



## CLUB ROUGE *by Anthony Lynch*

MAY 2017

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### 2014 SAINT-ROMAIN ROUGE • CHRISTOPHE BUISSON

Nestled deep in the valley that separates the prestigious Burgundy appellations of Volnay and Meursault lies Saint-Romain, an off-the-beaten-path gem that offers terrific value for its fine reds and whites. Christophe Buisson is one of the few Saint-Romain specialists, with holdings in some of the village's best vineyard sites. His parcels are situated on steep slopes surrounding the town's ancient *château* and backed by enormous white limestone cliffs, slightly higher in altitude than the vineyards of neighboring appellations. The result is a longer growing season with a later harvest date, giving wines marked by a fresh acidity, bright fruit, and a mineral note that stimulates the palate. This Pinot Noir was fermented in concrete tanks and aged in used barrels, offering immediate drinkability in a region where most wines of this level of complexity require years of bottle age to show their best. Try it with a fried pork chop, poultry, or anything involving wild mushrooms.

**\$40.00 PER BOTTLE      \$432.00 PER CASE**

### 2012 CÔTES DU VIVARAIS ROUGE DOMAINE GALLETY

Speaking of undervalued appellations, Côtes du Vivarais may well be one of the Rhône Valley's least-known *crus*. A small zone that earned AOC status only in 1999, it lies along the western banks of the Rhône, just south of Montélimar—roughly halfway in between great growths of the southern Rhône like Châteauneuf and the revered slopes of Cornas to the north. Grenache finds an unusually elegant expression in this slightly cooler zone, while Syrah, with its dense structure and savory aromas, is a natural companion in the blend. The Gallety family has farmed the limestone vineyards here for three generations now, proudly carrying the flag for the local wines. Organic farming is a central tenet of their efforts to showcase the Vivarais *terroir*, as are noninterventionist practices in the cellar, like racking by gravity and *élevage* in neutral wood. This full-bodied, spicy red could well replace Vacqueyras or Saint-Joseph as your go-to Rhône red.

**\$29.00 PER BOTTLE      \$313.20 PER CASE**

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## PORK TENDERLOIN WITH GARLIC, HERBS, AND PROSCIUTTO

by Christopher Lee

*Good pork from heritage breeds is highly sought after these days. Not so many years ago, only a handful of small-scale pork farmers raising these breeds existed on the West Coast. Most of the pork available here came from the Midwest or the Southeast. Nowadays, local butcher shops carry cuts from northern California farms that carefully raise excellent pigs, and as a result pork has gradually become more and more expensive. Surprisingly, pork tenderloins tend toward the lower end of the demand scale, and are even out-priced by pork belly and sometimes pork shoulder. Frustratingly, belly is sometimes unobtainable by chefs hoping to prepare it in one of countless ways, from starters to even desserts.*

*This particular tenderloin preparation is quite easy and can be assembled from familiar ingredients in a few quick minutes. The flavors are reminiscent of Italian porchetta, a now-popular dish once mostly unknown outside Italy. I like serving it with spicy, garlicky, long-cooked cauliflower, rapini, or baby potatoes roasted in lard and lemon.*

- 2 pork tenderloins, about 1 pound each, silver skin removed
- 3 tablespoons olive oil
- 1½ teaspoons sea salt, plus a pinch
- 2 cloves garlic
- 1 teaspoon fennel seeds
- 1 teaspoon coriander seeds
- ½ teaspoon chili flakes
- 2 tablespoons finely chopped fresh rosemary
- 2 tablespoons finely chopped sage leaves
- Zest of ½ lemon
- 4 slices prosciutto di Parma or other unsmoked dry-cured ham

Rub pork tenderloins with 1 tablespoon of the olive oil. Season lightly with salt (the prosciutto adds its own salt).

In a mortar, pound garlic to a paste with a pinch of salt. Remove to a small bowl, and cover with the remaining 2 tablespoons of olive oil. In a mortar, crush fennel seeds, coriander seeds, and chili flakes together, and then add to the garlic paste. Add rosemary, sage, and lemon zest, and mix well.

Rub tenderloins with the garlic-herb paste. Wrap each loin with 2 slices of prosciutto, overlapping the slices to seal. Grill over the medium heat of gray coals, or roast on a roasting rack over a baking sheet in an oven preheated to 400° F for 14 to 16 minutes, to an internal temperature of 140° F for medium.

*Serves 4*

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*Christopher Lee is a former head chef of Chez Panisse and Ecolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: [oldfashionedbutcher.com](http://oldfashionedbutcher.com).*