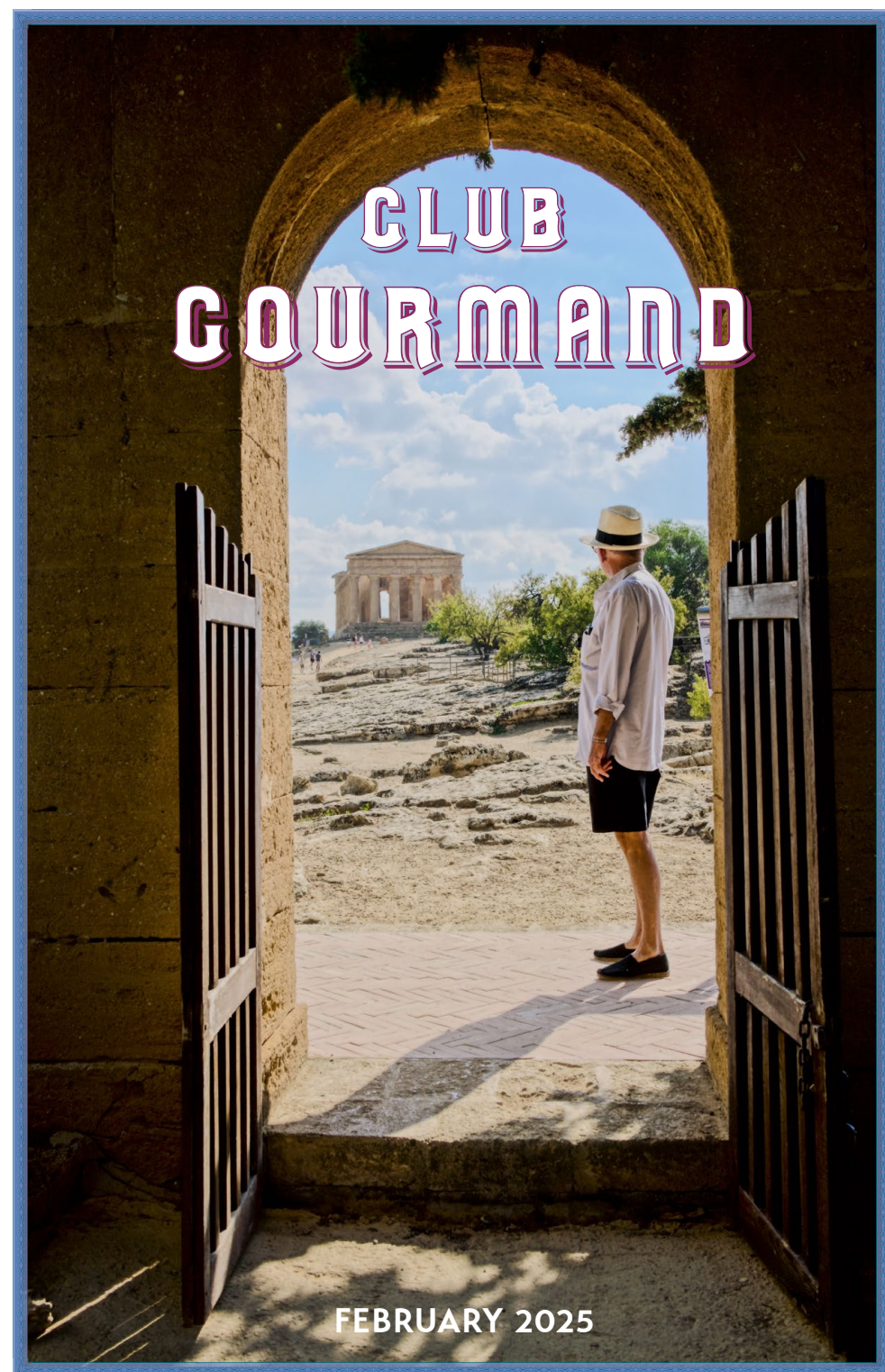

Spumante Metodo Classico Extra Brut Riofava <i>Sicily</i>	35% Grecanico, 30% Moscato Giallo, 25% Grillo, 10% Recunu, Cutrera, Rucignola	Vines planted in 2015 Chalk, limestone	Serve cold 46–50° F	Drink now	
2021 Terre Siciliane Bianco “Lato Sud” Grottafumata <i>Sicily</i>	70% Carricante, 30% Catarratto and mixed indigenous varieties	40- to 100-year-old vines Volcanic	Serve cool 50–54° F	Drink now	
2022 Etna Rosso “Sciare Vive” Vigneti Vecchio <i>Sicily</i>	90% Nerello Mascalese, 10% Minnella, Inzolia, Carricante, Grecanico Catarratto, Malvasia	50- to 130-year-old vines Volcanic	Serve slightly cool 58–62° F	Drink now through 2030	
2024 Moscato d’Asti “Sorì Gramella” Tintero <i>Piedmont</i>	Moscato	30-year-old vines Clay, limestone	Serve cold 46–50° F	Drink now	
2023 Jasnières Pascal Janvier <i>Loire</i>	Chenin Blanc	40-year-old vines Clay, limestone	Serve cold 48–52° F	Drink now through 2028	
2023 Pinot Blanc “Vieilles Vignes” Meyer-Fonné <i>Alsace</i>	65% Pinot Auxerrois, 20% Pinot Blanc, 15% Pinot Gris	Vines planted in 1965 and 1978 Granitic colluvium, marl, limestone	Serve cold 48–52° F	Drink now	
2023 Vin de Corse “Le Rosé de Pauline” Domaine de Marquiliari <i>Corsica</i>	80% Sciaccarellu, 15% Vermentinu, 5% Syrah	20-year-old vines Schist, silt, granitic gravel	Serve cold 48–52° F	Drink now	
2023 Rosso Piceno Colleleva <i>Le Marche</i>	80% Montepulciano, 20% Sangiovese	15- to 40-year-old vines Clay	Serve cool 56–60° F	Drink now	
2023 Langhe Nebbiolo “Villa Gentiana” Silvio Giamello <i>Piedmont</i>	Nebbiolo	41- to 48-year-old vines Clay, marl	Serve slightly cool 58–62° F	Drink now through 2028	
2022 Chinon “Cuvée Terroir” Charles Joguet <i>Loire</i>	Cabernet Franc	30-year-old vines Siliceous alluvial sand	Serve slightly cool 58–62° F	Drink now through 2028	
2021 Collioure Rouge “La Pinède” Domaine La Tour Vieille <i>Languedoc-Roussillon</i>	80% Grenache Noir, 7% Carignan, 7% Syrah, 6% Mourvèdre	35- to 70-year-old vines Schist	Serve slightly cool 58–62° F	Drink now through 2028	
2023 Vin de France Rouge “Le Vin Coule Dans Nos Veines” Domaine Giacometti <i>Corsica</i>	75% Niellucciu, 25% Grenache	Vines planted in 1990 Granite	Serve cool 56–60° F	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@kermitynch.com.

COVER Kermit in Sicily
© Gail Skoff



This month's mini-theme takes us to the island of Sicily. Only two miles separate Sicily from the Italian mainland, yet it feels like a whole different continent upon crossing the Strait of Messina. From the breathtaking scenery, to its proud people of diverse backgrounds and its celebrated and notoriously generous cuisine, Sicily is brimming with color, flavor, and character. Viticulture has thrived across the island since Greek settlers arrived in the eighth century BCE. Long dominated by the production of bulk wines shipped to the mainland and blended with the leaner styles of the north, Sicily's wine scene is currently enjoying a renaissance as numerous small growers honor local traditions via artisanal production methods, using native grape varieties to craft wines of real identity boasting an unmistakable sense of place.

Located in the southeast, near the Baroque towns of Noto and Ispica, Riofava is our longest-standing Sicilian import. Within view of the sea, Massimo Padova farms white limestone vineyards that yield sun-kissed wines of a bracing freshness. His traditional-method sparkler is bottle-aged for 18 months before disgorgement, and has a luminous bouquet of fresh-cut flowers and citrus zest.

The next two wines hail from the volcanic slopes of Mt. Etna. With its ancient vines planted at high elevation on soils of decomposed lava rock, Europe's largest active volcano is home to a terroir unlike any other on Earth. Grottafumata's Lato Sud, made from old-vine Carricante, gets its luxurious golden hue from four days of skin contact, a traditional process on Etna that draws out deep, savory elements in the form of heady scents of fragrant herbs and the smokiness of its sandy black soils. With Vigneti Vecchio's Sciare Vive, a blend of 90% Nerello Mascalese with other indigenous grapes, ripe cherry and tar soar from the glass while its chewy mouthfeel is marked by an undeniable volcanic grip. Give it some time in a decanter to stretch its legs, then savor the made-in-heaven match with Sicilian pastas, roasted eggplant, or rosemary grilled lamb chops. —Dustin Soiseth and Anthony Lynch

SPUMANTE METODO CLASSICO EXTRA BRUT ♦ RIOFAVA \$35

Made from a medley of indigenous and heirloom Sicilian varieties, this bracing dry sparkler shines with crudo and other seafood appetizers.

2021 TERRE SICILIANE BIANCO "LATO SUD" ♦ GROTTAFUMATA \$48

From grapes grown along Etna's steep inclines as part of a holistic farm, which produces small-batch olive oil, honey, and jam as well as exquisite wines, like this beautifully smoky, textured, and golden white.

2022 ETNA ROSSO "SCIARE VIVE" ♦ VIGNETI VECCHIO \$36

Chewy and full-bodied, it captures the elegant, perfumed side of Etna with intense red berry aromatics and a stony grip from the lava rock in which it is planted.

2024 MOSCATO D'ASTI "SORÌ GRAMELLA" ♦ TINTERO \$14

Just sweet enough, but not too sweet, with a zippy acidity and spritzy, cleansing finish. There is simply no better pairing for desserts like panna cotta and cobbler—or for a fun twist, try it with spicy chicken wings.

2023 JASNIÈRES ♦ PASCAL JANVIER \$24

Racy, slightly honeyed, exotically perfumed, and loaded with flinty notes. Simple dishes like buttery fish work just as well as spicier dishes like Thai papaya salad.

2023 PINOT BLANC "VIEILLES VIGNES" ♦ MEYER-FONNÉ \$25

Thirst-quenching thanks to its perky acidity and a mouth-watering mineral note, but also succulent and fleshy, bringing to mind sun-ripened stone fruits from the farmers' market.

2023 VIN DE CORSE "LE ROSÉ DE PAULINE" ♦ DOMAINE DE MARQUILIANI \$29

At first glance, you might be surprised by the pale hue of this Corsican "rosé." But don't be fooled—the Pauline is surprisingly gourmand and a dreamy match for well-seasoned dishes. It's juicy and herbal, which works well for crunchy winter salads or a slice of quiche.

2023 ROSSO PICENO ♦ COLLELEVA \$17

Capturing the dark berry fruit of Montepulciano with the brightness and earthy grip of Sangiovese. Bold yet smooth and juicy, it takes well to a slight chill, and has joined the ranks of the our top BBQ bottles.

2023 LANGHE NEBBIOLO "VILLA GENTIANA" ♦ SILVIO GIAMELLO \$23

Fresh and vibrant, evoking roses, currant, and a touch of earth and spice. Incredibly versatile at table, it pairs well with roasted squash, sautéed mushrooms, roast fowl, polenta, and pizza.

2022 CHINON "CUVÉE TERROIR" ♦ CHARLES JOGUET \$28

One of the great everyday reds in our portfolio. Cabernet Franc's telltale combination of tart red fruit, herbaceousness, and graphite earthiness makes this wine the perfect accompaniment for just about any meal, from appetizers to hearty mains.

2021 COLLIOURE ROUGE "LA PINÈDE" ♦ DOMAINE LA TOUR VIEILLE \$30

A weightlessness that you rarely find in such a succulent, flavorful southern red. Evoking black cherries, licorice, and garrigue, this is the ideal entry point to the charms of French Catalonia.

2023 VIN DE FRANCE ROUGE "LE VIN COULE DANS NOS VEINES"

DOMAINE GIACOMETTI \$37

So light, yet so full of character! The secret is in the cofermentation of Niellucciu and Grenache, no extraction, and a short élevage in tank, to keep it all fresh and jubilant.