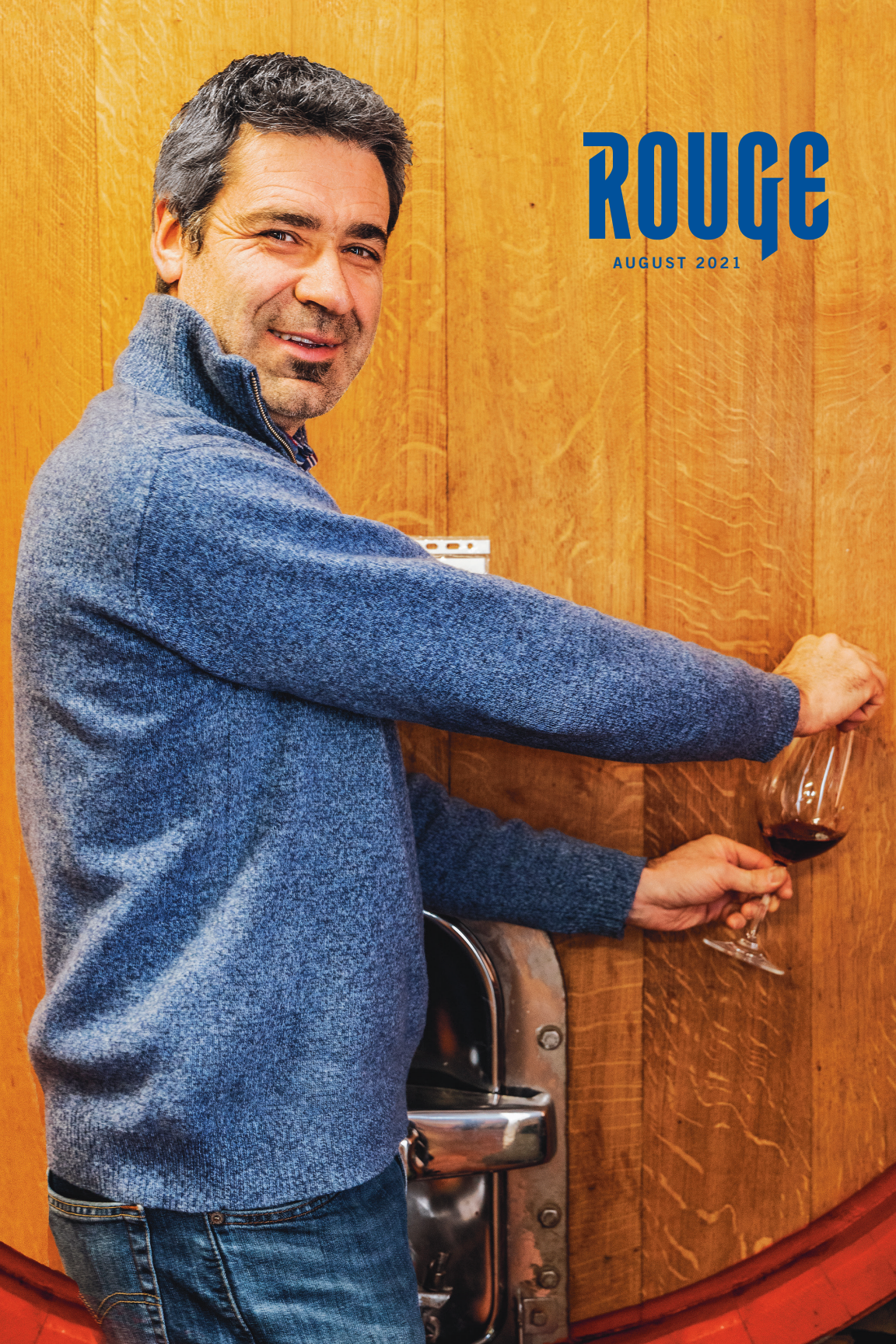


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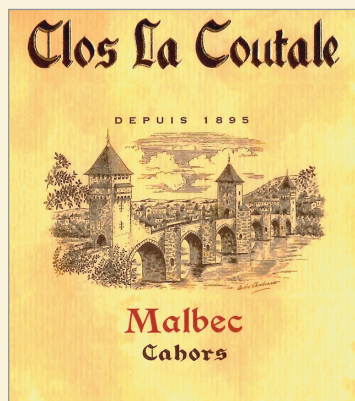
AUGUST 2021



2019 CAHORS CLOS LA COUTALE

HALFWAY between Bordeaux and Montpellier, Cahors is as close to the Mediterranean as it is to the Atlantic Ocean. And while this commune is technically part of the Occitanie region—which encompasses the Languedoc wine region—the red wine this AOC produces is arguably a nearer relative to those of Pomerol and Saint-Émilion than it is to those from the great Languedocien villages. For decades, Philippe Bernède of Clos La Coutale has farmed Malbec and Merlot just south of the Lot River. Following harvest, he de-stems the grapes and vinifies each parcel separately before blending the wine and aging it in *foudres* and old *grand cru* Bordeaux barrels. The result presents a thrilling paradox: this age-worthy red displays both refinement and rusticity. If Bordeaux is the polished and urbane one in the family, Cahors is the sneakily sophisticated, but humbler country cousin, loaded with personality you'll enjoy getting to know. —Tom Wolf

\$17.00 PER BOTTLE \$183.60 PER CASE



ABOVE Clos La Coutale. © Christian Lauzin

COVER Guido Porro. © Gail Skoff







2014 BAROLO “VIGNA LAZZAIRASCO”

GUIDO PORRO

GUIDO PORRO never makes what you might call a “light” wine. This is the result of Guido’s dedication to traditionalist Barolo and also the influence of his terroir in the eastern part of the Barolo zone. Situated in Serralunga d’Alba—the “Long Greenhouse of Alba”—Guido’s Lazzairasco vines receive ample sunshine and lie on a relatively lower (that is, warmer) part of the Lazzarito slope. Even in a cooler vintage with plenty of rain, Serralunga is likely to produce more robust wines than do other parts of the region. But Vigna Lazzairasco is a textbook case of when *bigger* can still equate to *balanced*. The 2014 is already elegant, charming, and approachable. With beautiful notes of cherries, roses, and earth, this is a Barolo you’ll want to revisit many times over the next few years. —Tom Wolf



\$53.00 PER BOTTLE \$572.40 PER CASE

					
2019 Cahors <i>Clos La Coutale</i>	80% Malbec, 20% Merlot	25-year-old vines Gravel, limestone, clay	Serve <i>slightly cool</i> 58–62° F Decant optional	Dark fruit, earth, spice Rustic, refined, classic	Drink now through 2035
2014 Barolo “Vigna Lazzairasco” <i>Guido Porro</i>	Nebbiolo	40- to 45-year-old vines Clay, limestone	Serve <i>slightly cool</i> 58–62° F Decant recommended	Cherries, roses, soil Elegant, subtle, charming	Drink now through 2030

KERMIT LYNCH WINE MERCHANT

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ROMAN PIZZA WITH MUSHROOMS

by Christopher Lee

Roman pizza has a beautiful, thin, crisp crust that highlights the topping. The dough is easier to handle than that of a round pie, and the yeast rises much faster than natural leaven—you don't need to plan a day in advance for pizza night. Snip the pizza into servings with a scissors and pretend you're in Rome on a beautiful evening. The earthy mushrooms are a perfect pairing to the excellent, herby Guido Porro Barolo and to the bright, juicy Clos La Coutale Cahors as well.

- 1½ cups (350 g) lukewarm water
- 2 teaspoons (7 g) active dry yeast
- 1 teaspoon (2 g) sugar
- ¾ cups (450 g) flour,
preferably 00
- 1 teaspoon (8 g) fine sea salt
- About 6 tablespoons (90 g)
extra-virgin olive oil
- 1½ pounds (680 g) fresh porcini,
cremini, or king trumpet
mushrooms, thinly sliced
- 2 tablespoons (3 g)
fresh thyme leaves,
coarsely stripped from stems
- ½ teaspoon black peppercorns,
preferably Tellicherry, ground
- 6 tablespoons (35 g) Parmigiano-
Reggiano cheese, finely grated

In a large mixing bowl, add the yeast and sugar to the water and let develop for 5 minutes. Add flour and ½ teaspoon salt, and mix with a wooden spoon or bowl scraper until no dry flour remains. Knead the dough for a few minutes and form into a ball. Coat the dough with olive oil and place in bowl. Cover bowl with plastic wrap and rise at warm room temperature (75° F) until doubled in volume, about 2 hours.

When dough is ready, rub a 13-by-18-inch baking tray lightly with olive oil to coat. Remove dough from bowl and place on oiled baking sheet. Coat your fingers in oil and stretch dough to fill baking sheet from edge to edge. You don't need to create a raised edge on dough. Let dough relax for 30 minutes and stretch again to fit pan.

In a medium mixing bowl, gently toss mushrooms with 3 tablespoons olive oil, remaining ½ teaspoon salt, fresh thyme, ground black pepper, and Parmigiano-Reggiano. Distribute mushrooms over dough out to the edges, with mushrooms a bit thicker toward the edges and thinner toward the middle. Bake pizza for 35–40 minutes at 500° F. Turn pan in oven for even cooking.

Makes one 13-by-18-inch sheet-pan pizza

