

## 2021 CHABLIS 1ER CRU "VAILLONS" HENRI COSTAL \$50

When I sat down write this, my plan was to focus on the cold climate of Chablis. To write about how the vigneronns were forced to implement widespread anti-frost systems just to survive. Or about how the traditional Chablis barrel, the *feuillette*, is smaller than elsewhere in Burgundy because the local oak trees, stunted by wind and cold,

never grew as big as their more southerly cousins. I was all set to paint Chablis as the wine region equivalent of Pluto, the outsider of the Burgundian solar system following its own orbit on the frigid fringes.

And then the other night, after the kids had gone to bed, my wife and I opened this particular bottle, from one of Chablis' oldest *premier cru* vineyards, for a nightcap. Yes, this is classic Chablis, where Chardonnay speaks with a clipped and flinty accent, but there's also a beautiful, sunny aspect to this wine that I was not expecting. As I got deeper into the glass, I







noticed a little floral note here, a touch of ripeness there, and before I knew it, my carefully crafted analogy crumbled. Then, pretty soon afterward, the bottle was empty as well. —*Dustin Soiseth*



© Henri Costal



*Pairs well with moules frites, grilled pork chops with mushrooms, goat cheeses, or poached fish in cream sauce.*

					
<b>2020 TERRE SICILIANE CARRICANTE "SCIARE VIVE"</b> Vigneti Vecchio Sicily	90% Carricante, 10% Indigenous varieties ( <i>Minnella, Inzolia, Grecanico, Catarratto</i> )	40- to 100-year-old vines  Volcanic, clay-limestone	Serve cool 50–54° F  Decant optional	Wildflowers, saffron, Mediterranean herbs  Rich, fleshy, focused	Drink now through 2025
<b>2021 CHABLIS 1ER CRU "VAILLONS"</b> Henri Costal Burgundy	Chardonnay	30-year-old vines  Kimmeridgian limestone	Serve cold 48–52° F  Decant optional	Stone fruit, citrus zest, lemongrass  Creamy, elegant, dynamic	Drink now through 2035

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).



Winter on Etna © Vigneti Vecchio

## 2020 TERRE SICILIANE CARRICANTE “SCIARE VIVE” VIGNETI VECCHIO \$42

**F**ew places can produce a white that is an island wine, a volcanic wine, and a mountain wine all at once. But when the vineyards are situated high on the slopes of Etna, the active stratovolcano that towers almost eleven thousand feet over the Mediterranean, the stage is clearly set for something special and totally unparalleled in the world of wine. Factor in ancient practices and own-rooted vines surpassing a century in age, and Etna is undoubtedly one of the most fascinating grape-growing regions on Earth.

Carmelo Vecchio and Rosa La Guzza’s white captures every element of this spectacular setting, from the fresh herbal and lively citrusy notes that come from being so high up, to the subtle grit and salinity only achievable from volcanic vineyards in the middle of the sea, to the textural intrigue born from a brief skin maceration, as Etna tradition dictates. Serve it cool—not cold—and let it breathe as it slowly uncoils and brings all its intricacies to the table. —Anthony Lynch



Carmelo Vecchio © Dixon Brooke



*Pairs well with lemon & herb baked chicken, Massaman curry, seafood saffron risotto, or orange sesame glazed salmon.*