



2018 Chianti Classico
Castagnoli
Tuscany

Sangiovese

Vines planted 1993-2010
Galestro (shale),
Pietraforte (calcareous
sandstone)

Serve slightly
cool 58–62° F

Drink now
through 2030

2018 Chianti Classico
Podere Campriano
Tuscany

Sangiovese

Vines planted in 1997
Clay, silt, sand,
limestone

Serve slightly
cool 58–62° F

Drink now
through 2030

2018 Chianti Classico Riserva
Villa Di Geggiano
Tuscany

97% Sangiovese,
3% Cabernet Sauvignon

30-year-old vines
Clay, silt, sand,
limestone

Serve slightly
cool 58–62° F

Drink now
through 2035

Clairette de Die Brut
Achard-Vincent
Southern Rhône

Clairette

35-year-old vines
Limestone, marl, scree

Serve cold
46–50° F

Drink now

2020 Pinot Blanc
Kuentz-Bas
Alsace

70% Pinot Blanc,
30% Auxerrois

25- to 45-year-old vines
Loess, silt, limestone

Serve cold
46–50° F

Drink now

**2020 Muscadet Sèvre et Maine
Sur Lie**
Domaine Michel Brégeon
Loire

Melon de Bourgogne

40-year-old vines
Gabbro

Serve cold
46–50° F

Drink now

2019 Veneto Garganega
“Col Moenia”
Davide Vignato
Veneto

Garganega

40-year-old vines
Basalt

Serve cold
46–50° F

Drink now

2021 Bordeaux Sec “Les Joualles”
Domaine de l’Alliance
Bordeaux

Sémillon

50-year-old vines
Gravel, clay, sand

Serve cold
48–52° F

Drink now
through 2033

2021 Bardolino Chiaretto Rosé
“Nichesole”
Corte Gardoni
Veneto

50% Corvina,
25% Rondinella,
25% Molinara, Barbera,
Sangiovese

15- to 50-year-old vines
Moraine

Serve cold
46–50° F

Drink now

**2021 Pays d’Oc Cabernet
Sauvignon “Les Traverses”**
Château Fontanès
Languedoc

Cabernet Sauvignon

Vines planted in 1970
Clay, limestone, marl

Serve slightly
cool 56–60° F

Drink now

2018 Corse Calvi Rouge “E Prove”
Domaine Maestracci
Corsica

35% Niellucciu,
35% Grenache,
15% Sciacarellu,
15% Syrah

25- to 40-year-old vines
Sand, clay, granite

Serve slightly
cool 58–62° F

Drink now
through 2028

2020 Bourgogne Pinot Noir
Domaine Régis Bouvier
Burgundy

Pinot Noir

35-year-old vines
Clay, limestone

Serve cool
54–58° F

Drink now
through 2028

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.

COVER Alessandro Bandinelli of Geggiano
© Gail Skoff

CLUB GOURMAND



APRIL 2023

Hopefully it's beginning to feel like spring where you are. It's been a heck of a winter here in California with a particularly stormy March, so seasonally we're off to a later start than usual, but the produce aisles and farmers' markets are finally beginning to get a bit more interesting. As the weather warms, we shift our cooking outside, firing up the pizza oven and cooking pies heaped with fresh spring veggies. A complex white like Domaine de l'Alliance's Bordeaux Sec "Les Joualles" is a great match with an asparagus and goat cheese pizza with a bit of lemon zest and kalamata olives. At the grill, it's burgers or maybe a juicy hanger steak paired with Maestracci's chewy "E Prove" or Bouvier's exuberant Bourgogne rouge. After hibernating all winter, it feels so good to fill up on all of spring's goodness.

This month's mini-theme focuses on the 2018 vintage in Chianti, with three reds hailing from the Chianti Classico zone, the heart of Chianti. Untimely rain kept growers on their toes during the summer, but the resulting wines have incredible freshness and are a joy to drink right now. The Castagnoli has pure red berry fruit and aromatics on a mid-weight frame, while Podere Campriano's counterpart from Greve has the same purity of fruit, but with a bit more depth. The Geggiano Riserva, only made in the best vintages, is the fullest of the three with darker fruit, dusty tannins, and a balsamic note on the finish. Enjoy! — Dustin Soiseth



Castagnoli © Gail Skoff

2018 CHIANTI CLASSICO ♦ CASTAGNOLI \$31

Perched at 450 meters above sea level atop a towering hillside overlooking the magnificent Tuscan countryside, Castagnoli enjoys a microclimate of its own, where cool nights favor bright, focused acidity that accentuates this red's crunchy mineral backbone. A delicious Chianti Classico for now or later, with extraordinary potential at table.

2018 CHIANTI CLASSICO ♦ PODERE CAMPRIANO \$35

Few wines are as complementary to the flavors of simple Mediterranean cuisine as traditionally styled Chianti. Just beginning to mature, the 2018 is in its sweet spot—pungently savory with earthy reminders of the Tuscan countryside, it is perfect with herby pasta.

2018 CHIANTI CLASSICO RISERVA ♦ VILLA DI GEGGIANO \$54

Concentrated, youthful, and soulful, this Sangiovese is enchanting now, but it has a long life full of gorgeous evolution ahead. Although the wine is complex, evoking black cherries, tobacco, and red berries, it begs for a meal as simple as a steak cooked over fire.

CLAIRETTE DE DIE BRUT ♦ ACHARD-VINCENT \$27

With refreshing citrus and a hint of honeysuckle on the nose followed by a delicious-with-anything palate, this minerally sparkler ensures palate stimulation with every sip.

2020 PINOT BLANC ♦ KUENTZ-BAS \$22

Olivier Raffin ferments this dry and generous white wine in foudres assembled back in 1894. Floral and honeyed, this Pinot Blanc has everything you want in a weeknight white wine and more.

2020 MUSCADET SÈVRE ET MAINE SUR LIE ♦ DOMAINE MICHEL BRÉGEON \$23

Uncommonly full and rich but still sporting the crisp acidity and low alcohol that make it so sessionable. Enjoy with oysters as well as alongside seared scallops, warm mussels, or roast chicken.

2019 VENETO GARGANEGA "COL MOENIA" ♦ DAVIDE VIGNATO \$24

Trained in the traditional pergola style, the vines create a beautiful canopy from which Garganega dangles in slinky, loose bunches. This wine is adaptable, particularly delicious with creamy formaggi.

2021 BORDEAUX SEC "LES JOUALLES" ♦ DOMAINE DE L'ALLIANCE \$58

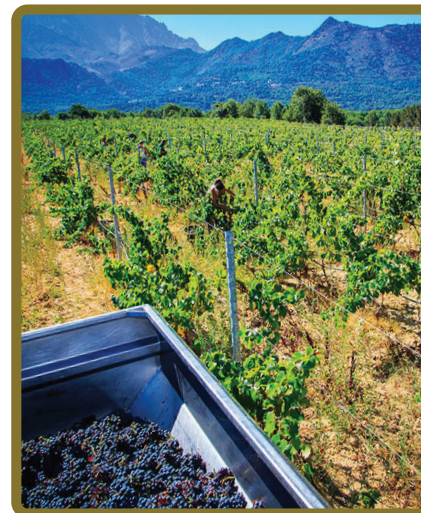
This is one of the Alibrands' first-ever single-vineyard dry whites made from 100% Sémillon vinified and raised in oak. Ripe and opulent, this cuvée further blossoms with an hour in a decanter.

2021 BARDOLINO CHIARETTO ROSÉ "NICHESOLE" ♦ CORTE GARDONI \$19

With notes of white peach, melon, and grapefruit, this Chiaretto is the quintessential Italian rosato for a dining al fresco with a heaping plate of fresh, sauce-laden pasta.

2021 PAYS D'OC CABERNET SAUVIGNON "LES TRAVERSES" ♦ CHÂTEAU FONTANÈS \$20

A country quaffer that is so lithe, pure, and unadorned you'll have finished the bottle before even considering such matters as complexity, ageability, or anything else serious.



2018 CORSE CALVI ROUGE "E PROVE" DOMAINE MAESTRACCI \$28

The estate's oldest vines, combined with a year in cask and a year in bottle tames the meaty tannins, opens the structure, and removes any hard edges, letting red fruit and maquis shine.

2020 BOURGOGNE PINOT NOIR DOMAINE RÉGIS BOUVIER \$32

This has been a longtime KLWM staple. With pure cherry flavors and a brisk finish, it is supremely refreshing with burgers or a BLT.

Harvest at Domaine Maestracci
© Claude Cruells