

# ADVENTURES CLUB

by Anthony Lynch • NOVEMBER 2016

## 2014 DOLCETTO DI DIANO D'ALBA "SÖRÌ CRISTINA" IL PALAZZOTTO

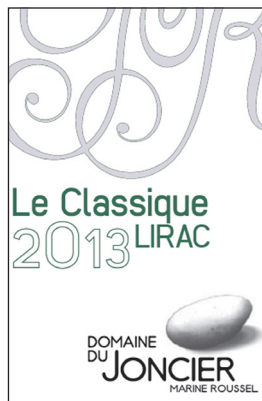
While Dolcetto is not the most prestigious grape variety grown in Piedmont, it represents a significant proportion of plantings and plays an important role in locals' daily life. The unpretentious, straightforwardly delicious wines made from Dolcetto can be found in every roadside trattoria in the area, where patrons gulp them by the carafe at all hours of the day. The hilltop town of Diano d'Alba represents one of seven appellations specific to Dolcetto, producing well-priced reds that truly shine at table with *piemontese* fare. Specialties like the egg-noodle-based *agnolotti* and *tajarin*, along with traditional antipasti utilizing raw or cooked veal, pair effortlessly; the wine is nonetheless adaptable enough to accompany whatever you may concoct in your home kitchen. The Sörì Cristina from Il Palazzotto, a small, family-run estate managed by fourth-generation grower Paolo Olivero, is a soft, fruity, and elegant Dolcetto, conjuring violets and purple berries. Serve it slightly chilled and frequently.

**\$16.95** PER BOTTLE

**\$183.06** PER CASE

## 2013 LIRAC "LE CLASSIQUE" • DOMAINE DU JONCIER

Just across the Rhône from its distinguished neighbor Châteauneuf-du-Pape, Lirac shares a similar, yet less exalted, *terroir*. The key lies in the rounded riverbed stones (*galets roulés*) that litter the land as far as the eye can see. Beyond providing good drainage and insulation, these stones absorb the sun's heat and reflect it back to the grapes at night, ensuring great ripeness each year for the Grenache, Syrah, Mourvèdre, Cinsault, and Carignan vines that make up the blend. The outcome is a *goût de terroir* characterized by ripe, dark, smoky fruit, with accents of Provençal herbs like thyme and lavender. Vigneronne Marine Roussel has worked hard to achieve the stony sensation that keeps things fresh in this rich, bold red, obtaining desirable results through conversion to organic and, later, biodynamic viticulture. Try her Lirac with herb-rubbed grilled meats or Provençal specialties like *soupe au pistou*.



**\$25.00** PER BOTTLE

**\$270.00** PER CASE

## KERMIT LYNCH WINE MERCHANT

To re-order 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).

# POUSSIN WITH WILD MUSHROOMS

by Christopher Lee

*Grilled poussin with wild mushrooms is one of my favorite dishes. Chanterelles, porcini, hedgehogs—it doesn't matter and it doesn't get much better. All are superb. One-pound poussins, slightly larger than Cornish hens, are perfect for grilling, and half a bird is a perfect portion. A cast-iron pan works well, too.*

- 2 poussins, split, back bone and sternum removed, flattened
- 3 tablespoons extra-virgin olive oil
- 4 strips lemon zest
- 8 sprigs fresh thyme
- 3–4 fresh (not dried) bay leaves, crumbled
- Sea salt
- 1 teaspoon coarse cracked black pepper
- 2 ounces whole butter
- 1¼ pounds wild mushrooms, cleaned, sliced ¼ inch thick, small ones left whole
- 2 tablespoons chopped shallots
- 4 tablespoons chopped flat-leaf parsley
- 1 teaspoon finely minced garlic
- Lemon juice, for drizzling

Rub poussins with olive oil, lemon zest, thyme, and bay leaves and marinate for 2–3 hours. Fire your grill (or heat a cast-iron pan) to high heat. Just before cooking, remove bay leaves and sprinkle poussins with salt and cracked pepper. Place poussins skin side down on grill or in hot pan and place a weight (a second cast-iron pan wrapped in foil works well) on top. Lower heat to

medium and cook about 15 minutes, turning once, until juices run clear. Save juices. Place poussins on a warm plate to rest in a warm spot while you cook mushrooms. Sauté mushrooms and shallots in butter over medium-high heat. Sprinkle with salt, and cook until tender and juicy. Toss mushrooms with 2 tablespoons chopped parsley and all the minced garlic. Pour the juices from the poussins over the mushrooms. Drizzle birds with olive oil and lemon juice. Sprinkle mushrooms over poussins, and shower with rest of chopped parsley.

*Serves 4*



*Christopher Lee is a former head chef of Chez Panisse and Eccolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: [oldfashionedbutcher.com](http://oldfashionedbutcher.com).*