

KERMIT LYNCH WINE MERCHANT

AUGUST 2023



Elisa Sesti

© Gail Skoff

HERMITAGE ROUGE ET BLANC
ROSÉ SEASON IS IN FULL FORCE
HEROIC VITICULTURE OF VALLE D'AOSTA

LA PIERRELLE

BARRUOL / LYNCH

by Chris Santini, KLWM BEAUNE

THE SMALL HILL of Hermitage is one of the rare sites in France where a hop, skip, or a jump can separate a *lieu-dit* of pure granite from one of hard limestone—two soil types formed over vastly disparate geological periods, today intertwined on this legendary slope. Most of the hill's sites are composed of granite, which historically has been considered more favorable for *rouge*, often leaning toward the muscular side of the spectrum. La Pierrelle is one of the few *lieux-dits* of limestone, providing a terroir for *blanc* that has secured white Hermitage a spot on the Olympic pedestal of limestone legends (think top-tier Champagne or Meursault) that combine power and elegance, opulence and precision, and exceptional length.

Vigneron Louis Barruol also makes an uncommon *rouge* from this same limestone, a showcase in restraint and understatement all too rare for Syrah produced on this hill. What the Pierrelle *rouge* lacks in brawn, it makes up for with chiseled focus, fresh and floral aromatics, and finesse.

Louis likes to point out that, unlike a Côte-Rôtie, which often exhibits all of its beauty in its youth, a great Hermitage needs time to reveal its deeper nature. “La Pierrelle,” he says, “requires patience and trust of the terroir.”



2019 HERMITAGE BLANC “LA PIERRELLE”

\$95.00 PER BOTTLE

\$1,026.00 PER CASE

2020 HERMITAGE ROUGE “LA PIERRELLE”

\$95.00 PER BOTTLE

\$1,026.00 PER CASE

SIMPLICITY SAMPLER

by *Dustin Soiseth*

WHEN I WAS GROWING UP, summer was about simplicity . . . and food. Going to the beach and bodysurfing in the cold Pacific until my lips were blue and my teeth chattering, then warming up on the hot sand with picnic sandwiches and chips. Camping trips to Sierra Nevada lakes where wild packs of youths roamed the campground while our parents played cards, everyone coming together at the end of the day around campfires to stuff ourselves on sausages, fresh-caught trout, and watermelon. It felt like endless downtime, with the long, hot days rolling by one after the next, the only challenge being how to fill the languid hours.

A case of wine can't bring back those carefree days, but simplicity still exists, even if it's a more adult version. Grab a bottle for that impromptu pool party at the neighbor's, or be equipped to keep the parents entertained when your kid's afternoon playdate stretches into dinner. You can even pour a splash of rosé into a water bottle for a mid-hike respite. With a mix of old and new favorites—sparkling, whites, rosés, and reds—and an eye toward versatility, this sampler is tailor-made for summer days where the best pairing is the one that's right at hand. Just grab a bottle and go. It's that simple.

PER BOTTLE

ROSATO SPUMANTE BRUT "IL ROSA" • SOMMARIVA	\$18.00
2021 BORDEAUX <i>BLANC</i> • CHÂTEAU DUCASSE	20.00
2020 CUSTOZA "MAEL" • CORTE GARDONI.	21.00
2021 MÂCON-VILLAGES • HENRI PERRUSSET	25.00
2021 BEAUJOLAIS ROSÉ • DOMAINE DUPEUBLE	19.00
2021 TAVEL ROSÉ • CHÂTEAU DE TRINQUEVEDEL	23.00
2018 MONFERRATO ROSSO • TENUTA LA PERGOLA	14.00
2020 CÔTES DU RHÔNE • SELECTED BY KERMIT LYNCH	14.95
2020 CAHORS • CLOS LA COUTALE	18.00
2020 CORBIÈRES <i>ROUGE</i> • DOMAINE DE FONSAINTE	19.00
2020 DOLCETTO DI DIANO D'ALBA "SÖRÌ CRISTINA"	
IL PALAZZOTTO	20.00
2021 TOSCANA ROSSO "BANDINELLO" • VILLA DI GEGGIANO. . . .	28.00

Normally \$239.95

SPECIAL SAMPLER PRICE **\$179**

(a 25% discount)

SOUTHERN REDS

by Anthony Lynch

2020 PATRIMONIO ROUGE “CRU DES AGRIATE” DOMAINE GIACOMETTI

You may recall us describing the reds of Patrimonio, a northern Corsican appellation and stronghold of the Niellucciu grape, as wild, brawny, rustic, or gamey. They certainly can be—and delightfully so—but this release from Simon Giacometti is a whole different animal, so to speak. It’s made in a remote part of the appellation where sandy granite soils replace the limestone found elsewhere in Patrimonio. Niellucciu from granite tastes juicier, spicier, and less structured than from limestone; on top of that, Simon harvested early to capture plenty of freshness and lower alcohol. Bright red fruit, Corsican herbs, and smooth tannins make this a unique, but no less terroir-driven, Patrimonio that is a real joy to drink right now.



\$26.00 PER BOTTLE

\$280.80 PER CASE

2018 BANDOL ROUGE DOMAINE DE TERREBRUNE

Terrebrune’s location less than two miles from the shoreline, in the direct path of marine breezes, makes it a Bandol unlike the others. You’ll know it before even pulling the cork—the alcohol content of 13.5% is low for a sun-kissed Mourvèdre- and Grenache-based blend, but the terroir here allows the grapes to ripen fully with less sugar accumulation than in more inland areas. For all its gracefulness and light touch, this wine is still packed with nuance, with a sturdy backbone that will allow it to keep drinking wonderfully for decades. It’s sneaky that way, kind of like when you meet Terrebrune proprietor Reynald Delille, a tall, slender, and soft-spoken man, and then learn he is a master of aikido and a highly competitive water skier.



\$52.00 PER BOTTLE

\$561.60 PER CASE

2020 VIN DE FRANCE ROUGE “CRU-ELLES” LUDOVIC ENGELVIN

A young vigneron in a relatively uncharted part of the Languedoc west of Nîmes, Ludovic Engelvin has developed his own calculated approach to farming and winemaking rooted in sustainability and low intervention. He counts Dagueneau and Barral as his mentors and has extensive experience as a sommelier in fine dining restaurants, so don't expect another hipster passing off murky, cidery potions as works of art—no, Ludo idolizes France's great *vins de terroir* and strives for the purity and finesse found in the very best of them. This sweetly perfumed blend of Cinsault and Grenache is the perfect introduction to his craft.

\$35.00 PER BOTTLE

\$378.00 PER CASE

GRATIN CATALAN

by Kermit Lynch

CATALANS LOVE RED PEPPERS. I'm on vacation in French Catalonia and summer produce is now in the market, so I can make one of my favorite gratins. Here's how:

First, put slices of red onion on the bottom of a gratin dish, moistened with olive oil. Cover the onions with half-inch slices of eggplant and sprinkle them with olive oil, salt, and pepper. Then a layer of red peppers sliced into fairly flat pieces—olive oil, salt, and pepper. Then top with tomatoes—Romas are best. Slice several in half lengthwise and place them cut side up on top of the red peppers. And guess what? Olive oil, salt, and pepper!

After the gratin has been in a 400° oven for about an hour, your kitchen will smell good. Once you take a bite, you'll be impressed by the complexity of the flavors. If in the future you want to produce some variations on a theme, you can't lose with things like dried thyme, garlic, *piment d'espelette*, anchovies, fennel pollen, and so on.

This gratin is good left over, cold or reheated. It is similar to ratatouille, but better.

The wine has to be red and, to my taste, from the Mediterranean basin, such as the sun-ripened beauties on these two pages.

ONE ROSÉ AND TWO VINS GRIS

by Tom Wolf

2022 REUILLY PINOT GRIS DOMAINE DE REUILLY

Few grape varieties have more range than the purplish-pinkish-grayish cousin of Pinot Noir, Pinot Gris. Outside of Reuilly in the central Loire Valley, for instance, Pinot Gris finds no expressions like that of this rosé—or, more precisely, *vin gris*—made by the veteran vigneron Denis Jamain. Grown in the same Kimmeridgian limestone that distinguishes Chablisien Chardonnay, this Pinot Gris takes on an irresistibly mouthwatering and mineral character, brimming with notes of grapefruit, peach, and sea spray that make it a perfect pairing for fish tacos.

\$26.00 PER BOTTLE

\$280.80 PER CASE

2022 VIN DE FRANCE ROSÉ “AU PETIT BONHEUR” • LES PALLIÈRES



Forgive me, non-Tolkien fans, but I can't help thinking of Mithril when I take a sip of this gorgeous *vin gris*. Like the precious Middle Earth metal that resembles silver and is both stronger and lighter than steel, Les Pallières's rosé looks ethereal—you might easily mistake it for a white wine—yet when you take a sip, your taste buds are flooded by intensely vivid flavors of Provençal herbs, red berries, melon, and succulent citrus. The Brunier family is best known for their reds, but they make a dynamite rosé, too.

\$29.00 PER BOTTLE

\$313.20 PER CASE

2022 BANDOL ROSÉ • DOMAINE TEMPIER

For many of my colleagues who love red, white, or sparkling wines first and foremost, new arrivals of revered Burgundy, Barolo, or Champagne elicit profound joy and anticipation. But as someone who loves rosé above all else, this is the bottle I most eagerly await year in and year out. From the world's greatest site for Mourvèdre—Bandol—Tempier's rosé is what I open for celebrating milestones, holidays, or a home-cooked family feast. Classy and classic, perfectly balanced, incredibly versatile at your table, and so expressive of the flavors and aromas of the Provençal coast—rosé doesn't get better than this.

\$59.00 PER BOTTLE

\$637.20 PER CASE

ROSATO ITALIANO

by Anthony Lynch

2021 VINO ROSATO “BARROSU” GIOVANNI MONTISCI

This pure Cannonau from Sardinia has reached the ranks of the world’s elite rosés. It’s made from low-yielding old vines farmed organically, entirely by hand (with the occasional help of an ox) from sandy mountaintops in the village of Mamoiada. Barroso offers a deep complexity and layers of flavor, like a nectar of freshly pressed strawberries with a savory, stony, dry finish. If you’ve enjoyed other serious rosés like those from Dominique Hauvette, Domaine Tempier, or Tavel, Montisci’s is in the same family: food-friendly, age-worthy, and ravishingly delicious down to the last drop.

\$71.00 PER BOTTLE

\$766.80 PER CASE

2022 VALLE D’ITRIA ROSATO “LE ROTAIE” I PÁSTINI

I, for one, had never tasted a Susumaniello before trying I Pástini’s *rosato*, made in the rocky area of Puglia known as the Valle d’Itria. It is one of several local heirloom grape varieties the Carparelli family is working to bring back to the mainstream after near abandonment. With its delicate floral nose, refreshingly crisp mouthfeel saturated with wild berry flavors, and lightly chalky finish, this wine is the ideal ambassador for the grape, the winery, and the entire region. I like a big glass served cold with a fresh tomato salad heaped with creamy burrata—a specialty of Puglia—plus any combination of shredded basil, salt-cured anchovies, and pitted black olives, depending on what is currently in the pantry.

\$26.00 PER BOTTLE

\$280.80 PER CASE

2022 TOSCANA ROSATO • SESTI

From their idyllic hilltop perch in southern Tuscany, the Sesti family produces some of the finest Brunello di Montalcino out there. Call it a first-world problem, but you can’t drink only Brunello through the heat of summer. The necessity for a wine to be drunk cool during the warm months led the Sestis to create this *rosato* from Sangiovese otherwise destined to make Brunello (which they could sell for five times the price, by the way). It’s gentle and mouth-filling, perked up by a touch of salinity that recalls the oceanic vineyard soils—quite a sophisticated rosé that is nonetheless gay and carefree.

\$29.00 PER BOTTLE

\$313.20 PER CASE

VALUES OF SUMMER

by Jane Augustine, KLWM NEW YORK

2022 LANGHE ARNEIS • TINTERO

In anticipation of a meal and tasting with Marco Tintero himself, my colleagues and I recently twisted our way up and over a harrowing stretch of roughly paved, vineyard-flanked roads to Marco's bed-and-breakfast in Mango, about thirty kilometers east of Barolo. The property sits atop a deliriously undulating, scenic area of the region known for its sunlit parcels of Moscato and other native grape varieties. As we sat around Marco's table, I had the most revelatory moment with a freshly cracked bottle of his cold, pear-scented, and delicately floral Langhe Arneis, which couldn't be a lovelier or more refreshing table wine. Marco served it alongside an *insalata bergera*, a classic Piemontese salad featuring celery, toasted walnuts, and shaved bits of *toma* cheese and black truffle, all drizzled with richly flavored olive oil. The textures of these ingredients along with the savory flavors of the nuts, salty cheese, and earthy truffle mingled so beautifully with this delightful *bianco* that I was reminded a spectacular meal never requires the most expensive wine around.

\$14.00 PER BOTTLE

\$151.20 PER CASE



2021 BEAUMES-DE-VENISE ROUGE DOMAINE DE DURBAN

Back in the late seventies, Durban's flagship fortified Muscat is what originally drew Kermit to the domaine, but once there, he fortuitously discovered their inky, *garrigue*-scented *rouges*. This Beaumes-de-Venise is a vigorous blend of Grenache, Syrah, and a splash of Mourvèdre. I'd call it "a wine's wine"—it is down to earth, will stain your hands and teeth, and is deep and tangy, with peppery cassis fruit and a whiff of warm rosemary. With this bottle, I was inspired to recreate a dish I had recently at a favorite restaurant: roasted beets with summery black cherries, fresh herbs, and a light tahini cream sauce. The elements all came together and recalled the earthiness, juicy dark fruit, and herbal qualities I love so much in this wine.

\$23.00 PER BOTTLE

\$248.40 PER CASE



Insalata bergera *at Marco Tintero's*

© Jimmy Hayes

VALLE D'AOSTA

CHÂTEAU FEUILLET

by Dixon Brooke

AT THE MOMENT, we have only one grower in the KLWM stable to represent the heroic viticultural traditions of Italy's Aosta Valley. Thankfully, that grower is Maurizio Fiorano, whose Alpine vinous escapades are the stuff to inspire awe even among the well-acclimated locals.

2022 TRAMINER AROMATICO

Imagine an Alsatian Gewurztraminer grown on a steep granite slope but vinified fully dry, and you have a sense of what this wine delivers. Lively and complex aromatics, ample body without heaviness, floral perfume, stoniness, and a bracing finish all come together in this beautiful rendition from the steep Italian Alps. It is a great match for freshwater fish.

\$35.00 PER BOTTLE \$378.00 PER CASE

2021 CORNALIN

The local grape Cornalin makes a wine on the lighter end of the red spectrum, emphasizing low tannin, bright acidity, spice, and a floral bouquet. It is a bit delicate and capricious, which is probably why it is a relatively rare bird in the world of wine, requiring a meticulous vintner like Maurizio to coax out its elusive finesse and delicacy. This is one of my favorite go-to wines when the weather or the dish calls for a red with more spring in its step.

\$38.00 PER BOTTLE \$410.40 PER CASE

2021 TORRETTE SUPÉRIEUR

Torrette is an appellation made predominantly from Petit Rouge, another local grape that gives a very dark, fruity, and crunchy red wine. Maurizio typically blends in some of the native Mayolet for texture in his regular Torrette bottling, which he raises in stainless steel tanks. For this version, he dries the Petit Rouge grapes briefly, then ages the resulting wine in large casks. Despite this treatment, it remains fresh and vigorous—a gripping, delightfully complex mountain red that makes a hauntingly delicious match for Fontina cheese!

\$37.00 PER BOTTLE \$399.60 PER CASE



BOURGOGNE, *BLANC* AND *ROUGE*

by Jane Augustine, KLWM NEW YORK

2021 BOURGOGNE *BLANC* • LA SŒUR CADETTE

Valentin Montanet, now fully at the helm of his family's winery, says that the lingering memory of the wines he grew up tasting in his parents' cellar guides his winemaking today. He likes to produce terroir-driven, affable Burgundies with a noticeable nostalgia for the past. He conjures up a "simpler" time, as he puts it, when alcohol levels were lower and there was less fuss over technicalities and fancy equipment. His Bourgogne *blanc*, made from declassified Mâcon grapes, is Burgundian to its steely core, reliably delicious, and undeniably pleasurable.

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

2019 POUILLY-FUISSÉ "CLIMAT VIEILLES VIGNES" • ROBERT-DENOENT

This bottling from the Robert brothers is exceptional in every sense of the word. The year 2019 yielded a terribly tiny harvest due to tragic frosts, forcing them to blend three single vineyards into one bottling. Most of the fruit comes from La Croix, a parcel that's remarkable for its schist soil and for ripening earliest in the region. They added to this two *premiers crus*: Les Cras—a limestone and marl parcel—and Les Reisses—a monopole of older vines. The resulting Climat blend may be the silver lining of this vintage, as it exudes intense concentration and an exotic nose, and showcases their signature long *élevages*, native yeast fermentation, and multiple layers of varying soil types. Do not miss this gorgeous and rare bottling.

\$73.00 PER BOTTLE **\$788.40** PER CASE

2020 ALOXE-CORTON • FOLLIN-ARBELET

Only four people work the vineyards full time at Domaine Follin-Arbelet in Aloxé-Corton, situated at the northern limit of the Côte-de-Beaune. Franck Follin's son, Simon, who works alongside his father, says he's grateful to have a small estate. In this way, they continue to optimize quality control, doing everything by hand and tending to their vines with care and attention to detail. This Aloxé-Corton blends two parcels of old vines and showcases their commitment to hard work and terroir expression. Wines from Aloxé have a reputation for more rusticity and concentration than you'd find farther south, but in the hands of the Follins, they're charmingly finessed.

\$90.00 PER BOTTLE **\$972.00** PER CASE

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GAIL SKOFF: FRUITS OF LABOR

SPECIAL EXHIBITION THROUGH DECEMBER 17, 2023

Jan Shrem and Maria Manetti Shrem Museum of Art, UC Davis

For decades, Gail Skoff's photographs have graced the walls of our retail shop and this newsletter. Many are currently on display at the Manetti Shrem Museum, with a future exhibit opening at the UC Davis Library in October 2023.

Gail Skoff's black-and-white photographs, taken while visiting vineyards in France, tell a story of harvest and human labor. Her work brings to life ancient customs of modern modes of production, while asking us to reconsider the environmental and human impact of what we eat and drink. —Ginny Duncan, Curator

For Manetti Shrem Museum hours and information, visit manettishrem.org.

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