

BIANCO

March 2026



Châteauneuf-du-Pape vineyards © Joanie Bonfiglio

2024 CHÂTEAUNEUF-DU-PAPE BLANC “CLOS ROQUÈTE” FAMILLE BRUNIER \$72

The Brunier family name is synonymous with elegant, age-worthy bottlings from some of the Rhône valley’s most rugged and rewarding parcels. For many of us at KLWM, their wines are inextricably tied to special occasions. Nary a holiday season passes without an older vintage of the family’s most iconic label, Domaine du Vieux Télégraphe’s “La Crau,” generously shared from someone’s cellar, and enjoyed with awe and enthusiasm. Over the years, the family’s holdings have expanded and so have their offerings, which now include three spectacular, yet oft-overlooked whites.

A blend of nearly equal parts Marsanne, Clairette, and Grenache Blanc, Clos Roquette has a decidedly youthful energy; its lush, textured qualities are balanced with springy acidity and mineral zip. The palate is soft, almost comforting, and the nose is generous but subtle, full of beeswax and aloe. It can be all too easy to deem certain bottles “precious” and stow them away for the “right” time, but this bottle argues for a different approach, grounded in the quotidian pleasures of the table. I spent days fussing over what recipe to pair with my bottle, and in the end, landed on soy-glazed pork chops with greens picked from my garden. It felt just right for a Thursday night. —*Allyson Noman*



A glass of blanc at the Bruniers' © Jimmy Hayes

Pairs well with brown-butter gnocchi, ham hocks & beans, a cheese spread with candied nuts, and mushroom & farro salad.

◆ ◆ ◆ KERMIT LYNCH WINE MERCHANT ◆ ◆ ◆

2024 COLLINE SAVONESI LUMASSINA • PUNTA CRENA PUNTA CRENA \$25

Is it over? Are we done with winter yet? The calendar says it's nearly spring but it sure doesn't feel like it! Nevertheless, we can still dream of those long summer days just around the corner and how we will bask in the warm rays of sunshine. And is there anything more refreshing on a day like that than an ice-cold soda straight from the glass bottle? We all know the feeling. The lively fizz that tickles your nose and the crisp taste seem to rejuvenate your entire body and perfectly quench your thirst. Like the sweet relief of a cool breeze, or a little cloud passing overhead on a blisteringly hot day; the right beverage is a godsend.







I'd like to think that's exactly what the Ruffino family at Punta Crena had in mind when they made this Lumassina at their winery overlooking the Mediterranean—working these seaside vineyard slopes is thirsty work! At just 11% alcohol, this vivacious white wine is sure to refresh a parched palate with its flavors of tart apple, lemongrass, and grapefruit braced with brilliant acidity and a light fizz that will make you say, “Ahh.” While waiting out the remaining days of winter, allow Lumassina to be a beacon of long, sun-soaked days to come. —Will Meinberg



Paolo Ruffino © Jimmy Hayes



Pairs well with calamari, olive focaccia, leek & herb frittata, spicy wontons, or nothing at all.

					
2024 CHÂTEAUNEUF-DU-PAPE BLANC “CLOS ROQUÊTE” Famille Brunier Southern Rhône	35% Clairette, 35% Roussanne, 30% Grenache Blanc	Vines planted in 1987 Sand on red clay and <i>galets roulés</i>	Serve cold 50–54° F	Yellow apple, honeysuckle, thyme Supple, floral, vibrant	Drink now through 2035
2024 COLLINE SAVONESI LUMASSINA Punta Crena Liguria	Lumassina	Vines planted in 1980, 1999 Silt	Serve cold 46–50° F	Melon, jasmine, citrus zest Crisp, low-alcohol, with a slight spritz	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@kermitlynn.com.