

# KERMIT LYNCH WINE MERCHANT

## *Adventures Club Bulletin*

NOVEMBER 2012

### 2011 SAUVIGNON GRIS • CHÂTEAU DE BELLEVUE

Sauvignon Gris? *What the heck is that?* you may be asking. Though also found in Chile and other pockets of France, this pink-skinned, ancient mutation of the Sauvignon Blanc grape is experiencing a renaissance throughout Bordeaux. Known to be lower-yielding than Sauvignon Blanc and much fussier about growing conditions, the grape has found its wings under the careful nurturing of Château de Bellevue's kind-spirited proprietor, André Chatenoud. Slightly softer and rounder than your average SB, André's Sauvignon Gris is loaded with racy limestone minerals, juicy with a slight *pétillance*, and topped off by a long, zesty finish. It makes an easy precursor to any meal, yet it comes alive with such dishes as oysters-on-the-half-shell or a fresh goat cheese and beet salad. And if one Sauvignon Gris isn't enough for you, consider trying the Fié Gris by the Loire's Éric Chevalier—another revivalist of this mouthwatering grape-of-many-aliases.

**\$22.00 PER BOTTLE**

**\$237.60 PER CASE**

### 2010 I.G.T. TOSCANA "BANDINELLO" VILLA DI GEGGIANO

Not ones to be satisfied with the ordinary, KLWM brings you another approachable and delicious country wine from Italy's Tuscany region. While Villa di Geggiano is known for bottling Tuscany's noble appellation, Chianti Classico, like many growers of the region, they also take the lesser I.G.T. designation to create a proprietary blend of Sangiovese, Cilieggiolo, and Syrah. Producing a wine outside of the stricter appellation laws of Chianti allows them to experiment with both native and non-native varietals to create an easy-to-drink wine of character. Aged in 500-L French oak barrels for six months, the 2010 "Bandinello" oozes country charm and rusticity with juicy cherry fruit and dusty tannins. Such a laid-back blend marries well with anything hearty that graces your table, from pork roast and chicken to pan-seared steaks and rich stews. And if the least expensive bottling of any winery is a measure of its greatness, you'll also love the Geggiano's proprietary blend "Geggiaiolo," their traditional Chianti Classico, and their rare Chianti Classico Riserva—only bottled in exceptional vintages.



**\$18.95 PER BOTTLE**

**\$204.66 PER CASE**

*To re-order any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson or send us an email at [wineclub@kermitylynch.com](mailto:wineclub@kermitylynch.com).*

# ROASTED AND GRILLED BREAST OF LAMB

by Christopher Lee

*I love braised lamb breast; once a staple of the French kitchen, it is now almost a relic of the past. It bewilders me that only a few chefs still cook it, especially with the current rampant nose-to-tail fetishism. If you have time, rub the lamb with the herb paste a day ahead, but if you can't, rub it at least 3 or 4 hours ahead of cooking. This recipe is also excellent with young goat. Young lambs and goats are usually available at Halal and Mexican markets, and the dried peppers hide in Middle Eastern groceries, good spice shops, and online.*

*Serves six to eight*

1 whole lamb breast, about 7 lbs,

from a young lamb

2 tablespoons sea salt

3 cloves garlic

4 sprigs worth of fresh rosemary leaves

Zest and juice from one lemon

2 ounces olive oil

1 tablespoon Aleppo or Marash pepper

1 teaspoon sweet paprikas

2 onions, peeled and sliced

5 whole cloves garlic

3 or 4 ripe, sweet, firm tomatoes,  
quartered

1 small bay leaf

1/2 cup young, fruity red wine

Pound the garlic, rosemary, lemon zest, and sea salt to a paste in a mortar and pestle (or use a food processor). Add olive oil and Aleppo pepper and stir to form a paste. Rub the paste on the lamb, inside and out. Cover or wrap in plastic and refrigerate over night. Next day, remove from fridge 3 hours ahead of cooking and remove plastic. Lay sliced onions, whole garlic cloves, quartered tomatoes, and bay leaf in the bottom of a casserole. Add wine. Cover with parchment, seal tightly with foil, and roast for 3-1/2 hours until lamb is tender. Remove foil and parchment, and cool to room temperature. When cool, slice into individual ribs. Grill over fruit or nut wood until crisp on the outside. Serve with grilled or roasted small bulb onions and figs, or with sautéed artichokes, lemons, and almonds with honey.



*2012 Sauvignon Gris on the vine, ready for harvest*

*Christopher Lee is a former head chef of Chez Panisse and Eccolo in Berkeley and co-founder of the Pop-Up General Store in Oakland, California. Read his blog at <http://oldfashionedbutcher.blogspot.com>.*