



Domaine Ostertag's vineyards © Jimmy Hayes

2022 RIESLING "LES JARDINS" DOMAINE OSTERTAG \$36

Since taking over the family farm in 1980, André Ostertag has brought this small property in the village of Epfig to the summits of Alsatian wine, becoming an icon in the world of biodynamic farming and a valiant ambassador of terroir-driven natural wines in the process. Now officially retired, André has passed the keys to the tractor to his son, Arthur, and it's been clear to see in the few years since this transition took place that the domaine is in very capable hands. Arthur shares his father's philosophical side, working in the cellar with artistry and bottling up liquid poetry from Alsace's verdant hills. Modest and hard-working, he prefers to spend his days in the serenity of their lush vineyard plots than in the spotlight of the public eye.

"Jardins" are the Ostertag "gardens," small plots of vines scattered around their home and cellars. They are pampered just like gardens, and the resulting series of wines displays a purity of expression that is one of the signatures of the house style. Fermented dry and aged for a year on fine lees in stainless steel, the Riesling perfectly balances fleshy fruit with bracing freshness and a mineral-driven soil signature, making it an excellent option by itself or with a wide range of cuisines. —Anthony Lynch



Three generations of Ostertags © Gail Skoff



Pairs well with miso-marinated sea bass, tarte flambée, pad Thai, or a chilled appetizer of honeydew melon and burrata, topped with basil and sea salt.

◆ ◆ ◆ KERMIT LYNCH WINE MERCHANT ◆ ◆ ◆

2021 PATRIMONIO BLANC DOMAINE GIUDICELLI \$62

Up until the 1960s, wine in Corsica was produced, for the most part, on small family-owned plots that made just enough wine to last a family through the year. Often each family in a village would own a terrace on a nearby slope, donkeys would carry the harvest back to the village, and the grapes would be crushed by foot and vinified in stone chambers carved out of the rock in the cellars. Vines weren't seen as anything much different from the garden or the pasture, providing life's essentials for living off the land.

Muriel Giudicelli © Domaine Giudicelli









That is the Corsica that Muriel Giudicelli recalls from her childhood, when her great-grandfather would take her out into the family vines in Patrimonio, where the sights and smells of the vineyard left a deep impression. It goes without saying that although the great-grandfather had certainly never heard of the word, the plot was beyond organic, having never seen a drop of any chemicals and being carefully worked according to the cycles of the moon. Modern times caught up to Muriel and her family, so her parents took her with them to the mainland to make a living, and the vines became

a distant memory. After several decades away, Muriel felt a strong calling to return. With the help of a few key people, including Antoine Arena, she patched together her vineyards and a cellar, and Domaine Giudicelli was born.

Her *blanc*, made from 100% Vermentinu, is vinified in large oak foudres and bottled unfiltered. It offers the familiar saline side that we love from Corsica, as well as a satisfying opulence on the palate, full of creamy elegance and with noble bitter notes on the long finish. —Chris Santini



Pairs well with pan seared pork chops, grilled octopus, battered fish tacos, or caramelized shiitake mushroom risotto.

					
2022 RIESLING "LES JARDINS" Domaine Ostertag <i>Alsace</i>	Riesling	30-year-old vines Gravel, sand, silica, clay	Serve cold 48–52° F	Passion fruit, elderflower, meyer lemon Precise, stony, crisp	Drink now through 2030
2021 PATRIMONIO BLANC Domaine Giudicelli <i>Corsica</i>	Vermentinu	25-year-old vines Clay, limestone, granite, schist	Serve cold 50–54° F	Quince, verbena, sea spray Ethereal, mineral, luscious	Drink now through 2030

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@kermitylnc.com.