

ADVENTURES CLUB

by Anthony Lynch • JUNE 2014

PETIT ROYAL • LAMBERT DE SEYSSSEL

Records show that viticulture has been an important part of the town of Seyssel's identity since the eleventh century. More recently, with the advent of sparkling wine production thanks to technological innovations, this *cru* of eastern France's Savoie has made itself a reputation for its light, floral *vins mousseux*. The vineyards, which flank the Rhône River as it makes its way south from high in the Alps, are planted to two local white grapes: Molette and Altesse. When vinified using Champagne's *méthode traditionnelle*, they produce a delightfully fresh sparkler with crisp acidity and aromas of flowers, citrus, and fresh fruit. The Lambert de Seyssel house, which was instrumental in establishing Seyssel's reputation for sparkling wine early in the twentieth century, continues to honor tradition with the Petit Royal. This refreshing bubbly and the value it offers are proof of Savoie's ability to make lovely, unique white wines.



\$19.00 PER BOTTLE

\$205.20 PER CASE

2010 CHIANTI CLASSICO • VILLA DI GEGGIANO

A bottle of traditionally produced Chianti is an invaluable asset to any household. Wines such as this 2010 from Villa di Geggiano are medium- to full-bodied with bright fruit, making them conveniently food-friendly. Seeing as the Sangiovese vineyards that produce this wine are located just north of Siena, the traditional rustic cuisine of Tuscany makes for a classic pairing. This is certainly what you would find at the estate, where an old-fashioned boar *ragù* over fresh egg noodles would seem perfectly natural under the eighteenth-century frescoes that adorn the villa's ceilings. However, the options at table are much more extensive: when paired with this Chianti, a pizza or simple pasta with red sauce for a casual weekday dinner can be just as glorious as an elaborate braise or stew on a special occasion. Alternatively, you can choose to age this wine for several years for an even more refined and earthy Chianti experience.

\$24.00 PER BOTTLE

\$259.20 PER CASE

KERMIT LYNCH WINE MERCHANT

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.

PESTO ALLA TRAPANESE

by Christopher Lee

Pesto alla trapanese is a dish from the home, as are so many Italian dishes. The cuisine of Italy was never codified the way French cooking was, in the works of Carême, Taillevent, La Varenne, and, for our time, Escoffier. There is much speculation about the passing from port to port of recipes and other good things between Genova and Trapani, but there is no dispute over the deliciousness of this classic preparation. One of the interesting truths about pesto is that in Liguria, walnuts—not pine nuts—are historically used for the sauce; they are indigenous to the mountainous region and are easily harvested, in contrast to pine kernels.

This dish uses the pasta called busiate, a corkscrew-shaped long noodle, but bucatini sometimes appears in its place.

- 2 cloves garlic, peeled
- Sea salt
- $\frac{3}{4}$ cup raw, peeled almonds
- $\frac{1}{4}$ teaspoon peperoncino
- 1 cup basil
- 6 anchovy fillets
- 1 cup tomatoes, skinned and seeded
- $\frac{1}{2}$ cup grated pecorino sardo, plus more for serving
- $\frac{3}{4}$ cup extra-virgin olive oil
- 12 small mint leaves

Pound garlic with a sprinkle of sea salt to a pulp in a mortar. Add almonds and peperoncino and pound to a paste. Scrape from mortar with a spoon. Clean and dry mortar. Pound basil leaves a few at a time to a paste with a sprinkle of salt. Add to nut paste. Pound anchovy fillets to a paste and add to nuts. Mash tomatoes in mortar and add to nuts. Stir in pecorino and olive oil. Cook pasta to *al dente* and toss with pesto and mint leaves. Serve on warm plates, and sprinkle with grated pecorino.

Serves 4



ABOVE Frescoes at Villa di Geggiano

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>.