



RONCO PITOTTI

**ROUGE**

JUNE 2019

## 2017 VENEZIA GIULIA SCHIOPPETTINO “LA DULINE” • VIGNAI DA DULINE







**I**N 1977, as Lorenzo Mocchiutti’s grandfather was optimistically planting his Schioppettino (skee-oh-pay-TEEN-oh) vines in the north-eastern Italian province of Udine, the grape variety’s future remained uncertain. The

Rapuzzi family of nearby Ronchi di Cialla had recently discovered and revived the last remaining Schioppettino vines, but regional bureaucrats didn’t share their zeal for the grape’s preservation, much less its promotion. When Lorenzo’s grandfather, an early believer, planted his vines, Schioppettino-based wines were allowed to be legally sold only as “red” wine. Fortunately, many vigneroni, wine drinkers, and engaged citizens in the area saw the grape’s potential and, in 1978, convinced the local authorities to give Schioppettino its proper due—and its earned placement on the label. As a result of their persistence, today we have gorgeous reds like this one—from forty-two-year-old vines now tended by Lorenzo—which proves once again that Italy’s relatively obscure native varieties can produce wines as compelling and delicious as the Pinots, Syrahs, and Cabernets you already love. Vignai da Duline’s Schioppettino is delicate and silky, evoking black cherries, blackberries, and black pepper. Next time you’re in the mood for a lighter red from Burgundy or Beaujolais, pull this bottle instead. You’ll be thrilled to have added a new wine full of finesse to your rotation.

—Tom Wolf



\$48.00 PER BOTTLE ■ \$518.40 PER CASE

					
2017 Venezia Giulia Schioppettino “La Duline” <i>Vignai da Duline</i>	Schioppettino	Vines planted in 1977, 2005 Limestone, red clay soil	Serve <i>slightly cool</i> 58–62° F Decant optional	Black cherries, blackberries, black pepper Light, delicate, silky	Drink now
Chignin Pinot Noir <i>André et Michel Quenard</i>	Pinot Noir	20–25-year-old vines Clay, limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Cherries, raspberries, pine Ethereal, fragrant, juicy	Drink now



## 2017 CHIGNIN PINOT NOIR ANDRÉ ET MICHEL QUENARD

**M**ICHEL, GUILLAUME, AND ROMAIN Quenard, the old-school father-and-sons team who runs this small family domaine today, work mostly with native Savoyard grapes—Jacquère, Mondeuse, Bergeron (aka Roussanne)—on the steep clay-limestone slopes of Chignin. However, they have also listened to the irresistible songs of Gamay and Pinot Noir and tried—with tremendous success—to craft their own covers to Beaujolais’s and Burgundy’s original compositions. You might fairly wonder whether these grapes have a hard time ripening in the foothills of the Alps, but the Quenards’ vines enjoy southeastern exposure, which means they receive plenty of direct sun during the region’s generally warm, dry growing seasons. This red is ethereal, with fragrant notes of cherries, raspberries, and pine. It is a perfect picnic Pinot Noir, light enough for drinking on its own or pairing with crudités and charcuterie.

—Tom Wolf

\$28.00 PER BOTTLE ■ \$302.40 PER CASE



LEFT  
*The view from  
the Quenards’  
vines in Chignin*

COVER  
*Lorenzo Mocchiutti,  
of Vignai da Duline.  
Photo © Lyle Railsback*

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## SPRING SALMON WITH RED WINE SHALLOT BUTTER

by Christopher Lee

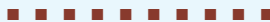
*The sweet, delicate flavor of spring-run local king salmon is an annual revelation. Though we never quite know when the season will open each year—its official start is determined by California's Fish and Game Department, based on the health of*

*our salmon stocks—in recent years it has been a sure bet by the beginning of June. A simple preparation for this fish is best, and I find that red wine shallot butter, a variation of the classic maître d'hôtel butter, is a wonderful complement to the salmon and a perfect marriage with the lovely, bright Quenard Chignin Pinot Noir.*

½ cup red wine  
3 ounces shallots, finely chopped  
1 ounce parsley, finely chopped  
½ teaspoon sea salt  
½ teaspoon freshly ground  
black pepper  
8 ounces softened unsalted butter

4 pieces boneless wild king  
salmon, 5 ounces each  
A few wild fennel branches or  
½-inch-thick slices of fennel  
bulb, to cover bottom of pan  
½ cup white wine  
1 small bay leaf

Combine wine and shallots and reduce to 1½ ounces; cool to room temperature. Incorporate reduced wine and shallot mixture, parsley, salt, and pepper into softened butter with a fork or in a table mixer. Spoon butter onto parchment paper or plastic wrap and shape into log, twisting the ends to form a cylinder 2 inches in diameter. Chill in fridge 2 hours. Unwrap butter and slice into ½-inch-thick slices. Lay on parchment paper on a chilled plate. Lightly season salmon with salt, and steam in a covered pan over wild fennel branches (or fennel bulb), ½ inch of white wine, and bay leaf to internal temperature of 115° F, about 8 minutes. Drain salmon on a soft cloth or paper towel, and transfer salmon to warm plates. Place a slice of red wine butter on top of each piece of salmon; butter will melt from the warmth of the fish. Serve with boiled new potatoes and green beans. *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](http://oldfashionedbutcher.com).