

KERMIT LYNCH WINE MERCHANT

APRIL 2014



© Gail Skoff

2012 LES PALLIÈRES PRE-ARRIVAL
SPRING SAMPLER ■ WE FLOCK TO FAURY!

DAMIEN DUPEUBLE

1956–2014



© Domaine Dupeuble

On Sunday, March 2, the Beaujolais lost one of its best men and one of its most tireless champions. Beaujolais was among the last words uttered from his lips. I had the distinct pleasure of knowing Damien well, and will sorely miss everything about him, especially his endlessly jovial spirit. A fond farewell to Damien from your friends at Kermit Lynch Wine Merchant.

—Dixon Brooke

SOUTHERN CLASS

by Clark Z. Terry

2012 CHÂTEAUNEUF-DU-PAPE *BLANC* DOMAINE DU VIEUX TÉLÉGRAPHE

In February we featured the pre-arrival of the 2012 Vieux Télégraphe *Rouge*, but now it is time to cast the spotlight on their *Blanc*, sourced from the same stone-laden vineyard as the *Rouge*, La Crau. And my, oh my, how those stones express themselves in the white. A hallmark of the Vieux Télégraphe style (and all the wines produced by the Bruniers, for that matter) is an underlying elegance. Even amid the stoniness, the rustic fruit lies on a bed of velvet texture and true finesse. The Vieux Télégraphe *Blanc* focuses on elegance and pure balance perhaps more than any of their other wines. It is light on the palate yet still has full weight and presence. It has a minerally structure, not unlike *premier cru* Burgundy, which is one of the reasons it has a reputation for aging ten or more years. But you'll find great pleasure now in this wine, and any true fan of the Vieux Télégraphe would be remiss to pass by this opportunity. Availability is very limited.

\$74.00 PER BOTTLE

\$799.20 PER CASE

2008 BANDOL "SAINT FERRÉOL" DOMAINE DE LA TOUR DU BON

I wasn't around on this earth when Kermit began travelling to Provence in the 1970s, developing his obsession with the region and the wines. That said, I've heard about it, read about it, and had the great fortune to taste many of the wines from that time. Back then, the wines of Bandol had a touch more funk than they do now. In general less is a good thing, but a little funk can go a long way in creating wines of intrigue and character. In Tour du Bon's Saint Ferréol you'll find that touch of funk and a whole lotta Mourvèdre, too. I might be naïve in saying this, but it strikes me that this wine is somewhat of a throwback to the wilder wines of Provence from a number of decades ago. For the old-timers out there, check this bottle out to relive the glory days of your early wine-buying experiences. For those with only recent Bandol experience, prepare to be transported back to a time and place that thankfully can still be found in bottles like this.

\$62.00 PER BOTTLE

\$669.60 PER CASE



LOIRE REDS: A POWERHOUSE TRIO

by Anthony Lynch

2011 CHINON “LA CROIX BOISSÉE” BERNARD BAUDRY

Whoever said Loire reds are light wines, think again. From south-facing vineyards in limestone soils, Cabernet Franc can display impressive magnitude, attaining full ripeness and sporting a firm tannic backbone. La Croix Boissée, perhaps Baudry’s top *cuvée*, expresses the full inky potential of Chinon, along with the freshness to create a harmonious balance. This wine’s muscle, coupled with the quality of the 2011 vintage, suggests it will live a very long and prosperous life. It’ll get better and better, more and more of a bargain, with age.

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

2011 CHINON “CLOS DE LA DIOTERIE” CHARLES JOGUET

This legendary parcel holds honorary *grand cru* status among Chinon vineyards. What’s more, the Cabernet Franc vines here date back to the 1930s, giving low yields and a concentrated Chinon of real consequence. This wine’s powerful structure, marvelous texture, and overall grandeur make me dream of the possibilities at table. Some suggestions, taken from Joguet’s website: “*tournedos rossini*, beef short ribs, and even stronger game in great vintages: venison steak, wild boar stew.” Or take the easy way out: an old-fashioned chuck roast with carrots, onions, and potatoes.

\$52.00 PER BOTTLE **\$561.60** PER CASE

2010 BOURGUEIL “LES PERRIÈRES” C. & P. BRETON

Crossing the Loire river from Chinon brings us to Bourgueil, where the dynamic and biodynamic duo Catherine and Pierre Breton have focused their red wine production. Les Perrières is the Bretons’ answer to Baudry’s Croix Boissée and Joguet’s Dioterie: old-vine Cabernet Franc planted on clay and limestone slopes, giving a full-bodied and extremely long-lived Bourgueil that warrants decanting to be appreciated in its youth. The 2010 Perrières highlights that vineyard’s *terroir* with its chalky minerality, giving it a chiseled edge to complement the savory depth and fleshy berry fruit.

\$42.00 PER BOTTLE **\$453.60** PER CASE

WHITE 1^{ER} CRU BEFORE RED 1^{ER} CRU

by Chris Santini

2012 CHABLIS 1^{ER} CRU “FOURCHAUME” OLIVIER SAVARY

When I asked around about the origin of the name *Fourchaume*, I expected to hear the notion of a *four*, or “oven” in French, given the sun-drenched exposure of the slope, and *chaume*, meaning the vegetation growing on the scraggy slope between the vines, used for making the traditional thatched roofs in the area. Such a derivation would make sense, given that Fourchaume is celebrated for combining the local Kimmeridgian minerality with an uncommon unctuousness and concentration. Savary likes to drive home the point and show the depth of his Fourchaume by serving it with *foie gras*, with which it pairs perfectly.

As to the name of the *cru*, I was surprised to discover that it’s actually derived from *fourches à homme*, meaning literally “pitchfork of man.” The local lord in medieval times had installed three tall wooden pillars on that slope, invoking the shape of a pitchfork to the locals, which he would use for public hangings. The altitude of the slope and its exposure to the neighboring villages made it an ideal spot to leave the corpses dangling as a constant and vivid reminder of who’s in charge. Fourchaume seems to be a *cru* of many surprises.

\$32.00 PER BOTTLE

\$345.60 PER CASE

2011 SANTENAY ROUGE 1^{ER} CRU “LE PASSETEMPS” • JEAN-MARC VINCENT

Jean-Marc and his wife, Anne-Marie, are the no-vacation, no-weekend, live-for-your-vineyard kind of *vignerons*. Their holdings are so small, their efforts and attention to detail so large, I often wonder how they manage to scrape by. Santenay remains under the radar for a good amount of the wine-drinking public, yet it has quite a reputation with the French appellation authorities who have graced the village with no less than 15 *premier crus*, a testament to the remarkable *terroir* here. The Vincents are true believers in the potential of Santenay and treat their Passetemps as if it were a top-dollar *grand cru*. Not only do they crop the vines exceptionally low, to give the juice depth, they also personally select the trees that are transformed to barrels for aging the wine. The result is a layered, earthy, and complex wine that goes above and beyond its *premier cru* title. There’s also a lovely brightness of fruit and acidity, a unique signature of the Vincents, commonly found in their reds during their youth.

\$50.00 PER BOTTLE

\$540.00 PER CASE

GEMS FROM ALSACE

by Anthony Lynch

CRÉMANT D'ALSACE BRUT • MEYER-FONNÉ

Fine *crémant* is a great affordable alternative to Champagne—it's been said before and it bears repeating. But in this case, I suggest throwing comparisons out the window and enjoying this gorgeous sparkler for what it is: a sublimely crisp and elegant reflection of its Alsatian origins. Equipped with unrivaled aromatic charm—high notes of candied lemon dancing over a gentle creaminess—this *crémant*'s lingering finish brings to mind citrus and stones. If you want a Champagne, buy one. If you are looking for a delicious, out-of-this-world sparkling wine, Meyer-Fonné, as usual, delivers more than you'd hoped for.



\$24.00 PER BOTTLE

\$259.20 PER CASE

2012 ALSACE BLANC • KUENTZ-BAS

The Kuentz-Bas Alsace *blanc* is a blend of Sylvaner, Pinot Auxerrois, Chasselas, and a touch of Muscat. Vinified just barely off-dry, it has a heady perfume that could be described in a painfully long list of obscure flowers and fruit sub-varieties. Instead, I opt for the following descriptors: smile-inducing, spirit-lifting, day-brightening, giggle-inspiring, worry-reducing. And a hint of peaches.

\$13.95 PER BOTTLE

\$150.66 PER CASE

2012 PINOT GRIS “RÉSERVE” • MEYER-FONNÉ

My KLWM colleague Jennifer Oakes recently asked me, “What do you like most about Meyer-Fonné’s Pinot Gris?” I paused. Was this a trick question? Certainly it’s the seductive aromatics, hinting at pit fruits and citrus, which make the wine a delight to sip on its own. But then its ravishing texture—creamy and mouth-filling with a lively-up-yourself nervosity—makes it the perfect partner in crime for a pork chop or all sorts of cheeses. “That’s a tough question,” I mumbled through a satiating mouthful of Pinot Gris.

\$26.00 PER BOTTLE

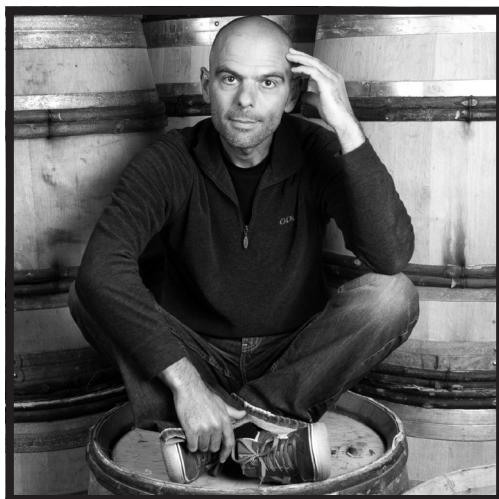
\$280.80 PER CASE

2012 GEWÜRZTRAMINER “VIGNOBLE D’E” OSTERTAG

Ostertag leaves a slight residual sweetness in his Gewürztraminer, lifting its exotic fragrance to the next level while ensuring a smooth, elegant mouthfeel. This bottling is brimming with bright fruit, captivating the senses before an uplifting kick of spice marks the finish. If you’re like me, you’ll sniff and sip over and over to relive the thrill.

\$37.00 PER BOTTLE

\$399.60 PER CASE



© *Domaine Ostertag*

André Ostertag

2012 PINOT NOIR “E” • OSTERTAG

When we think of Pinot Noir in relation to *terroir*, it is natural to jump straight to Burgundy. But here we have a Pinot that will challenge your perception of both the grape and what is possible in France’s easternmost region—by and large white wine country. André Ostertag’s Pinot Noir, from gravelly vineyards around his hometown of Epfig, presents aromas of fresh fruit and a distinct earthy minerality. And to expand the notion of *terroir*, it helps to know that the wood used for the barrel aging of this wine comes directly from the Vosges Mountains, just miles from the vineyards!

\$30.00 PER BOTTLE

\$324.00 PER CASE

SPRING SAMPLER

by Mark Congero

SPRING IN THE BAY AREA is a great time for food and wine. The farmers' market stalls are bursting with fresh produce, and usually the new vintage of rosés starts to roll in about this time as well! And the great chefs of the Bay Area start working their magic with these wonderful spring products.

So let's take a day off to stroll around the East Bay and San Francisco, have a nice lunch, maybe an afternoon glass of wine, and then grab some dinner. For lunch, it is hard to find a better place than the café at Chez Panisse. There are many lovely choices on the menu, but today we'll have sheep's milk ricotta with favas, asparagus, and peas; a pizzetta with chanterelles and *gremolata*; and then finish with crème fraîche *panna cotta* with first-of-the-season strawberries. Of course we'll have the mandatory glass of Bandol rosé!

Let's head over to San Francisco—after a couple of hours walking off our lunch, we can go to Arlequin Wine Merchant to grab a bottle of KLWM Beaujolais and make our way to their garden and enjoy the warm, spring sunshine.

Dinnertime! No culinary trip to SF would be complete without a visit to Zuni Café. Simple and delicious—a dozen oysters with a glass of de Villaine Aligoté, the famous Zuni roast chicken with a bottle of silky Valpolicella from Quintarelli, and a small plate of cheese to finish, and we are happy and full.

I hope you have enjoyed our day off together. We have a fantastic sampler for you this month: twelve great wines, a generous discount, and, in the carton, a few of my favorite springtime recipes. *Bon appétit!*

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| VINO BIANCO "GRANGIA" • ELVIO TINTERO | \$8.95 |
| 2012 PETTIROSSO ALLEGRO • PUNTA CRENA | 18.00 |
| 2012 EDELZWICKER • MEYER-FONNÉ | 18.00 |
| 2012 PINOT GRIGIO • LA VIARTE | 17.95 |
| 2012 QUINCY • DOMAINE TROTTEREAU | 18.95 |
| 2012 GRÜNER VELTLINER • MANNI NÖSSING | 30.00 |
| 2012 BARDOLINO "LE FONTANE" • CORTE GARDONI | 12.95 |
| 2012 BEAUJOLAIS • DOMAINE DUPEUBLE | 14.95 |
| 2012 "LOU MASET" ROUGE • DOMAINE D'AUPILHAC | 16.00 |
| 2011 BOURGUEIL "CUVÉE BEAUVAIS" • CHANTELEUSERIE | 18.00 |
| 2012 BEAUMES-DE-VENISE ROUGE • DOMAINE DE DURBAN | 18.00 |
| 2010 HAUT-MÉDOC • CHÂTEAU ANEY | 23.00 |

Normally \$214.75

SPECIAL SAMPLER PRICE **\$161**

(a 25% discount)

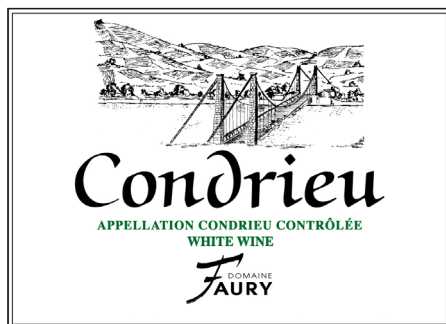
SPOTLIGHT: FAURY'S WHITES

by Anthony Lynch

PHILIPPE FAURY AND HIS SON LIONEL have established themselves as masters of old-school Syrah, producing wines rich with *terroir* that show off the immense aromatic potential of reds from the steep slopes that rise from the Rhône river. The Faurys also have some land planted to white grapes, and their traditionalist approach results in equally compelling wines from Viognier, Marsanne, and Roussanne. As with their reds, the aroma is most striking: these wines possess a delicacy and purity of expression that begs for sniff after sniff until you forget you planned to actually ingest the wine in the first place. This is not to denigrate how the wines feel on the palate—they straddle the line between lusciousness and restraint. While the crowd flocks to massive, *terroir*-less, often oaky northern Rhône, we flock to Faury!

2012 CONDRIEU

Unctuous and powerful, the 2012 Condrieu seems at the same time remarkably delicate and graceful, with an explosive array of gorgeous aromas. This is the pinnacle of Viognier—it expresses its characteristic flower-scented nature without being overbearingly *Viognier-y*. Open a bottle for your apéritif tonight and you'll be in for a treat.



\$57.00 PER BOTTLE

\$615.60 PER CASE

2011 SAINT JOSEPH BLANC

This Saint Joseph is for those of us who appreciate qualities like subtlety and elegance in a wine. Yes, it coats the mouth in the way that taking a bite of fruit salad causes delicious nectar to ooze over the tongue, but it does so gently and tenderly, caressing the palate with a peachy freshness. It does not flaunt its beauty but rather sits calmly, waiting in total serenity for someone like you to revel in its virtues.

\$32.00 PER BOTTLE

\$345.60 PER CASE

— PRE-ARRIVAL OFFER —

2012 *Les Pallières*

by Kermit Lynch

LES PALLIÈRES IS UNIQUE in the Gigondas appellation. For one thing, its northwestern exposure and its altitude give a Gigondas renowned over the centuries for its uncommon finesse. Today, the old vines the Bruniers and I purchased in 1998 are slowing down in terms of production. But what marvelous juice. Our yields are much closer to Château d’Yquem’s than to our neighbors’ throughout the southern Rhône. In 2012 the old vines produced about half the normal yields, and even a bit less in 2013. That may not be great for the profit margin, but for you—notice that there is more wine in your glass of Gigondas, more wine in the wine, as it were, and more wine for your money. Yet, as ample and mouth-filling as it is, it still shows the celebrated finesse of Pallières.

There are depths to plumb, serious stuff that invite the taster to explore deeper and deeper into the core of the wine.

Terrasse has black *réglisse* in the aroma, plus a seductive freshness in the bouquet and on the palate. A grippy tannin emerges at the end and helps lengthen the aftertaste.

Racines is more toward black pepper and spice throughout the taste experience. While its tannin is slightly firmer than you will find in Terrasse, it is enveloped in sumptuous flesh. Harmonious, fine—that is the great strength, the trademark of the Pallières *terroir*.

If you like aged wines, both are built for the long haul. For drinking right now, I’ll uncork the Terrasse, because it is currently more showy aromatically.

By the way, in the vineyard and in the winery, Pallières is as natural as wine can be except for a minimal dose of SO₂. For wines made from organic grapes, up to 100 milligrams per liter are allowed. At Pallières, we add from 15 to 20. That has proven sufficient to keep stable every vintage we have produced since we bought the property in 1998. And for those to whom it is important, imported yeasts have never been employed.

PER CASE

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| 2012 GIGONDAS “LES RACINES” | \$480.00 |
| 2012 GIGONDAS “TERRASSE DU DIABLE” | 480.00 |

*Pre-arrival terms: Half-payment due with order;
balance due upon arrival.*
Please inquire about tenths and magnums.

JUICY NEW DEALS FROM THE LANGUEDOC

by Anthony Lynch



2012 LANGUEDOC ROUGE “LA GRANGE DE LASCAUX” CHÂTEAU DE LASCAUX

For the folks out there who tend to get severely thirsty, pay close attention: only just unloaded from the docks over at the Port of Oakland, this is a brand-new red from Château de Lascaux. “La Grange” is a wine designed to quench your thirst, one that you can quaff the living daylights out of until you find yourself holding the bottle upside down, shaking out the last remaining drops of strawberry-flavored bliss between your purple-stained lips. Get it before it’s gone, ’cause at this price, it’s bound to go.

\$14.95 PER BOTTLE

\$161.46 PER CASE

2012 CABRIÈRES ROUGE “PRÉMICES” CHÂTEAU DES DEUX ROCS

Jean-Claude Zabalia, formerly of Château Saint Martin de la Garrigue, is back at it with an exciting new project. “Prémices” comes from high-altitude vineyards above the village of Cabrières, known for its remarkable schist soils. Like the wines Jean-Claude made at Saint Martin, this Syrah/Grenache blend is bright, easy, and downright delicious, with plenty of Southern charm. The aromas of juicy berries and spice are bound to have you coming back for another bottle, a logical choice given the user-friendly price point.

\$14.95 PER BOTTLE

\$161.46 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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OPEN • TUESDAY–SATURDAY 11 A.M. TO 6 P.M.
CLOSED • SUNDAY & MONDAY

2012 CÔTES DU RHÔNE ROUGE

BLENDED BY KERMIT LYNCH

by Katya Karagadayeve

IT'S HERE! IT'S BACK! No, not the legendary 1985 that aged beautifully for more than fifteen years despite its humble appellation—no, this is the brand-new 2012. For the uninitiated, our house label Côtes du Rhône is a medium-bodied, Grenache-based *rouge* with great concentration and balance. Kermit once called it “the world’s greatest red wine bargain,” and we believe this sentiment still to be true. Enjoy.

\$12.95 PER BOTTLE

\$139.86 PER CASE



© Katya Karagadayeve