

KERMIT LYNCH WINE MERCHANT

FEBRUARY 2021



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SOUTHERN FRANCE SALE
PATIENCE PAYS OFF WITH BRUNELLO
ALPINE BEAUTIES FROM ITALY ■ LOIRE VALLEY REDS

SOUTHERN FRANCE SALE

THE SOUTHERN RHÔNE, Provence, Languedoc, Corsica: distinct regions, yet viticulturally intertwined. Grape varieties like Grenache, Mourvèdre, and Vermentino are found in each, ripening under the abundant sunshine of a gorgeous Mediterranean climate. But diversity abounds—now is your chance to dig deeper into southern France.

During the month of February, use promo code
SOUTHERN20 *online to receive 20% off the wines below.*
Expanded selections are available at shop.kermitynch.com.

WITH 20% DISCOUNT

White

2019 LANGUEDOC “LES COCALIÈRES” • AUPILHAC	\$30.40
2018 PATRIMONIO “E CROCE” • YVES LECCIA	33.60
2018 VIN DE FRANCE “FAUSTINE” • ABBATUCCI	36.00
2016 VIN DE FRANCE “GROTTE DI SOLE” • J.-B. ARENA	36.00
2017 PATRIMONIO “HAUTS DE CARCO” • A.-M. ARENA	38.40
2018 CORSE FIGARI • CLOS CANARELLI	43.20
2019 CHÂTEAUNEUF DU PAPE • CLOS LA ROQUÈTE	46.40

Rosé

2019 CORSE CALVI “E PROVE” • DOMAINE MAESTRACCI	\$18.40
2019 LANGUEDOC “LOU MASET” • AUPILHAC	18.40
2019 PATRIMONIO “E CROCE” • YVES LECCIA	25.60
2019 BOUCHES-DU-RHÔNE “MARIE DE MAGDALA” CLOS SAINTE MAGDELEINE	38.40

Red

2018 PATRIMONIO “CRU DES AGRIATE” • GIACOMETTI	\$18.40
2017 CÔTES DU VIVARAIS • DOMAINE GALLEY	23.20
2018 COLLIOURE “PUIG AMBEILLE” • LA TOUR VIEILLE	24.00
2019 CÔTES-DU-RHÔNE “IL FAIT SOIF” • M.-F. LAURENT	25.60
2018 VACQUEYRAS “CUVÉE AZALAÏS” • SANG DES CAILLOUX	30.40
2018 BANDOL • DOMAINE DE LA TOUR DU BON	32.00
2016 GARD “CLOS SERRE-CABANIS” • LUDOVIC ENGELVIN	33.60
2011 FITOU “CADETTE” • LES MILLE VIGNES	36.00
2018 PATRIMONIO “CARCO” • A.-M. ARENA	38.40
2016 PATRIMONIO • DOMAINE GIUDICELLI	41.60
2016 ALPILLES “AMETHYSTE” • DOMAINE HAUVETTE	68.00
2018 VIN DE FRANCE “MINISTRE IMPÉRIAL” • ABBATUCCI	78.40
2010 BANDOL “ANTOINETTE” • DOMAINE DU GROS ’NORÉ	78.40

Sale ends Sunday, February 28.



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LA DOLCETTO VITA

by Jane Berg, KLWM NEW YORK

MOST DOLCETTI FROM THE LANGHE are classified DOC wines, and they're lovely—versatile, fresh, and value-driven. And then there are exceptions from noteworthy *crus* like Diano d'Alba, a village whose privileged vineyard sites have earned its Dolcetti DOCG status. Such wines are not mere values; they are overachievers. The term *sörì*, “sunlit plot,” is borrowed from the local dialect and indicates that grapes grown in these sites mature amply and optimally under the bright *piemontese* sun. Dolcetto flourishes into a plush and velvety *vino rosso* in these conditions.

Paolo Olivero, who owns the small Il Palazzotto estate, bottles two different *Sörì* from Diano d'Alba. The *Sörì Cristina*, a limestone-laden site, is the most easy-drinking and charming Dolcetto we import, and it could easily command twice its price. The *Sörì Santa Lucia*, from chalky marl, has a bit more structure, firmness, and depth. Both drink well now. Both were bottled unfined and unfiltered.

2019 DOLCETTO DI DIANO D'ALBA “SÖRÌ CRISTINA” • IL PALAZZOTTO

\$19.00 PER BOTTLE

\$205.20 PER CASE

2019 DOLCETTO DI DIANO D'ALBA “SÖRÌ SANTA LUCIA” • IL PALAZZOTTO

\$22.00 PER BOTTLE

\$237.60 PER CASE



2019 DOLCETTO D'ALBA “V. PARI” GUIDO PORRO

DOC Dolcetto d'Alba produces the fullest-bodied Dolcetti of the Langhe, which suits Guido Porro's house style swimmingly. With robust black fruit and deep violet on the nose, this bottling has a pleasant bitterness and luminous acidity that will lift your spirits and keep you on your toes. Guido and his family love to host long, languorous meals created by his talented wife, Giovanna. Picture homemade tagliarini with ragù, or a *risotto al dolcetto* with pecorino and crushed hazelnuts. If you're not up for cooking, a simple platter of paper-thin prosciutto will taste almost sweet when washed down with a glass of this Dolcetto.

\$22.00 PER BOTTLE

\$237.60 PER CASE

NORTHERN RHÔNE SYRAH

by *Chris Santini*, KLWM BEAUNE

2018 SAINT JOSEPH ROUGE • LIONEL FAURY

Today we may (quite rightly) look at Saint Joseph as a rare and fine delicacy. Not long ago, however, most vineyards were sadly in disrepair, the glory of past centuries forgotten, with vines abandoned for fruit trees which sold for much more than the local wine. In fact, during the 1950s most Saint Joseph never saw the inside of a bottle, as full barrels tended to end up in the watering holes that surrounded the local mines. The Faury family was among the first to return to estate bottling and focus on the full potential of this incredible, one-of-a-kind terroir. These days, with the appellation's glory reclaimed, each bottle of Faury carries the signature of pepper, spice, and fresh, bright black fruit.

\$35.00 PER BOTTLE

\$378.00 PER CASE

2018 CROZES HERMITAGE

“TIERCEROLLES” • BARRUOL / LYNCH

To get a snapshot of Syrah from the northern Rhône, it's well worth tasting this Crozes side by side with Faury's Saint Joseph. Faury, on the northernmost tip of the region, has a climate heavily influenced from the cooler north, while Crozes is a good hour's drive south, on the opposite bank of the river, where you can really start to feel the warmth of southern France. Plus, Barruol says the 2018 is the best vintage he's seen in Crozes since he began here more than a decade ago. It's ripe and savory, without losing any of its drinkability or pleasure factor.

\$40.00 PER BOTTLE

\$432.00 PER CASE

2018 HERMITAGE “LA PIERRELLE”

BARRUOL / LYNCH

Returning home from a particularly brutal and bloody crusade (even by medieval standards)—over a minor religious squabble and against his own countrymen, no less—a young knight took refuge in a chapel on the top of the hill of Hermitage, far from the village and ruckus below. In an effort to break from the past, the knight planted vines, made wine, and always offered some to religious pilgrims making their way over the hill. Word of the hermit and his wine soon spread, attracting followers who helped expand the operation, and the rest is history. The rocky Pierrelle parcel, also at the top of Hermitage, is a small, lesser-known terroir that offers a wine of great elegance and restraint.

\$99.00 PER BOTTLE

\$1,069.20 PER CASE

MANNI NÖSSING'S ALTO ADIGE BENCHMARKS

by Anthony Lynch

HEADING NORTH ON THE A22 from Verona, the scene is immediately set for an Alpine adventure. Mountains flanking the Adige River valley gradually rise from the flats, exposing sheer outcrops of bare rock on either side that tower majestically over an idyllic green landscape. Planted in neat rows along the sloping edges of the valley floor, vineyards are a constant all the way to Bolzano, at which point the wide valley forks into three narrow prongs. Branching off to the northeast toward the Austrian border lies the Valle Isarco, also called *Eisacktaler*. Nestled at high elevation in the heart of the Dolomites, this is Italy's northernmost wine region, and possibly its coldest.

Cut off from the warm Mediterranean air currents that drift up the Adige valley, the Valle Isarco is a naturally conducive environment for producing bracing white wines of precision, purity, and finesse. This has been Manni Nössing's mission since setting up shop in 1998, when he decided to stop selling off his grapes to vinify and bottle his own wines. Now with twenty years of wine-making experience under his belt, Manni is creating some of the most exciting white wines in Alto Adige, and has received worldwide acclaim.

His success is due to rigor at every stage of the production process, along with a sharp palate that is never quite satisfied and pushes him to progress each vintage. His wines are not modern; they reflect the Valle Isarco's stunning Dolomite terroir more than any technique or methodology. But they strike a chord with the reality of contemporary living: sleek, racy whites like these are as much at home in a mountain cottage, paired with a hearty bowl of *canederli* (bread dumplings from Alto Adige), as they are alongside the refined cuisine of an upscale New York City restaurant or your favorite Thai takeout.

Kerner is the star grape of the Valle Isarco; in Manni's hands, it delivers a bone-dry jolt of minerality subtly perfumed of tropical fruits and flowers. Grüner Veltliner, a variety imported from nearby Austria, represents another specialty here. Evidently comfortable on the steep granite slopes Manni farms, Grüner conveys fleshy white fruits and spice with laser focus, its mouth-watering finish stony enough to fill a quarry.

Manni's pristine 2019s show that Alto Adige is indeed a legitimate source of world-class white wine. Don't miss these Dolomite gems.



	PER BOTTLE	PER CASE
2019 SÜDTIROL EISACKTALER KERNER . . .	\$32.00	\$345.60
2019 SÜDTIROL EISACKTALER		
GRÜNER VELTLINER	32.00	345.60

MORE FROM THE ITALIAN ALPS

by Anthony Lynch

2019 VALLE D'AOSTA PETITE ARVINE CHÂTEAU FEUILLET

The Valle d'Aosta is a deep valley that runs east to west, closed off just before the French border by some of the highest peaks in the Alps. Vineyards here are like little gardens clinging to steep south-facing mountainsides, where only a thin layer of sandy topsoil lines the hard granite bedrock. Abundant direct sun and cold nights amplify the aromatic expression of the local grapes while preserving zingy acidity, a recipe for delicate, perfumed wines that dance energetically across the palate. Sipping Feuillet's Petite Arvine evokes the euphoria of running through a field of Alpine wildflowers—admittedly a cliché, until you feel the exacting mineral purity of this floral *bianco* wash over your senses.

\$33.00 PER BOTTLE

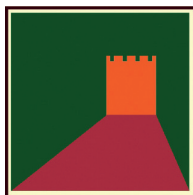
\$356.40 PER CASE

2019 VALLE D'AOSTA FUMIN CHÂTEAU FEUILLET

Fumin is another compelling, yet extremely rare grape variety endemic to the Valle d'Aosta. From the very first deep purple splash, Château Feuillet's rendition carries vivid wild berry notes of an almost startling vibrancy—it is simply bursting with juicy fresh fruit! With some air, subtle hints of stones, graphite, herbs, and smoke emerge, providing intrigue in addition to sheer pleasure. Heightened aromatics and tangy acidity betray its origins high in the Alps: Fumin truly is, as Feuillet's vigneron Maurizio Fiorano puts it, “an age-old pearl of local enology.”

\$39.00 PER BOTTLE

\$421.20 PER CASE



2019 VIGNETI DELLE DOLOMITI SCHIAVA FERRUCCIO CARLOTTO

Schiava is the locals' daily drinking red in Alto Adige—the fuel to help them get through cold, dark winters and the thirst quencher to savor chilled once the sun finally comes out and beats down on the region's charming mountain towns. Low alcohol, barely any tannin, and a clean, stony finale make Carlotto's Schiava dangerously easy to quaff, with or without food. We don't get much of it, so don't miss your chance to snag a bottle or two and see why it's so tempting to down this gentle red in big gulps, all the way to the last little drop!

\$28.00 PER BOTTLE

\$302.40 PER CASE

LOIRE VALLEY REDS

THE BIG THREE

by Tom Wolf

WHEN I SET OUT to write up the three reds below, I was ready to proclaim how well Loire Valley Cabernet Franc lends itself to vegetarian cooking. I was going to share with you that the Chinon, Bourgueil, and Saumur Champigny all paired beautifully with a trio of toasts I whipped up: one topped with mashed winter squash and ricotta, the second with sautéed kale and cannellini beans, and the third covered in mushrooms sautéed in butter and herbs. I was about to say how this compatibility makes sense because the Loire Valley is known as *le Jardin de la France*, and it is fitting that the region's wines naturally complement all kinds of produce and foraged treasures. All these things are true!

But then I had a glass of Thierry Germain's Clos de l'Échelier alongside seared tuna with a sesame seed crust, and I will only say this: if I reach the heights of this pairing in my kitchen again in 2021, I will consider myself very lucky.

2018 CHINON • BERNARD BAUDRY

All of the 2018s from Baudry I have opened so far have been outstanding, and this cuvée lives up to that high bar. Notes of black fruit and a hint of forest emerge from this succulent, long-lasting *rouge*. The structure here is impressive, but when the wine is this good now, why wait?!

\$29.00 PER BOTTLE

\$313.20 PER CASE

2018 BOURGUEIL “NUITS D’IVRESSE” CATHERINE ET PIERRE BRETON

This cuvée is the Bretons' argument that serious, age-worthy wine from a top-notch terroir can be made without adding sulfur—an incredibly difficult and scientific feat, which they have masterfully achieved here. The profile is slightly brighter and more red-fruited than the dark-fruited Chinon, but a sneaky, smooth tannin reaffirms its staying power.

\$40.00 PER BOTTLE

\$432.00 PER CASE



2018 SAUMUR CHAMPIGNY “CLOS DE L'ÉCHELIER” • THIERRY GERMAIN

This red comes from one of Thierry's *grand cru* parcels, a centuries-old, walled-in *clos* that he fell in love with years before he was able to acquire it. Somehow Thierry manages in most years to craft an epic *rouge* from these grapes that is incredibly pretty right out of the gate, and will have a long, mesmerizing life ahead. I highly recommend buying a few bottles for now and several more for later.

\$68.00 PER BOTTLE

\$734.40 PER CASE



Thierry Germain

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WHITE BURGUNDY

by Jane Berg, KLWM NEW YORK

2018 MARSANNAY BLANC “LES LONGEROIES” RÉGIS BOUVIER

When a strong case is made, the French certifying body of agricultural products (the INAO) reviews certain notable terroirs for upgrades to *premier* or *grand cru* classification. Marsannay Les Longeroies is one of those select few up for consideration for *premier cru* status. It would be a fitting honor, especially for Régis Bouvier’s bottling. Its remarkable perfume reminds me of honey and acacia flower. The palate is long and luscious. If you put aside some bottles now, you’ll already have some when the price increases.



\$41.00 PER BOTTLE **\$442.80** PER CASE

2018 MONTAGNY BLANC 1ER CRU JEAN-MARC VINCENT

To taste an organically made, terroir-driven bottling of Montagny is a rare treat, since most of its production is sold off in bulk to the *cave cooperative*. But Jean-Marc Vincent, who built his domaine from the ground up, seeks potential in the most humble appellations, which he then transforms into key players. A favorite of Kermit’s, his Montagny is elegant, racy, and vibrant, the result of Jean-Marc’s thoughtfulness, passion, and hard work. If you are looking for a white Burgundy bargain, this is hard to beat.

\$54.00 PER BOTTLE **\$583.20** PER CASE

2018 CHASSAGNE-MONTRACHET 1ER CRU “LES VERGERS” • BRUNO COLIN

Enter Bruno Colin’s pristine, sacrosanct cellar and you immediately sense that something precious, almost invaluable, dwells within those beautiful limestone walls. As a fourth-generation *bourguignon* and winemaker in this illustrious corner of the Côte de Beaune, Bruno has inherited the finely tuned, skillful craft of translating the world’s most prestigious terroirs into wines worthy of rave reviews. In my experience, Les Vergers can be lean in its youth, but it will flesh out in due time, blossoming into its full potential.

\$160.00 PER BOTTLE **\$1,728.00** PER CASE

PATIENCE PAYS OFF

SESTI'S 2015 BRUNELLO DI MONTALCINO

by Tom Wolf

EVEN MORE THAN THEIR FRENCH COUNTERPARTS, the top Italian red-wine appellations often require great patience from us. Five years ago, Elisa Sesti and her father, Giuseppe, sent word about their just-completed 2015 vintage, saying, “The harvest here at Castello di Argiano was perfect in every sense, with the grapes balanced in color, perfume, and above all the organoleptic quality of the must. In Montalcino, everyone is convinced that we are talking about an historic vintage.”

This statement tantalized just about every Sangiovese lover in our shop, who would have to wait half a decade before getting to taste the magic. In a sense, we’ve gotten to enjoy hints of this prophecy, first in the domaine’s *rosato*, then in the Monteleccio, followed by the Rosso di Montalcino. Remarkably, these are all made with grapes that could qualify for Sesti’s Brunello di Montalcino, but are excluded because Elisa uses only the most immaculate grapes for that wine. As you might imagine—or perhaps experienced firsthand—these bottlings were real treats. But Sesti’s masterpiece is undoubtedly the Brunello, which represents the pinnacle of how complex Sangiovese can be and how thoroughly it can translate terroir.

Now, in 2021, with the 2015 Brunello just off the boat and in a glass in front of us, we can finally validate, and vociferously endorse, Sesti’s early judgment that 2015 was indeed an outstanding year. The conditions were pretty much perfect. Those of us who prize finesse and elegance over power may have bitten our lips for a week or two in late summer, watching anxiously to see if water reserves from the spring showers would last long enough to prevent heat-induced stress on the vines. Fortunately, Sesti is situated in a relatively cool microclimate in Montalcino and also practices extremely judicious viticulture. In warmer vintages, they keep more leaves on their vines to shield the grapes from the sun, and they also work the topsoil with the *rippatura* technique, preserving moisture in the soil when it rains without drastically altering the soil structure. On top of this, Montalcino received perfectly timed, scattered showers in September 2015, which, Elisa and Giuseppe say, “refreshed the vines and above all the olive trees, which had begun to need the rain.”

The resulting Brunello di Montalcino is a remarkable bottle of Sangiovese: complex, succulent, and slightly savory, with notes of red fruit, spices, and earth, and a long finish. It is versatile enough to pair with your favorite cut of meat, though I find the wine’s layers of flavors, texture, melting tannins, and acidity are perfectly suited to fowl: roast chicken or turkey, or a pan-seared duck breast.

\$112.00 PER BOTTLE

\$1,209.60 PER CASE

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Ground shipping is included on orders over \$125 (excluding Hawaii & Alaska)

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