

March 2019

KLWM







2017 PATRIMONIO ROSÉ “E CROCE” YVES LECCIA

f any region in the world is coming for the crown worn by Bandol rosé, it is Corsica, where Yves Leccia, Anne Amalric, Jean-Charles Abbatucci, and Yves Canarelli—to name just a few all-stars—are making serious, yet hedonistic wines across the island. Leccia grows the grapes for this Patrimonio rosé in E Croce, a beautiful hillside vineyard that faces the Gulf of Saint-Florent, where his best *terroir* consists of clay, limestone, and schist. Everything about this blend of mostly Niellucciu—essentially Corsican Sangiovese—and some Grenache exudes elegance. Here is a challenge: wait two minutes after your first taste to take another; notes of grapefruit, orange rind, subtle red berries, and flowers linger for an incredibly long, mouthwatering finish. After that, if you’re like me, you won’t be able to wait so long between sips, and you will surrender to the stunning finesse and structure that define this rosé from northern Corsica. I hope they’re watching the throne in Bandol. Summer is coming.

—TOM WOLF



\$29.00 per bottle **\$313.20** per case

					
2017 Patrimonio Rosé “E Croce” <i>Yves Leccia</i>	80% Niellucciu, 20% Grenache	20-year-old vines Clay, limestone, schist	Serve <i>cold</i> 46–52° F Do not decant	Grapefruit, orange rind, red berries Floral, long, structured	Drink now
2017 Languedoc Rouge <i>Selected by Kermit Lynch</i>	40% Grenache, 35% Syrah, 20% Carignan, 5% Cinsault	25-year-old vines Schist	Serve <i>slightly cool</i> 58–62° F Decant optional	Blackberries, plums, olives Versatile, medium-bodied	Drink now

KERMIT LYNCH WINE MERCHANT

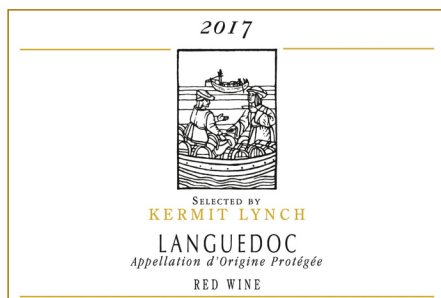
To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at wineclub@kermitlynch.com.

2017 LANGUEDOC ROUGE SELECTED BY KERMIT LYNCH

We have been working with Jean-Claude Zabalia since the early 1990s, when he was the winemaker at Château St. Martin de la Garrigue in the Languedoc. While there, Zabalia made a Syrah-based red about which one critic wrote, “The truth is, there is a lot of Côte Rôtie at four to five times the price which is no better than or not even as good as this.” Zabalia has continued throughout his career to make wines that punch way above their weight, and he currently is collaborating with Kermit for blends crafted specifically for our clients. The high elevation and schist soil of the Cabrières *terroir*—the dark-horse appellation of the Languedoc—give this *rouge* a remarkable freshness and minerality. The percentages of Grenache, Syrah, Carignan, and Cinsault vary every year, but the wine is consistently delicious and one of the best values in all of France. It tastes of blackberries, plums, and lightly crushed olives filtered through stones. As far as food goes, it will pair well with probably anything you’re cooking on a Wednesday night.

—TOM WOLF

\$12.00 per bottle **\$129.60** per case



Jean-Claude Zabalia

PASTA ALLA BOTTARGA

BY CHRISTOPHER LEE

Bottarga is a delight that, happily, is widely available now in the United States. In Italy and other Mediterranean countries, bottarga is the salted, dried roe of two local fish, bottarga di tonno (bluefin tuna) and bottarga di muggine, from gray mullet (the more prized of the two). By weight, bottarga is expensive, but you don't need much in order to savor its beauty. It tastes wonderful grated over poached or scrambled eggs; on vegetable dishes both raw and cooked, especially chicory salads; and on dried pasta. Typically, bottarga is finely grated over a dish, but some devotees like to shave it with a sharp knife, which gives it a more assertive punch. Pasta alla bottarga is usually made with dried pasta—spaghetti, bucatini, linguine—though I've found it to be marvelous with thinly cut saffron-tinged fresh noodles or tajarin, an egg yolk-rich noodle from Piemonte. And pasta alla bottarga is absolutely delicious with Leccia's 2017 rosé.*

3 tablespoons lemon juice
(about 2 lemons)
½ teaspoon dried chili flakes
(peperoncino), crushed in mortar
2 ounces (60 grams) mullet *bottarga*
3 ounces best olive oil
Scant 8 ounces (about 200 grams)
dried pasta—spaghetti,
bucatini, busiate
½ tablespoon unsalted butter
1 tablespoon parsley, chopped
fine as sand

Combine lemon juice and chili flakes in a warmed, large ceramic bowl (warm it with boiling water, then tip out the water). Grate half the *bottarga* into lemon juice and stir with a fork to a creamy consistency. Slowly whisk in olive oil. Keep bowl in a warm spot. Cook pasta per instructions on package. Add 1 tablespoon pasta water to sauce. Drain pasta and add to sauce with butter. Toss well, coating noodles with sauce. Grate remaining *bottarga* over noodles and sprinkle with chopped parsley. *Makes 4 servings*

IF YOU WISH TO MAKE FRESH TAJARIN NOODLES

2 cups semolina flour or “00” flour
16 egg yolks (no whites)
A little water if needed

In the center of a ceramic bowl, add yolks to flour. Knead until dough just holds together. Add a few drops of water to soften dough if too crumbly. Roll pasta into not-too-thin sheets and cut into ⅛-inch-wide flat noodles, or tagliarini.

* There are many online sources for *bottarga*, including Amazon, Gustiamo, and Alma Gourmet. Local Bay Area sources include Market Hall Foods in Oakland; Avedano's in SF's Holly Park; Lucca in the Marina; and Antonelli Bros. in Laurel Heights.