GRILLED QUAIL WITH HERB BREAD CRUMBS by Christopher Lee

Quail are delicious birds that are not always easy to find, but a good local butcher should be able to locate some for you. Buy the quail fresh, if possible, as once they're frozen, they lose their juices on the grill. The recipe makes a little more sauce than you might need for one batch of quail, but it's great to have on hand the next day. The herby boldness of the sauce is perfect for this month's serious reds—Thévenet's 2020 Morgon and Riofavara's deep Nero d'Avola.

- 8 fresh boneless quail
- 5 ounces extra-virgin olive oil
- 1½ ounces sweet wine, such as Beaumes-de-Venise or Banyuls
- 2 teaspoons kosher salt
- Cracked black pepper, preferably Tellicherry
- r teaspoon Italian parsley, finely chopped
- ½ teaspoon fresh sage, finely chopped
- ½ teaspoon fresh rosemary leaves, finely chopped

- 1/8 teaspoon fennel seeds, crushed
- ½ teaspoon garlic, grated
- ½ teaspoon lemon zest, grated
- ½ teaspoon orange zest, grated
- 1/4 teaspoon cayenne pepper
- 3 cups dried bread crumbs, coarsely crushed
- 2 ounces almonds, lightly toasted, crushed

Drizzle quail with 2 ounces olive oil and the sweet wine. Season with 1 teaspoon kosher salt and a few grinds of black pepper. Set aside to marinate for at least 1 hour. If marinating for longer, refrigerate, then remove from refrigerator an hour before cooking.

Combine parsley, sage, rosemary, fennel seed, garlic, lemon and orange zest, cayenne pepper, bread crumbs, almonds, and $\frac{1}{2}$ teaspoon kosher salt. Add remaining 3 ounces olive oil and stir to combine.

Season quail again lightly with salt. Grill quail over medium heat until browned and crisp, turning often, until the legs have relaxed, about 15 minutes. Rest quail loosely covered with foil for 3 minutes.

Place quail on a warm platter and drizzle with bread-crumb salsa. Serve the remaining bread-crumb salsa on the side.

Serves 4

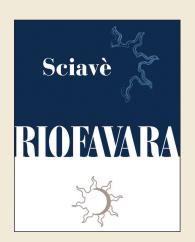
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Christopher Lee is a former head chef of Chez Panisse and Eccolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: oldfashionedbutcher.com.



2016 ELORO NERO D'AVOLA "SCIAVÈ" RIOFAVARA

NFURL THE MAP in which Riofavara's Sciavè bottle is wrapped and find Sicily's southeastern tip. Here, at one of Europe's southernmost sites, Riofavara's Massimo Padova makes wines in the Noto Valley, just minutes from the town that gave Nero d'Avola its name. Nero d'Avola is one of the island's renowned grapes, and the variety shines in this bottling. Or maybe shine is the wrong word, as this is a dark and dense cuvée, which sings in a low and soulful register. In any case, Riofavara's Sciavè is undeniably one of the outstanding examples of Nero d'Avola from the Noto Valley, delivering a mesmerizing balancing act of



depth and lift. Structured and earthy, with notes of tobacco, leather, and dark fruit, it is simultaneously succulent and lively as a result of the impressive spine of acidity that runs through the wine. Pair it with a hearty pasta or Chris Lee's grilled quail with herb bread crumbs. —*TomWolf*

\$35.00 PER BOTTLE \$378.00 PER CASE



RIGHT

Massimo Padova.
© Gail Skoff

COVER

Sunset at Riofavara.
© Gail Skoff

2020 MORGON "VIEILLES VIGNES" JEAN PAUL & CHARLY THÉVENET

HILE I HAVEN'T conducted thorough research, I think it's fair to say Charly Thévenet may just be the strongest vigneron in France. As if working in the vines and cellar weren't physically grueling enough, Charly spends so much of his free time lifting weights and



doing cardio that, meeting him, you might think you've come upon not a winemaker but a professional running back. I mention this because it's the first thing you notice about Charly and also because, when you taste his Morgon, it is striking that such a pretty and sensual red wine comes from a man who's seemingly all about power. It clicks when you realize this is the son of Gang of Four legend Jean Paul Thévenet, one of the vignerons responsible for raising the bar in Beaujolais decades ago. Notes of pomegranate, raspberry, and rose petal abound in the glass, and the beautiful acidity makes this bottle incredibly versatile at table. Welcome to the next generation of the Gang of Four. —*TomWolf*

\$40.00 PER BOTTLE \$432.00 PER CASE

2016 Eloro Nero d'Avola "Sciavè" <i>Riofavara</i>	Nero d'Avola	19-, 43-year-old vines Limestone, clay, marl	Serve slightly cool 58–62° F Decant 1–2 hours	Dark fruit, tobacco, leather Dense, brooding, concentrated	Drink now through 2030
2020 Morgon "Vieilles Vignes" Jean Paul & Charly Thévenet	Gamay	70-year-old vines Decomposed granite, sand	Serve slightly cool 56–60° F Decant optional	Pomegranate, raspberry, rose petal Fresh, fragrant, elegant	Drink now through 2030

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