

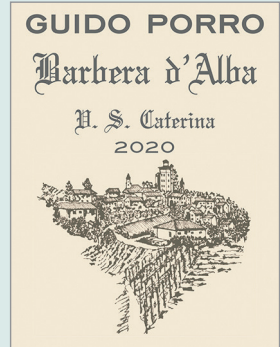
NOVEMBER 2021

ROUGE







2020 BARBERA D'ALBA

“VIGNA SANTA CATERINA” • GUIDO PORRO

HIGH UP along the Lazzarito *cru* of Barolo lies the subzone called Santa Caterina. Guido Porro is the sole steward of the vines planted here, half of which are Nebbiolo and the other half Barbera. In another *vignaiolo*'s hands, the Santa Caterina vineyard might have been converted to 100% Nebbiolo years ago. After all, this is prized territory in the Barolo zone, and given today's economics in Piedmont, where Nebbiolo reigns and produces the most expensive wines, one might be tempted to make as much Barolo from Nebbiolo as possible. Guido Porro, however, is too much of a traditionalist to rip out his Barbera simply for profit's sake. Presiding over an *azienda* founded in 1900, Guido has maintained a multigenerational respect for the region's other integral red-wine grapes—Barbera and Dolcetto—and would not think to sacrifice them in favor of exclusive Barolo production. Thankfully for us, we get to taste Barbera from exceptional high-elevation terroir, which produces an elegant, high-toned, and versatile *rosso*, replete with pretty notes of black fruit, licorice, and smoke. —Tom Wolf



\$25.00 PER BOTTLE \$270.00 PER CASE

					
2020 Barbera d'Alba "Vigna Santa Caterina" Guido Porro	Barbera	25- to 30-year-old vines Clay, limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Blackberry, licorice, smoke Supple, juicy, high-toned	Drink now through 2028
2018 Bourgogne Rouge Domaine Lucien Boillot & Fils	Pinot Noir	Vines planted in 1967 Clay, limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Raspberry, black cherry, black tea Elegant, structured, refined	Drink now through 2030

KERMIT LYNCH WINE MERCHANT

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2018 BOURGOGNE ROUGE DOMAINE LUCIEN BOILLOT & FILS

DOMAINE LUCIEN BOILLOT & FILS—which is run today by Lucien's *fils* Pierre and Pierre's wife, Sophie—is one of the rare specialists of both the Côte de Nuits, north of Beaune, and the Côte de Beaune, to the south. We certainly don't work with any other domaines as equally split between the two, and it's therefore fitting that Boillot's Bourgogne *rouge* offers such a beautiful synthesis of both subregions. Two-thirds of the fruit comes from Gevrey-Chambertin and provides the structure and heft, while one-third comes from Volnay, delivering the wine's sensuousness and elegance. This bottle may only bear the Bourgogne label, but the class, balance, and terroir expression on display are more characteristic of what you more often find at the village level. Consider this a rare Volnay-Gevrey hybrid, charming enough to enjoy now and age-worthy enough to open in a decade, and try it alongside seared duck breast or grilled tuna. —Tom Wolf

\$44.00 PER BOTTLE

\$475.20 PER CASE

RIGHT *Pierre Boillot.* © Gail Skoff

COVER *Guido Porro's Santa Caterina vineyard.* © Amy Christine



BRAISED SAUSAGES AND CHICKEN WITH QUINCE AND PRUNES *by Christopher Lee*

I love this dish. Sausages and fruit are always a terrific combination. If you cannot find quince, apples or pears will suffice. Getting a good sausage is the hard part. I suggest a simple Italian-style sweet pork sausage or bratwurst. Saba is the prima materia of balsamic vinegar—the long-cooked grape must, or pressings, that over years of precise and careful aging in barrels of different woods turns into the miracle that is aged balsamic vinegar. Many Italian delis and specialty food shops stock saba. This deeply flavored dish is a perfect accompaniment to the delicious wines of November's Club Rouge.

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| 2 ripe quinces, about 1½ pounds/900 g | 3 Italian pork sausages or bratwurst |
| 1 lemon | 4 shallots, halved, peeled |
| 4 chicken thighs, skin on, bone in | ½ cup/100 g dried Italian prunes |
| 1 teaspoon/6 g kosher salt | or dried currants |
| ½ teaspoon/2 g freshly ground black pepper, | 3 tablespoons/30 ml saba |
| preferably Tellicherry | 2 tablespoons/30 ml red wine vinegar |
| 1 tablespoon/15 g all-purpose flour | 2 tablespoons/30 g Dijon mustard |
| 3 tablespoons/45 ml olive oil or vegetable oil | 1 cup/240 ml chicken stock or water |

Quarter, core, and peel the quinces. Cut pieces in half so you have eighths. Store in cool water with the juice of the lemon. Season chicken thighs with some of the salt and pepper and dust with flour. Brown thighs skin side down in a large sauté pan over medium heat in 1 tablespoon of oil. Turn thighs over and brown briefly on other side. Remove thighs from pan and wipe pan dry with a paper towel. Brown sausages over medium heat in 1 tablespoon of oil without cooking through, turning to color evenly, about 3 minutes. Remove sausages from pan. Wipe pan dry with a paper towel. Drain the quince and discard the water. Brown shallots and quince over medium heat in third tablespoon of oil. Lower heat and cook a few minutes until they begin to soften. Dab any excess oil from pan with paper towel. Nestle the browned sausages and chicken thighs skin side up among the shallots and quince in a single layer. Tuck in prunes. Whisk together saba, vinegar, mustard, and a pinch each of salt and pepper. Pour saba mixture into pan, followed by stock. Braise uncovered in oven at 375° F for 30–35 minutes. Liquid will reduce and ingredients will brown on top. Serve with roasted potatoes tossed in thyme and enjoy with those wonderful wines.

Makes 4 servings



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.