry finish, this sparkler will find a lot of reasons for standing ready-to-go in your fridge.

**\$22.00** PER BOTTLE      **\$237.60** PER CASE

## 2010 SPUMANTE BRUT • PUNTA CRENA

I don't know about you, but this is the first sparkling Mataòssu I've ever encountered. Mataòssu can be still or sparkling, by the way. Grown along the Ligurian coast of Italy overlooking the Mediterranean, this *Spumante* is dry, a treat going down, and is a great accompaniment to a large assortment of creatures plucked from the sea. Along the coast there, a seafood *fritto misto* is a favorite.

**\$24.00** PER BOTTLE      **\$259.20** PER CASE

## VIN DE SAVOIE BRUT ANDRÉ ET MICHEL QUENARD

There is almost nothing finer in life than starting one's evening dinner preparations with a glass of sparkling wine. This is one of my favorites. The local grape, the Jacquère, is vinified in the *méthode*. Quenard's version has a remarkable delicacy, freshness, and utter quaffability that will have you filling your glass again and again.

**\$24.00** PER BOTTLE  
**\$259.20** PER CASE



© Daniel Madero

*Michel Quenard in his vines*

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# FOR THE JADED PALATE

by Graeme Blackmore

## 2010 FIÉ GRIS • ÉRIC CHEVALIER

The palest straw color. Effusive gooseberry and nettle aromas. Even a wet grassy note. Telltale signs that make guessing the varietal seem almost too easy. But right before your first sip, a hint of honeycomb wafts up from the glass and you hesitate momentarily. Just then, as the first drops hit your tongue, the bright acidity races your mind straight back to Sauvignon Blanc and any doubts are dispelled. It was that simple after all—thirty seconds, job done, next wine please.

Not until the unctuous ripe fruit coats your palate does the confusion properly set in. The only saving grace is that your mouth is now full of wine and you haven't had a chance to blurt out the varietal to the rest of the table. The striking contrast between bright citrus lemon and baked apple flavors melding with heady exotic fruits is marvelous and delicious. But you have a good excuse, because how many have ever tasted a Fié Gris?

**\$24.95** PER BOTTLE      **\$269.46** PER CASE

## 2011 ROSÉ DE LOIRE

### “LA RITOURNELLE” • C. ET P. BRETON

We've all had the experience at a concert or show where the headliner is out-done by the opening act. Often it's a revelation and we find something new that we weren't expecting. No surprise that it's a Breton wine I have in mind when thinking of this. Their rosé really is, well, something else. The bubble is a mere accent rather than an emphasis, and sweeter cherry flavors finish with a fine lemon cut. Versatile is not an adequate way to describe this wine that carries itself from apéritif through dessert. Try irresistible.

**\$22.00** PER BOTTLE      **\$237.60** PER CASE

## 2011 VIN DE SAVOIE “LES ABYMES”

### A. & M. QUENARD

The sheerest pale gold hue of the Jacquère varietal is matched in beauty by an aroma redolent of lemon and green apples. Citrus fruits are wrapped in a lithe structure and balanced by a harmonious texture. The crystalline pure minerality is a trademark and a pleasure.

**\$16.50** PER BOTTLE      **\$178.20** PER CASE

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# WHITE BEFORE RED

by *Graeme Blackmore*

## 2011 CÔTES DU RHÔNE BLANC “SUNFLOWER CUVÉE” BLENDED BY KERMIT LYNCH

Well, Kermit, you must really have enjoyed crafting this lively white Rhône. It is refreshing and fruity at the same time. That trick is surprisingly difficult to pull off in southern France. Fresh citrus and pear with unmistakable apricot aromas are accented with lemon zest. Of course, when Marsanne, Viognier, Roussanne, and Picpoul de Pinet make up the blend, that could explain the cornucopia of flavors. On the palate, rich, fleshy white peach fruit overlays a spicy texture—all quickly tamed by a mineral snap. It’s not only impressive—it’s delicious.

**\$22.00** PER BOTTLE      **\$237.60** PER CASE

## 2010 CROZES HERMITAGE “TIERCEROLLES” BLENDED BY KERMIT LYNCH

If you’re playing the white-before-red game, here’s the perfect red. The grapes come from a very select group of vineyards that Louis Barruol has sourced from his neighbors in the most Hermitage-like sites in the Crozes Hermitage appellation. Small, intensely flavored grapes of the Serine variety—an older name for Syrah—also add to the mix. Vibrant aromas of blackberry and bitter cherry are striking and pure and there is a lovely hint of kirsch, with black pepper and spices. On the palate, fleshy and sweet with a deep, supple, beguiling texture. Delicious fruit.

**\$34.00** PER BOTTLE  
**\$367.20** PER CASE



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# BORDEAUX

by Dixon Brooke

## 2009 LES FLEURS DE GRAVILLE CHÂTEAU GRAVILLE-LACOSTE

Our friend and brilliant white wine grower, Hervé Dubourdieu of Barsac, has produced our most popular white wines for many years: the Graves of Gravelle-Lacoste and the Bordeaux Blanc of Château Ducasse. Hervé also occasionally produces a few barrels of “Les Fleurs,” which is a selection of some of his best Graves grapes that he vinifies separately and raises in barrel alongside his Sauternes (his other whites are raised in stainless steel). The wood brings another dimension and another level of complexity to this dry white. Lush with distinctive minerality and great nerve, this is an exceptional white Bordeaux value.

**\$32.00** PER BOTTLE      **\$345.60** PER CASE

## 2008 LUSSAC SAINT-ÉMILION CHÂTEAU DE BELLEVUE

With 2008 we have the perfect vintage for those who love to drink Bordeaux. It is a classic, old-school claret vintage, with great acidity, lower-than-usual alcohol, and great balance. Of course André Chatenoud at Bellevue has produced yet another outstanding wine. André works organically and is a master at coaxing beautiful fruit from his parcels planted on pure, white limestone rock. His wine is mouthwatering and exceptionally friendly to juicy cuts of red meat—but a roast chicken works, too.

**\$26.00** PER BOTTLE      **\$280.80** PER CASE

## 2008 LALANDE-DE-POMEROL CHÂTEAU BELLES-GRAVES

Belles-Graves is the most elegant Bordeaux in our entire portfolio. Kermit was seduced by it years ago in a restaurant in Paris: at the time he didn't realize that Bordeaux in this style still existed. In a world dominated by winemaker wines that showcase cooperage and technique, this is a glorious example of a *terroir*. A kaleidoscope of different colors of gravel pebbles covers the gently sloping hillsides around Belles-Graves, and the resulting Merlot is smooth, gentle, mineral-infused, fine, and distinguished.

**\$32.00** PER BOTTLE      **\$345.60** PER CASE

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# DONUTS & COFFEE

by Kermit Lynch

**I**S THERE SOMETHING UNSAVORY about a wine merchant hawking his music to his clients? The question has occurred to me. They say that politics makes strange bedfellows, but I would argue that wine and music make great bed-mates. We know that Mozart and Beethoven composed at times with a glass of wine within reach. And you wine lovers better be careful ignoring my music. What if I get demoralized and it affects my nose?

*Donuts & Coffee* is my fourth CD, the third to be recorded in Nashville with a core of master musicians led by drummer/producer Ricky Fataar. It opens with one of my favorite Muddy Waters songs, “Honey Bee,” also known as “Sail On.” Great bottleneck guitar by Rick Vito. Let’s buzz!

Fataar and I wrote cut two, “Frustration.” He came up with the riff; I contributed the words and melody. Here’s verse two:

*Maybe it’s for the better if I just walk away,  
'Cause I’m under the weather on your rainy days,  
I need an umbrella, I gotta tell ya, when you’re acting crazy.*

At the end, the band kept jamming and I let ’em jam.

Elvis lodged “Playing for Keeps” in my brain way back in 1956. I tried to unearth the original version—where did Presley hear it before he elvis-ized it—but couldn’t find anything. So I imagined the original version and recorded that.

“She Thinks I Still Care” has been covered by hundreds—mostly country singers. George Jones nails it, for example. Our version might get me kicked out of the Country Music Hall of Fame—if I were in it.

After *Take Five*, the next jazz record I owned was *My Fair Lady* with Shelly Manne, André Previn, and Leroy Vinnegar. “On the Street Where You Live” by Lerner and Loewe expressed the feeling I had whenever I walked by Marci Sears’ house in San Luis Obispo. She later turned into my first wife. Here’s hoping you experience the same feeling:

*That overpowering feeling  
That any second you may suddenly appear*

Piano played by the great Michael Omartian. Oo la la!

And my version of “Ring of Fire”? So far, at least, my version of Johnny Cash’s classic has led to no invitation from the Grand Ol’ Opry. You’ll hear why.

Way back when, Richard Olney would inebriate me with old Yquem and Romanée Conti followed by Billy Holiday discs. I’m sure that my song “Donuts & Coffee” is a result of those soirées.

“Any Day Now” was written by Burt Bacharach, and Elvis put the song on the charts. He sang it with such passion—some believe it was because when his wife Priscilla was leaving him for her karate teacher, he sang straight from his broken heart.

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“In My Solitude” is a classic blues song from Duke Ellington—simple, deep, a song with a whole lotta soul. So many great singers have recorded it. *Do I dare?* I asked myself. But we recorded it and ended up liking the results. There are no interpretive fireworks, no diva moments—we just let the words and music speak for themselves.

The final cut is “Sunset Avenue.” Maybe this one falls into the rock category? There is, however, that middle section, and I don’t know where you file that. I started writing the song in the sixties when I was struggling to buy a harmonica, a jug of red, and food for my cat, all in the same week. I call it Sunset instead of Telegraph Avenue, because I don’t want anyone to think of today’s Telegraph Avenue. Back then it was a bohemian paradise, and everyone was out at sunset, it seemed, strolling the Ave.

The CD’s official release is October 5, but right now winos with ears can obtain it right here for only \$6.95. That’s right, drinking fine wine can actually reap financial rewards! **NO WINE PURCHASE NECESSARY.** Listen to it sober for all I care. We can mail it to you too, but, sorry, no case discount this time.



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# THE WONDROUS SILVIO GIAMELLO

by Dixon Brooke

**S**ILVIO IS A HUMBLE FARMER who quietly toils away in his small cellar right under his house in Barbaresco, year after year producing textbook examples of traditional Piemontese wines.

## 2011 LANGHE BIANCO “GRATIA”

This delicious white is a relative newcomer to the Giamello portfolio. For the first time, he decided to blend Arneis into his Favorita, adding some fat and flavor interest. The Piemontese drink Favorita as a substitute for water. It has the advantage of being very refreshing and relatively low in alcohol (it is related to Vermentino and Pigato in Liguria). Gratia is a clean, floral, dry white that feels like drinking a fresh springtime breeze.

**\$18.00** PER BOTTLE      **\$194.40** PER CASE

## 2010 LANGHE NEBBIOLO “VILLA GENTIANA”

Gentiana is produced from declassified Barbaresco grapes—Nebbiolo, of course—aged for a shorter period of time in cask before bottling. It is a bright, feminine take on the Nebbiolo grape, a delicious combination of rose petals, raspberries, smoked meat, and fine, gripping tannins. It can be enjoyed young while we wait on the Barbaresco to age and develop further.

**\$19.95** PER BOTTLE      **\$215.46** PER CASE

## 2009 BARBARESCO “VICENZIANA”

Silvio’s 2009 Barbaresco is a classic in the making: rich, full, and fleshy, with deep, luscious aromas, ripe, chewy tannins, and a noble structure. Even though his production is tiny and he can’t afford to hold back many bottles in his personal cellar, he opens an old bottle every time I visit and we let it open up slowly in a decanter. I’ve yet to encounter a tired bottle. Every vintage at Silvio’s place is distinctly different. He doesn’t have blending grapes to round out the edges or add color to have a perfectly consistent product. It is man and nature, *il vero* Nebbiolo, the type you rarely find these days: one whiff, one taste, and you know where you are. Excellent candidate for your cellar!

**\$38.00** PER BOTTLE      **\$410.40** PER CASE

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