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| 2020 Vouvray Champalou <i>Loire</i> | Chenin Blanc | 35-year-old vines Clay, limestone | Serve cold 48–52° F | Drink now through 2027 |
| 2020 Chinon Blanc “Les Petites Roches” Charles Joguey <i>Loire</i> | Chenin Blanc | Vines planted in 1994 to 1999 Clay, limestone | Serve cold 48–52° F | Drink now through 2027 |
| 2020 Chinon “Le Domaine” Bernard Baudry <i>Loire</i> | Cabernet Franc | 35-year-old vines Sand, gravel, limestone | Serve slightly cool 56–60° F | Drink now through 2027 |
| 2020 Saumur Champigny “Terres Chaudes” Thierry Germain <i>Loire</i> | Cabernet Franc | 45-year-old vines Clay, limestone | Serve slightly cool 56–60° F | Drink now through 2030 |
| Olio Extravergine di Oliva Biologica Grottafumata <i>Sicily</i> | Nocellara Etna | 40-year-old trees Clay, limestone | Serve room temperature | Use now |
| 2021 Savoie Les Abymes A. & M. Quenard <i>Savoie</i> | Jacquère | 50-year-old vines Marl, limestone scree | Serve cold 46–50° F | Drink now |
| 2021 Sicilia Moscato “Mizzica” Riofavara <i>Sicily</i> | Moscato | Vines planted in 2004 Chalk, limestone | Serve cold 48–52° F | Drink now through 2025 |
| 2021 Valle d’Itria Bianco “Faraone” I Pàstini <i>Puglia</i> | Verdeca | Vines planted in 2001 Red clay, limestone | Serve cold 48–52° F | Drink now |
| 2021 Vin de Pays de Vaucluse Rouge Selected by Kermit Lynch <i>Southern Rhône</i> | 55% Grenache, 20% Syrah, 15% Merlot, 10% Marselan | 18-year-old vines Clay, limestone | Serve slightly cool 56–60° F | Drink now |
| 2020 Toscana Rosso “Monteleccio” Sesti <i>Tuscany</i> | Sangiovese | 15-year-old vines Oceanic sediment | Serve slightly cool 58–62° F | Drink now through 2027 |
| 2020 Pic Saint Loup Rouge “Cuvée Sainte-Agnès” Ermitage du Pic Saint Loup <i>Languedoc</i> | 50% Syrah, 40% Grenache, 10% Mourvèdre | 40- to 50-year-old vines Clay, limestone | Serve slightly cool 58–62° F | Drink now through 2035 |
| 2020 Vin de France “Le Carignan” Domaine d’Aupilhac <i>Languedoc</i> | Carignan | Vines planted in 1900 Limestone, clay, blue marl | Serve slightly cool 58–62° F | Drink now through 2035 |

To reorder any of our Wine Club selections, please give us a call at 510.524.1524 or visit www.wineclub@kermitlynch.com. COVER Fall in the Loire © Bernard Baudry

CLUB GOURMAND



OCTOBER 2022

As the seasons change, so do our palates. From fall fruits like apples, persimmons, and pomegranates, to dark greens and squashes, earth's flavors seem to deepen and take on weight in preparation for the colder months ahead. Braised meats, hearty soups, and rich stews command wines with added gravitas to match. This month's selections include old-vine Carignan from Domaine d'Aupilhac and the Syrah-based "Cuvée Sainte Agnès" from Ermitage du Pic Saint Loup, both of which will complement fall's flavors with their dark and peppery fruit. To help you prepare autumn's bounty, we've included a bottle of savory and herbaceous olive oil from our Sicilian friends at Grottafumata. Organically farmed and pressed from Nocellera Etnea, an olive native to Mount Etna, a drizzle will elevate any dish on your menu.

This month's mini-theme takes us to the Loire Valley for a survey of the excellent 2020 vintage. Abundant rains the winter prior helped vineyards to survive the hot summer. Weather at harvest time was ideal, allowing for beautiful wines in both white and red. The floral, honeyed Vouvray from Champalou contrasts nicely with the more nutty, structured "Les Petites Roches" from Jogue, both made from Chenin Blanc. In the way of reds, we've included two Cabernet Francs that exhibit the distinct style of their respective domaines—wild, exuberant Baudry in Chinon, and high-toned, elegant Roches Neuves in Saumur-Champigny—while showcasing the ripeness and balance of the vintage. Enjoy! — *Dustin Soiseth*



Céline Champalou © Gail Skoff

2020 VOUVRAY ♦ CHAMPALOU \$26

A delightful balance of stony minerality with luscious, almost honeyed fruit and flowery notes, making for a great apéritif or easy pairing with all sorts of dishes.

2020 CHINON BLANC "LES PETITES ROCHES" ♦ CHARLES JOGUET \$34

Bone-dry and perfectly chiseled, this zesty blanc will serve you well alongside a wide range of seafood from raw oysters to seared scallops to grilled sea bass.

2020 CHINON "LE DOMAINE" ♦ BERNARD BAUDRY \$29

A delicate, peppery wine with notes of blackberries, currants, and leather. Versatile enough to accompany a range of dishes from lentil soup to charcuterie to roast chicken.

2020 SAUMUR CHAMPIGNY "TERRE CHAUDES" ♦ THIERRY GERMAIN \$51

Thierry has perfected the art of coaxing Cabernet Franc's soulfulness and finesse into bottle. His signature red is generous, textured, and ready to impress at table.

OLIO EXTRAVERGINE DI OLIVA BIOLOGICA ♦ GROTTAFUMATA \$36

Among Sicily's most prized oils, crafted from olives grown on the western face of Mount Etna. Rich and buttery, recalling bright citrus and fresh herbs.

2021 SAVOIE LES ABYMES ♦ A. & M. QUENARD \$21

Warm, sun-kissed expression of stone fruits, with a crystalline purity and cooling limestone minerality. Try it with spaghetti al limone for a simple and celestial pairing.

2021 SICILIA MOSCATO "MIZZICA" ♦ RIOFAVARA \$23

Citrus zest and floral nuances with a faint bitterness on the finish. Seafood crudo with a spritz of lemon and a drizzle of olive oil is not a bad place to start.

2021 VALLE D'ITRIA BIANCO "FARAONE" ♦ I PÁSTINI \$24

Refreshingly green, rich, and briny, like a bowl of Castelvetro olives. There's lots to love for Sancerre and Corsica fans on a budget.

2021 VIN DE PAYS DE VAUCLUSE ROUGE ♦ SELECTED BY KERMIT LYNCH \$16

Smooth, juicy fruit and bright acidity lead to a long, dry finish with very supple tannins. This wine will become your go-to red for barbecues, and it can even be served a bit cool.

2020 TOSCANA ROSSO "MONTELECCIO" ♦ SESTI \$29

Evoking ripe cherries, rhubarb, and a touch of mint, it is both succulent and tightly coiled, with a beautifully integrated tannin and outstanding finesse.

2020 PIC SAINT LOUP ROUGE "CUVÉE SAINTE-AGNÈS" ♦ ERMITAGE DU PIC SAINT LOUP \$32

Savory and floral, with bright accents of orange zest, it soars gracefully over the palate and finishes with a freshness reminiscent of cool stone. A beauty for now or in several years.

2020 VIN DE FRANCE "LE CARIGNAN" ♦ DOMAINE D'AUPILHAC \$46

A deep, smoky powerhouse capable of aging for decades in your cellar, this impressive beast will prompt you to reassess your idea of what can be done in this undervalued region.



Thierry Germain © Gail Skoff