

# ADVENTURES CLUB

by Anthony Lynch • APRIL 2018

## 2016 GRÜNER VELTLINER • MANNI NÖSSING

Manni Nössing's small estate lies in Bressanone, a village in the heart of the narrow Alpine valley known as the Valle Isarco. Just miles from the Austrian border, Manni's vines are subject to a mountain climate in what is Italy's northernmost grape-growing district. The cool conditions are ideal for producing racy, mineral-driven whites, and the grapes that fare best here—Kerner, Müller Thurgau, Grüner Veltliner—are imports from Austria and Germany. Grüner does superbly on these steep granitic slopes, and Manni has mastered farming and winemaking to achieve the right balance of mouthwatering acidity with sun-endowed ripeness and concentration. Like many growers in the area, he used to sell his grapes to the local co-op, but then he decided to vinify and bottle his own wine—a decision we applaud with each thirst-defying sip of his pure, invigorating whites. Stone, spice, and floral aromas make this example a truly compelling taste of the Dolomites.



**\$30.00** PER BOTTLE      **\$324.00** PER CASE

## 2016 BEAUJOLAIS • DOMAINE DUPEUBLE

You would expect a winemaking family to get things right after over half a millennium of honing their craft. Sure enough, Domaine Dupleuble—founded in 1512—is one of the most reliable names in the business when it comes to making irresistibly delicious, spirit-lifting Beaujolais. Today, siblings Ghislaine and Stéphane Dupeuble carry on the family tradition at their estate in the southern part of the Beaujolais region. In these charming hills just north of Lyon, soils alternate between limestone and granite, and the semi-continental climate—with slight Mediterranean influence—is ideal for ripening Gamay. The Dupeubles ferment their Beaujolais via carbonic maceration: whole, intact grape clusters are thrown into tanks and coated with carbon dioxide, setting off a chemical reaction wherein each berry essentially ferments from the inside out. The resulting wines have low levels of tannin and trademark aromas of juicy red fruit and spice, and can be gulped down effortlessly. This is what good Beaujolais is all about!

**\$14.95** PER BOTTLE      **\$161.46** PER CASE

## KERMIT LYNCH WINE MERCHANT

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ABOVE Harvest at Manni Nössing

# FISH AND SHELLFISH CAKES

by Christopher Lee

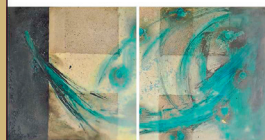
*A good fish cake is hard to find. The only place I appreciate a fish cake that includes salmon is in England, or perhaps Ireland, and then only if the salmon is unsmoked. Otherwise, it's overpowering—of wine and of everything else. Serve fish cakes with tartar sauce. A good tartar sauce has homemade mayonnaise, chopped chives, capers, cornichons, cayenne, grated onion, and red wine vinegar. It's easy to make. If you can't find wild fennel for the cakes, use a mix of garden fennel and ground fennel seed. Drink the Grüner Veltliner with the cakes. It's delicious.*

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| 1 tablespoon celery, finely chopped                            | 4 scallops, foot removed, coarsely chopped       |
| 2 tablespoons shallots, diced                                  | ½ cup heavy cream                                |
| 2 tablespoons fennel bulb, finely chopped                      | 1 teaspoon salt                                  |
| 2 ounces unsalted butter + 2 ounces softened unsalted butter   | 2 tablespoons wild fennel fronds, finely chopped |
| 6 ounces sole, halibut, or rockfish, trimmed, coarsely chopped | ¼ teaspoon cayenne                               |
| 6 ounces prawns, peeled and deveined, coarsely chopped         | Zest of ½ lemon                                  |
|  | 1 cup dry white untoasted bread crumbs           |

Soften celery, shallots, and fennel bulb in 2 ounces butter over low heat; cool to room temperature. Make a mousse by pulsing 3 ounces of sole or other fish to a paste in food processor. Add cream and ¼ teaspoon salt to processor and pulse until smooth; do not overprocess, as cream will granulate into curds and whey. Combine remaining chopped fish and shellfish in a stainless-steel bowl held over ice. Add mousse, cooked vegetables, chopped fennel fronds, cayenne, lemon zest, 2 ounces softened butter, and remaining salt. Mix with a spatula. Paste will be thick and firm.

Form into eight 3-ounce balls, flatten into cakes, and dredge in bread crumbs. Press into even 3-by-1-inch cakes. Recoat with crumbs. Lay on a cookie sheet lined with parchment and chill 2 hours. Cook over low-medium heat 5 minutes each side in ½ inch clarified butter or neutral oil until crumbs are golden brown. Touch on a cloth or paper towel to drain grease. Serve with mayonnaise or tartar sauce.

  
MANNI NÖSSING



2016  
SÜDTIROL EISACKTALER DOC  
GRÜNER VELTLINER

*Makes eight 3-inch cakes*

*Christopher Lee is a former head chef of Chez Panisse and Eccolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: [oldfashionedbutcher.com](http://oldfashionedbutcher.com).*