

ADVENTURES CLUB

by Anthony Lynch • AUGUST 2014

2013 BARDOLINO “LE FONTANE” • CORTE GARDONI

On the eastern shores of Lake Garda, the Piccoli family continues to run their estate with the goal of preserving local traditions. Whereas many growers in the Veneto have opted to tear out indigenous varieties in favor of “international” grapes such as Merlot and Chardonnay, Gianni Piccoli and his three sons stand strongly in support of the native Corvina, Rondinella, and Garganega. This Bardolino, primarily made up of Corvina and Rondinella, is the kind of red that is meant to be chilled on a warm day and served alongside whatever you might be hungry for—its fantastic versatility is matched only by its sheer deliciousness. Try it with cold cuts or grilled sausages for a typical pairing, but don’t be afraid to branch out: with its juicy, brambly fruit and light body, it’s been proven to work great alongside such diverse fare as tuna steaks or spicy tacos.



\$14.00 PER BOTTLE **\$151.20** PER CASE

2012 BOURGOGNE “PINOT NOIR” • BRUNO COLIN

Winemaking runs deep in the Colin family. Bruno is a fourth-generation grower in the Côte de Beaune, and his father and brother are also renowned *vignerons* with their own labels. Bruno’s eight hectares of vines are distributed among a whopping thirty parcels throughout different parts of Burgundy—a fairly typical occurrence in the region, where Napoleonic law dictates that vineyards be divided up equally among a landowner’s offspring. His Burgogne *rouge* bottling, featuring Pinot Noir from the villages of Chassagne and Santenay, represents an excellent introduction to the house style. Raised for a year in oak before bottling, this wine is a beautiful example of accessible red Burgundy that can be enjoyed young, spotlighting the delicate, high-toned aromatics and fresh earth tones. The value that Bruno’s wines offer is an added bonus, and will certainly inspire some of you to delve deeper into his portfolio of more distinguished appellations.



Bruno Colin

\$29.00 PER BOTTLE **\$313.20** PER CASE

KERMIT LYNCH WINE MERCHANT

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SQUID TOAST WITH AÏOLI

by Christopher Lee

We made squid toasts for years at Eccolo, my Italian restaurant in Berkeley, to great acclaim. It's an uncomplicated dish, as much of the food there was, but we always teased such a lot of flavor out of very simple preparations. There's a joke among cooks that goes, "Anyone can cook an impressive dinner with foie gras, lobster, and filet mignon, but give a cook a bunch of weeds and kitchen discards and see what he or she can really do." This dish is a little bit of that, with essentially squid (a cheap kind of shellfish), tomatoes (overly abundant in summer), and left-over bread. Bardolino time!

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| 2 pounds cleaned squid, tentacles included, cut into ½-inch rings | 2 tablespoons red wine vinegar |
| 1 cup olive oil | 6 shallots, peeled, coarsely chopped |
| 3 cloves garlic, sliced thinly | ½ cup chopped flat-leaf parsley |
| A big handful of fresh cherry tomatoes, halved | Zest of ½ lemon, grated |
| 1 teaspoon <i>Espelette</i> pepper | Sea salt |
| | 4 thick pieces of country bread, crust off |

Using a colander, drain water from squid. Add ½ cup oil to hot pan. When oil is hot, add half of squid, season with salt, and sauté until squid starts to crisp on the edges. (Be careful, it can pop!) Transfer to a platter. Repeat with second half of squid, and remove to platter. Add garlic and a little oil to pan and cook for 10 seconds; then add tomatoes and *Espelette* pepper. Simmer for 5 minutes, tossing gently, until tomatoes begin to melt. Add red wine vinegar and shallots and simmer for 5 minutes more. Add squid and simmer again for 5 minutes. Sauce should be thick but juicy. Cool to room temperature. Toss in lemon zest and parsley. Grill or toast bread. Place bread on plates and spoon squid over toast. Place a large dollop of aïoli on top of squid.

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| Sea salt | 1 teaspoon of water |
| 3 or 4 garlic cloves | 1½ cups good olive oil |
| 3 egg yolks | |

In a mortar, pound garlic cloves with a large pinch of sea salt to a smooth paste. Add egg yolks and 1 teaspoon of water. Add olive oil to yolks a few drops at a time while stirring continuously. Continue until emulsion begins to hold; then gradually increase amount of oil addition, but never more than a teaspoon at a time.

Serves 4