

KERMIT LYNCH WINE MERCHANT

APRIL 2021



© Gail Skoff

TWENTY YEARS OF LES PALLIÈRES
INTRODUCING TAUPENOT-MERME
BIODYNAMIC SALE ■ LAPIERRE MORGON

Les Pallières

by *Chris Santini*, KLWM BEAUNE

THIS RELEASE MARKS an important milestone for Les Pallières, being the twentieth vintage completed since the Brunier brothers and Kermit purchased the domaine and set about its renaissance. What a vintage to mark the occasion! On the one hand, climatic conditions of the growing season only allowed for a measly yield, by far the lowest in those twenty years—or possibly ever. On the other hand, the ridiculously low yields were of exceptional health, with the old vines instinctively giving their all to save the few remaining grapes. The 2018s contain a sap-like quality, a primordial vitality and energy, as if the vines were loading berry and seed with their full history and knowledge. You could consider this vintage a sort of direct line to the essence and soul of Terrasse du Diable and Racines—the land, the history, and the people that make the domaine what it is. In twenty years, Les Pallières has never looked so good. Here's to twenty more.

2018 GIGONDAS “RACINES”

Intense in both color and character, the most dense and vinous I can ever remember from this cuvée. If you need proof that density can be elegant and smooth all at once, look no further. Intense, ripe peach fruit with distinguished tannins.

\$45.00 PER BOTTLE

\$486.00 PER CASE

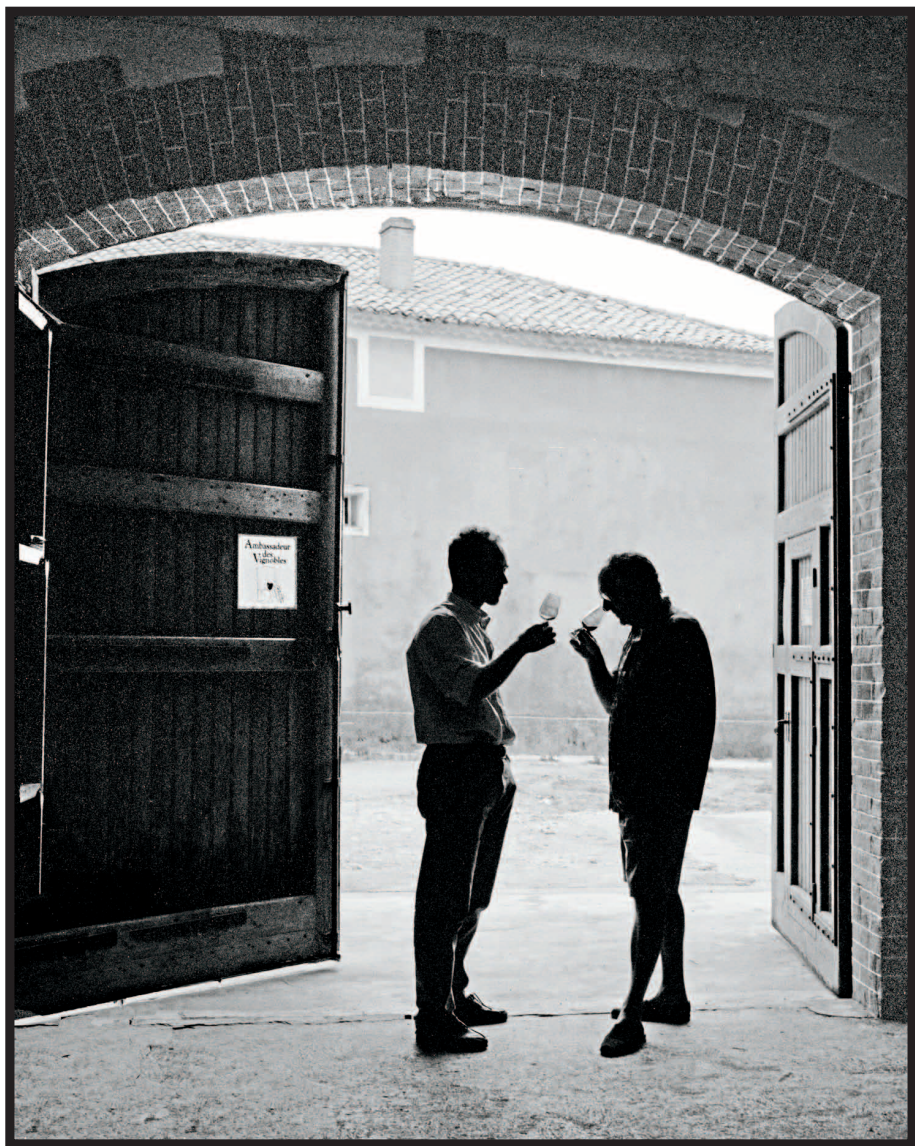
2018 GIGONDAS “TERRASSE DU DIABLE”

Much mystique remains in the Terrasse du Diable. On the surface is an abundance of violets and velvet, amid a cooling sensation of a cold spring on a hot day. Below the surface lurks a bitter austerity, and hints of layers of surprises to be revealed over time.

\$45.00 PER BOTTLE

\$486.00 PER CASE





Daniel Brunier and Kermit Lynch at Les Pallières in 2000

© Gail Skoff



2019 MORGON CHEZ LAPIERRE

by Anthony Lynch

TIMES ARE CHANGING in the Beaujolais. The evolving climate has brought threats to the region that the previous generation of vignerons did not have to confront. In the vineyards, the perils of hail, spring frost, sunburn, and drought have increased dramatically, forcing growers to think hard and act fast to avoid the consequences: tiny yields, unruly fermentations, overripe fruit, high alcohol, microbiological spoilage, and the simple risk of producing wines that lack that irresistibly *Beaujolais* pleasure factor.

If there is one domaine we would expect to rise to the times, it is Mathieu and Camille Lapierre's property in Villié-Morgon. At the cutting edge of forward-thinking practices ever since their father, Marcel, embraced Jules Chauvet's natural farming and winemaking philosophy in the early 1980s, the domaine has stayed true to its history, never resting on its laurels while carrying forth with diligence and scientific rigor. "We used to be the last in the region to harvest," recalls Mathieu, referring to an era when grapes were commonly picked underripe, only to be corrected via manipulations in the cellar. "Now, we are among the first."

Their newly arrived 2019s demonstrate how they have only continued to grow in the face of newfound challenges. Their Morgons have the brilliant purity we know and love from the Lapierres' trademark low-intervention techniques, along with the seductive fruit, spice, and minerality we expect from old-vine, whole-cluster Gamay grown in its preferred terroir. And don't worry—the pleasure factor is as strong as ever in these new releases.

Marcel Lapierre

CUVÉE MMXIV

Villie-Morgon (Pétion)

PER BOTTLE PER CASE

2019 MORGON \$38.00 \$410.40

The domaine's flagship bottling, crafted from vines averaging sixty years old from a variety of sites across the Morgon appellation. Inviting aromatics, succulent flesh, juicy finish. Bottled with no added sulfur.

2019 MORGON "CUVÉE MMXIX" \$55.00 \$594.00

A selection of the domaine's oldest vines—more than a century in age—including prime parcels on Morgon's imposing Côte du Py. Deep structure, with a finesse that pampers the palate. Seamless and weightless, this is truly sublime cru Beaujolais.

L'ÎLE DE BEAUTÉ BLANCS

by Jane Berg, KLWM NEW YORK

2018 PATRIMONIO BLANC DOMAINE GIUDICELLI

Muriel Giudicelli grew up visiting family on the island of Corsica and in the mid-1990s finally decided to stay put in a subregion of the Patrimonio appellation called Campo Gallo, where she has since been making biodynamic wines with a deft, gentle touch. Her *blanc*, made from 100% Vermentinu, is one of the headiest Corsican wines I've enjoyed. It's beautifully ethereal, with pillowy fruit that tastes so sublime it would be limiting to attempt a description, although quince and verbena jump to mind. There's tension and minerality, too, with an acidity so bright it bursts on your tongue like pearls of finger lime.

\$52.00 PER BOTTLE

\$561.60 PER CASE

2018 PATRIMONIO BLANC • YVES LECCIA

Consistency is key for sixth-generation winemaker Yves Leccia, who year after year bottles some of the most chiseled, sumptuous Corsican whites with Burgundy-like precision. His Patrimonio *blanc*, from the stony E Croce plateau, is bright and luminous, with hints of white grapefruit, acacia flowers, and fragrant maquis herbs. You'll taste the salty sea breeze in this wine, so seafood is an obvious pairing, but so are spring vegetables like white asparagus, fava beans, and watercress salad with peas and mint.

\$42.00 PER BOTTLE

\$453.60 PER CASE

2018 VIN DE FRANCE BLANC "GÉNÉRAL DE LA REVOLUTION" • DOMAINE COMTE ABBATUCCI

The day I visit Corsica I'm heading straight to Comte AbbattuCCI for a total immersion lesson on Corsican heritage. In the 1960s, Jean-Charles AbbattuCCI's father, Antoine, planted a nursery there of indigenous varieties that he rescued from the brink of extinction. Général blends six of these tenacious varieties and tastes inextricably linked to its place of origin: powerful and bright, with notes of white peach and mulberry, it's long and silky and distinctly mineral. Biodynamic practices help amplify this wine's intensity, concentrating its flavors into a *biancu* unlike any other. It is an illuminating nod to Corsica's past and a glimpse into its winegrowing future.

\$105.00 PER BOTTLE

\$1,134.00 PER CASE



Félix Meyer

© Gail Skoff

ALSATIAN PINOTS

by Emily Spillmann, KLWM BEAUNE

2018 PINOT NOIR “S” • ALBERT BOXLER

Before opening this bottle, and confident that it would pleasantly surprise, I asked my Burgundian husband what he’d expect from Alsatian Pinot Noir. “I *wouldn’t* expect it” was his candid answer. How Burgundian, right? But I couldn’t have said it better myself. Boxler’s Pinot Noir S—the “S” stands for *grand cru* Sommerberg—is anything but expected. Grown on granite soils that retain even less water than their limestone-rooted counterparts, the berries tend to be small and concentrated, ensuring certain robustness. Subtle smoky aromas lead to an ultra-ripe mouthful of black cherry flavors and a fresh, clean acidity that makes for a long, long finish. A wine with intense character and a dancer’s grace. Tasting is believing.

\$74.00 PER BOTTLE

\$799.20 PER CASE

2019 PINOT BLANC “VIEILLES VIGNES” MEYER-FONNÉ

This is an exciting wine, not only because it’s like a breath of fresh, floral air to awaken the senses after a long winter, but also because it’s exceedingly more nuanced than a typical “everyday” Pinot Blanc. According to Félix Meyer, the 2019 growing season is to thank for a vintage conducive to structured, full-bodied whites with great acidity. The nose on this beauty blossoms with potent honeysuckle notes, rounded out by vibrant wet stone. On the palate, it’s all about *pêche de vigne*, a particularly heady French heirloom peach that embodies sweet and tangy perfection. Speaking of activating the senses, it would be a top-notch pairing for spicy curry dishes.

\$24.00 PER BOTTLE

\$259.20 PER CASE

2017 PINOT GRIS “LES JARDINS” DOMAINE OSTERTAG

Despite its light, transparent color, this Pinot Gris has definite weight. Nutty aromas and a palate that evokes honeydew melon inspire me to recommend a well-packed cheese and charcuterie board to complement it. The French would call it an *apéro dinatoire*, which simply means an appetizer so satisfying it replaces dinner.

\$38.00 PER BOTTLE

\$410.40 PER CASE

DOMAINE TAUPENOT-MERME

by Dixon Brooke

ROMAIN TAUPENOT'S FAMILY HOME and winery are situated just above the *route des grands crus* as it passes through Morey Saint Denis, deep in the heart of *grand cru* country in Burgundy's Côte de Nuits. His backyard, rising steeply behind, is the *grand cru* vineyard of Clos des Lambrays. While the domaine is based in Morey—the village named after its most famous *grand cru*, Clos Saint Denis—it owns even more vines in nearby Chambolle Musigny to the south and Gevrey Chambertin to the north. The family's holdings also extend to the Côte de Beaune, centered principally around the lovely hilltop village of Saint Romain. This inspiring collection of top-flight Burgundian vineyards was created by the union of the Taupenot family from Saint Romain with the Merme family from Morey Saint Denis in 1963.

Romain and his sister Virginie are the ninth generation of their family to run the domaine.

Their wines emphasize purity and finesse, two qualities I hold very dear with my Burgundian Pinot Noir! The KLWM portfolio has not included a grower in Morey for several decades. It has also been a few years since we have had any Saint Romain in our book, an appellation that Kermit discovered early in his career and has enthusiastically

promoted ever since. Yes, the Taupenot-Merme wines fill many needs here at KLWM, and will fill many of our cellars as well as yours! I am excited to present you with this initial offer of the 2017 vintage, a classically styled year that fits so well with Taupenot's delicate touch. These 2017s are the type of red Burgundies that made this magical pocket of rural France famous—Pinot Noir as it cannot be imitated elsewhere!



PER BOTTLE

2017 SAINT ROMAIN BLANC \$57.00

Full-bodied style, golden, old-school Chardonnay with a chalky base.

2017 MOREY SAINT DENIS 1ER CRU "LA RIOTTE" 182.00

Old vines planted just after WWII, spicy and deep, rich and full.

2017 NUITS SAINT GEORGES 1ER CRU "LES PRULIERS". 185.00

Incredible elegance for Pruliers, power and finesse in spades.

2017 CHAMBOLLE MUSIGNY	102.00
<i>Very fine-boned and ethereal.</i>	
2017 CHAMBOLLE MUSIGNY 1ER CRU “LA COMBE D’ORVEAU”	200.00
<i>Between upper Echezeaux and Bonnes-Mares.</i>	
<i>There are few finer sites for premier cru Pinot in Burgundy!</i>	
2017 GEVREY CHAMBERTIN	98.00
<i>Classic Gevrey, with an emphasis on forward fruit</i>	
<i>and pleasure, great structure as well.</i>	
2017 GEVREY CHAMBERTIN 1ER CRU “BEL AIR”	193.00
<i>From an airy site above Clos de Bèze on oolitic limestone,</i>	
<i>high-toned, aromatic, and mineral.</i>	
2017 CHARMES CHAMBERTIN GRAND CRU	345.00
<i>A classic Charmes, sensual and graceful, with a deep core of concentration.</i>	
2017 MAZOYERES CHAMBERTIN GRAND CRU	385.00
<i>More Morey-like than the Charmes, with more muscle and spice.</i>	
<i>The grandest and longest-aging wine in this collection.</i>	
2017 CORTON ROGNET GRAND CRU	287.00
<i>An explosively aromatic Corton, impeccably balanced.</i>	



Romain Taupenot in Saint Romain

© Domaine Taupenot-Merme

BORDEAUX NEW ARRIVALS

by Jane Berg, KLWM NEW YORK

2019 BORDEAUX BLANC “DÉFINITION” DOMAINE DE L’ALLIANCE

When you’re a *garagiste* winemaker in Sauternes, and Mother Nature has other plans for your crop, you have to pivot. Life throws you lemons—or hail, or frost—so you make lemonade, or, rather, razor-sharp *vins secs* (if you’re as talented as Daniel Alibrand). It’s only fitting that Daniel, a fisherman in a previous career, in the face of one tough vintage after another, would end up making the kind of dry whites that have you craving oysters, scallops, and tiny, briny sea creatures. Clean and saline on the nose, balanced with fruits like ground cherry and sweet citrus—one whiff will make your mouth pucker in anticipation. Perfect for spring flings and outdoor gatherings.

\$48.00 PER BOTTLE

\$518.40 PER CASE



2016 POMEROL CHÂTEAU GOMBAUDE-GUILLOT

I don’t know if it’s the 2016 vintage—considered one of Bordeaux’s greatest of the last decade—or if this wine is in a particularly prime place, but it’s the best bottle of Gombaude-GuilLOT I’ve ever tasted. This stunning red is so fine I can make out a variety of spices on the nose, like milled white pepper, nutmeg, and clove. The blend is largely Merlot with just a hint of Cabernet Franc, but the latter seems to dominate; I smell stone slabs and ripe bell pepper. *En bouche*, this wine tastes like a bouquet of violets, a suggestion I only presume to know because I’ve tried those chalky Choward’s candies. But now I imagine that violets taste like Pomerol, which is a much more appealing prospect.

\$116.00 PER BOTTLE

\$1,252.80 PER CASE

2015 CANON FRONSAC • CHÂTEAU MOULIN

Brambly fruit, velvety tannins—all you need to enjoy this wine is the company of good friends and a belly full of cassoulet. This hearty, yet refined Right Bank beauty is a snapshot of its maker, Grégoire Hubau—an unusual, salt-of-the-earth artisan—mixed with the spirit of the *sud-ouest*: generous, rugged, and easy to fall for. This type of *vin des amis*, more typical of the Beaujolais or Loire Valley styles, in the land of Châteaux is a true novelty, especially when what shows up in your glass is terroir-driven, approachable, and regal all at once.

\$32.00 PER BOTTLE

\$345.60 PER CASE

ITALIAN REDS

by Tom Wolf

2019 LACRIMA DI MORRO D'ALBA COLLELEVA

There are two theories about the origin of the name of the grape variety called *Lacrima*, which translates to “teardrop.” The first is that the grape’s shape resembles a teardrop. The second is that its skin breaks easily and the juice seeps like a tear. The only sad aspect to *Lacrima* is that it almost went extinct until the 1980s, when a handful of local *vignaioli* revived it. This grape, however, produces not a brooding wine but a highly aromatic *rosso* that is all about pleasure, especially in the hands of Colleleva’s Stefano Antonucci.

\$24.00 PER BOTTLE

\$259.20 PER CASE

2017 FRIULI COLLI ORIENTALI REFOSCO DAL PEDUNCOLO ROSSO “MORUS NIGRA” VIGNAI DA DULINE

If the *Lacrima* above bears some of the exuberance often associated with Beaujolais, this *Morus Nigra* showcases depth, fine grain, and elegance comparable to *premier cru* red Burgundy. That one of Italy’s classiest reds comes from a grape variety most have never heard of, *Refosco*, is a testament to the enthralling range of native varieties on offer from this diverse country. With gorgeous notes of perfectly ripe, brambly fruit and white pepper, this *rosso* charms now and will evolve beautifully over ten years at least.

\$60.00 PER BOTTLE

\$648.00 PER CASE

VERMOUTH DI TORINO ROSSO “ROSS DA TRAVAJ” • BÈRTO

“What is vermouth doing on the pages of a wine newsletter?!” you might ask. For one, Bèrto came recommended by two of our favorite Piemontese *vignaioli*, Alessandro and Gian Natale Fantino, who produce world-class Barolo. Second, Bèrto crafted this artisanal red vermouth with four different grape varieties (in addition to about fifteen spices), grounding it firmly within the rich tradition of grape-growing in Piemonte. Finally, vermouth *is* technically a fortified wine. In this case, the family’s recipe dates back to 1930, and the bottle is so versatile you’ll turn to it again and again. My go-to is the Negroni.

\$18.00 PER LITER BOTTLE

\$194.40 PER CASE

— JUST IN FROM CAMPANIA —

TERRE DEL VESCOVO

by Anthony Lynch

THE VERDANT HILLSIDES OF IRPINIA, the mountainous province an hour's drive inland of bustling Napoli, are home to one of Italy's greatest and most ancient wine traditions. It is here that the noble Aglianico grape, cultivated for centuries and prized since Roman times for its superlative quality, produces the crown jewel of southern Italian viticulture: the profound, commanding, mystifying, one-of-a-kind Taurasi DOCG.

Until a recent renaissance, however, very few estates produced and bottled this storied appellation. Small family farms in these remote hills traditionally grew grapes, among other crops, but only in the last fifteen years has estate bottling become more widespread. For many decades, the only winery to commercialize Taurasi in bottle was Antonio Mastroberardino's eponymous estate. Restructured in the post-WWII era, Mastroberardino would go on to produce Taurasi of legendary complexity and longevity from carefully selected grapes purchased from small growers throughout the region. These soulful reds ultimately put Campania on the map as a serious wine-producing region, proving that Aglianico from Irpinia's best terroirs could be as grandiose as anything made in Italy's top appellations.



But *Signor* Mastroberardino did not act alone. Giovanni Molettieri worked by his side for many years through the 1960s and '70s, seeking out quality vineyard sites and brokering deals with local farmers for their fruit. In doing so, he not only secured the best provenance from the area's finest terroirs for Mastroberardino's final blend, but he assured the survival of many a *contadino* dependent upon these contracts to make a living off their grapes.

Eventually, Molettieri set out on his own, choosing to focus his efforts on a small vineyard in the commune of Montemarano, which had been in the family for generations. His grandfather had farmed this very site, shipping bulk wine on the *ferrovia del vino* (wine railroad) to phylloxera-devastated France and northern Italy around the turn of the twentieth century. Having observed the genesis of many great vintages of Taurasi in his time with Mastroberardino, he had picked up key pointers to vinifying the hardy, rustic Aglianico grape, aging the wine in large casks for as long as necessary until he deemed it ready for bottling. Giovanni Molettieri released his first Taurasi under his own label in 1982.

In 2005, Giovanni's daughter, Giuseppa, took over management of the family vineyards. "Growing up, I was always around wine and often helped the family. I remember my parents telling me, 'No school this week! It's harvest.'"

Giuseppa's brother worked for several years alongside their father, but when he changed course, she chose to pick up the pieces. "First, I tried doing things my own way. Then, I realized my father always knew best!" Nearing ninety years old, *papà* can still be found ambling about the vineyards and winery, watching over as Giuseppa carries forth the family legacy crafting stately, chiseled Aglianico from the high-altitude limestone slopes of Montemarano.

Giuseppa bottles under a new label to differentiate her wines from the many other Molettieris of Montemarano, choosing instead to honor the town's patron saint (*Vescovo*), but not much else has changed since her father's inaugural vintage. She farms her four hectares without herbicides, using the traditional high pergola training system to protect the grapes from the meridional sun and ensure freshness in the wines. Crucially, she ages her reds for several years in neutral wood until Aglianico's assertive tannins have reached a velvety apogee. At our request, she has bottled everything unfiltered, preserving vital pulp and fleshiness in reds known for being rather austere. Given their rich character and undeniable authenticity, it wouldn't be far-fetched to say that each bottle from Terre del Vescovo contains a taste of Campanian wine history.

2015 CAMPANIA AGLIANICO "MARRÀ"

Aged *only* four years before release, this young-vine Aglianico belies its humble appellation: chewy and dark with loads of bloody, briary wild fruit, along with remarkable freshness, this is one of the best values we import from anywhere.

\$18.00 PER BOTTLE

\$194.40 PER CASE

2014 IRPINIA CAMPI TAURASINI "RE'NA VOTA"

Campi Taurasini is an Aglianico appellation with less stringent aging requirements than Taurasi—what Rosso di Montalcino is to Brunello. Having rested for several years in cask, this 2014 could be a Taurasi, but Giuseppa chooses to declassify all but the most sumptuous, powerful wines in her cellar. It feels rustic but has polished tannins, deftly sustaining a racy core of inky black fruit.

\$24.00 PER BOTTLE

\$259.20 PER CASE

2012 TAURASI "LARGO MADAMA"

Planted in 1952, the Largo Madama parcel sits at high altitude and has precious water reserves in the subsoil—keys to producing fresh, balanced wines in a southern climate. Intensely fragrant, with a myriad of spices, black cherry, and licorice along with a nostalgic scent that recalls flipping through the pages of an old leatherbound book. A wine of imperial structure, built around a backbone of lively acidity and dense, chalky tannins.

\$42.00 PER BOTTLE

\$453.60 PER CASE

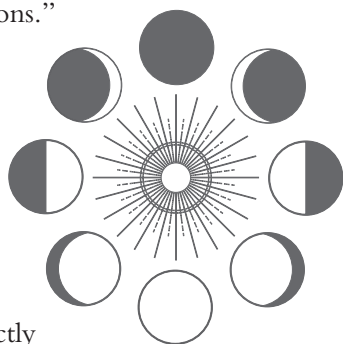
BIODYNAMICS SALE

by Tom Wolf

ORGANIC AND BIODYNAMIC PRACTICES are the fraternal twins of conscientious winemaking. Though they diverge in interesting ways, they share a lot of DNA. For one, they both require great skill and experience of the vigneron. When you take synthetic chemicals out of the equation and treat the entire vineyard as a single organism, you're forced to overcome nature's hurdles—pests, diseases, bacteria, etc.—with even more vigilance and creativity. But biodynamics differs from organics in two key ways. First, in biodynamics, producers use a complex system of herbal sprays and composting techniques, known as “preparations.”

Second, they follow lunar and cosmic patterns to determine when to prune, rack, bottle, and do other operations that impact the final product.

Even more important than the moon's influence on the resulting wine, however, is the fundamental truth that vigneron who practice biodynamics are among the most diligent, perceptive, and devoted producers of wine. The results speak for themselves. The reds, whites, and rosés below, which either adhere strictly to biodynamics or borrow from its core principles, display elegance, purity, vibrancy, and—of course—a distinct sense of place.



Now through Sunday, May 2, use promo code

BIODYNAMIC20 online to receive 20% off the wines below.

Expanded selections are available at shop.kermitlynn.com.

WITH 20% DISCOUNT

2017 GAMBELLARA “COL MOENIA” • DAVIDE VIGNATO	\$17.60
2019 REUILLY BLANC “LES PIERRES PLATES”	
DOMAINE DE REUILLY	18.40
2015 ROYAL SEYSEL • LAMBERT DE SEYSEL.	20.80
2019 LANGUEDOC BLANC “CUVÉE SAINTE AGNÈS”	
ERMITAGE DU PIC SAINT LOUP	23.20
2018 LES VIEILLES VIGNES DE SYLVANER • DOMAINE OSTERTAG	24.00
2018 MUSCAT GRAND CRU “PFERSIGBERG” • KUENTZ-BAS	36.00
2018 VINO BIANCO “CARAVAN PETROL” • MASSERIA DEL PINO	46.40
2015 VACQUEYRAS BLANC “UN SANG BLANC”	
DOMAINE LE SANG DES CAILLOUX	49.60

2019	PIC SAINT-LOUP ROUGE • CHÂTEAU FONTANÈS	\$18.40
2018	ROSSO DI MONTALCINO • SESTI	32.00
2019	CÔTES DU RHÔNE “LA SAGESSE”	
	DOMAINE GRAMENON	37.60
2017	MÉDITERRANÉE ROUGE “CUVÉE SPÉCIALE”	
	CLOS SAINT-JOSEPH	39.20
2016	PATRIMONIO ROUGE • DOMAINE GIUDICELLI	41.60
2014	LES BAUX DE PROVENCE ROUGE “CORNALINE”	
	DOMAINE HAUETTE	44.00
2015	SAUMUR CHAMPIGNY “LA MARGINALE”	
	THIERRY GERMAIN	44.00
2015	BOURGUEIL “LES PERRIÈRES”	
	CATHERINE & PIERRE BRETON	47.20
2016	FAUGÈRES “VALINIÈRE” • DOMAINE LEON BARRAL	64.80
2017	CORSE FIGARI ROUGE “AMPHORA”	
	CLOS CANARELLI	73.60



Didier Barral and his herd

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