

ADVENTURES CLUB

by Anthony Lynch • AUGUST 2017

2015 ALSACE RIESLING • KUENTZ-BAS

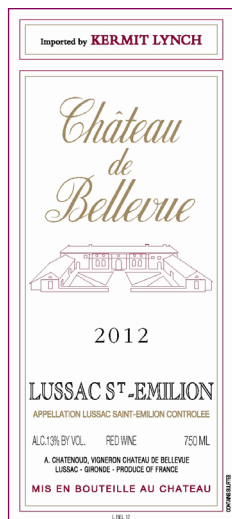
Ambitious producers like the young Samuel Tottoli at Kuentz-Bas are putting Alsace back on the map after years spent in the shadows due to poor communication and mass production of cheap bulk wine. There is no question, however, that this is one of France's finest white-wine-producing regions: flanking the eastern side of the Vosges, this dry, sunny landscape is home to a number of soil types where noble grapes like Riesling and Pinot Gris reach dazzling heights. In the picturesque town of Husseren-les-Châteaux, Samuel seeks to bring out the best of the local *terroir* by farming biodynamically and using low-intervention, traditional methods in the cellar. For the domaine's entry-level Riesling, that means a slow fermentation with indigenous yeasts in ancient oak *foudres* with full malolactic fermentation. These techniques yield a bright, fleshy, and stony dry white with bountiful exotic fruit and floral nuances. The balance, freshness, and lovely perfume make it a godsend at table.

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

2012 LUSSAC SAINT-ÉMILION CHÂTEAU DE BELLEVUE

Château de Bellevue is not your typical Bordeaux estate: it is small, family-run, and entirely organic—all rare in this vast and prestigious wine region. Covering just twelve hectares, Bellevue sits on a limestone plateau that gives its wines a particular *goût de terroir* that sets it apart from others in the region. This blend of Merlot with a drop of Cabernet Franc is consistently firm, fresh, and chalky from year to year, a stark contrast with the opulent, velvety reds produced in Saint-Émilion and even other parts of Lussac. This mineral backbone endows it with great aging potential, and yet the wine delights in its young years thanks to the pure, bright fruit and mouth-watering finale. Proprietor and vigneron André Chatenoud has been known to serve his Lussac with duck breast grilled over vine cuttings, but any number of other simple, yet delicious pairings will work. In the summertime, don't hesitate to give this red a slight chill if necessary.

\$26.00 PER BOTTLE **\$280.80** PER CASE



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QUICK-PRESERVED EARLY GIRLS

by Christopher Lee

This is a quick and simple way to keep on hand delicious, ready-to-eat tomatoes for summer dishes. Use your favorite extra-virgin olive oil for the best flavor. Once cooked, the tomatoes will keep two or three days at a cool room temperature. Serve with sheep's milk ricotta, mozzarella di bufala, burrata, on grilled country bread rubbed with garlic, or tossed with fresh fettuccine and grated Pecorino Romano. Use leftover oil for dipping toasted bread, for roasting other vegetables, or for summer panzanella.

4 pounds small, ripe dry-farmed Early Girls, cherry tomatoes, or Sungolds	1 bay leaf 1 cup extra-virgin olive oil
3 cloves garlic, peeled	2 teaspoons sea salt
6 sprigs fresh basil or fresh thyme	½ teaspoon chili flakes

Remove stems from tomatoes. Place tomatoes stem-side down in a shallow casserole. Place garlic cloves, herb sprigs, and bay leaf around tomatoes. Drizzle tomatoes with olive oil. Sprinkle with sea salt and chili flakes. Bake uncovered in the top of a 375° F oven for 35–40 minutes, until tomatoes are well charred and cooked through. Leave tomatoes in casserole, or cool and transfer to a wide-mouth Kilner jar. Will keep two days at room temperature or five days refrigerated. Be sure tomatoes are below surface of oil, out of contact with air.

Makes about 2 quarts



Christopher Lee is a former head chef of Chez Panisse and Ecolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: oldfashionedbutcher.com.