



ROUGE







2017 ÎLE DE BEAUTÉ ROUGE YVES LECCIA

CHANCES ARE you know Grenache primarily from the southern Rhône: the reds of Gigondas, Châteauneuf-du-Pape, Beaufort, 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 Rouge Yves Leccia	80% Grenache, 20% Niellucciu	Vines planted in 1994 Clay, limestone, schist	Serve <i>slightly cool</i> 58–62° F Decant optional	Black cherries, raspberries, black olive Stony, savory, grippy	Drink now through 2025
2016 Bando Rouge Domaine du Gros 'Noré	80% Mourvèdre, 15% Grenache, 5% Cinsault	30-year-old vines, on average Clay	Serve <i>slightly cool</i> 60–64° F Decant 1–2 hours	Blackberries, dark chocolate, espresso Dark, rich, brawny	Drink now through 2035

KERMIT LYNCH WINE MERCHANT

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2016 BANDOL ROUGE
DOMAINE DU GROS 'NORÉ

HERE 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 TEMPERATA

by Christopher Lee



Swordfish alla temperata, 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 mellowes 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.

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| 2 pounds swordfish, either
1 thick steak or 2 thinner pieces | 3 ounces green olives
(Cerignola, Castelvetro),
pitted, coarsely chopped |
| 1 tablespoon sea salt | 1 ounce capers, drained,
coarsely chopped |
| ¼ teaspoon freshly ground
black pepper | 3 ounces currants, rehydrated
in lukewarm water for
5 minutes, then drained |
| ½ cup all-purpose flour, for dredging | 2 ounces red wine vinegar |
| 4 ounces extra-virgin olive oil | 2 ounces young, fruity red wine |
| 4 ounces shallots (4–5 whole),
finely chopped | 1 tablespoon dried wild
oregano or marjoram,
crushed with your fingers |
| 2 ounces celery (about 1 stem),
finely chopped, leaves included | |
| 1 ½ tablespoons Italian tomato
double concentrate | |

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. Serves 4–6



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.