

CLUB GOURMAND



OCTOBER 2023

I love early fall evenings, when the first hint of the season's coolness sends you rummaging in the closet for the jacket you haven't worn for a while. But even though the evenings are chilly, the days are still warm, and in our garden we're harvesting the last of the cucumbers and Sun Gold cherry tomatoes while nurturing what hopefully will become a tasty fall crop of kale, greens, and peas. It's a season of transition, so this month's club features a mix of crisp whites like Domaine du Salvard's classic Cheverny and Héritage du Pic Saint Loup's refreshing Languedoc rosé alongside weightier options like Meyer-Fonné's luscious Pinot Gris Réserve and Giacometti's chewy, maquis-scented Patrimoine rouge. There's something for warm afternoons, and crisp evenings.

This month's mini-theme takes us to Alto Adige in northern Italy, where where the Dolomites dominate the landscape. These mountains moderate the climate and capture rainfall for the region's thriving agriculture industry, including wine, in the valleys below. Kerner, a white variety, is a relative newcomer to the region, having been introduced in the 1970s. Mani Nössing's expression is bright and aromatic, with floral notes and soft fruit. The Lagrein—a red variety native to Alto Adige—from the tiny Carlotto estate is dark and plummy, with pronounced spice and minerality. Lastly, Peter Dipoli's elegant Merlot-Cabernet blend is ripe and structured, but never overdone—a classic mountain red. Enjoy!

—Dustin Soiseth



Michela Carlotto © Gail Skoff

2021 SÜDTIROL EISACKTALER KERNER ♦ **MANNI NÖSSING** \$34

Trentino's traditional strangolapreti—spinach gnocchi in a warm, melted butter and onion sauce—are hard to come by, so sub in some spinach pierogies with a side of caramelized onions for a heavenly match.

2019 LAGREIN RISERVA "DI ORA IN ORA" ♦ **FERRUCCIO CARLOTTO** \$41

Carlotto's silky Lagrein is the perfect foil to wild game, foraged mushrooms, and rich stuffed ravioli dishes.

2017 ALTO ADIGE MERLOT-CABERNET SAUVIGNON "IUGUM" ♦ **PETER DIPOLI** \$70

Notes of cassis, black cherries, and espresso draw you into the glass and keep you coming back to decipher what makes this cuvée and terroir so special.

2021 LAMBRUSCO GRASPAROSSA DI CASTELVETRO ♦ **FATTORIA MORETTO** \$25

The bone-dry finish of this sparkling rosso features bracing acidity and chalky tannins, designed to cut through the fat of a mortadella sandwich or chunks of aged Parmigiano.

2022 CHEVERNY ♦ **DOMAINE DU SALVARD** \$22

A brisk, zesty white to complement a salad of whatever fresh produce you can get your hands on, such as cucumber and avocado, abundantly seasoned with shredded herbs.

2022 SAVOIE CHIGNIN BLANC ♦ **ANDRÉ & MICHEL QUENARD** \$22

Enjoy with raclette, grilled cheese, crispy greens, sushi, kimchi fried rice, mollusks, or simply slake your thirst with this crystalline mountain elixir.

2019 PINOT GRIS “RÉSERVE” ♦ **MEYER-FONNÉ** \$30

An elegant nose, creamy texture, with a hint of salty freshness. This wine showcases how understated, finessed, and downright glorious dry Pinot Gris can be in Alsace.

2022 PIC SAINT LOUP ROSÉ ♦ **HÉRITAGE DU PIC SAINT LOUP** \$22

Impeccably made rosé with all the brambly qualities of sunbaked shrubs and herbs that seem to infuse its beautifully plump fruit. It is an irresistibly charming, delightfully refreshing wine.

2021 CAHORS ♦ **CLOS LA COUTALE** \$18

Deep, dark, earthy, and spicy, it suits all kinds of stews and braises. Richard Olney often paired it with cassoulet, the kind of cold-night casserole that warms your bones.

2022 REUILLY PINOT NOIR ♦ **DOMAINE DE REUILLY** \$26

With vitality and freshness evoking cherries, blood orange, herbs, and flowers, it's wonderfully suited to wild mushroom pasta, sautéed root vegetables, or hard, flavorful cheese like Comté.



2020 PATRIMONIO ROUGE “CRU DES AGRIATE” ♦

DOMAINE GIACOMETTI \$26

This granite-born Niellucciu tastes juicy, spicy, and a bit wild, just like where it's made. It is a terroir-driven Patrimonio perfect for drinking now.

2021 MONT CAUME ROUGE “TERRE D'OMBRE” ♦

DOMAINE DE TERREBRUNE \$27

This rare cuvée answers the question of what Mourvèdre grown in Bandol tastes like freshly plucked off the vine. A vivid purple color, it is akin to fresh-pressed wild berries and perfumed hints of flowers and pepper.

Reynald Delille of Domaine de Terrebrune
© Jimmy Hayes



<p>2021 Südtirol Eisacktaler Kerner Manni Nössing <i>Alto Adige</i></p>	Kerner	5- to 20-year-old vines Sandy granite	Serve cold 48–52° F	Drink now through 2030
<p>2019 Lagrein Riserva “Di Ora in Ora” Ferruccio Carlotto <i>Alto Adige</i></p>	Lagrein	Vines planted in 1946, 2003, 2006, 2012 Porphyry, limestone, clay, alluvial stones	Serve slightly cool 58–62° F	Drink now through 2032
<p>2017 Alto Adige Merlot- Cabernet Sauvignon “Iugum” Peter Dipoli <i>Alto Adige</i></p>	80% Merlot, 20% Cabernet Sauvignon	Vines planted in 1992 Clay, limestone	Serve slightly cool 58–62° F	Drink now through 2035
<p>2021 Lambrusco Grasparossa di Castelvetro Fattoria Moretto <i>Emilia-Romagna</i></p>	Lambrusco Grasparossa	Vines planted in 1997, 2002, 2007 Clay, limestone	Serve cool 54–58° F	Drink now
<p>2022 Chevreny Domaine du Salvard <i>Loire</i></p>	85% Sauvignon Blanc, 15% Chardonnay	10- to 65-year-old vines Chalk, limestone, sand	Serve cold 48–52° F	Drink now
<p>2022 Savoie Chignin Blanc André & Michel Quenard <i>Savoie</i></p>	Jacquère	30- to 60-year-old vines Limestone scree	Serve cold 48–52° F	Drink now
<p>2019 Pinot Gris “Réserve” Meyer-Fonné <i>Alsace</i></p>	Pinot Gris	Vines planted in 1988, 2008 Marly limestone	Serve cold 50–54° F	Drink now through 2030
<p>2022 Pic Saint Loup Rosé Héritage du Pic Saint Loup <i>Languedoc</i></p>	40% Syrah, 30% Mourvèdre, 20% Grenache, 10% Cinsault	10- to 20-year-old vines Red clay, marly limestone	Serve cold 48–52° F	Drink now
<p>2021 Cahors Clos La Coutale <i>Southwest</i></p>	80% Malbec, 20% Merlot	25-year-old vines Gravel, limestone, clay	Serve slightly cool 58–62° F	Drink now through 2030
<p>2022 Reuilly Pinot Noir Domaine de Reuilly <i>Loire</i></p>	Pinot Noir	23-year-old vines Clay, limestone	Serve cool 56–60° F	Drink now
<p>2020 Patrimonio Rouge “Cru Des Agriate” Domaine Giacometti <i>Corsica</i></p>	97% Niellucciu, 3% Grenache	10- to 45-year-old vines Clay, granite	Serve cool 56–60° F	Drink now through 2028
<p>2021 Mont Caume Rouge “Terre d’Ombre” Domaine de Terrebrune <i>Provence</i></p>	80% Mourvèdre, 10% Grenache, 10% Cinsault	5-year-old vines Red clay, marl, blue limestone	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 Peter Dipoli © Gail Skoff