

# ADVENTURES CLUB

by Anthony Lynch • JULY 2018

## 2017 REUILLY PINOT GRIS • DOMAINE DE REUILLY

Best known for its flinty whites made from Sauvignon Blanc, the small Reuilly appellation is also home to another specialty. About one in every five bottles of Reuilly is pink: a pale, delicately colored dry rosé of Pinot Gris. These *vins gris* are created by directly pressing the berries after harvest, resulting in a short period of skin contact that imbues the slightest salmon hue to these delightfully light, crisp wines. Denis Jamain is a proud ambassador of the appellation whose Domaine de Reuilly is certified both organic and biodynamic—for Denis, essential philosophies to sustainably crafting clean, fresh, *terroir*-driven wines. His Pinot Gris grows on light soils of sand and gravel, ideal for putting forth the grape's subtle aromas of fresh fruit. With suggestions of white peach, grapefruit, and flowers, low alcohol, and palate-cleansing acidity, it is perfect for an apéritif at sunset, but it also pairs brilliantly with ceviche, goat cheese, and many Vietnamese dishes.

**\$20.00** PER BOTTLE

**\$216.00** PER CASE

## 2012 BARBERA DEL MONFERRATO SUPERIORE “PERLYDIA” • CANTINE VALPANE

Barbera is often considered an afterthought to Nebbiolo in the grand scheme of Piemonte's wines, but the hierarchy is a bit different in the Monferrato. In this sunny region east of Alba, Barbera is king, and growers like Pietro Arditi of Cantine Valpane take the grape very seriously. His Perlydia is aged in concrete tanks for several years before bottling, so you know it is ready to drink upon release. While it can age for a few more years, its rich, juicy fruit and plump texture make it hard to resist today, especially when served with tomato-based pastas, pizza, or even a burger. Pietro and his family love to cook, and the wine truly shines with Piemontese specialties, which often consist of egg noodles covered with meaty *ragù* or aged cheeses like the local *castelmagno*. Valpane's wines also represent tremendous values—you won't find bargains like this in Barolo!



*The concrete tanks at Cantine Valpane*

**\$21.00** PER BOTTLE

**\$226.80** PER CASE

## KERMIT LYNCH WINE MERCHANT

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# WINE-MARINATED SALMON

by Christopher Lee

*We've been fortunate to have a local, though brief, king salmon season this year. Once robust and reliable, California's king salmon runs are falling off precipitously. A 2017 UC Davis report estimates that 23 of the 31 distinct California king salmon runs will vanish within the next 100 years, with 14 of them going extinct in the next 50, due largely to waters warmed by climate change and affected detrimentally by other human factors. As a result of this season's limited supply, king is expensive. However, its flavor is incomparable and well worth the price. So buy it while you can, prepare it with a gentle hand, and savor its remarkable taste. Sadly, with the demise of these extraordinary fish, we may be witnessing the end of millions of years of evolutionary history.*

1-pound fresh king salmon fillet, pin bones removed	½ teaspoon cracked coriander seed
1½ ounces sea salt	1½ tablespoons finely chopped shallots
1½ tablespoons brown sugar	1 tablespoon chopped chives
2 ounces dry white wine	1 tablespoon chopped chervil
1 tablespoon olive oil	1 tablespoon chopped parsley
¼ teaspoon ground white pepper	

Make three parallel, evenly spaced cuts through skin side of salmon. Combine salt and brown sugar, and rub salmon with mixture. Place salmon skin side down in ceramic or glass casserole; be sure to add rest of salt/sugar mixture to top of salmon. Cover with plastic wrap and refrigerate overnight. Next day, remove salmon and gently brush surface salt/sugar off both sides of salmon. Finely slice salmon with a sharp, thin-bladed knife and lay slices side by side on a clean plate. Pour wine and olive oil evenly over fish slices. Sprinkle with white pepper, coriander seed, and chopped herbs. Refrigerate for 2–3 hours. Serve on thinly sliced seeded or pumpernickel bread, 2 or 3 per person.

*Makes appetizers for 6*



*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).*