

KERMIT LYNCH WINE MERCHANT

SEPTEMBER 2020



© Gail Skoff

Robert Daguin, former winemaker at Château d'Épiré

QUINTARELLI NEW ARRIVALS ■ VALUE REDS
20% OFF: ALSACE & BURGUNDY, SARDINIA & SICILY

ALSACE & BURGUNDY SALE

THE CONNECTION between Burgundy and Alsace isn't necessarily apparent at first glance, but the history of these two iconic regions is closely intertwined. The Romans introduced viticulture to both regions, and then centuries later the Catholic monks took over, selecting the best sites and establishing vineyards that we revere to this day.

WITH 20%
DISCOUNT

ALSACE

2017 PINOT BLANC • KUENTZ-BAS	\$12.80
2018 GEWURZTRAMINER "RÉSERVE" • MEYER-FONNÉ	23.20
2018 PINOT NOIR "RÉSERVE" • MEYER-FONNÉ	24.80
2017 PINOT GRIS "DORFBURG" • MEYER-FONNÉ	34.40
2017 RIESLING <i>GRAND CRU</i> "KAEFFERKOPF" • MEYER-FONNÉ	48.80
2017 LES VIEILLES VIGNES DE SYLVANER • OSTERTAG	22.40
2018 PINOT GRIS "LES JARDINS" • OSTERTAG	31.20
2018 MUSCAT "FRONHOLZ" • OSTERTAG	36.00
2018 RIESLING "FRONHOLZ" • OSTERTAG	45.60
2015 CRÉMANT D'ALSACE BRUT • ALBERT BOXLER	28.80
2016 PINOT GRIS "HEIMBOURG" • ALBERT BOXLER	56.60
2016 RIESLING <i>GRAND CRU</i> "BRAND" • ALBERT BOXLER	65.60

BURGUNDY

2018 BOURGOGNE <i>BLANC</i> • LA SŒUR CADETTE	\$25.60
2018 CHABLIS "VIEILLES VIGNES" • ROLAND LAVANTUREUX	30.40
2017 SAINT-VÉРАН "LES POMMARDS VIEILLES VIGNES" DOMAINE ROBERT-DENOGENT	39.20
2017 GIVRY <i>BLANC</i> "CLOS DES VIGNES RONDES" FRANÇOIS LUMPP	41.60
2015 SAINT-AUBIN <i>BLANC 1ER CRU</i> "SUR LE SENTIER DU CLOU" • ANTOINE JOBARD	80.00
2017 PULIGNY-MONTRACHET <i>1ER CRU</i> "HAMEAU DE BLAGNY" • COMTESSE DE CHÉRISEY	96.00
2017 BOURGOGNE PINOT NOIR • BRUNO COLIN	31.20
2017 MARSANNAY <i>ROUGE</i> "CLOS DU ROY" • RÉGIS BOUVIER	32.80
2017 SAINT-AUBIN <i>ROUGE 1ER CRU</i> "SUR LE SENTIER DU CLOU" • DOMAINE LARUE	34.40
2017 ALOXE-CORTON • DOMAINE FOLLIN-ARBELET	59.20
2016 GEVREY-CHAMBERTIN "LES EVOCELLES" DOMAINE LUCIEN BOILLOT	78.40
2017 CORTON <i>GRAND CRU</i> "LE ROGNET ET CORTON" DOMAINE PIERRE GUILLEMOT	96.00

SARDINIA & SICILY SALE

WINEMAKING is an ancient art in Sardinia and Sicily, yet the growers featured here are pioneers in their approach to farming, vinification, and how to assimilate age-old wisdom with modern expertise. Veritable paradises surrounded by turquoise waters, the Italian islands are responsible for some truly idiosyncratic wines—a soulful combination of sun, sea, and centuries of history in every glass.

SARDINIA

	WITH 20% DISCOUNT
2018 COLLI DEL LIMBARA <i>BIANCO</i> “FRIA” DEPERU HOLLER	\$24.00
2017 ISOLA DEI NURAGHI <i>BIANCO</i> “PRAMA DORADA” DEPERU HOLLER	36.00
2018 VINO BIANCO “MODESTU” • GIOVANNI MONTISCI	47.20
2017 ISOLA DEI NURAGHI <i>ROSSO</i> “FAMILIA” DEPERU HOLLER	22.40
2018 CANNONAU DI SARDEGNA “RIVIERA” • VIGNE RADA	23.20
2016 ALGHERO CAGNULARI <i>ROSSO</i> “ARSENALE” VIGNE RADA	28.00

SICILY

2018 TERRE SICILIANE CARRICANTE “SCIARE VIVE” VIGNETI VECCHIO	\$32.00
2018 TERRE SICILIANE <i>BIANCO</i> “LATO SUD” GROTTAFUMATA	39.20
2018 VINO BIANCO “CARAVAN PETROL” • MASSERIA DEL PINO	46.40
2017 VITTORIA CALABRESE • PORTELLI	19.20
2016 CERASUOLO DI VITTORIA • PORTELLI	22.40
2016 ELOORO NERO D’AVOLA “SCIÀVÈ” • RIOFAVARA	28.00
2018 ETNA <i>ROSSO</i> “SCIARE VIVE” • VIGNETI VECCHIO	29.60
2018 TERRE SICILIANE NERELLO MASCALESE “LATO SUD” • GROTTAFUMATA	36.00
2017 ETNA <i>ROSSO</i> “I NOVE FRATELLI” • MASSERIA DEL PINO . . .	44.00
2017 ETNA <i>ROSSO</i> “CRASÀ CONTRADA” • VIGNETI VECCHIO . . .	46.40

For both sales, use promo code **SEPTEMBER2020** online to receive 20% off the above wines. Expanded sale selections are available at shop.kermitlynn.com.

Sales end Sunday, October 4.



LOIRE WHITES

by Anthony Lynch

2018 VAL DE LOIRE FIÉ GRIS ÉRIC CHEVALIER

Fié Gris, aka Sauvignon Gris, once thrived in the Loire Valley and Bordelais before falling out of favor due to its painfully low yields and the marketability of its lighter-hued sibling, Sauvignon Blanc. In Muscadet country, Éric Chevalier crafts one of the rare remaining varietal bottlings of this intriguing cultivar. His greets the palate with a bracing impression of lime flecked with shards of crushed stone. It feels luscious and exotic yet incredibly lively, like if a papaya got struck by lightning. Traditionally served with fish tacos (*KLWM staff tradition, that is*).

\$28.00 PER BOTTLE

\$302.40 PER CASE

2018 SAVENNIÈRES “CUVÉE SPÉCIALE” CHÂTEAU D’ÉPIRÉ

In his book *Adventures*, Kermit outlines the magic of old-school Savennières, aged in chestnut casks. The rise of stainless steel sadly put many such coopers out of business, but fortunately the team at Château d’Épiré can still count on one reliable chestnut purveyor. This material is an excellent match for schist-born Chenin Blanc, as it accentuates the wine’s stony austerity without imparting any woody flavor. The 2018 blend also includes a couple barrels each of acacia, highlighting Chenin’s subtle floral tendencies, and old oak, exalting its fleshy structure with nary a hint of vanilla or toast. With a rigid backbone of acidity and a bone-dry finish recalling fresh walnuts, this is quintessential Savennières.

\$33.00 PER BOTTLE

\$356.40 PER CASE

2019 CHEVERNY • DOMAINE DU SALVARD

While not untrue, calling Cheverny a value alternative to Sancerre would completely overlook the virtues unique to this appellation. It is a much zippier expression of Sauvignon Blanc compared to its famous neighbor, more citrusy than grassy, while the addition of some Chardonnay in the tank adds a lovely peachy note. A brisk, zesty white like this brilliantly complements a lunchtime salad of whatever fresh produce you can get your hands on, such as cucumber and avocado, abundantly seasoned with a medley of shredded herbs like basil, mint, and cilantro. Two or three glasses of Salvard make for a salivating cure to the warm-weather blues before you drift off into your afternoon nap.

\$18.00 PER BOTTLE

\$194.40 PER CASE



Paul Bizard, current winemaker at Château d'Épiré

© Gail Skoff

QUINTARELLI

by Tom Wolf

IF YOU ARE NEW to the revered reds of Quintarelli, you are in for a treat: there is nothing else quite like them in the world. Whether you're in Burgundy, Bordeaux, the Rhône, or Piemonte, the nectar in your glass was made by growing, harvesting, and sorting grapes, followed by pressing, fermenting, and aging the fresh juice in some kind of vessel. These steps are pretty much the same everywhere.

By contrast, to make Amarone, the Quintarelli family, and their peers in the Valpolicella region east of Lake Garda in northern Italy, follow an ancient wine-making method whereby they air-dry some grapes after harvest and before fermentation. During this process, called *appassimento*, the fruit loses up to 40% of its water content, leaving the remaining juice more concentrated. If elegance is the goal, this step is the equivalent of moving from the three-point line to half-court or even farther back to try and make a shot: for all but the most talented, it is impossible to both follow this style and craft gorgeous, balanced wines. But when a star steps up and succeeds, the result is all the more mesmerizing. Vintage after vintage, Quintarelli—the region's most storied producer—succeeds in making simultaneously powerful, finessed, and kaleidoscopic reds. The results are delicious and mind-bending, and they stand tall among the world's most exquisite and memorable wines.



Appassimento at Quintarelli

© Gail Skoff

2017 PRIMOFIORE

This red is the exception to the rule at Quintarelli. It is aged for *only* two to three years—as opposed to seven—and only the Cabernet is partially dried. The Corvina and Corvinone are pressed directly after harvest. The resulting Primofiore, which translates to “first flower” because it is the youngest red-wine release every year, is the freshest *rosso* of the bunch.

\$65.00 PER BOTTLE

\$702.00 PER CASE

2012 VALPOLICELLA CLASSICO SUPERIORE

Of the Corvina, Corvinone, and Rondinella grapes, 50% are pressed directly after harvest, and 50% are left out to air-dry for two months. The combined juice then ages for seven years—much longer than average—in large Slavonian oak barrels, resulting in a complex, graceful Valpolicella.

\$95.00 PER BOTTLE

\$1,026.00 PER CASE

2012 ROSSO CÀ DEL MERLO

The process for this red is the same as that for the Valpolicella. The additions of Cabernet Franc, Cabernet Sauvignon, Nebbiolo, Sangiovese, and Croatina in this bottling make it a more fruit-driven counterpart to the earthy, spicy Valpolicella.

\$95.00 PER BOTTLE

\$1,026.00 PER CASE

2012 AMARONE DELLA VALPOLICELLA CLASSICO

Only in exceptional years, the Quintarellis take their best Corvina, Corvinone, and Rondinella and craft their benchmark wine. Amarone does not get more elegant than this.

\$375.00 PER BOTTLE

\$4,050.00 PER CASE

2009 ALZERO CABERNET

Take Cabernet Sauvignon, Cabernet Franc, and Merlot and pass them through the life cycle of Quintarelli's Amarone technique, and you have a Bordeaux blend like you have never tasted before. Deep, regal, and unforgettable. Drink now or in five decades.

\$400.00 PER BOTTLE

\$4,320.00 PER CASE

SOUTHERN PINK

by Anthony Lynch

2019 VIN DE CORSE “LE ROSÉ DE PAULINE” DOMAINE DE MARQUILIANI

This qualifies as rosé?! The color is so pale it looks more like water than your average pink wine . . . But if only this would come out of the tap! With that thought, let’s take a moment to properly entertain the fantasy of ice-cold Corsican rosé flowing from the faucet on demand.

Mhmm . . . yeah.

Now, back to reality. Here are some quick tasting notes:

Delicate, ethereal aroma—gently floral. Rose water, citrus zest, blood orange.

Round and airy on the palate. Bright, clean, pure. Crisp finish. Slightly salty.

Delicious. Dangerous. Disappeared.

\$32.00 PER BOTTLE

\$345.60 PER CASE



2019 SAINT-CHINIAN ROSÉ MAS CHAMPART

Here is a Mourvèdre-based rosé from rugged and rocky limestone soils in an arid, windswept pocket of southern France. Ring any bells?

If you guessed Bandol, try again! This broad-shouldered Languedoc beauty could easily be taken for its Provençal cousin 140 miles to the east—that is, until you see the price tag. Yet this is anything but a copycat: a stellar, albeit tremendously undervalued *terroir*, plus the skilled hand of veteran vigneronne Isabelle Champart give this Saint-Chinian plenty of bold character of its own.

\$19.00 PER BOTTLE

\$205.20 PER CASE

2019 BANDOL ROSÉ DOMAINE DE TERREBRUNE

Ladies and gentlemen, this could very well be the best Terrebrune rosé ever produced! Okay, maybe we make such declarations with the arrival of each mouthwatering new vintage, but this time it feels especially true. The vigneron, Reynald Delille, points to the pristine condition of the grapes at harvest as one of the keys to the success of 2019, and indeed there is a harmony to the sun-kissed fruit, floral overtones, and gentle salinity that makes glass after glass hard to resist. Breezy, elegant, invigorating, and gracefully balanced throughout.

\$39.00 PER BOTTLE

\$421.20 PER CASE

NORTHERN ITALIAN WHITES

by Jane Berg, KLWM NEW YORK

2018 PROSECCO TREVISO *SUI LIEVITI* GREGOLETTO

Lift an unopened bottle of this *col fondo* Prosecco to the light to discover an unfiltered galaxy of yeasty bits and bubbles, swirling under pressure. Once the wonder wears off, crack off its bottle-cap closure to enjoy what's inside: a toasty, peachy sparkler with a bitter almond bite. As it weighs in at only 11.5%, you won't mind opening a bottle before, say, noon (I did) with some simple crudités or cured meats. There are no other wines like it in our eclectic portfolio, and certainly none were made by the experienced, nonagenarian hands of a Venetian man named Luigi!

\$21.00 PER BOTTLE

\$226.80 PER CASE

2018 KERNER • MANNI NÖSSING

Manni Nössing takes Kerner, an unfashionable work-horse grape reserved for blending, and does what Pierre de Benoist does for Aligoté: flips its reputation for mediocrity on its head. In Manni's talented hands, Kerner becomes the love child of a German Riesling and a chalky Chablis. While a traditional pairing might be Trentino's *strangolapreti*—spinach gnocchi in a warm, melted butter and onion sauce—such “priest stranglers” are hard to come by, especially during a pandemic! So I subbed in some spinach pierogies with a side of caramelized onions. Heaven.

\$32.00 PER BOTTLE

\$345.60 PER CASE

2018 FRIULANO “LA DULINE” VIGNAI DA DULINE

Lorenzo Mocchiutti studied homeopathy, intent on becoming a holistic doctor. But when he inherited some neglected family vineyards in need of recovery, he instead adapted his knowledge of herbal medicine to wine growing. His Friulano La Duline, a blend of Tocai Giallo and Tocai Verde, is a prime example of what a caring regimen of biodynamics can do for old and weathered vines. Hand-harvested and double-sorted, fruit ferments in medium-sized oak vats, where it always finishes its malolactic fermentation—a tradition in the region. Generous on the palate and easy to love, La Duline delivers the magic of a healing touch.

\$48.00 PER BOTTLE

\$518.40 PER CASE

SOUTHERN RHÔNE REDS

by Emily Spillmann and Chris Santini, KLWM BEAUNE

THE SOUTHERN RHÔNE is to wine what “comfort food” is to cooking—warm, inviting, fulfilling, and nostalgic. Many of us, myself included, had our first “Eureka!” wine-moments around a glass of a hearty Grenache-based blend, seemingly overflowing with flavors of ripe fruit, sun-drenched herbs, and even the sounds of chirping cicadas, if you allowed your mind to wander a bit. While dishes of foraged moss on edible tree bark, or molecularly deconstructed goji berries in smoke rings can certainly be exciting, sometimes it’s nice to find yourself in front of a heaping portion of your grandmother’s classic lasagna. Dig in, everyone, there is nothing not to like here. —Chris

2018 VAUCLUSE ROUGE “LE PIGEOULET” SELON FRÉDÉRIC & DANIEL BRUNIER

Pigeoulet is everything its oddly melodious name implies: exuberant, approachable, fun. At table, it is versatile and generous, with abundant aromas of blackberries, herbs, and licorice that can complement a wide range of epicurean delights. The life of the party at any cookout, picnic, or potluck. —Emily

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

2016 CAIRANNE • CATHERINE LE GŒUIL

A bit of the Vaucluse’s powerful mistral seems caught up in this bottle, with a potent rush of dry Provençal *garrigue* on the nose. Contrary to many big, broad-shouldered Rhône wines, however, Catherine’s *cru* Cairanne has softened with age. Subtle tannins on the palate are like a charming whisper to balance the initial shout. —Emily

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

2017 CHÂTEAUNEUF-DU-PAPE “TÉLÉGRAMME” DOMAINE DU VIEUX TÉLÉGRAPHE

Télégramme, the so-called second wine of Vieux Télégraphe, could in some ways be called the first: while your bottle of VT is aging in the cellar, its tannins relaxing and its earthy structure developing, your bottle of Télégramme, with all its youthful vim and vigor, is ready to be opened now. It offers a fresh and floral nose, a silky, elegant palate, and such perfect balance that it doesn’t even need a food pairing. —Emily

\$53.00 PER BOTTLE **\$572.40** PER CASE

VALUE REDS FROM ITALY

by Anthony Lynch

2019 VINO ROSSO • TINTERO

The Piemontese are known for being guarded people, and indeed many tastings begin with timid apprehensiveness as your host sizes you up. Not Marco Tintero: he always wears a big grin and exudes boisterous warmth—not so Piemontese, you might think, until entering his home to see the table clad with his lineup of traditional wines and the culinary staples that go with, like *grissini*, *tajarin*, and even at times the prized *tartufo bianco*. This red, composed mainly of Barbera, Nebbiolo, and Dolcetto, shares Marco's easygoing and accessible personality. Pair it with anything from breadsticks to truffles, or just pop, pour, and plug away.

\$9.95 PER BOTTLE

\$107.46 PER CASE



2018 MONFERRATO ROSSO TENUTA LA PERGOLA

Piemonte's Monferrato region is an agrarian paradise of rolling hills dotted with small farms such as family-run Tenuta La Pergola, the author of this all-purpose table red. Blessed with a wealth of local grape varieties from which to choose, they bottle uncomplicated, food-friendly wines like this blend of Barbera, Bonarda, Dolcetto, and Freisa. With a perfume that is equal parts brambly fruit and savory earth, it is characterized on the palate by enlivening acidity and gently biting tannins. When you whip up a quick plate of pasta that demands to be washed down with a splash of *rosso*, this is the one to uncork.

\$14.00 PER BOTTLE

\$151.20 PER CASE

2019 BARDOLINO "LE FONTANE" CORTE GARDONI

Since we began importing Corte Gardoni's wines in the early 1980s, the quality has only improved, while the prices have barely budged. The 2019 Le Fontane is among the most scrumptious reds to leave the Piccoli family's cellars, delightfully exemplifying how thirst-quenching and joyful a bottle of wine can be. Low in alcohol and light in body, it is simply bursting with high-toned red fruit, like sour cherry seasoned with pepper and herbs. With little tannin to speak of, it takes well to a chill and is best enjoyed in large gulps.

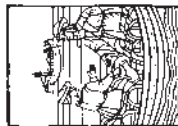
\$17.00 PER BOTTLE

\$183.60 PER CASE

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