

## GRILLED LAMB AND EGGPLANT BROCHETTES

BY GEORGEANNE BRENNAN

*The Provençal summer is fragrant with the scent of wild herbs, grilling lamb, and vegetables. It's all captured here in this simple summer dish, one that pairs to perfection with a glass of Gallety. Fresh sweet bay laurel, Laurus nobilis, grows wild throughout the Mediterranean, as do thyme and winter savory. Use them all.*

1 medium globe eggplant or  
2 long eggplants, cut  
into ½-inch-thick cubes  
1½ pounds boneless lamb  
shoulder, cut into 1- to  
1½-inch cubes  
2 tablespoons extra-virgin  
olive oil  
2 to 3 cloves garlic, minced  
¼ cup minced onion  
24 fresh sweet bay leaves or  
2 dried  
1 teaspoon sea salt  
1 teaspoon freshly ground  
black pepper  
½ teaspoon sweet paprika  
2 to 3 sprigs fresh thyme  
2 to 3 sprigs fresh winter savory  
6 metal or wooden skewers,  
soaked in water if wooden  
Grapeseed or canola oil for  
the grill

In a bowl, combine eggplant cubes and meat with olive oil, garlic, onion, and dried bay leaf if using, and sprinkle with salt, pepper, and paprika. Turn several times and set aside to marinate for about 45 minutes.

On a skewer, slide a cube of eggplant, then a fresh bay leaf, then a cube of meat. Continue until you have five meat cubes. Repeat the process with the other skewers. If not using fresh bay leaves, simply omit them.

Build a wood or charcoal fire in a barbeque, or preheat a gas grill. When the grill or barbeque is ready, wipe the rack with the oil, place skewers on the grill, and cook until browning can be seen along the sides of the eggplant and meat, about 5 minutes. Turn and grill the other side. Push meat with your finger. When it offers little or no resistance, cook about 5 more minutes, then remove skewers.

Serve immediately.

*Makes 6 skewers, serves 3–4*



The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at [www.georgeannebrennan.com](http://www.georgeannebrennan.com).

# ADVENTURES









July 2024

## 2022 LANGHE ARNEIS • CANTINE ELVIO TINTERO

**ining with** Marco Tintero in his humble inn in a sleepy, off-the-beaten-path Piemonte village, you're struck by just how many styles of wine he has mastered. A fizzy and joyous trio of rosé, white, and red Piemontese blends? Check. At the other end of the spectrum, he crafts a serious, delicious, and over-delivering Barbaresco. In the middle of these two ends are Marco's Langhe Nebbiolo and this white counterpart, made from the region's overlooked but very worthy Arneis grape. When I asked him why it doesn't have the effervescence of his blended *rosato* and *bianco*, Marco replied that he considers Arneis a grape worthy of its own bottling and a more traditional approach. While the lightly sparkling nature of the white and rosé suits *aperitivos* perfectly, he wants his Arneis to be a classically still white wine served alongside a salad or pasta course. For our meal, he had prepared an *insalata bergera*, a classic Piemontese salad featuring celery, toasted walnuts, and shaved bits of toma cheese and black truffle, all drizzled with richly flavored olive oil. Creamy and elegant, with notes of orchard fruit, spring flowers, and almonds, this Langhe Arneis is a beautiful display of Piemonte's white wine possibilities. —TOM WOLF

**\$14.00 per bottle    \$151.20 per case**

Pairs well with grilled shrimp, *agnolotti*, and light salads.

					
2022 Langhe Arneis Cantine Elvio Tintero	Arneis	10-year-old vines, on average Clay, limestone with rocks	Serve <i>cold</i> 48–52°F Do not decant	Orchard fruit, spring flowers, almonds Elegant, creamy, generous	Drink now
2020 Côtes du Vivarais Rouge Domaine Gallety	50% Syrah, 50% Grenache	40-year-old vines, on average Clay, limestone	Serve <i>slightly cool</i> 58–62°F Decant optional	Black olives, herbs, violets Earthy, rustic, soulful	Drink now through 2031

RIGHT *Alain and David-Alexandre Gallety. © Domaine Gallety*  
COVER *Hillside vineyards in Piedmont. © Jimmy Hayes*

## 2020 CÔTES DU VIVARAIS ROUGE • DOMAINE GALLETY

**I can think** of few places south of Cornas where Syrah shines brighter than at Domaine Gallety. Located in the Côtes du Vivarais, where the appellation's blending minimum is at least 30% Grenache and 40% Syrah, Gallety splits this classy *rouge* fifty-fifty between the two. It's fitting because this small Ardéchois region is almost halfway between the southern Rhône, where Grenache reigns, and the northern Rhône, the realm of Syrah. In the glass, Syrah's influence is clear, imparting a level of finesse, a lifted and floral quality, and notes of black olive that are uncommon farther south. But Grenache sings with its soulful, southern French twang, too, evoking this grape's earthy, rustic, and red-fruited traits. You'll be hard-pressed to experience the flavors of a southern French summer more vividly than with a glass of Gallety's *rouge* alongside Georgeanne Brennan's grilled lamb and eggplant brochettes. —TOM WOLF

**\$33.00 per bottle    \$356.40 per case**



## 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@kermitynch.com](mailto:wineclub@kermitynch.com).