



**Spumante Metodo Classico**  
**“Dosaggio Zero”**  
 Edi Kante  
*Friuli*

50% Chardonnay,  
 50% Malvasia

15-year-old vines  
 Clay, limestone

Serve cold  
 46–50° F

Drink now  
 through 2026

**2018 Venezia Giulia Terrano**  
 Edi Kante  
*Friuli*

Terrano

10-year-old vines  
 Clay, limestone

Serve cool  
 56–60° F

Drink now  
 through 2028

**2019 Venezia Giulia Vitovska**  
 Edi Kante  
*Friuli*

Vitovska

19-year-old vines  
 Clay, limestone

Serve cold  
 48–52° F

Drink now  
 through 2028

**2020 Verdicchio dei Castelli di Jesi**  
 Colleleva  
*Le Marche*

Verdicchio

30-year-old vines  
 Sandy tuffo

Serve cold  
 46–50° F

Drink now

**2021 Val de Loire Sauvignon Blanc**  
**“Unique”**  
 Domaine du Salvard  
*Loire*

Sauvignon Blanc

22-year-old vines  
 Clay, sand

Serve cold  
 46–50° F

Drink now

**2020 Mâcon-Villages**  
 Henri Perrusset  
*Burgundy*

Chardonnay

15- to 30-year-old vines  
 Clay, limestone

Serve cold  
 48–52° F

Drink now

**2021 Bourgueil Rosé**  
 Domaine de la Chanteleuserie  
*Loire*

Cabernet Franc

35-year-old vines  
 Siliceous clay

Serve cold  
 46–50° F

Drink now

**2020 Côtes-du-Rhône**  
 Selected by Kermit Lynch  
*Southern Rhône*

64% Grenache,  
 21% Syrah,  
 8% Mourvèdre,  
 6% Carignan,  
 1% Marselan

40-year-old vines  
 Alluvial with *galets roulés*

Serve slightly  
 cool  
 58–62° F

Drink now  
 through 2025

**2020 Beaujolais**  
 Domaine Dupeuble  
*Beaujolais*

Gamay

50- to 100-year-old vines  
 Granite, clay, limestone

Serve cool  
 56–60° F

Drink now  
 through 2026

**2020 Dolcetto di Diano d’Alba**  
**“Sori Santa Lucia”**  
 Il Palazzotto  
*Piedmont*

Dolcetto

Vines planted in 1979,  
 1988, 1992  
 Chalky marl

Serve cool  
 56–60° F

Drink now

**2020 Valle d’Aosta Torrette**  
 Château Feuillet  
*Valle d’Aosta*

90% Petit Rouge,  
 10% Mayolet

10- to 12-year-old vines  
 Sand, granite

Serve cool  
 56–60° F

Drink now

**2021 Val de Loire Rouge Grolleau**  
 Catherine & Pierre Breton  
*Loire*

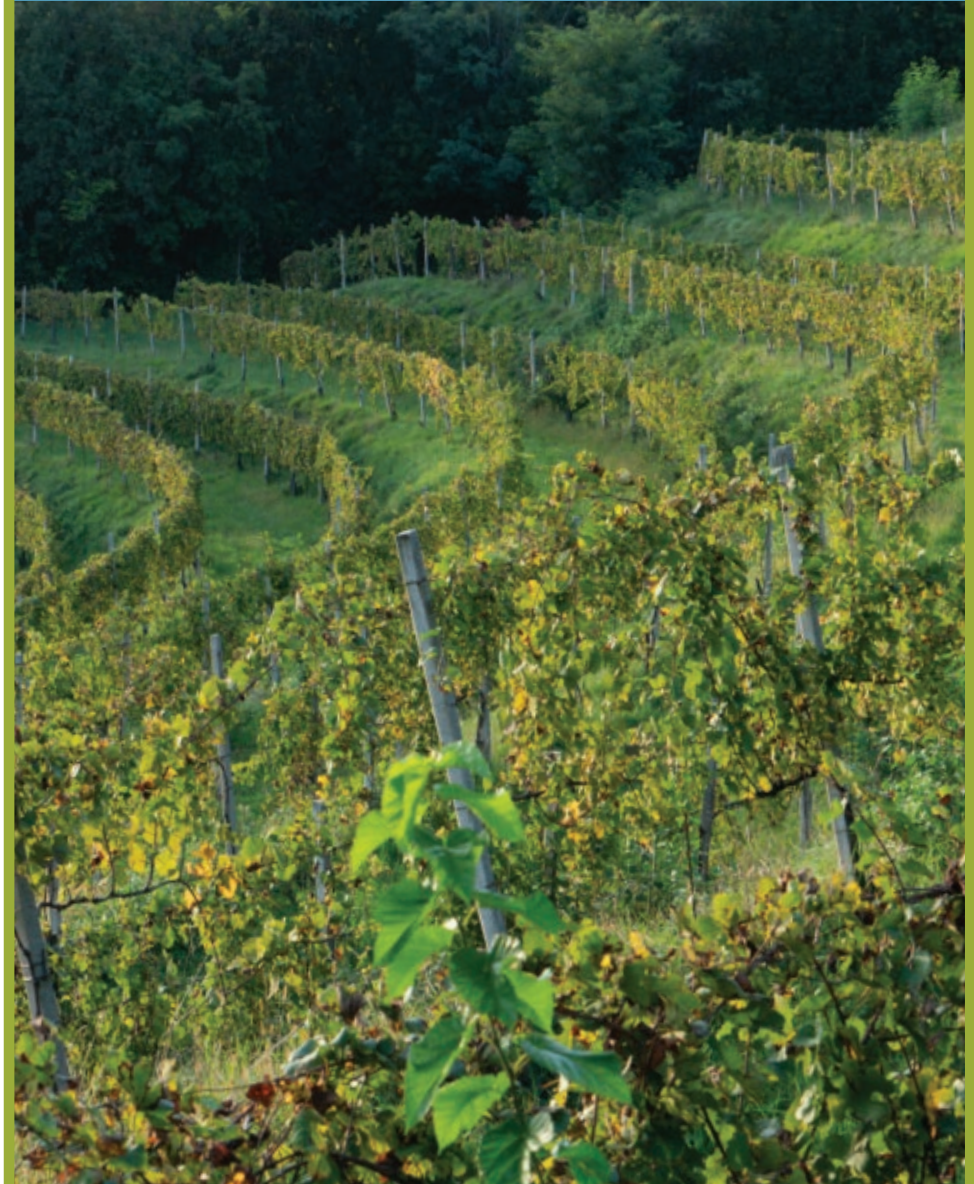
Grolleau

60-year-old vines  
 Clay, limestone

Serve cool  
 54–58° F

Drink now

# CLUB GOURMAND



AUGUST 2022

It's August, the height of summer. And while most of the country is sweltering, the weather is often quite mild in Berkeley this time of year, with onshore winds ranging from pleasantly cool to downright chilly, blowing in from the Pacific Ocean most afternoons. They bring to mind the Carso region in Friuli, where a katabatic wind called *la bora* flows downslope from the Julian Alps in the northeast. Edi Kante's cellar in Carso, descending three stories into the bedrock underneath his home, was designed to harness this wind. At the top there's a huge wooden door that opens directly into the teeth of the *bora*, the cold wind pouring down into the cellar over resting barrels and bottles. Edi believes it helps keep the temperature and humidity in his cellar just right.

This month's Club Gourmand features a trio of wines from Edi Kante. His Spumante is a dry, bracing *méthode champenoise* sparkling wine made from Chardonnay and Malvasia that spends two years in the cellar before release. The Terrano, a bright, brambly red native to the region, is aged in large casks to refine before an unfiltered bottling. And lastly, Edi's Vitovska is a lively white with peach and nectarine on the nose, a crisp citrus note, and good minerality on the lingering finish. Additional selections include refreshing and versatile whites from Henri Perrusset and Domaine du Salvard, as well as chillable reds from Dupeuble, Il Palazzotto, and Catherine & Pierre Breton. Whether your summer is full of baking sunshine or chilled down by *bora*-like ocean breezes, you'll need something cool and delicious to get you through the season, and these are sure to do the trick. Enjoy! — *Dustin Soiseth*



Edi Kante @ Dixon Brooke

**SPUMANTE METODO CLASSICO “DOSAGGIO ZERO” ♦ EDI KANTE \$44**  
*Dry, chalky, and just the right combination of fleshy and lean. Serious sparkling wine.*

**2018 VENEZIA GIULIA TERRANO ♦ EDI KANTE \$38**  
*This wine provides an abundance of red berries and lip-smacking acidity—hallmarks of table-ready reds from cooler climes.*

**2019 VENEZIA GIULIA VITOVSKA ♦ EDI KANTE \$43**  
*Bright yet creamy, clean and saline with subtle aromatics—the perfect canvas for the exquisite flavors of delicate and refined seafood preparations.*

**2020 VERDICCHIO DEI CASTELLI DI JESI ♦ COLLELEVA \$14**  
*A thirst quencher on an elemental level, it is a reliable workhorse to wash down light meals and provide unconditional refreshment.*

**2021 VAL DE LOIRE SAUVIGNON BLANC “UNIQUE” ♦ DOMAINE DU SALVARD \$20**  
*Mineral and vibrant, with notes of citrus and flowers. It plays well at table with just about everything, even trickier matches like grilled asparagus or steamed artichokes.*

**2020 MÂCON-VILLAGES ♦ HENRI PERRUSSET \$23**  
*Generous, mouth-coating notes of orchard fruit propped up by an impressive spine of minerality. An excellent match for salads, seafood, or chicken.*

**2021 BOURGUEIL ROSÉ ♦ DOMAINE DE LA CHANTELEUSERIE \$23**  
*Pretty and elegant, with a taste of fresh peaches and nectarines, it is perfect for your summer table.*

**2020 CÔTES DU RHÔNE ♦ SELECTED BY KERMIT LYNCH \$14.95**  
*An expressive rouge full of beautiful aromas and flavors of black cherries, stones, and a hint of black olive.*

**2020 BEAUJOLAIS ♦ DOMAINE DUPEUBLE \$18**  
*Trademark aromas of juicy red fruit and spice, and can be gulped down effortlessly. This is what good Beaujolais is all about!*

**2020 DOLCETTO DI DIANO D’ALBA “SÖRÌ SANTA LUCIA” ♦ IL PALAZZOTTO \$23**  
*Drinking this wine will make you yearn to be in Piedmont at a rustic wood table, eating handmade pasta and carne arrosto.*

**2020 VALLE D’AOSTA TORRETTE ♦ CHÂTEAU FEUILLET \$28**  
*True to the region, it has a slightly sweet and creamy edge and exuberant, piquant fruit, both peppery and floral throughout. The local Fontina cheese makes a sublime pairing!*

**2021 VAL DE LOIRE ROUGE GROLLEAU ♦ CATHERINE & PIERRE BRETON \$31**  
*Expect hints of tomato leaf, earth, and an explosion of juicy red fruit like raspberry and cherry. Drink it cool.*



@ Catherine & Pierre Breton