

ADVENTURES CLUB

by Anthony Lynch • NOVEMBER 2015

2014 COLLI ORIENTALI FRIULANO LA VIARTE

The La Viarte estate provides a snapshot of Friuli's rich history of grape growing and winemaking, with rare indigenous varieties like Tazzelenghe, Pignolo, Picolit, Verduzzo, and Ribolla Gialla decorating these sweeping terraced hillsides. Friulano, another local curiosity, thrives in the Colli Orientali, a region celebrated for its crisp, mineral-driven whites. La Viarte crafts a clean and bracing expression of northeast Italy's alpine foothills, characterized by floral aromas, subtle hints of tropical fruit, and an almondy finish that is the variety's trademark. This versatile white makes an excellent *aperitivo* and shines alongside Friuli's traditional cuisine. The delicate, salty flavor of San Daniele prosciutto, perhaps the most emblematic local specialty, begs for a cool glass of Friulano. Fresh shellfish from the nearby Adriatic Sea, prepared simply, also make for a mouthwatering match—seek out some *cicale di mare* (sea cicadas) or the crustacean of your choice to taste for yourself.

\$23.00 PER BOTTLE **\$248.40 PER CASE**

2013 PATRIMONIO ROUGE “CRU DES AGRIATE” DOMAINE GIACOMETTI

Despite its stunning natural beauty, Corsica is not the most hospitable place. The land is rugged, rocky, dry, hot, and continually battered by the mistral and sirocco winds from either side. Yet even in this extreme habitat, one site is so rustic and barren—even by Corsican standards—it has earned the title of *desert*. The Désert des Agriates is a vast expanse of craggy terrain, with only an occasional dirt road to break up the wild brush and granite bluffs. The Giacomettis are one of just three brave landowners who grow grapes here, battling drought, blazing heat, and hungry wild boar to produce characterful wines true to their unique *terroir*. The wines fall under the Patrimonio designation, even though Agriates is geographically and geologically distinct from the heart of Patrimonio. This Niellucciu-based red—wild, fleshy, herbaceous, and invigoratingly gritty—suggests the Désert might deserve an appellation of its own.

\$19.95 PER BOTTLE **\$215.46 PER CASE**

KERMIT LYNCH WINE MERCHANT

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STEAMED MUSSELS WITH PASTIS

by Christopher Lee

This recipe is a variation on the Normandy classic Moules marinières, with a twist of fennel and pastis and the addition of crème fraîche. Be sure to buy the freshest possible mussels from a good supplier. Most are sold already bearded these days. None should be open. Rinse the mussels in a few changes of cold water, and keep them cold—on ice or in the fridge—until you're ready to cook them. Though essentially a French dish, it's perfect with La Viarte's Friulano.

- 4 tablespoons shallots, diced
- 4 ounces fennel bulb, diced
- 1 teaspoon garlic, finely chopped
- 4 ounces unsalted butter, cubed
- 4 pounds mussels
- 1 cup dry white wine
- Sea salt
- ½ cup crème fraîche
- 1 tablespoon pastis (Pernod, Ricard, or Bardouin)
- 4 grinds fresh black pepper
- 4 tablespoons fennel fronds, chopped (wild, if available)
- 8 slices baguette, cut ½ inch thick, toasted



© Gail Skoff

Sauté shallots, fennel bulb, and garlic over low heat in 2 ounces butter, to soften but not color, for about 2 minutes. Add mussels, white wine, and 2 pinches sea salt. Cover and cook until mussels open. Remove mussels and keep warm. Add crème fraîche, pastis, and remaining 2 ounces butter. Cook until sauce is reduced by half and will coat a spoon. Grind black pepper into sauce. Place mussels in warm bowls, pour sauce over them, and garnish with chopped fennel fronds. Serve with toasted country bread.

Serves 4