



March 2022

# ADVENTURES

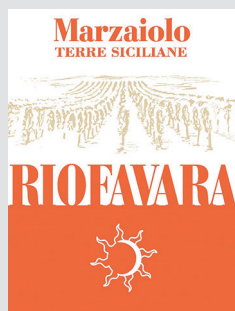
---

## 2020 TERRE SICILIANE *BIANCO* “MARZAIOLO” RIOFAVARA

---

**L**ower your nose into a glass of Riofavarà’s Marzaiolo, then look up where this producer of white, red, and sparkling Sicilian wines lies on a map. Once you do, it will be nearly impossible to dissociate the bull’s-eye of the Mediterranean Sea from the divine aromas and flavors of zesty citrus, peaches and melons, and sea spray that soar from your glass. At Sicily’s southern tip, where the famed red grape variety Nero d’Avola reigns, Massimo Padova cultivates a trio of indigenous white grapes—Inzolia, Grecanico, and Moscato—in clay-and-limestone soil for this cuvée. Just a stone’s throw from the coast, Massimo’s vines benefit from the moderating influence of the Mediterranean, delivering a fresh and elegant *bianco* that clocks in at 12.5°% alcohol and serves as a dreamy lunch pairing for a light pasta or grilled seafood. —TOM WOLF

**\$19.00** *per bottle*    **\$205.20** *per case*



RIGHT  
Massimo Padova.

© Gail Skoff

COVER  
Désirée Alonso-Fadat  
of Domaine d'Aupilhac.

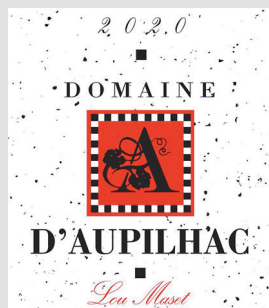
© Domaine d'Aupilhac











## 2020 LANGUEDOC ROUGE “LOU MASET” DOMAINE D’AUPILHAC

**O**n the one hand, it’s hard to believe a country quaffer hailing from the hot south of France could be this fresh and lithe, when young reds from that region often show a rugged or feral character in their youth. On the other hand, the man who made this *rouge* not only is an under-the-radar favorite among KLWM staff but also was named winemaker of the year by multiple French magazines in recent years. So it follows that such a talented vigneron is able to find finesse where many others find power. Sylvain Fadat of Domaine d’Aupilhac does so by blending organically grown Grenache, Cinsault, Carignan, Syrah, and a splash of Alicante Bouchet, and aging half the blend in *foudre* and the other half in stainless steel for six months. He uses a light vinification and these aging vessels to preserve fresh, juicy fruit characteristics without extracting too much tannic structure. The result is simultaneously elegant and full of the aromas and flavors we associate with this slice of France, from black olives and stones to the famous *garrigue* of the south. —TOM WOLF



**\$24.00 per bottle    \$259.20 per case**

					
<b>2020 Terre Siciliane Bianco</b> <b>"Marzaiolo"</b> <i>Riofava</i>	40% Inzolia, 40% Grecanico, 20% Moscato	12-year-old vines  Clay, chalk, limestone	Serve <i>cold</i> 48–52° F  Do not decant	Citrus, peach, melon  Zesty, chalky, saline	Drink now
<b>2020 Languedoc Rouge</b> <b>"Lou Maset"</b> <i>Domaine d'Aupilhac</i>	40% Grenache, 40% Cinsault, 10% Carignan, 5% Syrah, 5% Alicante Bouchet	20-year-old vines  Clay, limestone	Serve <i>slightly cool</i> 58–62° F  Decant optional	Dark fruit, spices, <i>garrigue</i>  Lithe, fresh, versatile	Drink now through 2025

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

---

## MUSSEL AND SAFFRON SOUP WITH FENNEL AND CORIANDER

---

BY CHRISTOPHER LEE

*This soup reminds me of an elegant she-crab soup I once cooked for a dinner on Chesapeake Bay. The special touch is from buds of the coriander plant, which form just before the flowers burst open. If your timing isn't perfect and you can't find the buds, just use the leaves. But if you find both the flowers and the buds, it's your lucky day. In addition, saffron brings out the floral elegance of Riofava's Marzaiolo, and it pairs well, too, with the heftier Lou Maset from Domaine d'Aupillac.*

2 pounds mussels, rinsed in  
several changes of cold water

4 tablespoons diced shallots  
(about 2 large shallots)

1 sprig fresh thyme

1 cup dry white wine

2 ounces extra-virgin olive oil

1 large bulb fennel,  
including fronds, chopped

½ cup leek, diced

¼ teaspoon fennel seeds, crushed

1 small russet potato,  
boiled, peeled, and crushed

Pinch cayenne pepper

½ teaspoon saffron threads

¾ cup heavy cream,  
lightly whipped and salted

½ cup fresh coriander buds,  
flowers, and leaves, finely chopped

¼ teaspoon ground coriander seed

Combine purged mussels, half of  
diced shallots, thyme, and white wine  
in a sauté pan. Cover and bring to a  
medium simmer. As mussels open,  
transfer them one by one to a side  
dish. Remove mussels from their shells.  
Discard shells and reserve mussel liquor.  
Cut mussels into ½-inch pieces.

Sauté remaining shallots, fennel,  
and leek in olive oil. Add fennel seeds,  
potato, cayenne, and saffron. Add  
mussel liquor and 1 cup water to pan.  
Bring to a simmer and cook 4 minutes.  
Add chopped mussels. Stir half of the  
cream into soup. Pour into warm bowls.  
Spoon remaining cream on top of soup  
and sprinkle with coriander flowers  
and coriander seed, if available.

*Makes 6 servings*