

KERMIT LYNCH WINE MERCHANT

Club Rouge | NOVEMBER 2012

*The Domaine Tempier cellar*



## 2008 SCHIOPPETTINO • LA VIARTE

Nearly extinct at the hands of the fatal vine aphid, phylloxera, not to mention a growing trend of planting foreign grape varietals, the native, thick-skinned Schioppettino grape is finally making a comeback in Italy's northeastern wine region of Friuli. The Ceschin family has been farming along the Slovenian border since 1984, also revitalizing other native grapes like Ribolla Gialla and Friulano, to showcase the essence of the Adriatic *terroir*. It is only fitting that they've named their estate La Viarte, the Friulian word for spring. It once paid homage to the family's new beginnings in winegrowing, but it also serves as a place of rebirth for the region's heirloom grape varietals. The extended aging of the Schioppettino allows the wine to evolve slowly and reveal its multi-layered complexity. Juicy cherries and blueberries, pencil shavings, and forest floor offer up a parade of sanguine aromas. Fresh and light, smooth and earthy, it's an ideal accompaniment to a variety of Mediterranean dishes.

**\$28.00 PER BOTTLE**

**\$302.40 PER CASE**



## 2009 BANDOL • DOMAINE TEMPIER

It's hard not to wax poetic about one of the greatest wineries of all time. Having imported the wines since the 1970s, Domaine Tempier has not only become the cornerstone of Kermit's portfolio, but it has served as his home-away-from-home for over forty years. Lulu and Lucien Peyraud, vigneron of lore, made the domaine what it is today. Lulu's traditional hearth cooking has influenced many great chefs, including California's *grande dame de cuisine*, Alice Waters. And Lucien's noble legacy of re-introducing the hearty Mourvèdre grape to Bandol, Provence's greatest *rouge*, has endured long after his passing. Today Daniel Ravier carries the torch with reverence and pride. Farmed organically since its inception, the exceptional purity of fruit is undeniable. The vines grow in three distinct types of limestone soil along the Mediterranean coast, imbuing the wines with explosive minerality, inky depths, and juicy intensity. There is truly no better wine for aging in the entire portfolio, yet the approachability and soulfulness of the well-touted 2009 vintage doesn't fail to inspire even now.

**\$44.00 PER BOTTLE**

**\$475.20 PER CASE**

---

*To re-order 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@kermitlynch.com](mailto:wineclub@kermitlynch.com).*

# CRÉPINETTES

by Christopher Lee

*Such a simple, easy-to-make item can take up such a lot of space, if you let it. Crépinettes take their name from the thin membrane of fat they are wrapped in, called crépine in French, stolen from the belly of a pig; in English it's known as caul fat. There are refined and rustic versions, but they bumble food no matter how you fancy you try to make them. For this version, you can either make your own sausage, or buy coarsely ground pork from the butcher and gussy it up. I offer an alternative that replaces the crépine with blanched cabbage or kale leaves, and their juicy stems are chopped and mixed into the farce, or stuffing. This method has the effect of lightening the dish, but when grilled taste just as good or maybe even better than the meatier version. It depends on the circumstances and the wine...*

*Serves 4 to 6*

3/4 lb coarsely ground or chopped pork,  
either your own or purchased from your  
local butcher

1/4 lb chicken, duck, or pork livers,  
cut in 1/2" pieces and/or any other  
offal you have at hand

2 teaspoons sea salt

Little grinds of black or white pepper

A scraping of nutmeg

1 small clove garlic, chopped fine as sand,  
or pounded in a mortar, mixed with two  
tablespoons finely chopped parsley

1 teaspoon good Cognac or Armagnac

Enough caul fat to enclose eight meatballs

Optional: Eight leaves of cabbage,  
blanched, stems cut out and chopped;  
or enough blanched kale leaves (8-12) to  
equal the same amount, stem off and  
chopped

Vigorously mix together the pork, liver, sea salt, pepper, garlic, nutmeg, and brandy. Divide into 8 equal balls and wrap each one in the caul fat, tucking it tightly around the ground meat, trimming the excess carefully away to keep the layers as thin as possible. If you're doing the "vegetarian" version, mix the chopped stems into the meat and wrap similarly in the cabbage or kale leaves. Grill the packets on a hot grill over medium coals—they take about 12 minutes and will draw themselves up into roundish balls as they cook. Turn them a few times to brown the fat on all sides. Serve with braised carrots or fennel, and nice mustard or cornichons.



---

*Christopher Lee is a former head chef of Chez Panisse and Eccolo in Berkeley and co-founder of the Pop-Up General Store in Oakland, California. Read his blog at <http://oldfashionedbutcher.blogspot.com>.*