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## COLD-WEATHER RAGOUT

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BY GARY PODESTO

*This dish is a great solution for just about any leftover meat. Stewing surplus lamb, beef, chicken, or pork roast with an aromatic sofrito is an easy way to revive that Tupperware lingering in the fridge. The technique yields a savory ragout that can be served with mashed root vegetables or polenta, or tossed with your favorite pasta. In keeping with the theme of versatility, this recipe is designed to pair with either of this month's wine club offerings! A glass of the KL Côtes du Rhône is an ideal pairing, but the latest release of La Marca's Verdicchio from Le Marche, with its tingly texture, would be equally suited to the classic winter flavors in this dish.*

¼ cup olive oil	4 cloves garlic, thinly sliced
½ cup diced pancetta	2 teaspoons salt, plus more to taste
1 pound boneless cooked meat, diced	½ cup diced tomato
1 cup dry white wine	2 teaspoons tomato paste
1 cup diced carrots	4 sprigs of thyme
½ cup diced onion	2 cups chicken stock
½ cup diced celery	Pinch of Aleppo pepper
½ cup diced leek	3 tablespoons butter

Set a wide pan over medium-low heat, add olive oil, and render pancetta until it's lightly crisped. Remove pancetta and reserve in a bowl or on a plate. Raise the heat to high, add diced meat in a single layer, and brown. Don't worry about getting all the pieces fully brown. Remove meat and add to pancetta.

Pour off the fat into a glass measuring cup, and deglaze the pan with half of the wine, scraping up all the browned bits. Reserve these and the wine along with pancetta and browned meat.

Return ⅓ cup of the rendered fat to the pan and add carrots, onion, celery, leek, garlic, and salt. Sauté over medium heat until lightly browned, stirring often for 10 to 15 minutes. Add diced tomato and tomato paste and cook down until all the liquid is gone. Deglaze with the rest of the wine, and reduce until dry.

Add reserved pancetta and meat, reserved meat bits and wine, thyme, chicken stock, Aleppo pepper, and enough water to not quite cover. Bring to a gentle simmer and cook for 1 to 2 hours until the pieces of meat are tender. Add water as needed to keep everything moist.

Turn off the heat, stir in butter, and adjust seasoning. Serve immediately.

*Serves 4–6*



Gary Podesto is a cook at Chez Panisse restaurant in Berkeley, California, and is the chief culinary collaborator for the Climate Farm School. His work aims to revitalize the ritual of gathering around the hearth and table while promoting the values of edible education and regenerative agriculture. Learn more at [www.garypodesto.net](http://www.garypodesto.net).

# ADVENTURES

February 2024

**2022 VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE  
“CAPOVOLTO” • LA MARCA DI SAN MICHELE**

**S**panning the entire Italian peninsula, the Apennine Mountains divide most of the country into east and west. Two-thirds of the way up, Tuscany descends west from the spine of the Apennines, representing one of Italy’s great red wine regions. To the east, meanwhile, lies Le Marche, home to some of the country’s finest whites, made from the local grape Verdicchio. Depending on a variety of factors, including terroir, vine age, and vinification, Verdicchio can produce wines that range from light and crisp thirst quenchers to mesmerizingly complex cuvées. This Capovolto is somewhere in between. Originating from high in the foothills of the Apennines, the Verdicchio grapes ripen more slowly, in turn achieving a greater level of balance and complexity than they might at lower elevation closer to the sea. Aged for seven months in stainless steel, this bottling captures all of Verdicchio’s youthful charm and freshness. The wine is loaded with class and distinctive character resulting from the progressive farming and vinification practices established by Alessandro Bonci, his sister, Beatrice, and his partner, Daniela Quaresima. Bursting with citrus, almond, and herbs, this *bianco* is a match made in heaven for grilled bass or fish stew. —TOM WOLF

\$27.00 per bottle    \$291.60 per case



Pairs well with seafood risotto, pesto, and spaghetti alle vongole.

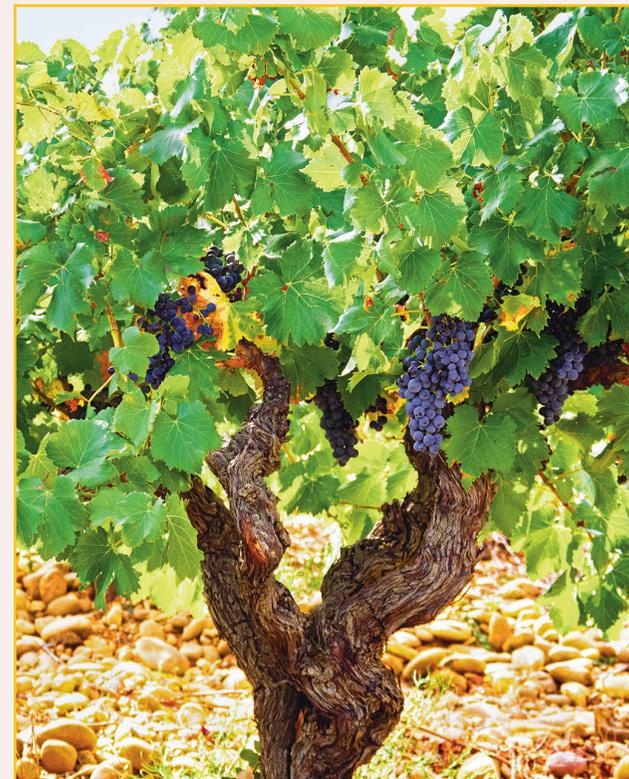


**2021 CÔTES DU RHÔNE  
SELECTED BY KERMIT LYNCH**

**H**alf an hour east of Avignon, there’s a town whose name begins with Châteauneuf and whose vineyards are littered with the Rhône’s most quintessential terroir feature: the rounded river stones called *galets roulés*. No, I’m not talking about *the* Châteauneuf—Châteauneuf-du-Pape—that brought the region fame through its history of papal schism and legendary wines, but Châteauneuf-de-Gadagne, a charming medieval village where our most-beloved house blend originates. For this cuvée, the blend changes every year. We taste samples from twenty *cuvées* and allow the vintage to guide our proportions of mostly Grenache, along with some Syrah, Mourvèdre, Carignan, and splashes of Marselan and Cinsault. As with many of the southern Rhône’s quintessential reds, this one originates from a *galet*-strewn terroir, which reflects the southern sun into the forty-year-old

vines and yields an expressive *rouge* full of beautiful aromas and flavors of black cherries, stones, and a hint of black olive. Year in and year out, we are amazed to find this much southern French character and deliciousness at this price. —TOM WOLF

\$14.95 per bottle  
\$161.46 per case



LEFT These forty-year-old vines yield an expressive Côtes du Rhône.  
© Demazet Vignobles  
COVER The Rhône’s most quintessential terroir feature: *galets roulés*. © Demazet Vignobles

					
2022 Verdicchio dei Castelli di Jesi Classico Superiore “Capovolto” <i>La Marca di San Michele</i>	Verdicchio	Vines planted in 2005 Limestone, clay	Serve cold 48–52°F Decant optional	Citrus, almond, herbs Mineral, complex, charming	Drink now through 2027
2021 Côtes du Rhône <i>Selected by Kermit Lynch</i>	48% Grenache, 39% Syrah, 6% Mourvèdre, 5% Carignan, 1% Marselan, 1% Cinsault	40-year-old vines, on average Alluvial with <i>galets roulés</i>	Serve slightly cool 58–62°F Decant optional	Black cherries, stones, black olives Versatile, refined, soulful	Drink now through 2026

**KERMIT LYNCH WINE MERCHANT**

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