

## MONTEREY BAY SQUID AND WHITE BEAN STEW

by Gary Podesto

Long appreciated for its decent price and depth of flavor, squid is so much more than “calamari.” Known to California fishermen as market squid, these swimming mollusks have been a dependable catch in Monterey Bay for well over a century. Available year round, squid is a sustainable and versatile ingredient; you can marinate and grill them, dredge and fry them, stuff and roast them, and even slow-cook them to tenderness in a flavorful broth of red wine, tomatoes, and marjoram, like in this recipe. The 2020 Corbières Rouge Rozeta really shines next to the earthy, oceanic flavors of this humble stew. And, as with all stews, this one is better the following day.

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| ½ pound dried white beans, soaked in water overnight         | 2 bay leaves                          |
| 2 pounds market squid, cleaned and sliced into ½-inch pieces | 1 can diced, roasted tomatoes         |
| Salt and pepper  | Pinch of sweet <i>pimentón</i>        |
| ¼ cup olive oil, plus more for finishing                     | ¾ teaspoon Aleppo pepper              |
| 1 large leek, green removed, diced                           | 1 tablespoon marjoram leaves, chopped |
| 1 head fennel, tops reserved, diced                          | 3 cups dry red wine                   |
| 4 cloves garlic, sliced                                      | ¼ cup parsley leaves, chopped         |
|  | ¼ cup fennel fronds, chopped          |

Drain the beans, cover with water in a medium saucepan, bring to a simmer with a big pinch of salt, and cook for an hour or so until tender. Let cool in the liquid.

Season the squid with salt and pepper.

Heat the olive oil in a wide Dutch oven. Add the leek, fennel, garlic, bay leaves, and a pinch of salt, and stew for 10 minutes over medium heat without browning the garlic. Stir in the tomatoes, *pimentón*, Aleppo pepper, and marjoram and cook for another 10 minutes until the liquid has nearly reduced and the vegetables are starting to fry in the oil.

Add the squid and red wine to the pot and bring to a simmer. Cook gently until the squid is tender, about 1 hour, adding a little bean broth if it seems to be getting dry. Taste and season with salt, if necessary.

Strain the beans, reserving the cooking liquid. Stir the beans into the squid with a ladle or two of the bean broth, simmering for another 10 minutes to bring it all together. Garnish with the fresh herbs.

Pass your best olive oil at the table and serve with a nice loaf of bread. *Serves 4–6*



Gary Podesto is a cook at Chez Panisse restaurant in Berkeley, California, and is the chief culinary collaborator for the Climate Farm School. His work aims to revitalize the ritual of gathering around the hearth and table while promoting the values of edible education and regenerative agriculture. Learn more at [www.garypodesto.net](http://www.garypodesto.net).



2020 BOURGUEIL “CUVÉE BEAUVAIS”  
DOMAINE DE LA CHANTELEUSERIE

**T**HERE ARE A HANDFUL of French appellations with fantastic terroirs that get overlooked solely because, I’m convinced, they are hard to pronounce. Take Bourgueil, for example. Just across the Loire River from Chinon, Bourgueil not only has comparable soils and climate to Chinon, but, like its neighbor, it also is home to some of the world’s greatest sites—such as Beauvais—for Cabernet Franc. But because Bourgueil is hard to say (“Boor-goy” comes close), you might never know it unless you taste reds like this one from the Boucard family of Domaine de la Chanteleuserie. Planted in hillside *tuffeau*—a chalky, porous limestone that retains water especially well and keeps the old vines hydrated through the hottest summer days—Chanteleuserie’s Beauvais vines yield concentrated, complex, and age-worthy Cabernet Franc. With notes of blackberries, stones, and smoke, this is a mighty rendition of the Loire’s great red grape that is beautifully suited to your favorite cut of beef. If you have the space, grab a few more bottles to lay down and open in five, ten, and twenty years from now. —Tom Wolf



\$25.00 PER BOTTLE \$270.00 PER CASE

					
2020 Bourgueil “Cuvée Beauvais” <i>Domaine de la Chanteleuserie</i>	Cabernet Franc	Vines planted in 1971 Clay, limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Blackberries, stones, smoke Complex, concentrated, age-worthy	Drink now through 2035
2020 Corbières Rouge “Rozeta” <i>Maxime Magnon</i>	40% Carignan, 30% Grenache, 30% Cinsault	50- to 60-year-old vines Limestone, schist with fissured rock	Serve <i>slightly cool</i> 58–62° F Decant optional	Spice, <i>garrigue</i> , stoniness Delicate, fragrant, bursting with joie de vivre	Drink now through 2030

2020 CORBIÈRES ROUGE “ROZETA”  
MAXIME MAGNON

**T**HAT MAXIME MAGNON is one of southern France’s star vigneron is especially remarkable given he is native not to the south but to the Ain, a small region bordering Switzerland. Having grown up in a sliver of France better known for poultry and farmed freshwater fish than wine, Maxime moved to the Beaujolais, where he began learning his craft and came under the influence of natural wine pioneer Marcel Lapierre. In 2004, he settled in the Languedoc’s Corbières region, identifying incredible untapped potential in its steep plots of old vines and relatively inexpensive land. As you’ll taste in this Carignan-based blend, his reds feature the spice, *garrigue*, and generous fruit typical of sun-ripened Mediterranean *rouges*, but with a delicacy, explosiveness, and joie de vivre that recall the most delicious *cru* Beaujolais. His use of techniques like cold maceration, whole-cluster fermentation, and an eschewal of sulfur during vinification are a direct reflection of his Beaujolais training, producing a mesmerizing display of balance in reds like the Rozeta. It’s no wonder Maxime is so widely respected across southern France and beyond. Pour a glass alongside Gary Podesto’s squid and white bean stew to taste how wonderfully the right reds can pair with seafood. —Tom Wolf



—Tom Wolf

\$49.00 PER BOTTLE  
\$529.20 PER CASE

LEFT Maxime Magnon. © Gail Skoff  
COVER Alexis Boucard. © Gail Skoff

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