



February 2019

KLWM

---

**2016 GAMBELLARA CLASSICO “COL MOENIA”**  
**DAVIDE VIGNATO**

---

**R**arely planted outside of Italy, Garganega is one of the country’s oldest and most widely enjoyed native varieties. It thrives in the Veneto region, namely in the area around Verona and Vicenza, and plays a starring role in the whites of Soave, Gambellara, and Custoza. Davide Vignato is spearheading organic, low-yield farming in the volcanic hills of Gambellara—Soave’s less-well-known neighbor—and turning out distinct and racy whites full of value and pleasure. Citrus, crushed stones, white flowers, almonds, and bracing acidity course through this Col Moenia, made with grapes from the domaine’s highest-elevation vines. This crisp, medium-bodied Italian white will give the Chablis, Sancerres, and Muscadets in your rotation of seafood and apéritif whites a run for their money!



—TOM WOLF

**\$20.00** *per bottle*      **\$216.00** *per case*



*Davide Vignato (right) and his family*

## 2017 BOURGOGNE EPINEUIL ROUGE FRANCINE & OLIVIER SAVARY

**B**urgundy's northwestern reaches, near Chablis, might not be the first place you'd think to look for delicious red wines. With prices rising in the Côte d'Or, however, we are grateful to find refuge for affordable and charming Pinot Noir in AOC Epineuil.

There, the Savary family—who otherwise grows Chardonnay for its exquisite cuvées of Chablis—







cultivates Pinot Noir for the domaine's lone bottling of Bourgogne *rouge*. Epineuil is an AOC that almost didn't survive the wars and urbanization of the first half of the twentieth century. The town's tenacious postwar mayor ensured its persistence, though, and in this bottle you can taste what he sensed of the appellation's potential. Ethereal and bright, with the notes of cherry and earth that get red-Burgundy lovers' hearts racing, this Pinot Noir is yet another testament to finding tremendous value by looking where no one else does: in this case, Epineuil.

—TOM WOLF

\$25.00 per bottle

\$270.00 per case



					
<b>2016 Gambellara Classico</b> <b>"Col Moenia"</b> <i>Davide Vignato</i>	Garganega	40-year-old vines, on average Volcanic, basalt soil	Serve <i>cold</i> 46–52° F Do not decant	Citrus, crushed stones, almonds Racy, crisp, medium-bodied	Drink now
<b>2017 Bourgogne Epineuil Rouge</b> <i>Francine &amp; Olivier Savary</i>	Pinot Noir	25-year-old vines Kimmeridgian limestone	Serve <i>slightly cool</i> 58–62° F	Cherries, earth, spices Light, bright, charming	Drink now

## KERMIT LYNCH WINE MERCHANT

To reorder 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@kemitlynch.com](mailto:wineclub@kemitlynch.com).

---

## RISOTTO WITH WINTER SQUASH, SAGE, AND PROSCIUTTO

---

BY CHRISTOPHER LEE

*Winter squash is the filling in the Tuscan classic ravioli di zucca, with sage and brown butter. Here, it serves as a sweet, creamy complement to risotto, also embellished with sage leaves. The addition of prosciutto di Parma—an improvisation—gives the dish a mild saltiness. I like to use an orange-flesh variety, such as butternut, acorn, Hubbard, or red kuri, which is slightly sweeter; all are wonderful. For the rice itself, I prefer large-grained carnaroli, considered the most refined risotto. To make a simple chicken stock, buy a pound and a half of wings, backs, and necks, put them in a pot and cover with water, and simmer for an hour with a small piece of bay leaf and nothing else. Or add an onion or shallot skin, if you have one lying about. Skim the stock as it comes to the simmer. The pleasant acidity of the Gambellara tastes delicious with the risotto.*

½ small yellow onion, peeled, finely chopped	1½ teaspoons sea salt
3½ ounces unsalted butter	A few gratings of nutmeg
½ pound carnaroli rice	4 ounces Parmesan (Parmigiano-Reggiano)
1½ cups winter squash, diced into ½-inch pieces	cheese, finely grated
2 ounces dry white wine	2 ounces thinly sliced prosciutto di Parma,
3–4 cups homemade chicken stock, held on lowest heat on stove	cut into 1-inch-wide strips Black pepper, freshly milled

Cook onion over low heat for 2 minutes in 2 ounces butter, until it softens but doesn't color. Add rice and squash, and cook gently, stirring, for 1 minute. Deglaze with white wine and cook until dry. Ladle hot stock—about three 8-ounce ladles full—over rice to cover by ¼ inch. Add salt and keep at robust simmer, scraping bottom of pan and stirring fairly vigorously with a wooden spoon to help rice release its starch. Cook, stirring often but not constantly, with the same vigor, until liquid drops to surface of rice, then add more stock to again cover rice by ¼ inch. Continue the process until rice is tender and cooked through but retains a bit of firmness. Rice should be emulsified and creamy. Remove from heat. Adjust if needed. Stir in remaining 1½ ounces butter, nutmeg, and 1 ounce Parmesan cheese. Spoon rice onto warm plates in wide hillocks. Strew prosciutto over rice, sprinkle with remaining Parmesan, and grind fresh black pepper on top.

*Serves 4–6*