

## 2018 SAINT-JOSEPH BLANC DOMAINE JEAN-CLAUDE MARSANNE \$59

Kermit spent a lot of time in the 1970s combing through the northern Rhône, a region then given scant attention in France and abroad. During his time there, he noticed impeccably tended old vines on some of the steepest terrain, farmed by hand, revealed to belong to the Marsanne family—a domaine run by two brothers. After visiting the Marsannes’ cellar, Kermit managed to get his hands on a few bottles to import, but given the brothers’ small production, Kermit and the domaine soon moved on along separate paths.







Three decades later, while dining in Paris, Kermit noticed a Marsanne bottle and fondly remembered what he had tasted in their cellar all those years before. The bottle was ordered, uncorked, and soon we were in touch with Jean-Claude Marsanne, who long ago had taken over from his father and uncle. Jean-Claude holds tightly to the traditions of his family. These include farming the steepest parcels by hand, natural fermentations, and aging his wines extensively on fine lees. The reunion with Marsanne is one of great pride on both sides.

The 2018 Saint-Joseph *Blanc* exudes apricots, almonds, and, above all, finesse. This bottling perfectly exemplifies how great a Marsanne (in all senses of the word) can be. The long, inviting, bitter notes on the finish are truly remarkable.



Jean-Claude and his daughter Clémence © Gail Shoff

*Pair with asparagus with morels, sweetbreads, brie, camembert, veal tenderloin, or light vegetable curries.*

					
<b>2019 TERRE SICILIANE BIANCO "NSAJAR"</b> Riofavara Sicily	40% Cutrera, 30% Rucignola, 30% Recunu	Vines planted in 2017  Limestone, clay, chalk	Serve cold 48–52° F  Decant recommended	Lemon, wildflowers, crushed stone  Bracing, saline, chalky	Drink now through 2026
<b>2018 SAINT-JOSEPH BLANC</b> Domaine Jean-Claude Marsanne Northern Rhône	Marsanne	Vines planted in 1990, 1995, 2010  Granite, clay	Serve cool 50–54° F  Decant optional	Apricot, almond, beeswax  Round, elegant, textured, gently bitter	Drink now

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@kermitlynnch.com](mailto:wineclub@kermitlynnch.com).



Riofava's vineyards © Gail Skoff

## 2019 TERRE SICILIANE BIANCO "NSAJÀR" RIOFAVARA \$40

The Riofava estate, located on the southern tip of Sicily, is just a few minutes down the road from the town that gave Nero d'Avola, the seminal grape of Sicily, its name. The Padova family has tended vines here for almost a century, but only in 1993 did they begin bottling their own wine. Massimo Padova became among the first to pioneer quality in a region where bulk production was the norm, lowering yields and focusing on organic farming to get the most of this chalky, sunbaked land a stone's throw away from the Mediterranean.

"Nsjàr" means "to try something new" in the local dialect, and this wine is the epitome of creating something new from something old. Massimo decided to resurrect three nearly extinct Sicilian grape varieties, Cutrera, Rucignola, and Recunu, which he felt would be well suited to the warming climate thanks to their high natural acidity. The 2019 represents the first vintage released of this exciting project and the results are more than promising. Massimo believes this to be the only bottling of these three grapes in the world, and it is a Club Bianco exclusive!



Massimo Padova © Gail Skoff

*Pair with citrus and fennel bulb salad, spaghetti with sea urchin, tuna tartare, or steamed shellfish.*