



FEBRUARY 2022

ROUGE

2017 CHIANTI CLASSICO VILLA DI GEGGIANO

AT VILLA DI GEGGIANO, a majestic, fourteenth-century home situated among sprawling gardens and vineyards is the centerpiece of a picture-perfect Tuscan estate. By contrast, the Bandinelli brothers, who produce wine at the villa, could not be more humble, down-to-earth champions of organic and soulful small-production Chianti Classico. Located at the southern end of the region, near Siena, their vines soak up an abundance of Tuscan sun, producing perfectly ripe Sangiovese juice that ages for eighteen months in the ancient stone cellar beneath the property. Brother Andrea says, “What I really love in wine is mostly the perfume.” With the aromas of cherries, leather, and smoke soaring from a glass of their Chianti Classico, you can understand why. On the palate, this is rustic Sangiovese at its finest. Pair it with a hearty bowl of *ribollita* or *pappa al pomodoro* for a transportive Tuscan meal. —Tom Wolf

\$33.00 PER BOTTLE

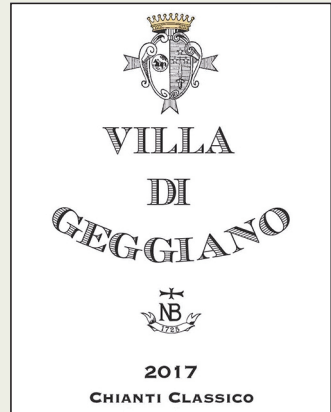
\$356.40 PER CASE

RIGHT

Andrea Boscu Bianchi Bandinelli
in the cellar. © Gail Skoff

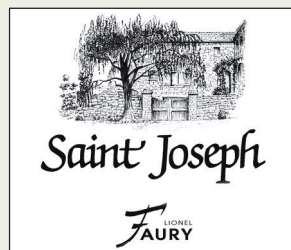
COVER

Lionel Faury. © Gail Skoff









2019 SAINT JOSEPH ROUGE LIONEL FAURY

WHEN I ASKED Lionel Faury two years ago who, in his home region of the northern Rhône Valley, inspires him most, he didn't name one of the legends of this region's Big Three appellations—Hermitage, Cornas, and Côte-Rôtie. Instead, he said simply, "Jean Gonon," one of his peers working in the appellation of Saint Joseph, situated between Côte-Rôtie and Cornas on the Rhône River's western flank. If, in recent years, the reputation of Saint Joseph has joined the likes of Hermitage, Cornas, and Côte-Rôtie as one of France's exalted sites for the Syrah grape, that arrival is largely thanks to both Gonon and Faury, who produce appellation- and region-defining wines from incredible vineyards and on the backs of long family traditions. "Syrah is a very expressive grape," says Lionel, who is wholly devoted to the grape variety's terroir transparency and points out that, in Saint Joseph, this translates to an abundance of minerality in the glass. This *rouge* delivers on that promise and more, with its mesmerizing flavors of dark fruit, black pepper, and smoked meat, plus its outstanding elegance. Pour this alongside Chris Lee's peppercorn-crusted short ribs for an unforgettable winter feast. —Tom Wolf



\$37.00 PER BOTTLE \$399.60 PER CASE

					
2017 Chianti Classico <i>Villa di Geggiano</i>	Sangiovese	15- to 20-year-old vines Clay, silt, sand, limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Cherries, leather, smoke Fragrant, rustic, soulful	Drink now through 2030
2019 Saint Joseph Rouge <i>Lionel Faury</i>	Syrah	Vines planted between 1979 and 2007 Granite	Serve <i>slightly cool</i> 58–62° F Decant optional	Dark fruit, smoked meat, black pepper Elegant, mineral, classic	Drink now through 2030

KERMIT LYNCH WINE MERCHANT

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PEPPERCORN ROASTED SHORT RIBS *by Christopher Lee*

This inventive preparation of short ribs is lighter and brighter than many familiar braised short rib dishes. We created it for the spit at Il Buco Alimentari e Vineria, in New York. Its topping of arugula is bright and invigorating, and it sends an often rich dish in a new direction. It is well matched to the deep, soulful wines of February's Club Rouge. Allow three days for this recipe.

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| ¾ cup olive oil | 1 teaspoon fennel seeds, crushed |
| ½ cup black peppercorns | A generous handful of young arugula |
| ¼ cup each of green peppercorns, pink peppercorns, and white peppercorns | ½ cup pale celery stalks, sliced paper thin, plus the tender leaves |
| 6 pieces thick-cut short ribs, about 4 pounds | ¼ cup black Kalamata olives, pitted, thinly sliced |
| 3 tablespoons kosher salt | 1 teaspoon colatura (Italian anchovy sauce) or Vietnamese fish sauce |
| 2 tablespoons sugar | ½ teaspoon fennel pollen |
| 2 small lemons, thinly sliced | Small piece fresh horseradish, for grating |
| 2 bay leaves, broken into pieces | |
| 1 teaspoon coriander seeds, crushed | |

Combine peppercorns with olive oil in a small saucepan. Simmer for 25 minutes over lowest heat to soften peppercorns. Cool to room temperature. Drain peppercorns (save oil for another dish) and crush to a paste in a mortar, with no whole peppercorns remaining. Cover and set aside.

Make a mix of kosher salt, sugar, half the lemon slices, bay leaves, coriander seeds, and fennel seeds. Rub short ribs with salt mixture. Cover and chill overnight.

Remove short ribs from refrigerator. Thoroughly brush off marinade. Rub peppercorn paste on all sides of short ribs. Cover and chill short ribs overnight.

Remove short ribs from refrigerator. Place on a rack in a roasting pan. Cover with foil and roast at 350° F for 3½ hours, until tender. Remove short ribs from oven and let rest, covered, for 1 hour. Remove foil and save for later. Remove and discard short rib bones. Roast short ribs in 400° F oven for 10–12 minutes to crisp peppercorn crust. Remove short ribs from oven and lay foil over them.

Combine arugula, celery, olives, and remaining lemon slices in a bowl. Toss with a little olive oil. Sprinkle with colatura. Slice short ribs ½ inch thick and fan out on a warm platter. Place arugula mix on top of short ribs and sprinkle with fennel pollen. Grate horseradish over the top and take to the table.

Makes 4 portions

