



ADVENTURES







January 2022

2020 LOCOROTONDO BIANCO "ANTICO" I PÀSTINI

ailing from the heel of the Italian boot, the wines of I Pàstini are among our most recent imports. Puglia, a previously uncharted region for us, feels like another country compared to the well-trodden hills of Piemonte and Tuscany. Brimming with stone and whitewashed houses made from it known as *trulli*, it is home to equally unique local grape varieties such as Verdeca, Minutolo, and Bianco d'Alessano. This crisp and zesty white wine, which evokes a bowl of assorted fresh citrus and the nearby sea, is made up of all three, a representative blend that serves as the ideal introduction to this little-explored area. For a deeper delve into the rich vinous and culinary possibilities of Puglia, pair this *bianco* with Chris Lee's outstanding *Tiella* recipe. —TOM WOLF

\$18.00 per bottle \$194.40 per case



					
2020 Locorotondo Bianco "Antico" I Pàstini	60% Verdeca, 35% Bianco d'Alessano, 5% Minutolo	Vines planted in 2001 Red clay, limestone	Serve <i>cold</i> 48–52° F Do not decant	Lemon, lime, green apple Crisp, saline, zesty	Drink now
2020 Pays d'Oc Rouge Mas Champart	95% Cabernet Franc, 5% Syrah	25-year-old vines, on average Marl, clay, limestone, Triassic sandstone	Serve <i>slightly cool</i> 58–62° F Decant optional	Blackberries, <i>garrigue</i> , stones Fresh, savory, earthy	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@kermitylynch.com.

2020 PAYS D'OC ROUGE MAS CHAMPART

Very now and then, when you visit a vigneron and finish tasting their core lineup, you'll find them smiling and nodding mischievously to a barrel tucked away in the corner. Sometimes it's a marc, dessert wine, or pét-nat made with pressed or left-over grapes. But occasionally, it's an experimental cuvée they've created in small quantities from an unconventional assemblage of fruit, outside the jurisdiction of the AOC regulators. Years ago, Kermit came across this Pays d'Oc *rouge* in the cellar at Mas Champart, an unusual blend Isabelle and Matthieu Champart have long considered their "vin des amis" (wine for friends) because it's so delicious and also because they produce so little of it. Made mostly from Cabernet Franc, with a splash of Syrah, this red represents a rare blend for the Languedoc—one the Champarts would never be able to label as a Saint-Chinian, even though that appellation's terroir comes through in the wine's density and notes of *garigue* you won't find in Loire Valley Cab Franc. In the past, we have imported this wine in miniscule quantities because the Champarts have never made very much. This year we convinced them to part with a little more in order to give members of our Adventures Club a taste of this beautiful *hors appellation* bottle that comes from one of the Languedoc's great domaines. —TOM WOLF

\$21.00 per bottle \$226.80 per case

RIGHT *Isabelle Champart.* © Gail Skoff

COVER *The town of Locorotondo
in the distance.* © I Pardini

MAS CHAMPART



2020
PAYS D'OC



CASSEROLE OF MUSSELS AND POTATOES

BY CHRISTOPHER LEE

Tiella, as this dish is called in Puglia, is a stunner. Proper to the city of Bari, it is eaten with local wine, such as I Pàstini's splendid Locorotondo "Antico." Serving this entrée with the mussels buried inside still in their shells may seem awkward, but, boy, is it fun! Crush the tomatoes with your hands—that's fun, too. I use a clay or ceramic casserole, but an enameled cast-iron works just as well.

1¾ pounds mussels in the shell	¼ teaspoon freshly ground black pepper, preferably Tellicherry
1 cup white wine	2 cloves garlic, peeled, chopped
1 bay leaf	One 14-ounce can peeled tomatoes
About ½ cup extra-virgin olive oil	2 tablespoons parsley, finely chopped
1 red onion, peeled, diced	½ cup Pecorino Romano cheese, grated
1 pound Yukon Gold or Yellow Finn potatoes, peeled, sliced ½ inch thick	1 cup arborio rice, preferably Vialone Nano
1½ tablespoons kosher salt	1 cup bread crumbs or panko

Preheat oven to 360° F.

In a covered pan, open mussels in white wine with bay leaf. Pluck out mussels as they open and place in a separate bowl. Remove top shell of mussels. Strain and save broth. If any mussels have fallen out of their shells, replace with loose mussels. Crush tomatoes with your hands or with an old-fashioned potato masher. You're going to build the casserole in layers.

Drizzle bottom of casserole dish with 2 tablespoons olive oil. Spread an even layer of onions over the bottom of casserole and drizzle with olive oil. Arrange half of the potatoes on top of onions. Season potatoes with salt, pepper, half of the chopped garlic, half of the crushed tomatoes, half of the parsley, and half of the cheese. Drizzle with olive oil.

Arrange mussels in their shells on top of potatoes, open side up. Sprinkle arborio rice onto mussels, covering each mussel with rice. Drizzle with olive oil. Season mussels with remaining garlic, tomatoes, parsley, and cheese. Drizzle with olive oil.

Place final layer of potatoes on top of mussels. Pour broth into casserole and, if needed, add water to just cover potatoes. Toss bread crumbs with a little olive oil. Sprinkle bread crumbs evenly on top of potatoes. Bake uncovered for 1½ hours, until potatoes are tender and crumbs are golden. Casserole will be dry, crisp, and wonderfully fragrant.

Serves 4–6