

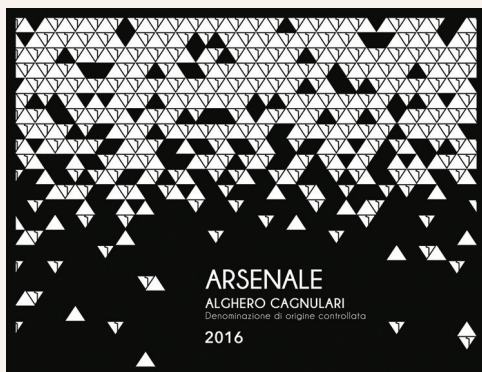


FEBRUARY
2019







ROUGE

2016 ALGHERO CAGNULARI “ARSENALE” VIGNE RADA

LIKE MUCH of the architecture and cuisine around Alghero, on the northwestern coast of Sardinia, the Cagnulari grape that grows here is rooted in the four-hundred-year Catalan occupation of this region between the early 1300s and early 1700s. Called Graciano in Spain today, and still grown widely in that country, this grape is found nowhere else in Italy. Here, on this sliver of the island, Gino Bardino and his family have crafted a delicious example of the rare variety and named it after the city’s former arsenal, which is now the site of the Archaeology and Oriental Art Museums and Municipal Art Gallery. If you crossed the dark, dried fruit, and tobacco of *appassimento*-style wines of northern Italy with the density and notes of eucalyptus and *garrigue* of some southern Rhône reds, you might come close to this Sardinian beauty. This unique, brooding beast is thrilling to come back to again and again. Try it with a rich stew and a variety of roasted vegetables for a soulful, warming winter feast. —Tom Wolf



\$35.00 PER BOTTLE ■ \$378.00 PER CASE

					
2016 Alghero Cagnulari “Arsenale” <i>Vigne Rada</i>	Cagnulari	5-year-old vines, on average Alluvial with riverbed stones and quartz	Serve <i>slightly cool</i> 58–62° F Decant 1–2 hours	Dried fruit, eucalyptus, <i>garrigue</i> Robust, brooding, soulful	Drink now through 2025
2014 Bandol Rouge <i>Domaine de Terrebrune</i>	85% Mourvèdre, 10% Grenache, 5% Cinsault	20-year-old vines, on average Limestone pebbles in brown clay, blue limestone bedrock, marl	Serve <i>slightly cool</i> 58–62° F Decant 1–2 hours	Fresh fruit, stones, herbs Sturdy, fresh, versatile	Drink now through 2030

2014 BANDOL ROUGE
DOMAINE DE TERREBRUNE

LIKE THE ARSENALE,

Domaine de Terrebrune's Bandol rouge is a soulmate for winter nights.

Even though vigneron Reynald Delille makes reds on the lighter, more finessed end of the Bandol rouge spectrum, and even though 2014 was a cooler year there, this wine has a sturdy frame and will warm your bones on a cold February evening. Delille's blend of Mourvèdre, Grenache, and Cinsault contrasts with the Arsenale, though, in its freshness and slight savoriness. This Bandol rouge will improve over the next five to ten years, but it is also a joy to drink now. Showcasing cool, freshly harvested fruit, with stones and herbs to match, this red is versatile on a table full of hearty fare. You'll find that it is as much a side dish as a refreshing beverage to accompany your main course—Chris Lee's braised duck legs are highly recommended!

—Tom Wolf

\$42.00 PER BOTTLE

\$453.60 PER CASE

Reynald Delille



KERMIT LYNCH WINE MERCHANT

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DUCK LEGS BRAISED IN RED WINE

by Christopher Lee

This deeply flavored, wintry dish from southwestern France is little seen outside the French countryside these days. The paste of pork, shallots, and garlic is traditional—meaning very old school—and very tasty. Perfect for the Terrebrune Bandol.

6 whole duck legs, excess skin and fat trimmed
1½ tablespoons sea salt
7–8 cloves garlic, peeled, sprout removed
4 small bay leaves
4 thyme sprigs
3 large shallots, peeled, quartered

2 ounces unsmoked pork belly or pancetta, cut in ½-inch strips
1½ tablespoons all-purpose flour
1 cup red wine
1 cup chicken or duck stock
6 juniper berries
2 tablespoons Armagnac or Cognac
Freshly cracked black pepper
2 tablespoons chopped chives

One day ahead, cut duck legs around ankle joint, severing the tendons. Salt legs and place in a ceramic or stainless-steel dish with 4 cloves garlic, 2 bay leaves, and 2 thyme sprigs. Cover and chill overnight.

Next day, dry legs, remove aromatics, and brown skin side down over medium heat in a cast-iron skillet—don't add fat, as legs will render enough to brown themselves nicely. Turn legs over and brown briefly on flesh side, about 1 minute more. Remove legs from pan and discard most of the rendered fat, leaving a light coating on bottom of pan. Chop shallots, remaining garlic, and pork by hand or in a food processor to a coarse paste. In a wide saucepan, cook pork mixture over low heat until fat begins to melt and pork starts to brown, about 2 minutes. Add flour and cook for 1 minute, stirring. Stir in 1 cup red wine (reserving 1 tablespoon) until paste is smooth. Whisk in stock. Add duck legs to pan skin side up. Tuck remaining bay leaves and thyme in between legs, and add juniper berries. Bring to a simmer and cook with lid ajar for 1½ to 2 hours, until fattest part of legs can be easily pierced with a skewer and liquid is reduced to nearly a sauce. Gently transfer duck legs to a warm platter, keeping skin side up. Skim any fat from sauce, and reduce to final consistency. Stir remaining tablespoon of red wine and Armagnac into sauce. Spoon sauce over duck. Grind black pepper over duck and sprinkle with chives.

Serves 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.