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- **NEW CD**
- **NEW ARRIVALS**
- **PRE-ARRIVAL COLINS**
- **PROVENCE IN BERKELEY**

OPEN • TUESDAY–SATURDAY 11 A.M. TO 6 P.M. CLOSED • SUNDAY & MONDAY

SEPTEMBER 2009

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## PROVENCE IN BERKELEY

**N**OWADAYS IN PROVENCE I hang out a lot with Alain Pascal of Gros 'Noré—ex-boxer, hunter, vigneron, stone mason, cook—a character of Pagnolian dimensions.

Alain built a neat area right outside his front door for cooking and dining in the shade of his plane trees. There is a stone wall to divert the force of the occasional mistral, a fountain and fish pond for their cooling effect, a fireplace for grilling, a table and chairs. We invite friends and winemakers (almost always Daniel Ravier from Tempier) and we live it up *à la provençale*.

The other day Alain and I went shopping in Sanary-sur-Mer, where he bought a variety of local fish for brochettes cooked over the coals and I found some thick slices of tuna right off the tuna boat.

Now I want to prove a point, my old refrain that *Price Is Not a Score*. The other evening I arrived with six old bottles because we'd invited some winemakers from the Rhône Valley. One bottle sells at auction today for over two grand. There was an old Barolo, too. The hit of the evening was the cheapest wine, a magnum of 1995 Corbières "La Demoiselle" from Fontsaïnte. In 1997 we sold fifths of it for under ten bucks. Doncha just love it?

As I write this, I am still in Provence, but I will be home for Provence Day. That's when we try to re-create some of the magic of Provence right here in Berkeley. We'll set up tables and tents in our handy parking lot, peel tons of garlic, fire up a huge grill, and uncork some palatable wines from the south of France. It's a blast!

The event is presented by Café Fanny and our chef is Christopher Lee. The price will be more than fair, as usual, and there will be music in the air.

*C'mon everybody, let's party Provençal style. Note the date:*

SATURDAY, SEPTEMBER 19

11 A.M. TO 4 P.M.

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Alain Pascal

© Gail Skoff

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—PRE-ARRIVAL OFFER—

2007 **WHITE BURGUNDIES**

**S**OME 2007 WHITE BURGUNDIES wow me as much as any recent vintages. Apparently, however, I don't have the same taste as a lot of wine writers who, in their vintage charts, single out 1999 and 2002 as the top years. I seem to have a weakness for the 2004s and 2001s, judging by the number of corks I pull at home, but that is such a generalization. I had a 2000 Perrières from Coche-Dury the other night and it was as perfect as wine can be.

The style of Bruno Colin's 2007s? Lively aromatically *and* on the palate; in some there are hints of mint and lime mingled with gorgeous Chardonnay fruit and a remarkably fine touch of oak; all are marked by great charm and generosity except the Morgeot, which is rather firm and, for the moment, closed in on itself.

And Bruno's dad, Michel? He makes the Colin-Deléger wines. Well, out of barrel I tasted three aromatic wonders with marvelous balance. In fact, I noted Les Demoiselles as one of the three finest 2007s I tasted in Burgundy, a stunning success.

**BRUNO COLIN**

	PER CASE
2007 SAINT-AUBIN "LE CHARMOIS" 1ER CRU . . . . .	\$274.00
2007 CHASSAGNE-MONTRACHET "LES CHAUMÉES" 1ER CRU . . . . .	450.00
2007 CHASSAGNE-MONTRACHET "LA MALTROIE" 1ER CRU . . . . .	450.00
2007 CHASSAGNE-MONTRACHET "MORGEOT" 1ER CRU . . . . .	450.00
2007 CHASSAGNE-MONTRACHET "EN REMILLY" 1ER CRU . . . . .	450.00
2007 CHASSAGNE-MONTRACHET "LES VERGERS" 1ER CRU . . . . .	450.00
2007 PULIGNY-MONTRACHET "LA TRUFFIÈRE" 1ER CRU . . . . .	756.00

**COLIN-DELÉGER**

	PER CASE
2007 CHASSAGNE-MONTRACHET "EN REMILLY" 1ER CRU . . . . .	\$492.00
2007 PULIGNY-MONTRACHET "LES DEMOISELLES" 1ER CRU . . . . .	972.00
2007 CHEVALIER-MONTRACHET GRAND CRU . . . . .	1608.00

*Pre-arrival terms: Half-payment due with order;  
balance due upon arrival.*



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# BURGUNDY

by Dixon Brooke

## 2007 FIXIN • RÉGIS BOUVIER

Bouvier's Fixin has a spicy character to it from a combination of the Pinot skins and the oak cooperage. Fixin is not a *terroir* known for its generosity, but it produces tightly knit red Burgundies packed with flavor and complexity, although they do take a bit of patience. In fact, I recommend decanting this for several hours before serving, ideally with delicate wild game birds such as quail or dove. Wrapping them in bacon will do no harm. My stomach's growling.

**\$34.00** PER BOTTLE      **\$367.20** PER CASE

## 2007 BOURGOGNE ROUGE • BRUNO COLIN

Bruno lives in Chassagne-Montrachet, and his Bourgogne *rouge* is a blend of two parcels of vines in his hometown. You'll find a classic Burgundian nose of lively Pinot fruit with some smoky meatiness. It is a stylish mid-weight wine that is just so versatile and couldn't come from anywhere else other than La Bourgogne. It has the typicity we look for here at KLWM.

**\$19.95** PER BOTTLE      **\$215.46** PER CASE

## 2008 BOURGOGNE VÉZELAY DOMAINE DE LA CADETTE

The La Cadette 2008s are a bright and refreshing bunch. So is the couple that made them, Catherine and Jean Montanet. They are dedicated organic farmers and they are blessed with a beautiful, though still relatively unknown, *terroir* near Vézelay in northern Burgundy. The white marine fossil encrusted limestone is the perfect foil for their Chardonnay, creating a Chablis-like white with a platform of minerality and a steely dry finish. This starts an evening perfectly and marries beautifully with fresh shellfish.

**\$19.95** PER BOTTLE  
**\$215.46** PER CASE

### Domaine de la Cadette

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La Châtelaine



**2007 PULIGNY-MONTRACHET**  
**“CORVÉE DES VIGNES” • JEAN-MARC VINCENT**

Corvée des Vignes borders the Meursault vineyards. The vines may be a “chore” to work but the results sure are worth all the effort. I couldn’t believe the quality when I tasted this first Puligny-Montrachet from the Vincents’ cellar. Yes, it is a recent acquisition of theirs, to add to their collection of Santenay and Auxey-Duresses. They showed their mettle and skill as white wine *vinificateurs* when they created this masterpiece. It is classy, classic Puligny—fine, linear, and precise, with a zesty, almost saline edge. But guess what—only five cases available in California!

**\$62.00 PER BOTTLE      \$669.60 PER CASE**

**2007 CHABLIS**  
**FRANCINE ET OLIVIER SAVARY**

You will find 2007 a classic vintage for Chablis, giving us wines with great nerve and energy. This bottling from Domaine Savary is a blend of eight different parcels, each with their subtle nuance to contribute. It’s all there—the floral, the citrusy, a crisp, chalky minerality. An honest Chablis is something apart from the rest of the world’s Chardonnays. Reasonably priced non-*premier cru* wines from great growers such as this one age well, too, especially in a great vintage like 2007. Remember that starter cellar idea? Drink this over ten years.

**\$22.00 PER BOTTLE      \$237.60 PER CASE**

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# LOIRE VALLEY

by Dixon Brooke

## 2008 SANCERRE • HIPPOLYTE REVERDY

There are several Reverdys making Sancerre. The family must bleed wine. But please make sure you don't confuse them when ordering from wine lists, because you might not get what you are expecting. If you want the best, ask for the black and white gothic label that our Reverdy keeps trying to change. He feels he has to modernize it, but we won't let him. The wine, thank goodness, hasn't changed either, and it delivers a chiseled, pure, classic expression of Sauvignon Blanc from the inimitable *terroir* of Sancerre. HIPPOLYTE REVERDY—consistently impeccable!

**\$24.00** PER BOTTLE      **\$259.20** PER CASE

## 2008 JASNIÈRES • PASCAL JANVIER

We don't always look for the flashiest domaine, or labels, or people, when we search for new producers. We let the wine in the bottles do the talking, and oft times the more country the man, the more real the wine. That was certainly our experience with the off-the-beaten-track domaine of Pascal Janvier. He used to sell half of his production to passing tourists from France, Belgium, and Switzerland and has now cut them off to supply us. Less hassle, I presume. Try this textbook example of the appellation, where the minerality rides shotgun and the Chenin fruit takes the backseat. Vouvray does not remotely prepare you for this experience.

**\$18.00** PER BOTTLE      **\$194.40** PER CASE

## 2008 JASNIÈRES “CUVÉE DU SILEX” PASCAL JANVIER

Pascal separates some of his pure silex parcels to make a separate cuvée of Jasnières. The wine is slightly more concentrated and a bit more powerful, with a very intense flinty quality. Jasnières has a reputation for longevity. This silex cuvée is worth putting down for the future.

**\$19.95** PER BOTTLE      **\$215.46** PER CASE



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2008 BOURGUEIL “TRINCH!”  
CATHERINE ET PIERRE BRETON

The new version of Trinch! is fresh off the boat, and we propose a toast to another extremely successful vintage chez Breton. The 2008 is more robust than the 2007 but manages to retain that quaffable characteristic we all totally love in the wine. The Cab Franc fruit is just so palpable, like the grapes were just picked and crushed a few days ago.

**\$17.95** PER BOTTLE

**\$193.86** PER CASE



2007 CHINON “BEAUMONT”  
CATHERINE ET PIERRE BRETON

Beaumont is the Bretons’ early drinking, fruit-driven Chinon, kind of like “Petites Roches” from Joguet or “Les Granges” from Baudry. The Bretons’ minimum-sulfur approach softens out the edges of their organic fruit, providing us with pure, luscious, gorgeously downable Cabernet Franc. It is remarkably delicious! A great wine for year-round drinking and endless food pairings—serve it cool or not depending on the season.

**\$19.95** PER BOTTLE

**\$215.46** PER CASE

2007 CHINON “LES GRÉZEAUX”  
BERNARD BAUDRY

Grézeaux is usually the Baudrys’ bold, structured Chinon, stony and earthy, released along with the more elegant Clos Guillot and their classic Domaine bottling. But I love the 2007 vintage in the Loire for its freshness and the crisp, pure red fruits. The old-timers would have compared it to a young, vivacious woman, probably, since they preferred the masculine/feminine comparison—the human comparison, in any case—to the cherries and berries that are now in vogue. So Grézeaux shows its feminine side in 2007, but not without a growl.

**\$22.00** PER BOTTLE

**\$237.60** PER CASE

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# SOUTHERN FRANCE

by Dixon Brooke

## 2008 AU PETIT BONHEUR ROSÉ DOMAINE LES PALLIÈRES

The boss's wine is always a delicate topic. I thought Josh Raynolds had some interesting things to say about it in Stephen Tanzer's *International Wine Cellar*:

*Pale orange-pink color. Intriguing aromas of white peach, vanilla, pear, lees and lily of the valley. Smooth in texture, with rich pit and orchard fruit flavors, a touch of nougat and a kick of smoky minerals. Creamy and only hinting at red fruits, but displays striking depth. Finishes with impressive punch and lingering sweetness. If I had tasted this from a black glass I would have called it a white Burgundy. Really wild stuff.*

**\$19.95** PER BOTTLE      **\$215.46** PER CASE

## 2008 LOU MASET • DOMAINE D'AUPILHAC

This is from Sylvain Fadat's domaine in Montpeyroux. Every year we get way more than our money's worth from this bottle of wine, which is a blend from young vines. Youth offers something we don't find in the old-vines bottlings—a fresh-faced vigor—but you can't accuse it of lacking complexity. This is a case of a great grower releasing an entry-level bottling that is a worthy predecessor to the rest of his range. Put it alongside Kermit's Côtes-du-Rhône blend and you have two of the best red wine values on the market.

**\$14.95** PER BOTTLE      **\$161.46** PER CASE

## 2007 PODIO ALTO • DOMAINE DU POUJOL

Recently the French magazine *La Revue du Vin de France* gave Podio Alto some great recognition, ranking it among the best wines of the Languedoc and giving it second place overall for value for the money. (What is this, Bargain City?) The review included a vertical tasting of various vintages to assess the wine's holding power. Indeed, this fine cuvée from Pujol, made from fruit grown right outside the Pic Saint Loup appellation, represents outstanding quality and value. Note how its intensity and depth is matched by a light-on-its-feet freshness. In my experience, you don't find that very often.

**\$18.95** PER BOTTLE      **\$204.66** PER CASE

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2007 **PIC SAINT LOUP ROUGE**  
**ERMITAGE DU PIC SAINT LOUP**

The color here is worth noticing. Ripe Mourvèdre contributes its cherry with gobs of blackberry and cassis, too, Provençal herbs, and *réglisse*. The Ravaille family domaine, currently run by three brothers (represented on the label by an old family coat of arms with three fish), has been growing grapes and making wine here at the base of the Pic Saint Loup for centuries, and they know what they're doing.

**\$16.00** PER BOTTLE      **\$172.80** PER CASE

2007 **CONDRIEU • DOMAINE FAURY**

Good Condrieu sure is hard to find these days, but Kermit says it was always so. When successful, there is a magical marriage of the Viognier grape and the steep, terraced vineyards above the Rhône River near Côte-Rôtie. In the old days fermentations would often stop and you might find the wine too sweet or re-fermenting in bottle. Nowadays the enologists have taken over with their imported yeast, blocked malos, too much SO<sub>2</sub>, and sterile filtrations. Instead of Where's the beef?, it's Where's the Condrieu?

The Faury father and son deliver us a beauty every year, thanks to their strict adherence to rigorous and traditional techniques in the vineyards and cellar. The 2007 has a hauntingly complex, one-of-a-kind aroma—Kermit said, “*That's Condrieu!*” Exotic, luscious, dry, inimitable!

**\$56.00** PER BOTTLE      **\$604.80** PER CASE

2008 **COTEAUX DU LANGUEDOC BLANC**  
**CHÂTEAU LA ROQUE**

What a fine, classy bottle of white wine. If you sometimes find yourself in a white wine rut when it comes to everyday bottles—you know, Chard, Sauvignon Blanc, the usual suspects—our Languedoc whites are worth exploring, and this white from Château La Roque is a smart place to start. The flavor profile is totally unlike Chardonnay or Sauvignon Blanc thanks to the southern French varietals of Roussanne, Marsanne, Viognier, Grenache Blanc, and Rolle, and it is vinified completely dry. Each varietal adds a touch of complexity, and the complete package is versatile and exciting.

**\$16.50** PER BOTTLE      **\$178.20** PER CASE

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## — ALSATIAN MASTER SERIES, PART II —

# ANDRÉ OSTERTAG

*by Dixon Brooke*

**A**NDRÉ OSTERTAG is a bit of a lone wolf in Alsace, making wines with a Burgundian sensibility that respect the *terroir* of Alsace but do not follow all the traditional techniques. As with the work of any artist who pushes the boundaries, André's wines evolved over time until he found the sweet spot. He has now perfected his technique and is making the best wines of his career. I said it last month and I'll say it again—if you are not drinking the best of Alsace you are really missing out, and hey, life is too short.

### 2006 MUSCAT “FRONHOLZ”

Fronholz is André's vineyard of decomposed quartz and it always gives a flinty, nervy wine with perfect acidity. The *terroir* combined with the Muscat grape creates some fireworks!! The nose just explodes out of the glass with petrol, minerals, rose petal, and white peach. The palate is dry and fine with good flesh. This is a great choice for an apéritif, if you practice that wonderful old-world custom.

**\$32.00** PER BOTTLE      **\$345.60** PER CASE

### 2007 RIESLING “VIGNOBLE D’E”

Wow! Experience one of those aromas you just want to dive into. His E (which is short for Efig, the name of his hometown) makes a great introduction to André's style. This is classic, dry, Alsatian Riesling. It is important to emphasize the dry bit because apparently many people think of Riesling as a sweet wine. Not always so.

**\$22.50** PER BOTTLE      **\$243.00** PER CASE

### 2007 GEWURZTRAMINER “VIGNOBLE D’E”

Ah, the Gewurz. What to do with it . . . drink it! There isn't a shy bone in the aroma but my favorite part about this Gewurz is the sensuous mouthfeel, loaded with ripeness but managing to be almost dry, with a slightly bitter edge to the fruit. The finish is the worthy ending to the experience, lingering with a haunting, smoky minerality.

**\$32.00** PER BOTTLE      **\$345.60** PER CASE

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## SYRAH SAMPLER

**S**YRAH IS AN IMPORTANT grape in many wines throughout southern France, and there is an argument to be made for Syrah's being France's noblest grape variety. Of course the Bordelais and Burgundians would have something very relevant to say about that assertion, but the breadth of Syrah's adaptability to different climates and soils across France is remarkable.

The northern Rhône is birthplace to the great pure Syrahs of the world, with appellations such as Côte-Rôtie, Cornas, and Hermitage producing vastly different wines with the uncanny ability to combine power and finesse. Thankfully there are a few Syrahs grown in the hillsides of the northern Rhône that fall outside the more famous and expensive appellations, but they manage to deliver many of the same pleasures. We're talking about violets, lily, black olive, pepper, bacon fat, etc.

In the Languedoc, Syrah rarely flies solo but typically plays a critical role in blended wines along with Grenache, Mourvèdre, Carignan, and Cinsault. We've selected three of our wines containing at least 60% Syrah to give you a feel for what the grape can do in the Deep South. We tend to seek out growers with higher elevation, cooler climate vineyards, our experience showing that the grape can struggle to achieve the right balance in other parts of the Languedoc and southern Rhône Valley.

I keep reading about how American wines pair best with hamburgers, but it would be tough to beat this selection of top French Syrah with a great burger—or anything else you throw on the grill, for that matter. At their regular prices, these wines seem like fantastic values, but with the discount below you will be flat-out stealing them.

PER BOTTLE

2006 SAINT JOSEPH "TERRE BLANCHE" • DOMAINE MONIER . . . . .	\$29.00
2006 VIN DE PAYS "LA CHEVALIÈRE" • PATRICK JASMIN . . . . .	23.00
2005 CROZES-HERMITAGE <i>ROUGE</i> • DOMAINE ROUSSET . . . . .	16.00
2007 COTEAUX DU LANGUEDOC <i>ROUGE</i> • CHÂTEAU LASCAUX . . . . .	16.95
2007 PIC SAINT LOUP "CUVÉE SAINTE AGNÈS" <i>ROUGE</i> ERMITAGE DU PIC SAINT LOUP . . . . .	22.00
2006 SAINT CHINIAN "CAUSSE DU BOUSQUET" • MAS CHAMPART . . . . .	19.95

*Normally \$126.90*

SPECIAL SAMPLER PRICE

**\$95**

*(a 25% discount)*

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## MAN'S TEMPTATION

**Y**ES, FRIENDS AND NEIGHBORS, my second CD, and here's how it happened: When *Quicksand Blues* came out, I noticed that while I did not win any Grammys, I did not hear anyone laugh at the two cuts I ended up singing on the disc. That's all it took to encourage me to continue, because I loved my time in the recording studio and didn't want it to end.

I started working on new songs with Ricky Fataar, who played drums and, along with Boz Scaggs, produced *Quicksand*. I told Ricky that I wanted to record my new material with some Nashville pros, told him I wanted to experience singing with the best. And in this new recording, I wanted to sing my own songs plus some favorites from other songwriters.

Ricky and I took a collection of tunes to Nashville, where my nervousness in front of the assembled musicians disappeared once we kicked it off with "Backstreets of Moscow," one of the new songs. Listen to the musicians on the new CD—can you dig it?

Dualtone Records heard *Man's Temptation* and signed me to a record contract, one of the most satisfying moments of my life. I guess I'm a pro. Now it is up to you to answer the question, "Can a wine man sing the blues?"

But it is more than blues. The material is diverse: gospel, country, R&R, folk, R&B . . . American roots music!

Here are some details about purchasing *Man's Temptation*:

1. available September 22
2. pre-orders taken at the shop starting now at \$13.95, free shipping
3. available at [Amazon.com](http://Amazon.com) and [Dualtone.com](http://Dualtone.com)
4. available at courageous wine and music stores around the country

Also, I will be playing a live show for the first time in decades and flying some of the band into S.F. to back me up. Once you hear them, live or on the CD, I hope you'll give them a big hand: Michael Omartian, keyboards; George Marinelli, guitars/mandolin; Rick Vito, guitars; Lloyd Green, pedal steel; Michael Rhodes, bass; Ricky Fataar, drums.

SONGS: *Gare de Lyon*, *Backstreets of Moscow*, *Man's Temptation*, *Evanstown*, *Down in the Flood*, *Bear Creek*, *Buckle-Up Boogie*, *Girl from the North Country*, *The Fool*, *Rank Stranger*, *Takes These Chains from My Heart*, *Why Can't She Be You*, *Bedtime Lullaby*.

### KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

*All wines purchased from Kermit Lynch Wine Merchant are deemed sold in California and title passes to the buyer in California. We make no representation relative to the customer's right to import wine into his/her state. In placing an order, the customer 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.*

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