

SQUID WITH LEEKS AND RED WINE

by Christopher Lee

This wonderful dish combines the bright salinity of fresh squid with suave, silky leeks, fragrant garlic, and the depth of reduced red wine. The whole is definitely far greater than the sum of its parts. If you're feeling adventurous and want to serve a wildly delicious course, place a dollop of homemade aioli on top.

I recommend serving the squid on toast as an appetizer, but it's dreamy on top of classic risotto bianco or buttered noodles, or even on its own as a first course with the aioli. Be sure to cook with a young, fruity red wine that will give the stew a firm body. I love the Nerello Mascalese from Grottafumata, slightly cooled, with the squid.

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| 2 pounds fresh calamari bodies and tentacles, skin left on | 3 cloves fresh garlic, slivered |
| ½ teaspoon sea salt | 1 ½ tablespoons tomato paste |
| 4 tablespoons extra virgin olive oil | ¼ teaspoon cayenne |
| 1 tablespoon flour | 1 sprig of thyme |
| 1 tablespoon Cognac or other delicate brandy | 1 small bay leaf |
| 2 cups young, fruity red wine | 10–12 pieces baguette cut on the bias |
| ½ pound white of leek, rinsed, drained, and finely diced | 2 tablespoons flat-leaf parsley, finely chopped |

Slice squid bodies into ½-inch rings; leave arms whole. Season squid with sea salt. Heat pan and add 2 tablespoons olive oil. Brown squid in hot oil until it begins to color; be careful of splattering. Tip off any excess oil. Stir flour into squid. Off heat, pour in Cognac. Return to low heat and allow Cognac to nearly evaporate (beware of it flaming up). Deglaze pan with ½ cup red wine, scraping free the fond (the small bits stuck to the bottom of the pan) with a wooden spoon. Transfer contents to a bowl. Wipe the pan with a paper towel. Soften leeks and garlic over low heat in remaining 2 tablespoons olive oil for 3 minutes without coloring. Add tomato paste, cayenne, thyme, bay leaf, remaining wine, and squid to pan. Simmer squid over low heat until tender, stirring occasionally, about 1 hour. Wine will reduce to a thick sauce. Add a splash of fresh wine to brighten the sauce, and season to taste. Toast baguette slices brushed with olive oil, and place a tablespoon of squid on each piece. Sprinkle with chopped parsley and serve.

Serves 4



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.



2020 SAUMUR CHAMPIGNY “ROCHE” THIERRY GERMAIN

WHEN MY WIFE AND I moved to Saumur to begin making wine,” says Bordeaux-born Thierry Germain, “the first thing we fell in love with was the stone. In Saumur, the stone is luminous. Before I fell in love with Saumur’s vines, I fell in love with its stone and its light.” While this proclamation may seem unusual at first glance, it begins to make sense the more familiar you become with Thierry and the Saumurois landscape. To start, the region’s chalky *tuffeau* limestone is as striking and integral to the geology as granite is to Yosemite National Park. The limestone is, literally and figuratively, the foundation of the wines that come from Saumur and the Touraine in general. It’s fitting, then, that Thierry named his domaine “Roches Neuves” (New Rocks) and this introduction to his red wines “Roche.” Epitomizing Thierry’s unrivaled ability to squeeze beauty, freshness, and sensuousness out of Cabernet Franc, Roche is also unsurprisingly among his stonier *rouges*. For pairings, you can’t go wrong with your favorite lentil recipe or a simple roast chicken. —Tom Wolf

\$33.00 PER BOTTLE
\$356.40 PER CASE

RIGHT
Thierry Germain.
© Steve Waters

COVER
Pear tree at Grottafumata.
© Gail Skoff



2019 TERRE SICILIANE NERELLO MASCALESE “LATO SUD” • GROTTAFUMATA

IF YOU VISIT GROTTAFUMATA’S website or look through its pictures on Instagram, you might wonder what this Mount Etna *azienda* does exactly. Interspersed among the shots of vineyards and wine bottles are all kinds of photos of the local flora—flowering wild artichokes, olive trees, wild strawberries—and fauna—hawks, bees, ladybugs. Mauro Cutuli and Mariangela Prestifilippo *do* produce wine along the volcano’s steep inclines, but they do so as part of a holistic farm dedicated to celebrating and preserving their ecosystem, which allows them to craft not only exquisite whites and reds, but also outstanding olive oil, honey, and jam. They make this *rosso* from the local star grape, Nerello Mascalese, whose vines cling to the slopes through the soil of loose, volcanic ash. Remarkably lithe and succulent, Lato Sud evokes red fruit, blood orange, and smoke. Pair it with game or Chris Lee’s recipe for squid with leeks and red wine. —Tom Wolf

\$45.00 PER BOTTLE **\$486.00** PER CASE



2020 Saumur Champigny “Roche” <i>Thierry Germain</i>	Cabernet Franc	25-year-old vines Chalk, sand, clay, limestone	Serve <i>cool</i> 56–60° F Decant optional	Blackberries, stones, black cherries Fresh, sensuous, plush	Drink now through 2025
2019 Terre Siciliane Nerello Mascalese “Lato Sud” <i>Grottafumata</i>	90% Nerello Mascalese, 10% Nerello Cappuccio	40- to 100-year-old vines Volcanic	Serve <i>cool</i> 56–60° F Decant optional	Red fruit, blood orange, smoke Lithe, succulent, elegant	Drink now through 2030

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