



**ROUGE**



## 2016 ROSSESE DI DOLCEACQUA SUPERIORE TENUTA ANFOSSO

**J**UST ACROSS the French-Italian border from Nice, on the dramatically steep hillsides of western Liguria, Alessandro Anfosso farms Rossese in the Rossese di Dolceacqua DOC, representing the sixth generation of his family to cultivate this finicky grape that is capable of producing gorgeous wines. Markedly distinct from the Rosseses crafted by Punta Crena in the coastal Riviera Ligure di Ponente DOC, which are lighter and brighter, Anfosso's Rosseses, made slightly inland on near-vertical rocky terraces, are darker, more structured, and charming in an altogether different way. The fruit—think cherries and strawberries—is more reserved, with smoke and stones sharing the stage. This wine pairs spectacularly with grilled and braised meats as well as a mushroom-based pasta or pizza. If you enjoy this red, I highly recommend trying Tenuta Anfosso's single-vineyard Luvaia, Fulavin, and Poggio Pini bottlings next, the last of which is made from vines planted in 1888!

—Tom Wolf

\$34.00 PER BOTTLE ■ \$367.20 PER CASE

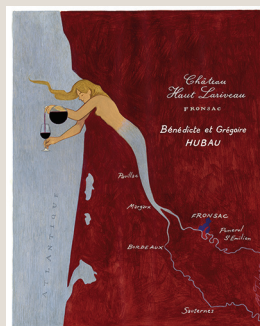


*The view from Anfosso's Poggio Pini vines*



## 2015 FRONSAC CHÂTEAU HAUT LARIVEAU

**Y**OU DON'T NEED A MAP of Bordeaux to locate Fronsac, the origin of this exquisite red made entirely of Merlot. Just take a look at this illustration, designed by Michel Tolmer, and follow the mermaid—the Gironde estuary—along the right side of her tail fin.



Bénédictine and Grégoire Hubau landed there, near where the Dordogne passes Libourne, more than thirty years ago and started making wine with no training but with an abundance of hard work and help from their neighbors. Combine these factors with now three decades of experience and an excellent vintage and you have a both serious and seriously delicious Bordeaux, a thorough pleasure to drink today, with the substance to evolve over the next five to ten years. Aromas of cassis and strawberries soar out of the glass, and a touch of mint is close behind. Thankfully, the Hubaus apply a light touch and allow their clay, limestone, and gravelly *terroir* to lead the way. They practice organic farming and use all natural yeasts, little new oak, and minimal sulfur, and they bottle this red unfinned and unfiltered. If the stodgy reputation and sky-high prices of some Bordeaux have intimidated you, here is a bottle that embodies another vision of the region altogether!

—Tom Wolf

**\$39.00 PER BOTTLE ■ \$421.20 PER CASE**

					
2016 Rossese di Dolceacqua Superiore <i>Tenuta Anfosso</i>	Rossese	30-year-old vines Flysch	Serve <i>slightly cool</i> 58–62° F Decant optional	Red fruit, stones, smoke Dark, structured, versatile	Drink now through 2021
2015 Fronsac <i>Château Haut Lariveau</i>	Merlot	60-year-old vines, on average Clay, limestone and clay, gravel	Serve <i>slightly cool</i> 58–62° F Decant optional	Cassis, strawberries, mint Extroverted, stony	Drink now through 2030

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## OSSO BUCO IN BIANCO

by Christopher Lee

*Osso buco is a simple country dish that has become a standard of the restaurant repertoire. Veal shanks are the classic choice, but the recipe works equally well with beef shanks or pork shanks, an increasingly popular option. Though there are at least as many osso buco recipes as there are Italian grandmothers, the dish has two basic styles: one made with tomatoes and aromatic vegetables—onions, celery, carrots—and a more unusual, probably older, preparation made with garlic, onions, bay leaves, and cinnamon. Food historians point out that tomatoes, which arrived in Italy in the early sixteenth century, are a modern addition. White wine is a must in both preparations. The earlier onion-and-garlic version is lighter and, for me, holds more interest, with its whisper of cinnamon and bay. Choose shanks from high on the foreleg so each serving is sure to have a nice piece of marrow, an essential part of the flavor; it also adds a desired silky richness to the sauce. In Milan, you'd be given a special small-bladed spoon to scoop the marrow out of the bone, and the meat would likely be served with saffron risotto. Osso buco is also well accompanied by noodles or little boiled potatoes. Tenuta Anfosso's Rossese di Dolceacqua Superiore is the perfect bottle for the dish.*

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| 4 pieces veal shank,<br>marrow included                                     | 4 cloves garlic, peeled, finely<br>chopped (or in food processor)                        |
| 2 tablespoons salt  | 1 stick cinnamon   |
| 3 tablespoons unsalted<br>butter  | (Ceylon preferred to cassia)   |
| 1 ounce olive oil   | 2 bay leaves   |
| 2 yellow onions, peeled,<br>cored, finely chopped<br>(or in food processor) | 2 cups chicken or beef stock   |
|   | 1 cup white wine   |
|   | <i>Gremolata:</i> 3 tablespoons finely chopped<br>parsley, 2 teaspoons grated lemon zest |

Season shanks with salt, and brown gently in butter and olive oil in an iron pot or Dutch oven over low heat. Remove shanks, tip out fat, and deglaze with a splash of white wine, scraping bits loose from bottom of pan; do not reduce the wine. Knick the membranes on the shanks and tie with string or use skewers to hold their shape. Brown onions lightly; add garlic at the end. Add shanks, cinnamon, bay leaves, stock, and rest of wine. Cover and simmer over low heat for 2½ to 3 hours, until shanks are tender. Remove shanks to a warm platter, raise heat, and reduce sauce until lightly thickened. Pour sauce over shanks and shower with gremolata. *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](http://oldfashionedbutcher.com).