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 aïoli 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 aïoli. 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.

- 2 pounds fresh calamari bodies and tentacles, skin left on
- ½ teaspoon sea salt
- 4 tablespoons extra virgin olive oil
- 1 tablespoon flour
- 1 tablespoon Cognac or other delicate brandy
- 2 cups young, fruity red wine
- ½ pound white of leek, rinsed, drained, and finely diced

- 3 cloves fresh garlic, slivered
- 1 ½ tablespoons tomato paste
- ½ teaspoon cayenne
- ı sprig of thyme
- 1 small bay leaf
- 1 0−1 2 pieces baguette cut on the bias
- 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

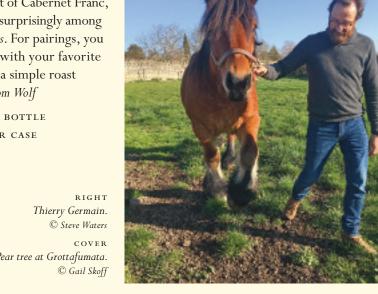
HEN MY WIFE AND I moved to Saumur to begin making wine," says Bordeauxborn Thierry Germain, "the first thing we fell in love with was the stone. In Saumur, the stone is luminous. Before I fell in love with Saumur's vines, I fell in love with its stone and its light." While this proclamation may seem 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

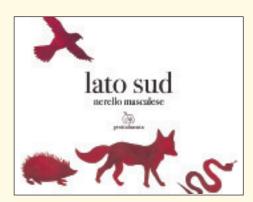


Pear tree at Grottafumata.

2019 TERRE SICILIANE NERELLO MASCALESE "LATO SUD" • GROTTAFUMATA

F 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 floraflowering 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" Thierry Germain	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 cool 56–60° F Decant optional	Red fruit, blood orange, smoke Lithe, succulent, elegant	Drink now through 2030

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