

ROUGE

2017 ÎLE DE BEAUTÉ ROUGE YVES LECCIA

HANCES ARE you know Grenache primarily from the southern Rhône: the reds of Gigondas, Châteauneuf-du-Pape, Beaumes-de-Venise, etc. But this grape also plays a central part in many of the red blends from Corsica, often mixed with Niellucciu—Sangiovese's Corsican twin—to yield wines that are excitingly distinct from those of the Rhône Valley. This *rouge*, for example, made up of



80% Grenache and 20% Niellucciu, is sunnier, a little more exuberant, and has a little more muscle than its relatives from the mainland, which are more often some variation of Grenache, Syrah, Cinsault, and Mourvèdre blends. Dip your nose into your glass and you might think it's going to be a summertime quaffer. Once you take a sip, however, the salty, stony structure tells you you're dealing with a serious wine that will be on an upward trajectory for another five years. Notes of black cherries, crushed raspberries, and a slight hint of black olive are accompanied by a grippy texture, asserting its untamed Corsican spirit.

—Tom Wolf

\$29.00 PER BOTTLE **\$313.20** PER CASE

2017 Île de Beauté <i>Rouge</i> <i>Yves Leccia</i>	80% Grenache, 20% Niellucciu	Vines planted in 1994 Clay, limestone, schist	Serve slightly cool 58–62° F Decant optional	Black cherries, raspberries, black olive Stony, savory, grippy	Drink now through 2025
2016 Bandol Rouge Domaine du Gros 'Noré	80% Mourvèdre, 15% Grenache, 5% Cinsault	30-year-old vines, on average Clay	Serve slightly cool 60-64° F Decant 1-2 hours	Blackberries, dark chocolate, espresso Dark, rich, brawny	Drink now through 2035

KERMIT LYNCH WINE MERCHANT

To reorder 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.

2016 BANDOL *ROUGE* DOMAINE DU GROS 'NORÉ

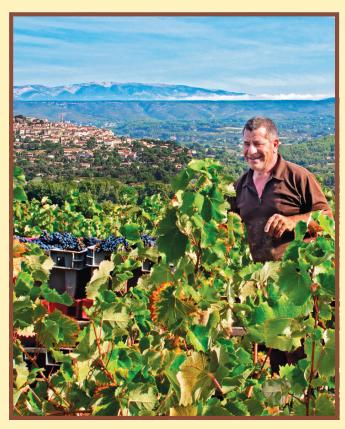
ERE IS ANOTHER WINE that might seem untamed when you pop the cork. Dark, rich, and brawny, with notes of blackberries, salted dark chocolate, and stones, it might knock you back if you take a sip right away and you're not ready for young, bottled-up Bandol *rouge*. But give it time in a decanter (practically any kind of vase will do), and the aeration will do just enough to rein in this beautiful beast. Those notes above become more delineated, more precise,

more interested in seducing than roaring at you. If you want to hear everything this red has to say, pour a glass or two a day for a few days straight with time in the fridge in between. Then, when you've finished your first bottle, grab at least a few more bottles to open over the next five, ten, or fifteen years, when this wine will be even more sublime than it is today. Few things are as special as aged Bandol rouge, especially from a master like Alain Pascal of Domaine du Gros 'Noré. Serve cool when the weather tells you to!

—Tom Wolf

\$48.00 PER BOTTLE \$518.40 PER CASE





Alain Pascal

© Gail Skoff

SWORDFISH ALLA STEMPERATA

by Christopher Lee



Swordfish alla stemperata, though a classic Sicilian dish, is a wonderful accompaniment to the lovely, herbal fruitiness of Yves Leccia's Île de Beauté rouge. Stemperata sauce is sometimes described as "vinegar sauce," which overstates the taste of vinegar in the dish. In fact, the vinegar mellows through gentle cooking and becomes a subtle background flavor that intensifies and focuses the sauce. The dish can be served soon after cooking while still slightly warm, or at room temperature on a sunny afternoon.

- 2 pounds swordfish, either
 1 thick steak or 2 thinner pieces
 1 tablespoon sea salt
- ½ teaspoon freshly ground black pepper
- ½ cup all-purpose flour, for dredging
- 4 ounces extra-virgin olive oil
- 4 ounces shallots (4–5 whole), finely chopped
- 2 ounces celery (about 1 stem), finely chopped, leaves included
- 1 ½ tablespoons Italian tomato double concentrate

- 3 ounces green olives (Cerignola, Castelvetrano), pitted, coarsely chopped
- ounce capers, drained, coarsely chopped
- 3 ounces currants, rehydrated in lukewarm water for 5 minutes, then drained
- 2 ounces red wine vinegar
- 2 ounces young, fruity red wine
- r tablespoon dried wild oregano or marjoram, crushed with your fingers

Season swordfish with salt and pepper. Dredge in flour and shake off excess. Sauté swordfish 4 minutes each side over medium heat in 1 ounce olive oil until cooked through (longer and slower for a thicker piece). Transfer fish to a platter and place in a warm spot. Wipe oil from sauté pan, but leave browned bits. Add 2 ounces olive oil to pan and sauté shallots and celery over low heat until soft, about 3 minutes. Add tomato paste, olives, capers, and currants and sauté for 3 minutes. Add red wine vinegar and red wine and simmer 5–6 minutes, scraping browned bits from bottom of pan, until a thick sauce is formed. Add swordfish and any juices from platter to sauce and simmer for 3 minutes. Add herbs and remaining olive oil to dish. Transfer fish back to platter and pour sauce over fish. Let rest for 15–20 minutes before serving.