



# ROUGE

MAY  
2019

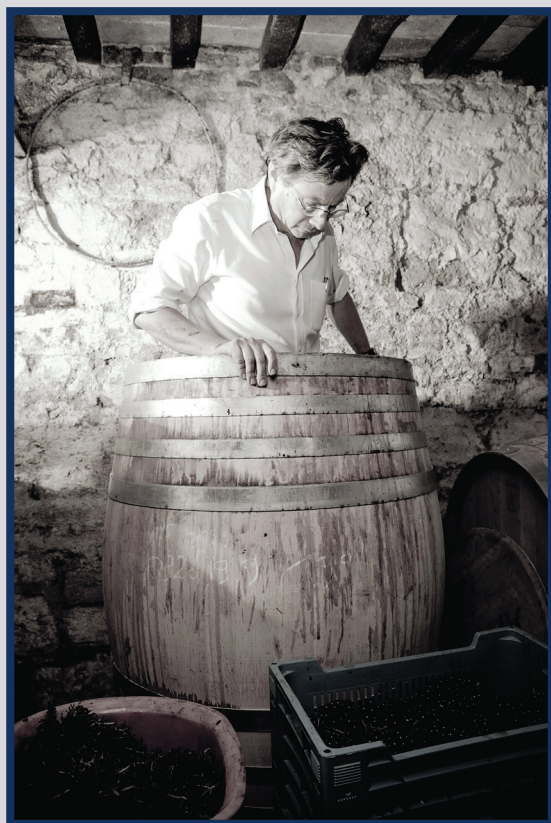
## 2015 IGT TOSCANA ROSSO “CUNA” PODERE SANTA FELICITA

**U**NLIKE TUSCANY'S most reputed vineyard lands—Chianti and Montalcino—which sit south of the Arno River and Florence, Podere Santa Felicita is situated east of Dante's beloved river and closer to the Italian peninsula's eastern shore than to its western one. In recent years, this stretch has been more olive oil territory than wine territory, but Federico Staderini of Santa Felicita is a keen student of history. He knows that long before the Roman Empire, the Renaissance, and the Risorgimento, the Etruscans made storied wine here, giving Federico the idea to plant vines in the area. As the enologist at famed Poggio di Sotto in Montalcino, Federico very easily could have been content to rest on his laurels there. Thankfully for us, he started this separate domaine, cultivating Pinot Nero and crafting a gorgeous, singular red from the unlikely eastern Tuscan border. Floral and sunny—without being overripe—this Pinot Nero is fresh, complex, and extroverted. Tannin gives it structure, but the tannin is incredibly soft, primarily due to Federico's insistence on crushing the grapes with his feet (instead of by machine) and bottling the wine unfiltered, preserving the wine's juiciness and long finish.

—Tom Wolf

\$48.00 PER BOTTLE

\$518.40 PER CASE

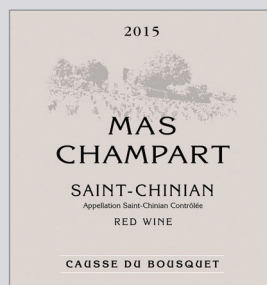


## 2015 SAINT-CHINIAN ROUGE






### “CAUSSE DU BOUSQUET” • MAS CHAMPART

**H**ERE'S A FUN FACT: the name of this wine comes from the Occitan language, a hidden linguistic gem of the Languedoc. *Causse du Bousquet* roughly means “limestone plateau of the little woods.” I think of this red, though, as the “Classe du Bousquet” because the bottle is filled with pure class. A blend of mostly Syrah, with small amounts of Grenache, Cinsault, Mourvèdre, and Carignan, this wine could go toe to toe quality-wise with most Syrahs of the northern Rhône—and cost you a whole lot less. Since 1988, husband-and-wife team Matthieu and Isabelle Champart have bottled wine under their own label, and for nearly that long they have been highly respected throughout France. Matthieu tends the vines and Isabelle is the blending genius in the *cave*. Her talent and the high-elevation *terroir*'s gifts shine through here. Despite the fact that 2015 was very warm in the Languedoc, and this red achieved excellent ripeness, it nevertheless retained loads of freshness. Notes of peonies, *garrigue*, black fruit, and a slightly smoky, savory quality provide a sophisticated red that is a joy to drink now. It will age beautifully over the next fifteen to twenty years.

—Tom Wolf



**\$26.00** PER BOTTLE ■ **\$280.80** PER CASE

				
2015 IGT Toscana “Cuna” <i>Podere Santa Felicità</i>	Pinot Nero	Vines planted in 2004, 2005, 2007 Clay, limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Floral, cherries, blackberries Sunny, juicy, textured Drink now through 2030
2015 Saint- Chinian <i>Rouge</i> “Causse du Bousquet” <i>Mas Champart</i>	74% Syrah, 10% Carignan, 6% Grenache, 6% Mourvèdre, 4% Cinsault	15–110-year-old vines Marl, clay, and limestone	Serve <i>slightly cool</i> 58–62° F Decant 1–2 hours	Peonies, <i>garrigue</i> , black fruit Ripe, fresh, age-worthy Drink now through 2030

## KERMIT LYNCH WINE MERCHANT

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## SHORT RIB SANDWICH WITH SALSA VERDE

by Christopher Lee

*Short ribs are often cut into 2- to 3-inch pieces, or into a thin ladder of bones  $\frac{3}{4}$  inch wide. I prefer them full length, and you can ask your butcher to cut them that way. Salting ahead is important, to concentrate the flavor and firm the meat. The restrained amount of vegetables allows the short ribs to shine. This indulgent sandwich is perfect with both of the reds from this month's Rouge selection. Allow 2 days for preparation.*

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| 3 short ribs cut 6 inches long, about 1 pound each     | $\frac{1}{2}$ cup green garlic, sliced into thin rings |
| 3 tablespoons sea salt                                 | 2 tablespoons tomato paste                             |
| 3 tablespoons grapeseed, olive, or other vegetable oil | 1 bay leaf   |
| 1 cup leeks, mostly white part, halved, thinly sliced  | $\frac{1}{4}$ teaspoon whole black peppercorns         |
| $\frac{1}{2}$ cup shallots, thinly sliced lengthwise   | 1 cup white wine + 2 ounces water                      |
|  | 6 six-inch-lengths baguette or pizza bianca            |
|  | 1 cup salsa verde (below)                              |

Salt short ribs a day ahead, cover, and refrigerate overnight. Next day, brown ribs in 1 tablespoon oil on all sides. Set aside. Cook leeks, shallots, and green garlic over low heat in a casserole in the remaining 2 tablespoons oil, stirring, until soft, about 5 minutes. Stir in tomato paste, and add bay leaf, peppercorns, wine, and water. Set short ribs on top of vegetables, cover, and bring to a simmer. Cook approximately  $3\frac{1}{2}$  hours over low heat, turning short ribs over once every hour for even cooking, until meat is tender but still intact and sauce is reduced. Remove ribs from casserole to a side dish. Skim and discard fat from sauce. Cut short ribs in half lengthwise with fat side up, so each piece contains both fat and lean. Toast bread lightly and place one piece of short rib on each bottom slice. Spoon the shallot sauce over short ribs. Slather short ribs with salsa verde. Cover with top slice, and tuck a napkin under your chin.

*Makes 6 servings*

### SALSA VERDE

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|---|---|
| $\frac{2}{3}$ cup Italian parsley, chopped    | 2 tablespoons red wine vinegar                                      |
| 2 $\frac{1}{2}$ ounces grapeseed or olive oil | 2 teaspoons anchovy paste or 3 fillets anchovies mashed with a fork |
| 2 ounces shallots, chopped                    | 1 pinch sea salt  |
| 2 ounces salt-packed capers, coarsely chopped | <i>Optional: 1 pinch chili flakes</i>                               |
|   | <i>(2 pinches, if you like it picante)</i>                          |

Combine all ingredients and mix well. Rest sauce for 30 minutes before serving.



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).