

LAMB ROUND BONE CHOPS WITH TAPENADE

by Christopher Lee

Lamb round bone chops, cut from the shoulder, are often overlooked in favor of the more familiar—and more expensive—rack chops. I prefer round bone chops for their larger surface area, which provides for more browning, and their delicious outside layer of crisp, herby fat. I encourage you to chop the tapenade by hand rather than with a food processor, as hand chopping gives the condiment a much better, more satisfying texture. I also encourage you to buy unpitted olives and remove the pits yourself by squashing the olives and popping out the pit, rather than buying often lesser-quality pitted olives. The lamb with olives is a terrific accompaniment to both deeply flavored, earthy reds in this month's Club Rouge offering.

TAPENADE



Scant 1 cup Niçoise olives, pitted, coarsely but evenly chopped
1 small clove garlic, chopped fine as sand
¼ cup salt-packed capers, soaked for 20 minutes in lukewarm water, coarsely chopped
½ teaspoon orange zest, finely grated
¼ cup good olive oil
¼ teaspoon fresh thyme, finely chopped
Optional: ½ teaspoon finely chopped anchovy or anchovy paste

Place ingredients in a bowl and mix well.

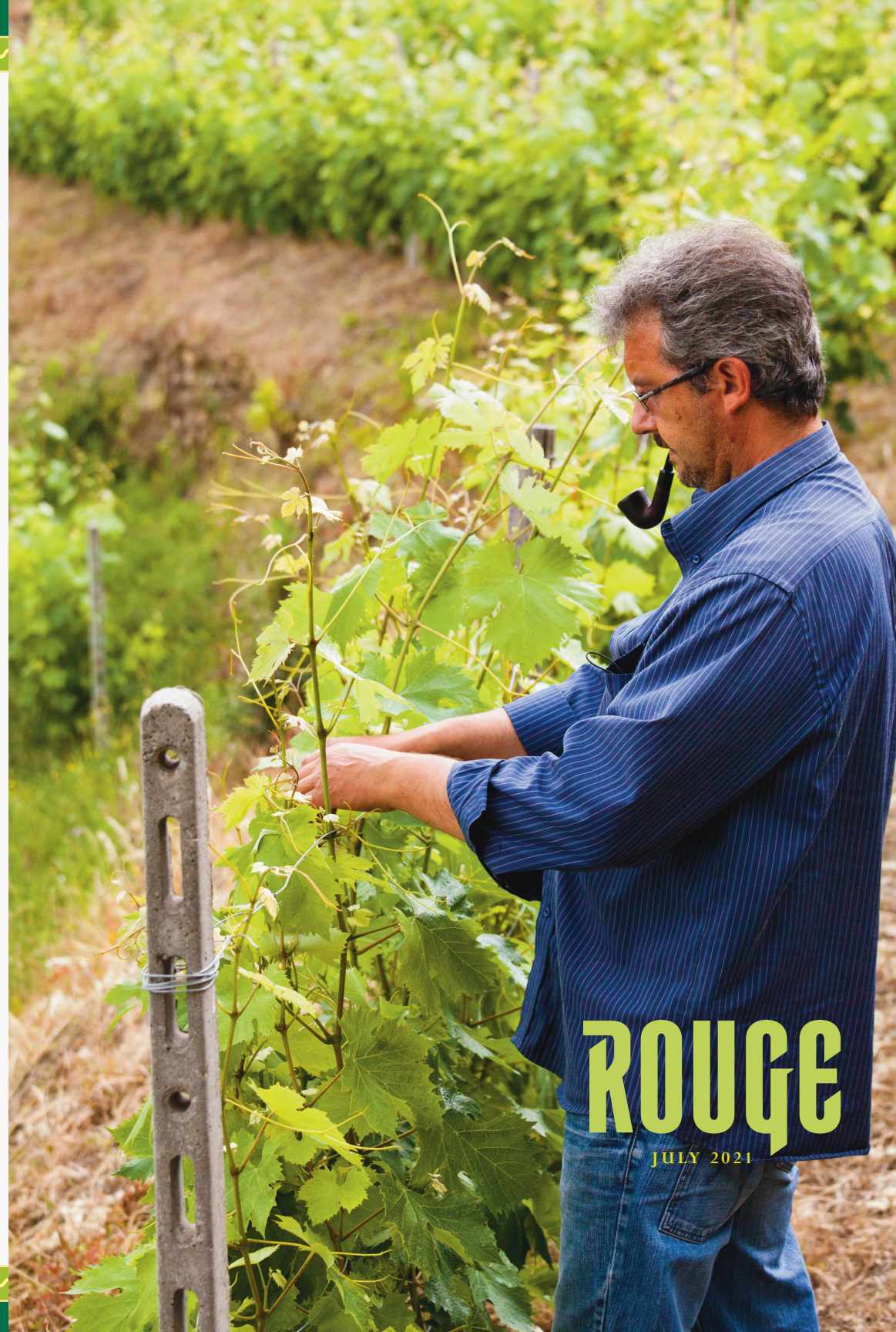
LAMB CHOPS

4 lamb round bone shoulder chops, about ½ pound each,
trimmed of heavy fat
1 tablespoon olive oil
1 tablespoon kosher salt
Freshly ground coarse black pepper
1½ teaspoons chili flakes
2 tablespoons fresh thyme leaves stripped from stems, stems discarded

Drizzle lamb chops with olive oil. Rub chops with salt, cracked pepper, chili flakes, and thyme leaves. Grill or pan-fry chops to medium temperature over medium-high heat for about 12 minutes total, turning every 3 minutes. Chops will be slightly pink in the center and crusty on the outside. Place chops on a warm platter and spoon the tapenade over the warm chops. *Serves 4*



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.



ROUGE

JULY 2021

2017 ROSSESE DI DOLCEACQUA SUPERIORE TENUTA ANFOSSO

HOME TO A STRETCH of coastline called the Italian Riviera, Liguria might inspire visions of tanned vacationers sipping local, spritzy whites and light reds along the beach, under parasols, with a good book in hand. But, while these kinds of wines may be perfect for seaside quaffing, this region also yields more complex and profound wines made from the quintessential Ligurian grape variety called Rossese. The commune of Dolceacqua sits at the westernmost end of the region, near the French border, and five miles inland from the Mediterranean. The steep hills here—technically part of the Alps—are home to Tenuta Anfosso's terraced and mostly ancient vines. The Anfossos' land has been in the family for more than a century, and with each passing generation, they have seen neighbors abandon traditional—that is, manual—methods of farming, or even leave winemaking altogether. Today, Alessandro Anfosso serves as a beacon of old-school viticulture in this part of Liguria. With its elegant notes of rose petals, sour cherries, and stones, his Superiore bottling is the perfect introduction to the family's lineup. There is almost something Barolo-esque about the flavor profile, if not about the body of the wine, which is remarkably light on its feet. Serve it slightly cool alongside a Ligurian pesto or something a little more substantial—like a *ragù*—for a match made in heaven. —Tom Wolf

\$34.00 PER BOTTLE \$367.20 PER CASE



2018 COLLINES RHODANIENNES SYRAH “L'ART ZÉLÉ” • LIONEL FAURY







EVERY NOW AND THEN, French bureaucracy presents a gift to those of us who hunt for unrivaled value. Take Lionel Faury's L'Art Zélé cuvée, for example. Here is a wine made with Syrah planted a mere fifty yards from the Côte Rôtie boundary. The soil—schist—is the same as Côte Rôtie's. The vines are planted high above the Rhône River, benefiting from breezy, cool nights that imbue the resulting wine with freshness. The main difference between this bottling and Lionel's official Côte Rôtie is the amount of time he ages each wine: fifteen months in large *demi-muids* for the Art Zélé compared to eighteen for the Côte Rôtie. Otherwise, what you have here is essentially Côte Rôtie at a discount as steep as the “roasted slope” itself! This dense, structured *rouge* teems with the quintessential aromas and flavors of Syrah from this part of the Rhône Valley: dark fruit, black pepper, and an irresistible earthiness. It is perfect alongside Chris Lee's lamb chops with tapenade. —Tom Wolf

\$35.00 PER BOTTLE \$378.00 PER CASE



LEFT
Lionel Faury's L'Arselié
parcel (which inspired
the name “L'Art Zélé”)
© Dixon Brooke

COVER
Alessandro Anfosso
of Tenuta Anfosso
© Tenuta Anfosso

					
2017 Rossese di Dolceacqua Superiore <i>Tenuta Anfosso</i>	Rossese	30-year-old vines Flysch	Serve <i>slightly cool</i> 58–62° F Decant optional	Rose petals, sour cherries, stones Lithe, elegant, restrained	Drink now through 2025
2018 Collines Rhodaniennes Syrah “L'Art Zélé” <i>Lionel Faury</i>	Syrah	18-year-old vines Schist	Serve <i>slightly cool</i> 58–62° F Decant recommended	Black pepper, dark fruit, soil Dense, earthy, soulful	Drink now through 2030

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