

Celebrating 50 Years of Fine Wine

KERMIT LYNCH WINE MERCHANT

AUGUST 2022



© Gail Skoff

COOKING ZUCCHINI WITH KERMIT
ROSÉ TIME ARRIVES! • ITALIAN VALUES
SUMMER BOUNTY SAMPLER • 2019 RED BURGUNDY

COOKING ZUCCHINI

by Kermit Lynch

A FRIEND IN PROVENCE taught me to enjoy zucchini. Growing them is easy or buying them cheap, and they are as painless to prepare as your mood requires. For example: cut zucchini into pieces; sauté in a little olive oil; salt, sprinkle dried thyme and/or oregano; serve. An occasional slightly burnt edge will only elevate your results.

Don't forget, zukes combine especially well with eggs, tomatoes, and Parmesan. So you might spoon some tomatoes or tomato sauce over your sauté, or try this gratin:

Chop an onion and spread it on the bottom of a gratin dish with a sprinkle of oil. Top with two or three layers of ¼-inch-thick zucchini slices and more olive oil. Salt and pepper lightly. Then cut tomatoes into ½-inch slices and place on top of the zucchini with salt, pepper, dried Provençal herbs, and yet another sprinkle of olive oil. Bake for about 45 minutes at 365° or until it looks good enough to eat.

One of my favorites when I'm in Provence is a gratin of zucchini blossoms stuffed with a garlicky brandade. Good brandade, however, is hard to come by

here in the States. If you have some, all you do is spoon the brandade inside the bright yellow blossoms, drizzle olive oil over it all, and cook it in a 375° oven for 20 minutes or so.

My favorite zucchini preparation is from Richard Olney's *Simple French Food* (see facing page). I always make enough for leftovers, which I like to warm up topped with a very simple tomato sauce, and that really sends me, as Sam Cooke would say. Especially with a Bandol rouge or rosé or something stylistically similar.

Last I heard, one of Olney's finest cookbooks is out of print. If you find it, highest recommendation. *Provence: The Beautiful Cookbook*. Lots of zucchini within!



Richard Olney

© Gail Skoff

ZUCCHINI GRATIN

by Richard Olney

1 pound zucchini sliced
coin-thin (mandoline)

3 tablespoons olive oil

Salt, pepper

2 ounces stale bread, crusts
removed, soaked in hot
water, well squeezed

3 ounces Swiss Gruyère
cut into $\frac{1}{4}$ - to $\frac{1}{8}$ -inch dice

Persillade: 2 peeled cloves
garlic pounded to paste in
a mortar, mixed with a
handful of chopped parsley

1 egg

Olive oil (for the gratin dish
and the surface)

Toss the zucchini slices, salted,
in the olive oil over a high
flame (tossing every few
seconds) for 5 or 6 minutes
or until limp but lightly
colored.

Mix together the soaked
bread, diced cheese, *persillade*,
egg, salt, and pepper, beating
with a fork. Stir in the sautéed
zucchini and smooth the
mixture into an oiled gratin
dish, sprinkle a bit of olive oil
on the surface, and bake in a
hot (about 425°) oven for
 $\frac{1}{2}$ hour.

Serves 4



DOMAINE GIACOMETTI

by Anthony Lynch

WHEN MY FATHER first made the hop over to Corsica, he found an island brimming with potential. More than forty years later, the scene has changed quite a bit. Producers have invested the necessary means to bring their cellars and vineyards up to par with the latest happenings on mainland France. Driven by a proud sense of Corsican identity, they banded together, sharing resources, techniques, and plant material—the widespread resurgence of long-lost native Corsican vine varieties is proof of this. Today, it is my great delight to observe a new generation of Corsican vigneron taking their family domaines to the next level, more than ever realizing the potential my dad saw decades ago.

Domaine Giacometti is a resplendent example of this. Since joining the domaine a dozen or so years ago, Sarah and Simon Giacometti have enacted changes that have made this remote property—hidden away in a desolate area of granite outcrops and dry shrubbery known as the Désert des Agriates—one of Corsica’s most exciting. They started by completing an organic conversion in the vineyards, an idea their father, Christian, had long entertained that ultimately required a burst of youthful energy and conviction to finally realize. Sarah and Simon count themselves among a new generation of growers in Patrimoine who have pushed to ban herbicide use throughout the appellation, France’s very first AOC to take such a strong stand for sustainability.

Changes in the cellar ensued, including a move to native yeasts, less filtration, and lower doses of sulfur. The Giacometti wines grew more vibrant, more consistent, and they now bear a stronger stamp of their windy, sunbaked terroir.

The best part? They are just getting started. When I asked him what the future looks like at the domaine, Simon answered straightforwardly, “We won’t rest on our laurels. We will continue to work for greater precision in our wines.”

With these recent releases, we invite you to discover for yourself what has been cooking up in this rugged patch of Mediterranean wilderness.

PER BOTTLE

* 2021 PATRIMONIO ROSÉ “CRU DES AGRIATE”	\$25.00
* 2021 PATRIMONIO BLANC “CRU DES AGRIATE”	32.00
2019 PATRIMONIO ROUGE “CRU DES AGRIATE”	26.00
2018 PATRIMONIO ROUGE “CUVÉE SARAH”.	37.00

* Arriving in mid-August

2019 RED BURGUNDY

by Dixon Brooke

2019 BOURGOGNE PINOT NOIR RÉGIS BOUVIER

Bouvier's Bourgogne Pinot Noir, made from his vineyards in the northern Côte de Nuits near Marsannay-la-Côte, has been a longtime staple of the KLWM portfolio. He releases it to us earlier than all his other reds, as it receives a shorter *élevage*, emphasizing the fresh, fruit-driven, immediately enjoyable side of this enchanting grape. Bouvier aims to please, and this bottling has always provided great value as well—an old reliable that doesn't disappoint after the fabulous 2019 growing season.

\$29.00 PER BOTTLE

\$313.20 PER CASE

2019 ALOXE-CORTON DOMAINE FOLLIN-ARBELET

The Follin family's 2019 reds are some of the most delicious of the vintage I have tasted, none more so than their incredibly vibrant and pure Alox Villages that shows ripe, focused fruit with beautiful floral overtones alongside lovely poise and a deft touch. Followers of the Follin label will not be surprised by any of these adjectives, as they have come to expect them every year from this outperforming northern Côte de Beaune standout. When it comes to Corton country, Follin is the local master and there is magic in his cellar.

\$80.00 PER BOTTLE

\$864.00 PER CASE

2019 BEAUNE 1^{ER} CRU "LES MONTREVENOTS" ANTOINE JOBARD

Antoine realized his dream prior to the 2018 vintage when he was able to acquire farming rights to prime parcels of Côte de Beaune Pinot Noir in Volnay, Pomard, and Beaune. From the first taste in barrel, I immediately understood what Antoine wanted to accomplish stylistically, and the results were love at first taste. He set out to make reds that were silky smooth, elegant, and expressive of their terroir upon release, and he has wildly succeeded. We are very excited to have Antoine's talent and passion concentrated on the other great grape of Burgundy, and having his vines in the great red appellations right down the road from him in Meursault makes it all the sweeter. Enjoy!

\$140.00 PER BOTTLE

\$1,512.00 PER CASE

ROSÉ TIME

by Anthony Lynch

2021 CHINON ROSÉ • CHARLES JOGUET

Made from the juice of gently pressed Cabernet Franc grown on a sandy riverbed, Joguet's rosé is among the first rosés to continuously ship to the United States—since the late '70s! If its gorgeous hue, aromas of rhubarb and tart cranberry, and bone-dry finish are what made it such a hit, then this new release is yet another success. It's about as thirst-quenching as wine gets, each sip beckoning another until all that remains are a fragrant few drops resisting at the bottom of your glass.

\$28.00 PER BOTTLE

\$302.40 PER CASE

2021 REUILLY PINOT GRIS ROSÉ DOMAINE DE REUILLY

Pinot Gris is a chameleon of a grape, able to give drastically different styles of wine depending on its region of origin and production methods. In the Upper Loire appellation of Reuilly, the traditional treatment yields a pale *vin gris* that reflects the grape's pinkish, grayish tint at ripeness. Vigneron Denis Jamain accomplishes this by letting the fruit sit for a few hours in the press during the slow, gentle pressing cycle, ensuring a wine of the utmost delicacy with just the slightest hint of color from limited contact with the skins. This expression of Pinot Gris features a shimmering freshness, its silky texture punctuated by a saline focal point that makes it especially mouthwatering.

\$26.00 PER BOTTLE

\$280.80 PER CASE



From the Archives

SUMMER ROSÉ

by Kermit Lynch

I DON'T HAVE TO buy rosé. That's not how I'll earn enough to buy a little stone house overlooking the Mediterranean. Nor do I have to put up with the incredulous expressions on my clients' faces when in the shop I recommend a rosé. "What do you take me for, a hick?" their expression demands. Or "Try that one on the next sucker, mister." Or, "Let's move on to something more serious."

In the course of my buying trips I run across excellent wines with a rosé color. I don't look for them. They appear.

What can I do? I'm in the cellar with a serious winemaker; there is a glass of something special in my hand that happens to be neither red or white. I can't ignore it simply because the quality of California rosé has created a credibility problem for rosé in general. So I buy them anyway. In small quantities. No reason to lose money over it. But I have found some beauties for those of you with an open mind. And now, summertime, is their season.



—August 1983

1977 CHINON ROSÉ "CUVÉE JEUNES VIGNES" • CHARLES JOGUET

Winner of the Gold Medal of all the Rosés of the Loire, 1977. It is of the dry style, but soft and full of charm. It has traveled well, retaining its abundant fruit and delicacy. Drink chilled, with summer salads and light cuisine, or for itself. An uncommon treat.

—August 1978

2005 REUILLY "PINOT GRIS" ROSÉ • DOMAINE DE REUILLY

A Pinot Gris on the rosé page? I don't think anyone will argue, because this wine combines two great pleasures in one wine. Have your Pinot Gris and rosé, too. The grapeskins provided the tinge of rosé color.

*I was surprised when the winemaker poured it, but in fact there is a tradition of Pinot Gris rosé in the lost little village of Reuilly, in the Loire, about forty miles from Sancerre. According to James Wilson's book *Terroir*, "a rosé from the Pinot Gris is given quite high marks." The soil is sandy with some Kimmeridgian chalk.*

Enjoy the aromatics of the Pinot Gris in this light, racy rosé.

—June 2006

ITALIAN VALUES

by Jane Berg, KLWM NEW YORK

PROSECCO CONEGLIANO VALDOBBIADENE SUPERIORE BRUT • SOMMARIVA

I admittedly benched my Sommariva Prosecco over the past year or so to explore lesser-known sparkling appellations in our portfolio. But a bottle I opened the other night not only charmed me, it provided the sensation of discovering something entirely new. Sommariva's Prosecco seems to have gotten more excellent over the years. This misty, perfumed sparkler smells of juicy summer pear and delicate orange blossom with a striking note of bitter almond. I feel foolish to have abandoned it while dabbling in more novel bottles.

\$18.00 PER BOTTLE

\$194.40 PER CASE



2020 MONFERRATO ROSSO TENUTA LA PERGOLA

I opened this *rosso* alongside an herby lentil salad tossed with toasted hazelnuts and crispy garlic, which was a tasty pairing, but I found myself dreaming of meatier dishes to match its plummy black fruit and velvety texture: charred meats, fire-roasted peppers, and tender flank steak come to mind. The blend of this wine changes from vin-

tage to vintage, and this year it's mostly Barbera and Dolcetto. The result is an Italian take on a smoky Côtes-du-Rhône; it's stony with a hint of violet and loads of dark and tangy berries.

\$16.00 PER BOTTLE

\$172.80 PER CASE

2021 VINO ROSSO • TINTERO

Countless red wines retail for twelve dollars, but—unsurprisingly—very few are as tasty as Marco Tintero's. This wine is youthful, dry, and juicy with bright acidity and a dose of baking spice. And it's always convenient to have on hand, either at home on a lazy weeknight or on the go. Do not turn up your nose at the screw cap! This enclosure is what keeps the wine impossibly fresh and punchy, as well as easy to crack open anytime, anywhere with zero fuss. It's the wine equivalent of a pantry staple.

\$12.00 PER BOTTLE

\$129.60 PER CASE

FAMILLE BRUNIER

by *Chris Santini*, KLWM BEAUNE

2020 VIN DE PAYS DE VAUCLUSE ROUGE “LE PIGEOULET”

Daniel Brunier often refers to the Pigeoulet as a “retro” *rouge*, in the sense of lightness, more aromatics than muscle, something especially easy to tipple. Makes sense when you keep in mind that just a few generations ago the average French man and woman were drinking a few liters of wine each day. The kids helped out, too—in fact, high school cafeterias served up wine with lunch until 1981. In this Pigeoulet, spice, black pepper, and deep southern herbaceousness abound. While we may no longer be inclined for liters, a bottle here and there will provide plenty of retro pleasure.

\$23.00 PER BOTTLE

\$248.40 PER CASE

2020 CHÂTEAUNEUF-DU-PAPE BLANC “CLOS ROQUÈTE”

White wines from Châteauneuf-du-Pape don’t have much of a reputation as a summer wine. I’ve never seen anyone with a bottle at the beach, or dropping ice cubes into a glass on a sunny terrace. It’s true they can often be quite rich, needing something equally rich and hearty for accompaniment. Thankfully, there are exceptions to every rule, and this is one. Roquète has a creamy, toasty side, balanced out with loads of citrus, minerality, and its signature anise-seed finish. That means you can really go glass after glass, be it beach, terrace (hold the ice cubes, though), sunshine, wherever . . . and you’ll always find yourself reaching for more.

\$59.00 PER BOTTLE

\$637.20 PER CASE

2020 VENTOUX ROUGE “MÉGAPHONE”

If you ever want to go way off the beaten path in the southern Rhône, far from the crowds, bike tours, and buses, take a stroll to the backcountry of Ventoux. Find your way to the village of La Roque-Alric for a glimpse of the laid-back, authentic Provence of the past. From there, head toward the neighboring village of Saint-Hippolyte-le-Graveyron, where you will find the Bruniers’ “little piece of paradise,” as they call it, their small vineyard with quite the view that makes up the Mégaphone cuvée. This *rouge* is as fresh, herbal, colorful, and authentic as its vineyards environs.

\$28.00 PER BOTTLE

\$302.40 PER CASE

BORDEAUX

WHITE BEFORE RED

by Tom Wolf

2021 GRAVES BLANC CHÂTEAU GRAVILLE-LACOSTE

This year we may not have been able to host our annual parking lot oyster party, Oyster Bliss, but you can recreate it in your backyard or nearby park with two simple ingredients: a few dozen oysters from your local fish market and a bottle of this exquisite blend of Sémillon, Sauvignon Blanc, and Muscadelle from the left bank of the Garonne. Or if oysters aren't your thing, try goat cheese and a fresh crusty baguette. Whatever snacks are on your table or picnic blanket, this *blanc* will fit the bill with its crisp, elegant profile and pretty notes of green apple, citrus, and subtle tropical fruits.

\$23.00 PER BOTTLE **\$248.40** PER CASE

2016 LALANDE DE POMEROL CHÂTEAU BELLES-GRAVES

Château Belles-Graves sits just on the other side of a small river from the renowned estates of Pomerol, and while the hype and hordes of collectors may not cross the bridge over La Barbanne, quality certainly does. Made from mostly Merlot and a splash of Cabernet Franc, this velvety and refined *rouge* is approachable now despite having years of beautiful life ahead. Its notes of black cherries, stones, and a touch of tobacco, along with its fine acidity, make it a versatile red at table, but also wonderful on its own.

\$39.00 PER BOTTLE **\$421.20** PER CASE

2016 FRONSAC • CHÂTEAU HAUT LARIVEAU

Tasting the Hubau family's 2016 Fronsac, you get the feeling that Bénédicte and Grégoire harvested their grapes not simply on the right day for ripeness but at the right minute. There is nothing overdone in this chiseled, elegant cuvée made from organically grown and pampered Merlot. The balance is *just* right. Evoking blackberries, black currant, and a hint of cocoa, this would be the perfect wine to open the next time you cook steak.

\$42.00 PER BOTTLE **\$453.60** PER CASE

SUMMER BOUNTY

12-BOTTLE SAMPLER

by Tom Wolf

SUMMER IS without a doubt my favorite time of the year to cook, even if much of the time, by “cook,” I really mean *assemble*. Is there anything better than biting into a juicy slice of tomato sprinkled with salt and drizzled with olive oil? Do any aromas reach the same intoxicating heights as freshly harvested basil, rosemary, or thyme—or a burger on the grill?

With the spoils of our gardens and farmers’ markets in mind, here are twelve wines in celebration of summer bounty. For starters, try our newest sparkling rosé, Domaine de la Chanteleuserie’s Fines Bulles, alongside a salad of watermelon, mint, and feta. For grilled fish, turn to Perrusset’s crisp Mâcon-Villages, or La Marca’s voluptuous and complex Verdicchio. If you’re throwing burgers or brats on the grill, you can’t go wrong with any of the fresh, low-tannin reds below, from the Bretons’ festive and fruit-forward Bourgueil to Château Moulin’s unusually exuberant take on red Bordeaux.

These wines are delicious any time of year, of course, but like tomatoes, garden herbs, and outdoor grilling, they absolutely shine at the peak of summer.

PER BOTTLE

2020 VENETO GARGANEGA “PRIMO INCONTRO” • VIGNATO	\$23.00
TOURAINÉ “FINES BULLES” • DOMAINE DE LA CHANTELEUSERIE	26.00
2021 SANCERRE ROSÉ “LE COLOMBIER” • ROGER NEVEU	31.00
2020 MÂCON-VILLAGES • HENRI PERRUSSET	23.00
2019 EDELZWICKER “RÉSERVE” • ALBERT BOXLER	29.00
2017 VERDICCHIO DEI CASTELLI DI JESI CLASSICO RISERVA “PASSOLENTO” • LA MARCA DI SAN MICHELE	36.00
2020 DOLCETTO D’ALBA “LA COSTA” • PIERO BENEVELLI	19.00
2021 CHIGNIN GAMAY • A. & M. QUENARD	23.00
2019 VITTORIA FRAPPATO • PORTELLI	25.00
2020 BOURGUEIL “TRINCH!” • CATHERINE ET PIERRE BRETON	30.00
2017 FRONSAC “CUVÉE PIVERTS” • CHÂTEAU MOULIN	32.00
2020 RÉGNIÉ “GRAIN & GRANIT” JEAN PAUL & CHARLY THÉVENET	37.00

Normally \$334.00

SPECIAL SAMPLER PRICE **\$267**

(a 20% discount)

PRESORTED
FIRST-CLASS MAIL
U.S. POSTAGE
PAID
SAN FRANCISCO, CA
PERMIT NO. 11882

RETURN SERVICE REQUESTED

KERMIT LYNCH
WINE MERCHANT
1605 SAN PABLO AVENUE
BERKELEY, CA 94702-1317
WWW.KERMITLYNCH.COM



TO PLACE AN ORDER

Visit us online: SHOP.KERMITLYNCH.COM

Call us on the phone: (510) 524-1524

Retail shop: Open Tuesday–Saturday 11 A.M. to 6 P.M.

THE EVOLUTION of the wine world in the fifty years since the founding of KLWM is nothing short of mind-blowing. Can you believe that for years, dry rosé was a tough sell? Were Americans back then fools, or simply ignorant, not to be quaffing the stuff down by the container-load, the way we do now? The arrival of new rosés this month is a chance to look back in our archives (p. 7) nearly forty years ago, when Kermit boldly dared his customers to take a chance on pink wine.

Corsican wine is another category that may have garnered some raised eyebrows, or at least blank stares, when he first offered it in the mid-'80s. Today, we are thrilled so many of you have embraced the charms of these island wines. We all are the beneficiaries of a quality revolution in Corsica; the domaine we highlight in "Looking Forward" (p. 4) has really hit its stride in recent vintages and promises a bright future. Do not overlook it, for pleasure's sake! —Kermit, Anthony, and Dixon

VISIT US AT 1605 San Pablo Avenue, Berkeley, CA

SHOP.KERMITLYNCH.COM

OR CALL [510] 524-1524

KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

Kermit Lynch Wine Merchant makes no representation as to the legal rights of anyone to deliver or import any alcoholic beverages or other goods into any state. Buyer warrants he or she is solely responsible for the transport of the purchased products and for determining the legality and the tax/duty consequences of bringing the products to the buyer's chosen destination. In placing an order, the buyer represents to Kermit Lynch Wine Merchant that he/she is at least 21 years of age and the person to whom delivery will be made is at least 21 years old.