

# KERMIT LYNCH WINE MERCHANT

MAY 2015



*Spring Vegetables*

© Gail Skoff

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2013 LUCIEN BOILLOT & FILS PRE-ARRIVAL  
THE LATEST FINDS FROM FRIULI AND CHIANTI  
NEW BEGINNINGS SAMPLER

## APRIL FOOL'S CAPTION CONTEST

Congratulations to our winner of the April Fool's Caption Contest,  
Jerry Weisberg!

We had a hard time choosing just one from the many great entries,  
so we thank all of you who participated. We hope you enjoyed  
the contest, and until next time, cheers to our winner!



*Oui, Pierre, the Beaujolais has deep aromas of catnip,  
and outstanding hints of anchovy and tadpole. I give it 3 paws.*

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— PRE-ARRIVAL OFFER —

2013 **DOMAINE LUCIEN  
BOILLOT & FILS**

by Dixon Brooke

**I**N BURGUNDY, 2013 was another year in which Mother Nature reduced the size of the crop without consulting the growers. Hail was a big factor in the Côte de Beaune, much like it was in 2012, albeit slightly less dramatic (except at Savigny-lès-Beaune). In the Côte de Nuits, 2013 was a bit less kind than 2012. A difficult flowering diminished crop size, then adverse summer weather pushed maturity into one of the latest harvests on record over the past several decades. Those who waited long enough to allow the fruit to properly ripen and beat the late-season storms were handsomely rewarded. Growers like Pierre Boillot, with a plethora of ancient vines that naturally produce small, thick-skinned berry clusters, were favored.



Tasting through the epic *terroir* lineup in barrel at the Boillot cellars in Gevrey-Chambertin in December 2014, I was struck by the usual feeling of being in the presence of an incredible range of traditional, aristocratic, balanced, refined, delicious Pinot Noirs—each a kaleidoscope into its specific *terroir*, each exhibiting great potential for the ages, each leaving one to imagine the pleasure to be had at table. Pierre Boillot's wife, Sophie, was on hand to show us the way with an expertly roasted chicken and a bottle of 2008 Cherbaudes post-tasting. You'll never regret laying down a few cases of Burgundian gold.

PER CASE

2013 GEVREY-CHAMBERTIN . . . . .	\$636.00
2013 GEVREY-CHAMBERTIN <i>IER CRU</i> "LES EVOCELLES" . . . . .	768.00
2013 GEVREY-CHAMBERTIN <i>IER CRU</i> "LES CORBEAUX" . . . . .	936.00
2013 GEVREY-CHAMBERTIN <i>IER CRU</i> "LA PERRIÈRE" . . . . .	936.00
2013 GEVREY-CHAMBERTIN <i>IER CRU</i> "LES CHERBAUDES" . . . . .	1,104.00
2013 NUITS-SAINT-GEORGES <i>IER CRU</i> "LES PRULIERS" . . . . .	1,104.00
2013 VOLNAY <i>IER CRU</i> "LES BROUILLARDS" . . . . .	792.00
2013 VOLNAY <i>IER CRU</i> "LES ANGLES" . . . . .	828.00
2013 VOLNAY <i>IER CRU</i> "LES CAILLERETS" . . . . .	960.00
2013 POMMARD <i>IER CRU</i> "LES FREMIERS" . . . . .	936.00
2013 POMMARD <i>IER CRU</i> "LES CROIX NOIRES" . . . . .	936.00

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

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# NEW BEGINNINGS SAMPLER

by Jennifer Oakes

**M**OST YEARS I would be headed out of town for a spring getaway, admiring bright flowers or exploring farmers' markets. This year, however, I'm focused on my recent purchase of a new (i.e., used) house and I'm worrying about sewer cleanouts, paint rollers, and missing shingles.

But once all the patching, painting, and pruning are done, I'll finally have room to garden, and to have friends and colleagues over for a leisurely Sunday brunch, perhaps bribing them with a magnum or two to help with the weeding. I'm probably not alone in needing a bit of spring-cleaning help, either. But absent an easily enticed group of friends, you might have to buckle down and do it yourself. Ah, but consider a lively glass of sparkling Petit Royal while you transplant those tender lettuces; a bright, peppery rosé before reorganizing the garage; or a lush, juicy red while painting the fence. I encourage you to mine this sampler to enhance your spring bounty, and know that when the trowel and rake need to come out, you have my sympathies. But hard work has its rewards—at least one of them should be good wine.

PER BOTTLE

2014 CORBIÈRES ROSÉ “GRIS DE GRIS” • FONTSAINTE . . . . .	\$14.95
2014 LANGUEDOC <i>BLANC</i> • CHÂTEAU DE LASCAUX . . . . .	17.00
2012 PINOT BLANC • KUENTZ-BAS . . . . .	17.95
2012 JURANÇON SEC • DOMAINE BRU-BACHÉ . . . . .	18.00
2013 QUINCY • DOMAINE TROTTEREAU . . . . .	19.95
PETIT ROYAL <i>BRUT</i> • LAMBERT DE SEYSSSEL . . . . .	19.00
2013 MOSCATO D'ASTI • ELVIO TINTERO . . . . .	12.00
2013 PAYS D'OC <i>ROUGE</i> • CHÂTEAU FONTANÈS . . . . .	14.00
2013 BEAUJOLAIS • DOMAINE DUPEUBLE . . . . .	14.95
2013 DOLCETTO D'ALBA “VIGNA L'PARI” • G. PORRO . . . . .	19.95
2011 ELORO NERO D'AVOLA “SPACCAFORNO” RIOFAVARA . . . . .	22.00
2011 CÔTES DU VIVARAIS <i>ROUGE</i> • A. GALLEY . . . . .	29.00

Normally \$218.75

SPECIAL SAMPLER PRICE

**\$164** (a 25% discount)

*Jennifer Oakes's favorite toy as a baby was an eggbeater, and after a formal culinary school education and running a Southern California restaurant for almost a decade, she's found her happy place here at Kermit Lynch.*

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# INTRODUCING CASTAGNOLI

*by Dixon Brooke*

**W**E ARE EXCITED to have another Chianti gracing our shelves—more specifically, a noble and fine Chianti Classico Riserva from the Castagnoli estate in Castellina in Chianti. The estate's location is so beautiful that it is hard to imagine bad wine being produced there: the vineyards cascade from the winery down a series of steep hillsides facing due west, with a sweeping vista of rolling hills that give way to the Mediterranean on truly clear days. Fully terraced vineyards sculpt the hillsides below the Castagnoli estate: a rare sight in Chianti. The vines are trellised, as in the northern Rhône, with a single wooden stake per vine, so each can be worked by hand. The land is composed of highly decomposed schist stone, known locally as *galestro*.

The pure Sangiovese wine from these stony terraces is mesmerizing: intense, sanguine color with vibrant aromas of blood orange, rosemary, and black olive; fresh acidity cutting through the robust tannin; and a smooth, sensual mouth-feel with breed and class. For a moment I almost thought I was tasting Côte Rôtie. This is an energetic, high-altitude, hillside Chianti with character and soul. It was also the only wine the estate produced in 2012, after they threw away or sold a frightening percentage of their fruit. The future is very

bright here at Castagnoli, and I hereby present the wine as proof of our commitment to bringing you the finest the great Chianti Classico region has to offer. This cradle of Tuscan culture has always produced one of the world's greatest "food wines" (the Tuscans love to eat well, so naturally they need something appropriate to wash it all down); just thinking about it makes my mouth water.



## 2012 CHIANTI CLASSICO RISERVA "TERRAZZE"

**\$42.00** PER BOTTLE

**\$453.60** PER CASE



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# THE BARRUOL/LYNCH COLLECTION

by Kermit Lynch

## 2013 CÔTES DU RHÔNE BLANC

Back in 1988, I invited Gérard Chave and Jean-Marie Raveneau to my place in Provence to help celebrate my marriage. I told them that they produced my two favorite white wines: Chave's Marsanne and Raveneau's Chardonnay. I now have a number of great Chardonnays, but the search for worthy Marsannes has been a quest.

This Côtes du Rhône *blanc* is not Marsanne (nor is it from the northern Rhône, the cradle of great Marsanne), but it quenches my thirst for Marsanne—it acts like Marsanne! Fresh and ripe with white peach and honey, it makes a deep, rounded impression on the palate, and is so versatile at table. I blended for immediate pleasure in this totally satisfying dry white.



**\$22.00** PER BOTTLE

**\$237.60** PER CASE

## 2013 CÔTES DU RHÔNE ROUGE

This is not your cheap bistro carafe CDR, although I wouldn't be against one. I am not sure Louis Barruol is capable of making a Rhône like that. He is not against drinking one, but in the cellar—simple guzzlers are not his style. The effusive fruit leaps out, but then a sinister bite starts kicking in. I'd love to send a case to Raymond Chandler, but he is not around anymore, except in his books.

**\$14.95** PER BOTTLE

**\$161.46** PER CASE

## 2012 CÔTE RÔTIE "LA BOISSELÉE"

Enjoy a perfectly balanced perfume of Syrah fruit, great *terroir*, and a touch of new oak—one of the three barrels I selected for the blend was new. There is also a touch of Zan, the French pastille made from *réglisse*.

For those who know northern Rhône, this could only be from Côte Rôtie—not Hermitage, not Saint Joseph, Cornas, or Crozes. The moment the bouquet rises from the glass, you are in the extreme northern part of the Rhône Valley, on the way to Burgundy. I am struck by the incredible blend of Burgundian and Rhône characteristics. They express themselves in each sniff, each taste.

**\$79.00** PER BOTTLE

**\$853.20** PER CASE

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*Louis Barruol's cellar*

© Gail Skoff

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# THE INTRIGUING WINES OF EDI KANTE

by Dixon Brooke

**C**ONTADINO, VIGNAILOLO, ARTISTA: all-around Renaissance man Edi Kante is as much of an enigma as the brilliant wines that he ekes from the rugged Carso hills in the extremes of north-eastern Italy's "Adriatic Baltic" zone. This little slice of the world—where the beautiful coastal town of Trieste hugs borders with Slovenia and Croatia, and impossibly rocky bluffs rise toward the forest—is fittingly as mysterious and diverse as the Kante winery itself.

Following in his father's footsteps, in the 1980s Edi began working in the vineyards and quickly made his mark on the family property. The three-story cellar he carved out of Carso bedrock in which to age his wines is the stuff of legend. *It's all about the stone*: the *terreno* of Carso, a rugged limestone plateau in the hills above Trieste, is the defining common denominator in Kante's wines. They are distinguished by a shared thread of chalky, at times austere, minerality, maritime freshness, fleshiness, smooth textures that lack hard edges, and awesomely singular presentation of grape variety. In an increasingly homogenized universe, it is refreshing to encounter such a unique vision. From the vineyard to the unconventional techniques in the cellar to the hand-painted labels on the bottles, Kante meticulously controls every step of the production process and follows the beat of his own drum, producing (mostly) white wines that are patiently made, aged to perfection, and released when he deems them ready. We feel it is our duty to bring this Friulian master's wines the attention and care they so richly deserve.





	PER BOTTLE	PER CASE
2012 VENEZIA GIULIA VITOVSKA . . . . .	\$35.00	\$378.00
<i>Soft, ethereal, elegant interpretation of this indigenous Adriatic grape—serve with minimally prepared, wild and raw sea creatures.</i>		
2012 VENEZIA GIULIA MALVASIA. . . . .	\$35.00	\$378.00
<i>The Malvasia Istriana strain grown here, named after the Istrian peninsula of Croatia, is a far cry from the Malvasia of other parts of Italy. Like any Kante wine, it flourishes with some air, and the ripe fruit will tighten up into a wiry, briny, Muscadet-like seafood wine.</i>		
2012 VENEZIA GIULIA SAUVIGNON . . . . .	\$35.00	\$378.00
<i>You have never tasted Sauvignon quite like this. Restrained and classy, it will be a distinct change from the explosive gooseberry creations you are probably used to. Different, not necessarily better (you be the judge).</i>		
2012 VENEZIA GIULIA CHARDONNAY . . . . .	\$35.00	\$378.00
<i>You'll recognize the grape, not the terroir. This cool, stony, poised glass of Chardonnay will blossom into something very special but is already delicious.</i>		
2005 VENEZIA GIULIA VITOVSKA SELEZIONE . . . .	\$54.00	\$583.20
<i>Every time I taste this chameleon, it changes: most recently it expressed Riesling-like petrol notes. Aged to perfection in bottle in Kante's icy cellars, this white is ready to sing with a lobster, a whole baked sole, or whatever your pleasure.</i>		
2006 VENEZIA GIULIA CHARDONNAY		
"LA BORA DI KANTE" . . . . .	\$54.00	\$583.20
<i>You will have fun opening this alongside much more expensive white Burgundies. Kante isolates his best barrels in great years and ages them for an extended period in tank and bottle before releasing them separately. Showy and still very young.</i>		
SPUMANTE ROSATO "DOSAGGIO ZERO" . . . . .	\$35.00	\$378.00
<i>This pure Pinot Noir made in the Champagne method and aged in the Kante cellars is a delicate flower—very pretty, aromatic, and racy. There are very few sparkling rosatos of this quality in Italy.</i>		
SPUMANTE METODO CLASSICO		
"DOSAGGIO ZERO" . . . . .	\$35.00	\$378.00
<i>A blend of Chardonnay and Malvasia Istriana, bottled with zero dosage. It is dry, chalky, and just the right combination of fleshy and lean. Serious sparkling wine.</i>		

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# PINOTS D'ALSACE

by Anthony Lynch

## 2013 PINOT NOIR “E” • DOMAINE OSTERTAG

The Alsations cannot subsist solely on white wines, believe it or not, so they planted some Pinot Noir here and there to mix it up. This one from Ostertag has no aspirations of grandeur; rather, its purpose is to quench thirst, inspire joy, and wash down simple yet gratifying snacks. Vivid fruit marks the aroma, like candied cherry with a hint of forest berries. The silky-smooth feel on the palate and tangy, sweet-tart finish make this charmer a refreshing choice for an outdoor *casse-croûte* of pâté and soft cheeses. Do not write off Alsatian Pinot Noir—here’s why.

**\$32.00** PER BOTTLE

**\$345.60** PER CASE

## 2011 PINOT GRIS “ZELLBERG” DOMAINE OSTERTAG

André Ostertag’s dry, *terroir*-driven Pinot Gris are a unique breed, a style unparalleled by the myriad expressions of the grape worldwide, including others found in Alsace. A better reference point would be a fine white Burgundy. This wine is, after all, raised in used “Burgundian” 228-liter barrels—sourced locally, in the Vosges Mountains—and shows the nuance, complexity, and subtle creamy element we find in great Chardonnay. André refers to Zellberg as “geological chaos”: the vineyard has clay, limestone, and pink sandstone in which Pinot Gris finds a naturally full-bodied, yet delicate and refined expression. It is perfectly suited to rich, earthy cuisine: try mushroom dishes or root vegetables when your palate demands a change from the usual suspects.

**\$52.00** PER BOTTLE

**\$561.60** PER CASE

## 2011 PINOT GRIS GRAND CRU “BRAND” ALBERT BOXLER

For a fascinating counterpoint to Ostertag’s Zellberg, try Boxler’s regal Pinot Gris from the granite soils of the *grand cru* Brand. I’ll call it dry, without denying it carries the subtlest hint of tenderness—a splendid richness that provides contrast to its well-defined, toned mineral structure. Reminiscent of Mirabelle plum and rainwater, this classy beauty is ready to go, although its fragrance and texture will deepen to mind-bending lengths after a few years tucked away.

**\$75.00** PER BOTTLE

**\$810.00** PER CASE

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# A VINTAGE STORY

by Jane Berg

**D**ENIED THE COMFORTS of a gentle growing season in 2013, the Vouvril-lone population and vineyards of Vouvray were plagued by downpours and a ruthless hailstorm that cost a lot of growers their crop. Unpredictable weather, however, is nothing new to this region. In fact, for a single AOC, Vouvray is reputed for having greatly varying styles from one vintage to the next due to its capricious climate. Styles range from bone-dry to off-dry to full-on botrytized, making the appellation of Vouvray a paramount study on how ripeness and *terroir* interact. Racy and crystalline, the 2013s are among the driest and most refreshing Vouvrais you'll have the pleasure of tasting. Here are our top picks.

## 2013 VOUVRAY "LA DILETTANTE" CATHERINE & PIERRE BRETON

While organic farming/biodynamics may well define the future of viticulture, few vigneronns can boast of it being a part of their past. The Bretons have farmed this way since the early 1990s and continue to lead the way, with decades of experience to boot. While we wait patiently for the vineyards of more recent converts to come to life (the transformation takes time), the Bretons' soils and vines already thrive and produce the real deal now. Open a bottle of this flinty *sec* flecked with key-lime zestiness and taste the difference.

**\$23.00** PER BOTTLE

**\$248.40** PER CASE

## 2013 VOUVRAY • CHAMPALOU

Does the scent of citrus make you salivate? Do you crave whip-cracking acidity? This mineral-driven expression of Vouvray *sec* from the Champalou family would be an apt alternative for the lover of lean, mean Chablis. What to serve with it? Seared scallops or a simple shrimp dish with a squeeze of lemon will do the trick.

**\$19.95** PER BOTTLE

**\$215.46** 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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# PREMIER CRU BURGUNDY

by Chris Santini

## 2013 CHABLIS 1ER CRU “FOURCHAUME” ROLAND LAVANTUREUX

There's a small stretch of the Serein (or Serene) River where it doesn't take much to figure out how the river got its name. As it flows past Lignorelles, the sleepy medieval village the Lavantureux family has called home for the last millennia or so, it cuts below a steep slope sandwiched between the forest on the plateau and the river below. A western exposure and a constant cool breeze are perhaps the secret to the finest, most delicate of *premier cru* Chablis. Historically, *premier* and *grand cru* stature have been bestowed upon hotter, southern-facing hills. Every rule has exceptions, and one sip of this will tell you why.

**\$40.00** PER BOTTLE      **\$432.00** PER CASE

## 2013 CHABLIS 1ER CRU “VAILLONS” DOMAINE COSTAL

Gilles Collet, whose reputation as top-tier Chablis vigneron is exceeded only by the length of his mustache, has now been joined at the estate by his son Romain, a sharp and easygoing guy who traded his father's mustache for long hair. Seems like the perfect match for Kermit, who teamed up with the family almost a decade ago to create the Domaine Costal label to traditionally vinify small-parcel selections and bottle them unfinned and unfiltered by hand—“like in the old days,” as the family is fond of saying. The Collets can no longer bottle their entire production by hand, so the Costal cuvées are a time for them to reunite as a family in the cellars and bottle away, as previous generations did. The family that bottles together stays together, it seems. This bottling has plenty of structure, fruit, and immediate charm with a serious mineral spine.

**\$40.00** PER BOTTLE      **\$432.00** PER CASE

## 2011 ALOXE-CORTON 1ER CRU “LES VERCOTS” DOMAINE FOLLIN-ARBELET

Franck Follin may be a man of few words, but you could say he lets his Vercots do the talking. This is no shy or intellectual red Burgundy for only the wine geek to appreciate; this is dark ruby, opulent, self-confident Pinot with excellent acidity and fruit. Vercots is one of those “can't go wrong” top Burgundies.

**\$74.00** PER BOTTLE      **\$799.20** PER CASE

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# SURPRISING SOUTHERN REDS

by Anthony Lynch

## 2013 TERRASSES DU LARZAC LES VIGNES OUBLIÉES

The old-vine Grenache, Carignan, and Syrah, nestled against the southern end of the Massif Central up to 500 meters above sea level, benefit from a cool, humid mountain influence to offset the dry Mediterranean heat. But this is still a southern wine: it offers generous dark fruit with notes of dust, game, and crunchy schist. The freshness and focus, however, are redolent of northern reds—a mouthwatering balance that differentiates the up-and-coming Terrasses du Larzac appellation from the rest of the *crus* of the Languedoc.

**\$29.00** PER BOTTLE

**\$313.20** PER CASE

## 2012 FITOU “ATSUKO” • MILLE VIGNES

Châteauneuf-du-Pape lovers, take note. Atsuko is Mille Vignes’ *tête de cuvée*, an intense expression of very old Grenache vines, bottled only in exceptional vintages. Like the best southern Rhône wines, it has muscle, heft, and abundant notes of wild *garrigue*. What sets it apart is Fitou’s *terroir* and *vigneronne* Valérie Guérin’s deft touch in the vines and cellar. Mystical dark fruits abound in this red, driven by a chewy tannin that sticks to the palate with panache. A majestic effort from one of the most recent and exciting additions to our portfolio.

**\$77.00** PER BOTTLE

**\$831.60** PER CASE

## 2012 BANDOL • GROS ’NORÉ

How often do we come across a deep, powerful, full-bodied red with this much finesse? Alain Pascal’s 2012 is a breakthrough: you’ll find Bandol’s classic earthy, spicy tones, along with a healthy dollop of ripe, black Mourvèdre fruit. Perhaps due to Alain’s decision to harvest slightly earlier and exercise a lighter touch in the cellar, this edition of his *rouge* shows unforeseen delicacy and elegance—words not typically associated with Alain, or his wines! In its vibrant, youthful stage, it takes well to a slight chill and rare meats. You can also cellar this wine for as long as you please.

**\$39.00** PER BOTTLE

**\$421.20** PER CASE

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# PIEMONTESE BOUNTY

by Dixon Brooke

## 2013 DOLCETTO DI DIANO D'ALBA "SÖRÌ CRISTINA" • IL PALAZZOTTO



Here's the kind of Dolcetto the locals like to drink: one to serve in a refillable pitcher. Soft, pretty, thirst-quenching—it is as easy on the palate as it is on the pocketbook. Diano d'Alba is a locally famous "Dolcetto village," where the best *terroirs* are dedicated to the grape. Grower Paolo Olivero splits his

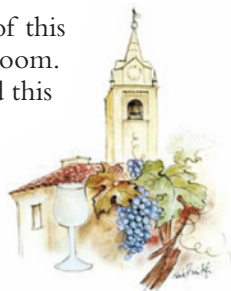
time between these vines and an equal number of hazelnut trees. In February I enjoyed a bottle with Paolo and our friend Gian Natale Fantino from Monforte along with *vitello tonnato*. It would be tough to find a better or more appropriate way to begin a Piemontese evening.

**\$16.95** PER BOTTLE

**\$183.06** PER CASE

## 2013 LANGHE FREISA "ALLA MIA GIOIA" PIERO BENEVELLI

Credit goes to Lyle Railsback for noticing a dusty bottle of this beauty above the fireplace in Massimo Benevelli's tasting room. Massimo wasn't going to voluntarily tell us that he produced this delicious little sparkling Freisa "for his joy" (and his family's consumption), but once we noticed and tasted one, we insisted on scoring some, and he caved in. Good eye, Lyle! Pair this zippy red with salami or, really a treat, a bowl of strawberries.



**\$18.00** PER BOTTLE

**\$194.40** PER CASE

## 2013 BARBERA D'ALBA SUPERIORE A. & G. FANTINO

The Fantinos belong to the Barbera school that I would join if I were a wine-maker—the school that says it should be fruit-driven and not made like a Barolo (wood-aged and tannic and requiring time in bottle to soften). No, to me the magic of Barbera is the fruit, the glorious crunch of biting into a ripe, crisp-skinned orchard fruit right from the tree.

**\$19.95** PER BOTTLE

**\$215.46** PER CASE

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## 2013 BARBERA DEL MONFERRATO “ROSSO PIETRO” • CANTINE VALPANE

The Monferrato hills north of Asti are home to some of the greatest values in Barbera, and to Italian wine as a whole. Whereas northern Italy's breadbasket is Emilia-Romagna a little farther south, this region could be considered its “wine basket.” With Monferrato's plethora of grape varieties, gently rolling hills that make cultivation easier than in, say, the Langhe, and a culture of wine production for the daily table, we, like Italian drinkers, flock here for value. The amount of value and substance that Pietro Arditì of Cantine Valpane packs into this little bottle of wine leaves most people shaking their heads in disbelief.



**\$15.00** PER BOTTLE      **\$162.00** PER CASE

## 2013 BARBERA D'ALBA “VIGNA SANTA CATERINA” • GUIDO PORRO

Now this is a Barbera with some meat on the bone. From Serralunga d'Alba, it tastes as you expect a Barolo from Serralunga (compared to other townships) to taste: bigger and badder. Guido's is another no-wood Barbera, and is fully loaded with impressive ripe fruit and that signature acidity made to cut through hearty tomato-based ragùs.

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

## 2010 VINO ROSSO “LABORO DISOBEDIENT” A. & G. FANTINO



After the smash hit that was the 2005 Laboro, the Fantinos have decided that their cellars and lives are destined to continue producing this wine for all posterity. Like many great inventions that begin with a fluke, this one began with an accidentally missed classification deadline for the Barolo DOCG. Now they'll miss it on purpose every year. Made as a throwback to the Baroli of yesteryear, the Laboro (from Riserva-quality Barolo

Nebbiolo) only touches older wood for the duration of its life outside of the bottle and is a hedonistic, layered, earthy, soaring Barolo of uncanny character and depth. Let this wine unfold in the glass over the course of several hours. Despite all the serious adjectives above, it is a pleasure and mighty easy to drink.

**\$60.00** PER BOTTLE      **\$648.00** PER CASE

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## BEAUJOLAIS!

*by Anthony Lynch*

### 2013 RÉGNIÉ “GRAIN & GRANIT” CHARLY THÉVENET

The grape doesn't fall far from the vine for Charly Thévenet, son of Beaujolais cult legend Jean-Paul Thévenet. He seems to have inherited his father's passion for natural winemaking, crafting pure and delicious *cru* Beaujolais via biodynamic farming, indigenous yeasts, no fining or filtration . . . you get the idea. I admit it feels like a cliché to urge you to try a bottle of Charly's minuscule production from a tiny plot of eighty-year-old vines. But with this supple, juicy Gamay fruit and spicy, mineral-inflected finish beckoning, you don't want to miss out.

**\$31.00** PER BOTTLE

**\$334.80** PER CASE

