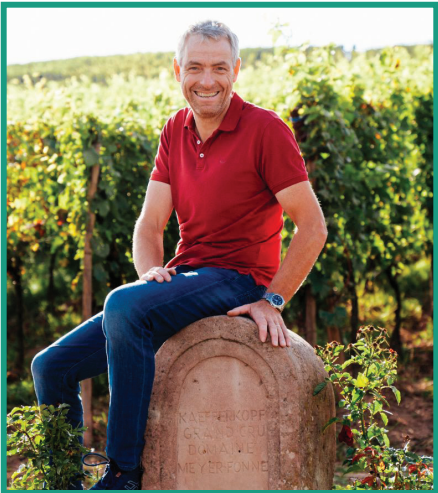


2020 SYLVANER “OOLITHE”
MEYER-FONNÉ \$49







Félix Meyer named this stunning Sylvaner after the oolitic limestone in which it grows. Composed of tiny, spherical sediments, the soil’s name derives from the ancient Greek word for “egg stone.” Typically formed in shallow marine conditions, this fossil-laden soil imparts racy minerality to a grape variety often overlooked in favor of its better-known Alsatian counterparts. This is one of Félix’s newest wines and the sole Sylvaner in his impressive catalog of cuvées. Exciting and expressive, it certainly earns its place, giving many *grand cru* Rieslings a run for their money.

Great Sylvaners often show texture and depth, but Oolithe dazzles the palate, rippling with fresh acidity and orchard fruit. Evoking pears and yellow peach skin, it’s perfect for everything from spicy curries to summer melon with prosciutto and burrata. Better yet, make it your go-to bottle for a night of Japanese takeout, letting it elevate everything from briny seaweed salad to crispy karaage and, of course, it will sing with fresh fish.



Félix Meyer © Meyer-Fonné

*Pairs well with massaman curry, scallop crudo,
steamed asparagus, or fried chicken.*

					
2020 SANCERRE “LES CRIS” Daniel Chotard <i>Loire</i>	Sauvignon Blanc	30-year-old vines Clay, limestone, Kimmeridgian marl	Serve cold 48–52° F Decant optional	Grapefruit, green mango, acacia blossom Elegant, generous, balanced, refreshing	Drink now through 2028
2020 SYLVANER “OOLITHE” Meyer-Fonné <i>Alsace</i>	Sylvaner	Vines planted in 1983 and 1987 Oolitic limestone	Serve cool 50–54° F Decant recommended	Anjou pear, lychee, limestone Exhilarating, oceanic, showy	Drink now through 2025

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.

BIANCO

July 2023



© Domaine Chotard

2020 SANCERRE “LES CRIS” DANIEL CHOTARD \$47

The Chotard family has been making wine in Sancerre for well over two hundred years. Recently, Daniel Chotard passed the reins of the domaine to his son Simon who is making the wines more conscientiously than ever. He farms the slopes of the village Crézancy-en-Sancerre, a special terroir where flint meets clay and the famous Kimmeridgian limestone. He uses organic composts to treat the vines and has transitioned away from cultured yeasts, fermenting every wine naturally.

Simon’s quest for a more authentic expression of terroir has led him to isolate certain parcels on the basis of soil, which is just the case with “Les Cris.” Named after a parcel where the soil is composed of pebbles of limestone locally known as *cris*, this bottling is floral and inviting—a real charmer. Simon’s wife, Juliette, says it makes her nostalgic for childhood, when in springtime the inebriating scent of white blossoms on the schoolyard trees mingled with the smell of fresh chalk on the blackboard. Try it with a salad of cannellini and garbanzo beans tossed with crunchy green peas, olive oil and lime zest, all topped with freshly chopped parsley and mint. Delicious!



Simon Chotard © Gail Skoff

*Pairs well with sorrel ravioli, grilled salmon, goat cheese
stuffed zucchini blossoms, or braised chicken with tarragon.*

◆ ◆ ◆ KERMIT LYNCH WINE MERCHANT ◆ ◆ ◆