



ROUGE

2016 ISOLA DEI NURAGHI “FAMILIA” DEPERU HOLLER

SARDINIA MAY BE KNOWN to outsiders for its stunning rocky coves and inviting turquoise waters, but the Mediterranean coastline only tells part of the story. The island’s interior is just as beautiful and untouched, consisting of craggy mountainsides covered in wildflowers and shrubbery, far removed from the surrounding postcard-worthy blue waters. In their vineyards near the town of Perfugas, Carlo Deperu and his wife, Tatiana Holler, cultivate primarily Vermentino (under the Vermentino di Gallura DOCG) but also some red varieties from a fascinating, steep *terroir* that combines chalk, granite, limestone, and volcanic elements. Familia is a blend of organically farmed Cannonau with the local Muristellu grape, fermented naturally and aged in concrete and steel tanks. This inky black beast features aromas of violets, spice, and blackberry; loads of flesh on the midpalate; and a grippy tannin suavely wrapped in a cloak of generous, juicy fruit. It begs for grilled meats but also works well with roast octopus.

—Anthony Lynch

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



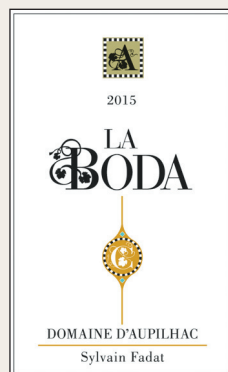
The view of Lago di Casteldoria from the vines of Deperu Holler

© Garrett Pierce







2015 LANGUEDOC MONTPEYROUX “LA BODA” DOMAINE D’AUPILHAC

WHEN SYLVAIN FADAT founded Domaine d’Aupilhac in 1989, he set out to prove that the Languedoc, until then known primarily for its bulk wines, was a land capable of much, much more on a viticultural level. The family vineyards in Montpeyrroux, a vigneron village in the foothills home to ideal sunbaked slopes, would be his starting point. Through organic farming and low yields, Sylvain sought to dispel the negative reputation associated with the Languedoc, shining a light on its best *terroirs* to show the region’s potential in the hands of a passionate artisan. The cuvée La Boda epitomizes his work: it combines full-throttle Mourvèdre from the marl soils of the *lieu-dit* Aupilhac with the fine-grained Syrah, Grenache, and Carignan of Cocalières, a cooler, high-altitude site with basalt and limestone soils. Aged for two years in barrel and bottled unfiltered, this soulful Languedoc super-cuvée promises to age just as gracefully as top bottlings from Bandol and the Rhône.

—Anthony Lynch



\$48.00 PER BOTTLE ■ \$518.40 PER CASE

					
2016 Isola Dei Nuraghi “Familia” <i>Deperu Holler</i>	70% Cannonau, 30% Muristellu	10-year-old vines Cannonau: Limestone, marl Muristellu: Limestone, shell deposits	Serve <i>slightly cool</i> 58–62° F Decant optional	Blackberries, violets, spice Inky, juicy, wild	Drink now through 2025
2015 Languedoc Montpeyrroux “La Boda” <i>Domaine d’Aupilhac</i>	40% Mourvèdre, 40% Syrah, 10% Carignan, 10% Grenache	Limestone, basalt, clay, scree, blue marl	Serve <i>slightly cool</i> 58–62° F Decant 1–2 hours	Blackberries, black cherries, <i>garrigue</i> Dense, muscular, fine-grained	Drink now through 2030

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LAMB SHANKS WITH PEPPERS AND GARLIC CLOVES

by Christopher Lee

Lamb is an oft-cooked meat in Sardinia, where the cuisine is particular and deeply flavored. You see in the peppers and saffron of this dish the influence of Spanish and Arabic cultures, who occupied the island for many centuries. This month's Isola dei Nuraghi

rosso is an especially powerful wine that needs strong flavors to balance its power, and this dish does just that. A subtle sweetness from long cooking permeates the dish and summons the deep fruit of both the Nuraghi and the Languedoc.

4 lamb shanks, about 1 pound each
3 tablespoons sea salt
4 ounces olive oil
1 yellow onion, peeled, cored,
and diced
1 cup white wine
1 cup water

2 large pinches saffron threads
1 bay leaf
36 whole garlic cloves, skin on
(about 3 heads of garlic)
8 Corno del toro or 16
Jimmy Nardiello peppers
4 tablespoons finely chopped parsley

With about 2 tablespoons sea salt, salt the shanks a day ahead of cooking and refrigerate overnight or, at minimum, salt several hours ahead and rest at room temperature. Brown shanks slowly in a thin film of olive oil, turning to brown all sides. Add diced onion and cook gently, turning shanks and stirring onions often to brown them evenly. Remove shanks and onions from pan. Raise heat, add white wine to pan, and scrape bottom of pan with a wooden spoon to loosen any bits. Return shanks and onions to pan, and add water, saffron, and bay leaf. Cover and simmer for 2½ hours, until meat can be easily pierced with a knife. Turn shanks occasionally to cook evenly and to avoid scorching. When shanks are cooked, reduce liquid to ½ cup.

Separately, cook garlic cloves over low heat in 1 tablespoon olive oil until they begin to soften, about 10 minutes, stirring often. Remove stem, seeds, and veins from peppers. Thinly slice peppers on the bias into pieces 2 inches long and ¼ inch wide. Add remaining olive oil and peppers to pan, and salt to taste. Cook over low heat in oil, turning peppers often to brown evenly, about 25 minutes. Adjust salt if needed.

Place shanks on a warm platter, cover with peppers, and sprinkle with parsley.

Makes 4 portions



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.