

KERMIT LYNCH WINE MERCHANT

DECEMBER 2017



Château de Fontainebleau

© Gail Skoff

QUINTARELLI ■ NEW GROWERS FROM SICILY
HOLIDAY SAMPLERS AND GIFT IDEAS
A ONE-OF-A-KIND TRAVEL OPPORTUNITY

QUINTARELLI

by Dixon Brooke

2016 BIANCO SECCO “CÀ DEL MERLO”

One of Italy’s most singular and exciting whites, Quintarelli’s Bianco Secco is quintessentially Veronese, based on the region’s beguiling Garganega grape. It reaches beautiful expression here in the limestone and basalt hills around Negrar, and blended with the native Saorin it rises to even greater heights of complexity with precise aromatics, lovely texture, and unique flavor. I love its versatility at table with Italian cuisine, and it is also one of my favorite *aperitivi*.

\$42.00 PER BOTTLE \$453.60 PER CASE

2008 ROSSO DEL BEPI

Named after the great Giuseppe “Bepi” Quintarelli, who revolutionized his family domaine and the entire region in the process, “Bepi” is the name given to the estate’s declassified Amarone. It is produced from the best fruit of the vintage that is dried until Christmas and then pressed. Cooler years tend to be “Bepi” rather than Amarone years, when the maestro could show what he was capable of in a more difficult vintage. Grand finesse, impeccably balanced.

\$175.00 PER BOTTLE \$450.00 PER MAGNUM

2007 AMARONE DELLA VALPOLICELLA CLASSICO RISERVA

Last released in the 2003 vintage and representing a microscopic percentage of the overall production of Quintarelli Amarone, the Riserva is the finest selection of the cellar and destined for a very long life. Vintage 2007 was easily the vintage of the decade in Valpolicella, as this monumental wine handily attests.

\$650.00 PER BOTTLE \$1,500.00 PER MAGNUM

2006 PASSITO BIANCO “AMABILE DEL CERÈ”

Sono nato nel 2006. Sono cresciuto da bandito. E in 5 anni ho raggiunto l’infinito. “I was born in 2006. I was raised a bandit. And in 5 years, I reached infinity.” These words are printed on the back label of every bottle of the estate’s “Bandito,” immortalizing the incredible history of the production of the rarest of all Quintarelli wines. During the Second World War, white wine was left aging in barrels that were hidden from the Axis. They were discovered years later, and the resulting wine was sublime. So is this one.

\$500.00 PER BOTTLE \$265.00 PER TENTH

PROBLEM SOLVED

12-BOTTLE SAMPLER

by Jennifer Oakes

THIS IS THE TIME OF YEAR when we gather with family and friends, return to our holiday traditions, and revisit all of the culinary classics we love (and perhaps even *require*) to make a holiday seem like a holiday. But the season doesn't have to be all about grand roasts and a groaning table of side dishes. Now that it's chilly outside (finally!), what could be more simple and more thoroughly comforting than a steaming bowl of brothy goodness? Who doesn't feel more toasty after a luscious chowder, a spicy bouillabaisse, or a soothing and restorative chicken noodle soup?

We've put together an assortment of delicious wines in all colors and styles that'll pair perfectly with the contents of your winter tureen (recipes included in the box!). While it may seem challenging to pair wine with high-temperature liquids, if you stick with a few rules, each invigorating sip will prepare your palate for the next spoonful: balance a rich and creamy soup with a wine that is lithe and fresh and boasts good acidity; pair your piquant seafood stew or silky chicken broth with a zippy, light-bodied, low-tannin red; and for a deep, dark, meaty bowl, try a wine with a bit more structure and heartiness. For maximum contrast and refreshment, give your whites and reds a gentle chill.

PER BOTTLE

2016 ROSATO SPUMANTE BRUT "IL ROSA" • SOMMARIVA	\$14.95
2015 RIESLING • KUENTZ-BAS.	14.95
2016 ROERO ARNEIS • TENUTA LA PERGOLA	16.00
2015 MÂCON-VILLAGES • HENRI PERRUSSET	18.95
2015 QUINCY • DOMAINE TROTIEREAU	20.00
2016 VINO ROSSO • ELVIO TINTERO	9.95
2016 BEAUJOLAIS • DOMAINE DUPEUBLE	14.95
2015 BARBERA "ROSSO PIETRO" • CANTINE VALPANE	15.00
2016 CORSE CALVI ROUGE "CLOS REGINU"	
DOMAINE MAESTRACCI	16.00
2015 LANGUEDOC ROUGE "GARRIGUE" • CHÂTEAU DE LASCAUX	17.00
2015 PINOT NOIR • KUENTZ-BAS.	19.95
2011 LUSSAC SAINT-EMILION • CHÂTEAU DE BELLEVUE	26.00

Normally \$203.70



SPECIAL SAMPLER PRICE **\$143**

(a 30% discount)



BEAUJOLAIS

by Chris Santini

2016 BROUILLY “REVERDON” CHÂTEAU THIVIN

Back when the French still drank several liters of wine per day, many bistros would have a bottle of Burgundy on each table, for tasting. Next to that would be a chilled pitcher of Beaujolais, for drinking. Not a bad combo, if you ask me. I’ve always considered Thivin’s Brouilly a bit like that chilled-pitcher wine, full of rocks and fruit, the joyful, fun side of Beaujolais, which (as we all know) is the side they excel at. This one’s for drinking, not tasting!

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

2016 MORGON “VIEILLES VIGNES” • GUY BRETON

In the late 1980s, a young Marcel Lapierre convinced an even younger Guy Breton to take over some old family vines in Morgon and eschew all the norms of the day: chemical farming, industrial yeasts, flash pasteurization, and sulfur. Only a brave few back then dared make the step, as the effect was to be instantly ostracized by other vigneronns and more often than not having to defend their ideas with their fists in bars and streets of the village. Times have clearly changed for the better. The sons and daughters of those vigneronns who once tussled with Breton are now working their family estates and stopping by for advice. The example set by Lapierre and the gang has resonated across the world, and Breton’s Morgon has become a model of perfection for many up-and-coming wine-makers—pure, light in extraction, and high on spice and aromatics.

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

2016 FLEURIE “LES MORIERS” DOMAINE CHIGNARD

The French often refer to the people of the Beaujolais as the last of the true Gauls—a land where salt-of-the-earth people work hard and play hard, live simply yet to the fullest, eat loads of pork prepared in every imaginable way, and then die young. The reality is not that far off. Cédric Chignard looks straight out of central casting for the part, with long hair, a permanent five-day beard, and a short but strong physique. He lives the part, too, always quick to receive guests with a smile, a bottle of Fleurie, and a plate of *saucisson*. Pour yourself a tippie or two of his Fleurie for a taste of the good life.

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



HOLIDAY GIFT SHOP

We have gift ideas of different sizes and themes ready to go at

SHOP.KERMITLYNCH.COM

CHAMPAGNE

by Dixon Brooke

NV BRUT 1^{ER} CRU “CACHET OR” • J. LASSALLE

With a base wine that is a minimum of four years old, Cachet Or would be a reserve wine at most Champagne houses. But J. Lassalle isn't any Champagne house. This is their entry-level and most affordable Champagne. Hand-riddled in the family cellars underneath their winery in the picturesque village of Chignyles-Roses on the Montagne de Reims, Cachet Or is a rich, luxurious bubbly built around the charming workhorse grape of these hills, Pinot Meunier. We have partnered with Lassalle to bring this Champagne to the US at a price that ensures it can be enjoyed as widely as possible. *A votre santé!*

December Special **\$35.00 PER BOTTLE**



GIFT CERTIFICATES

Consider a KLWM gift certificate.

Dial 510-524-1524 and order the certificate in any denomination you desire. We'll even mail it for you and include a gift card if you like. The certificates look classy—of course!—and in our experience people are very happy to receive one.

We now have three clubs for you to consider for yourself or for gifts this holiday season.

Here's how they work:



- ◆ Receive our hand-selected imports in your club package.
- ◆ Enjoy the club bulletin with profiles, tasting notes, and a recipe or food pairings in each package.
- ◆ Pick up your wines at our retail shop in Berkeley, California, or have them shipped directly to your door.

*During the month of December, receive 50% off your first club package by using this code at checkout (online and phone): **NEWMEMBER2017***

TO JOIN: shop.kermitlynn.com/club or call 510-524-1524
Join by Friday, December 22, and receive your first package the first week of January.

CLUB CHEVALIER

Celebrate the artisan winegrowers whose achievements Kermit has brought to light over decades of work in France and Italy. Each package is themed, featuring wines of all styles, including rare and sometimes aged selections.

\$249★ PER 6-BOTTLE SHIPMENT

Ships January, March, May, July, September, November

CLUB ROUGE

Delve into the top wines and appellations of France and Italy. This club features only reds, focusing on complex cellar-worthy wines.

\$69★ PER 2-BOTTLE SHIPMENT

Ships each month, 12 shipments per year

ADVENTURES CLUB

Named after Kermit's first book, *Adventures on the Wine Route*. Discover our best values from France and Italy.

\$39★ PER 2-BOTTLE SHIPMENT

Ships each month, 12 shipments per year

★ plus applicable tax and/or shipping charges

PREMIER CRU BURGUNDY

by Anthony Lynch

2014 PULIGNY-MONTRACHET 1ER CRU “HAMEAU DE BLAGNY” COMTESSE DE CHÉRISEY

At the Puligny appellation’s highest point, where the tiny hamlet of Blagny (population ~10) demarcates the border with Meursault, lies the *premier cru* Hameau de Blagny. Regally overlooking the rest of the Côte de Beaune, Comtesse de Chérisey’s stubby old Chardonnay vines poke out from the stones that litter the vineyard floor. This is textbook Puligny—a fine perfume, layers of rich flavor on the palate, an elegant kiss of oak—with a Blagny twist: racy acidity and a saline note that makes each sip a mouthwatering delight. It’s no wonder wine writer Clive Coates once referred to Puligny-Montrachet as “the greatest white wine commune on Earth.”

\$96.00 PER BOTTLE

\$1,036.80 PER CASE

2015 PERNAND-VERGELESSES 1ER CRU “LES FICHOTS” • DOMAINE FOLLIN-ARBELET

Pernand-Vergelesses is a hidden appellation tucked away in a small valley beneath the majestic hill of Corton. Franck Follin refers to its reds as “rustic,” yet his Fichots bottling seems anything but. Perhaps it’s the lovely fruit of the 2015 vintage that generously wraps around a dense, chalky core to provide silky elegance. Or maybe the sweet perfume of fine Pinot invites us in so welcomingly we bypass its plump body and gently grippy finish. Rustic or not, Franck’s Pernand is not to be ignored.

\$65.00 PER BOTTLE

\$702.00 PER CASE

2015 VOLNAY 1ER CRU “LES BROUILLARDS” DOMAINE LUCIEN BOILLOT & FILS

Les Brouillards does not refer to fog, as one might expect, but rather stems from the old French word for a wooded area, *beuillât*. The first explanation seems appropriate, nonetheless: the wine possesses an ethereal touch that summons a fluffy cloud of Pinot Noir, all while saturating the palate with delicate goodness. This is supple, velvety, seductive Volnay as we love it, and it begs us to dive right in today.

\$88.00 PER BOTTLE

\$950.40 PER CASE

MOUNT ETNA

by Anthony Lynch

WHILE VITICULTURE on the slopes of Mount Etna dates back to the Neolithic, only in the last fifteen years or so have the wines produced on Sicily's mythical volcano entered the global spotlight. Eager to exploit the *terroir* riches of this stunning natural wonder, waves of newcomers from around Italy and abroad have settled, relying on both traditional methods and modern enology to search for Etna's truest expression.

The fascination with Etna in the eyes of growers and consumers alike stems not only from its fertile soils of sandy, decomposed volcanic rock but also from the elevation that allows its wines to retain an uncommon freshness and delicacy at such a southerly latitude. Reaching up to 1,000 meters above sea level, Etna's vineyards are some of Europe's highest, and the cool nights late in the growing season favor slow ripening and the development of extremely complex aromas at relatively low alcohol levels. Harnessing this potential to create wines of nuance and finesse, however, is another story altogether: it requires vision, dedication, and careful execution. It is with tremendous excitement, then, that we announce our collaboration with Vigneti Vecchio and Masserio del Pino, two small family-run estates on Etna's northern face.



Etna

© Anthony Lynch

INTRODUCING VIGNETI VECCHIO

by Anthony Lynch

CARMELO VECCHIO and his wife, Rosa La Guzza, did not come from afar to make wine on Etna: they are true locals, raised in the heart of the vineyards. Carmelo began working at the nearby Passopisciaro winery at a young age, and after fifteen years of hands-on experience, the time came to strike out on his own. From barely one hectare of vines up to 130 years old inherited from Rosa's family, the couple took matters into their own hands: sustainable farming by hand, with the goal of achieving an elegant balance in the grapes; micro-vinifications in the tiny cellar beneath their home, with respect for tradition and *terroir*; aging the wines in used barrels before bottling without fining or filtration. While Etna still searches for its identity, Vigneti Vecchio demonstrates that this towering volcano rising from the Mediterranean can in fact produce wines as beautifully nuanced as anywhere else in Italy. Don't miss the just-arrived 2016s, Carmelo and Rosa's first-ever vintage in bottle.

2016 SICILIA BIANCO "SCIARE VIVE"

The white Sciare Vive—named for the numerous lava flows that ruthlessly bisect the Etnean landscape—is a field blend of mainly Carricante along with other local varieties such as Minnella, Grecanico, and Catarratto. The voluptuous texture is a result of a short skin maceration, an ancient tradition for local whites, while its aroma is purely Mediterranean: smoke, resin, wild herbs, fennel, flowers, a tender touch of honey . . . Ethereal and full of grace, this sophisticated white ranks among the Mediterranean's finest.

\$39.00 PER BOTTLE

\$421.20 PER CASE

2016 ETNA ROSSO "SCIARE VIVE"

Nerello Mascalese, a notoriously tannic and high-acid grape, makes up the majority of the blend here. How to tame the beast? Carmelo and Rosa co-ferment it with an array of white varieties—about 10 percent of the blend—that grow among the Nerello vines, a traditional practice not unlike what was once common in Chianti or Côte-Rôtie. Add in gentle treatment in the cellar and an unfiltered bottling, and you get this delicate, silky volcanic beauty—a finely knit gem with an intoxicating perfume of cherry and the slightest trace of fuming crater.

\$36.00 PER BOTTLE

\$388.80 PER CASE

INTRODUCING MASSERIA DEL PINO

by Anthony Lynch

RECENT INVESTMENT in Mount Etna has seen the arrival of ambitious producers from all around the globe armed with significant financial resources and modern winemaking techniques. While much has changed on the volcano over the last two decades, pockets remain where time seems to stand still. Driving down the dusty road to Masseria del Pino, Cesare Fulvio and Federica Turillo's little farm upslope from Randazzo, it is hard to tell which century we are living in. This is Etna in all its pastoral serenity, with only the sights, scents, and sounds of the mountain to stimulate the senses.

This simple, peaceful lifestyle is precisely what the couple envisioned when they settled here in 2005. Catania natives, they left their jobs—Cesare as a commercial air pilot, Federica as an archery instructor—to cultivate the two hectares of terraced vineyards at Contrada Pino, elevation 800 meters. They renovated the property's ancient *palmento*, a traditional farmhouse featuring an old press and large fermentation vats made of lava stone, and began to work the 120-year-old vines, plus some olive trees and vegetable gardens, according to organic and biodynamic principles.

Upon bringing in the grapes—Nerello Mascalese with a bit of Nerello Capuccio—Cesare and Federica stomp them by foot in these vats. An open-air fermentation begins, then the must is ultimately pressed off into old 500-liter *tonneaux*, where the wine stays until bottling. These primitive techniques have changed little since vines first appeared in Contrada Pino in the ninth century, and one can imagine this is what the wine might have tasted like back then. It is a profound Etna Rosso, richly flavored with black cherry, balsamic spices, and

a smokiness that recalls the fresh-laid-tar suggestions often found in young Barolo. Its intensely gripping, yet silky-fine tannin is a trademark of wines from Contrada Pino. Cesare proudly remembers when an elderly local peasant identified his red in a blind tasting: "This wine hails from Contrada Pino!" the man exclaimed. For Cesare and Federica, there could be no better compliment.



2015 ETNA ROSSO "I NOVE FRATELLI"

\$40.00 PER BOTTLE

\$432.00 PER CASE

INTRODUCING PORTELLI

by Dixon Brooke

IN THE SOUTHEASTERN CORNER OF SICILY, west of Modica and Ragusa, the town of Vittoria is the home of Sicily's sole DOCG (Italy's strictest form of wine certification), known as Cerasuolo di Vittoria. Cerasuolo is an enlightened blend of Frappato and Nero d'Avola, and the two grapes when blended melt into each other in a harmonious symphony of flavor and texture. I fell in love with the wine and its medium-bodied, sensual, seductive personality. Then I discovered the Portelli family, Salvatore and his son Alessandro, and have been duly impressed with their mastery of these fine examples of southern Sicilian charm. Their wines are fresh, vibrant, and joyful to drink, all while being faithful representatives of their native land. Welcome to a new KLWM standard.



2015 VITTORIA FRAPPATO

The Frappato grape, much like Gamay in France, is all about forward fruit and pleasure. It has juicy aromas, and taking a sip reminds one of biting into a ripe piece of orchard fruit, bursting with flavor. That is the “crunch” of Corsica’s Sciaccarellu, probably an even more apt comparison. This Frappato from Portelli has the added quality of a just-right bite on the finish. They have mastered the maceration and extraction to get the most out of their grapes—the wine builds to a crescendo and leaves the palate stained and saturated with staying power. This is much more than quaffing Frappato. Irresistible.

\$20.00 PER BOTTLE

\$216.00 PER CASE

2014 CERASUOLO DI VITTORIA

Always released a year later than their other wines due to the minimum aging requirements for the DOCG, this Cerasuolo from Portelli offers more refinement and nuance than the unadulterated pleasure of their Frappato. It also contains more muscle and depth, thanks to the noble Nero d'Avola. That said, the imposing Nero shows much more elegance here in the soils of Vittoria than it does in other areas of Sicily, where it tends to earn its keep as a wine of brawn and power. This is a statement in elegance and refinement—country charm wrapped in suede.

\$22.00 PER BOTTLE

\$237.60 PER CASE

NONDENOMINATIONAL SAMPLER

6-BOTTLE PACK

by Anthony Lynch

MERRY CHRISTMAS, HAPPY HANUKKAH, AND A JOYOUS KWANZAA to all! It's that time of year—when our favorite holidays become politicized to the point of ridicule, when the need to advance a specific agenda overtakes our desire to simply come together and celebrate our blessings, as we did when we were little. Because let's face it—regardless of faith, all we really want to do is sit down around a table, eat ourselves into a stupor, and knock back one or two more glasses than the doctor recommends, right?

In these polarizing times of finger-pointing and name-calling, here is a cause we can all agree on: six delicious, versatile French and Italian wines that don't care which holiday you choose to celebrate. In the spirit of unity, we've picked out a white, a rosé, and four reds you can enjoy no matter your faith, as long as you own a corkscrew and a couple of drinking vessels. Raising a glass to fine wine—now that is a religion we can get behind.

*Featuring wines from Burgundy, Provence, the Loire,
the Southern Rhône, Tuscany, and Piemonte*

Normally \$241

SPECIAL SAMPLER PRICE **\$180** (A 25% DISCOUNT)

CYCLING THE LOIRE VALLEY

GRAND CHÂTEAU AND WINE TASTING TOUR

WE'RE PARTNERING with the active travel company Backroads to offer a one-of-a-kind travel opportunity: a cycling and winery tour of the Loire Valley. Each day is filled with cycling options for all levels, visits to wineries or châteaux, a gourmet picnic lunch, and a dinner at one of the finest restaurants the region has to offer. Longtime Kermit Lynch employee Clark Z. Terry will accompany you on the trip.

Highlights include visits to Champalou, Charles Joguet, and Domaine du Salvard, plus tours of three premier castles of the Loire.

The trip runs from May 27 to June 1, 2018. For more information—including cost, cycling details, and accommodations—or to reserve your place, please contact our dedicated Backroads representative, John Hasse, at 1-800-462-2848 x115 or johnh@backroads.com.

Space is very limited, so please reserve your spot soon!



BIANCO TRIO

by Dixon Brooke

2015 PATRIMONIO *BLANC* “CARCO” ANTOINE ARENA

As Antoine slowly and methodically passes the torch to his two able sons, Antoine-Marie and Jean-Baptiste, he continues to make a few wines from his favorite parcels under his own label. I believe this will be the last dry white from the Carco vineyard bottled under Antoine’s name. Carco is made from Vermentino grown on the principal geological feature of Patrimonio, an enormous cresting wave of limestone that separates the village from the ocean. We here at KLWM don’t know of a better *terroir* for Vermentino anywhere in the world.

\$45.00 PER BOTTLE \$486.00 PER CASE

2016 CHÂTEAUNEUF-DU-PAPE *BLANC* “LA CRAU” • DOMAINE DU VIEUX TÉLÉGRAPHE

This grand dry white is produced from Châteauneuf’s best *terroir*, the plateau of La Crau. Seemingly more hospitable to a flowing river than to a plot of grape vines, this alluvial plain covered with large, rounded stones is the secret to the character and longevity of Vieux Télégraphe in both colors. A blend of Clairette, Grenache Blanc, Bourbelenc, and Roussanne, the *Blanc* is a wiry, stony, zesty southern Rhône white built to last. I recommend letting it lie for a few years in bottle before you begin to explore its charms.

\$80.00 PER BOTTLE \$864.00 PER CASE

2015 RIESLING GRAND CRU “SOMMERBERG” • ALBERT BOXLER

Much as in Burgundy for whites, the 2015 vintage in Alsace offers the best of all worlds: concentration, acidity, and structure. Finding such balance is particularly difficult on the steep granite slopes of Sommerberg, where the vines react dramatically to minor changes in climate. The results always offer vivid clarity on the vintage’s characteristics. There is a lot of flesh on that stone in 2015. This is a shining example of why so many of the world’s greatest Rieslings are made on this side of the Rhine River!

\$79.00 PER BOTTLE \$853.20 PER CASE

MAGNUM SALE

During the month of December, 20% off per magnum

Great as gifts and perhaps even better on your holiday dinner table, magnums will make perfect additions to your upcoming celebrations.

	REGULARLY	PER BOTTLE
PROSECCO SUPERIORE BRUT • SOMMARIVA	\$32.00	\$25.60
2016 CORBIÈRES ROSÉ “GRIS DE GRIS”		
DOMAINE DE FONTSAINTE	35.00	28.00
2015 PINOT NOIR • KUENTZ-BAS	45.00	36.00
2008 LUSSAC SAINT-EMILION • BELLEVUE	60.00	48.00
2013 BOURGOGNE VÉZELAY <i>BLANC</i> “GALERNE”		
DOMAINE MONTANET-THODEN	67.00	53.60
2016 BANDOL ROSÉ • DOMAINE DE TERREBRUNE	74.00	59.20
2015 VACQUEYRAS <i>ROUGE</i> • SANG DES CAILLOUX	76.00	60.80
2015 BANDOL <i>ROUGE</i> • DOMAINE TEMPIER	110.00	88.00
2014 CHÂTEAUNEUF-DU-PAPE “LA CRAU”		
DOMAINE DU VIEUX TÉLÉGRAPHE	171.00	136.80

DESSERT WINE SALE

During the month of December, 20% off per bottle

’Tis the season to indulge. Few culinary delights are as decadent as dessert wines.

	REGULARLY	PER BOTTLE
2013 MOSCATO DI NOTO “NOTISSIMO” 500 ML		
RIOFAVARA	\$24.00	\$19.20
2014 SAUTERNES 375 ML • ROÛMIEU-LACOSTE . . .	24.00	19.20
2015 BANYULS “RIMAGE” 500 ML		
LA TOUR VIEILLE	25.00	20.00
2015 MUSCAT DE BEAUMES-DE-VENISE 750 ML		
DOMAINE DE DURBAN	27.00	21.60
2015 SAVENNIÈRES MOELLEUX 750 ML • EPIRÉ . . .	29.00	23.20
2014 VERMENTINO PASSITO “3 NODI” 500 ML		
VIGNE RADA	36.00	28.80
2012 BORDEAUX MOELLEUX “SAUVÉ DES EAUX”		
750 ML • ALLIANCE	42.00	33.60
BAROLO CHINATO 500 ML • A. & G. FANTINO . . .	44.00	35.20
2009 RIVESALTES 500 ML • LES MILLE VIGNES . . .	75.00	60.00
2009 CHARDONNAY “LA CHAUX PASSERILLÉ” 375 ML		
FRANÇOIS ROUSSET-MARTIN	75.00	60.00



PRESORTED
FIRST-CLASS MAIL
U.S. POSTAGE
PAID
SAN FRANCISCO, CA
PERMIT NO. 11882

RETURN SERVICE REQUESTED

KERMIT LYNCH
WINE MERCHANT
1605 SAN PABLO AVE.
BERKELEY, CA 94702-1317
510 • 524-1524
WWW.KERMITLYNCH.COM



OPEN • TUESDAY–SATURDAY 11 A.M. TO 6 P.M.
SHOP ONLINE • SHOP.KERMITLYNCH.COM

TO PLACE AN ORDER

Online shop.kermitlynch.com

Phone 510-524-1524

Retail Shop Open Tuesday–Saturday 11 A.M. to 6 P.M.
1605 San Pablo Avenue at Cedar Street in Berkeley

Our Berkeley retail shop and online store are unique. Regardless of how you shop with us, we will provide our style of service and expertise coupled with a diverse selection of old-world wines, all with guaranteed perfect provenance from cellar to store.

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.