



KERMIT LYNCH
WINE MERCHANT

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RETURN SERVICE REQUESTED

- GRANGE DES PÈRES
- SUPERB 2009 BEAUJOLAIS
- NEW ARRIVALS GALORE

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

JANUARY 2011

VALUES OF THE MONTH

by Lori Varsames

MY SHORT TIME here at KLWM has already spoiled me with fair prices. The quality in each and every bottle is second to none, but the fact that our producers bottle such delicious wine at prices this reasonable astounds me. At the dawn of the New Year, hopefully the last of the global recession, I would like to offer you all a toast: *May you always drink wine that tastes better than it costs!*

2009 INCÒ BIANCO • LA VIARTE

The subtle aromas of white flowers and wet stones in this proprietary blend remind me of our rainy Bay Area after a storm. The Ceschins have aged this charming *bianco* for seven months on its lees, rounding the crisp edges while deepening the texture. The Tocai Friulano, Pinot Grigio, and Pinot Bianco for the blend are sourced from their hillside vineyards near the Slovenian border. This wine shows not only lightness and nerve, but also complexity and verve. It may just be the biggest little light-bodied wine you've ever tried. *Incò* means "today" in Friulian dialect, so take their advice and seize the day. Serve it up chilled as your *aperitivo* or with fish (it's perfect with sushi and sashimi), shellfish, or wintry vegetables like endives or Brussels sprouts. Find the promise of spring-time in this racy white.

\$14.95 PER BOTTLE

\$161.46 PER CASE

2008 COTEAUX DU LANGUEDOC

"CUVÉE TRADITION"

SAINT MARTIN DE LA GARRIGUE

Looking for a delicious wine to pair well with all of your hearty winter dishes? We can do that for you. The vineyards at Saint Martin de la Garrigue enjoy cooling Mediterranean breezes that bring freshness to the grapes in this otherwise arid climate. The Cuvée Tradition is made from the gnarly Carignan and some Grenache. In order to lend a little more weightlessness to Carignan's inherent power, Saint Martin vinifies the grapes with whole-cluster fermentation, which softens the tannins to make the fruit sing. And what a song! Raspberries, olives, *garrigue*, and spice all jump out of the glass, making this smooth, year-round quaffer an eternal staff favorite. Lately, I've enjoyed it with green chile stew, ratatouille, and lasagna. How's that for versatility?

\$12.00 PER BOTTLE

\$129.60 PER CASE

VINTAGE 2009 SAMPLER

by Clark Z. Terry

I HAVE REASON to believe that this Sampler is the first of its kind for our retail shop: a Sampler composed exclusively of wines from a single vintage—and what a vintage it is. Vintage 2009 unequivocally produced spectacular wines across France and Italy.

Consider approaching this Sampler as an educational tasting. You'll find that "2009" means something different for each bottle in the carton. This selection of wines represents classic examples of appellation typicity—the optimum situation for exploring the variety and character of the 2009 vintage.

Following Kermit's lead, I've ordered the list below as such: white before red and north to south. In general, Kermit likes to taste in this order (it's how the old vigneronns do it in France). You may notice how the whites retain great acidity while still being full and luscious on the palate and the reds become fleshier as you move south.

Also, did you hear Kermit's famous quote about 2009? He said, "It's the vintage of the year!"

NORMALLY

2009 GENTIL D'ALSACE • MEYER-FONNÉ	\$16.00
2009 COTEAUX DU LANGUEDOC BLANC • CHÂTEAU LA ROQUE	17.50
2009 BOURGUEIL "LES GALICHETS"	
CATHERINE ET PIERRE BRETON	28.00
2009 BEAUJOLAIS • DOMAINE DUPEUBLE	14.95
2009 LE PIGEOULET EN PROVENCE ROUGE	
VIGNOBLES BRUNIER	16.00
2009 CRUVIN ROSSO • PUNTA CRENA	26.00

Normally \$118.45

SPECIAL SAMPLER PRICE **\$95**

(a 20% discount)

(That's under \$16.00 per bottle!)

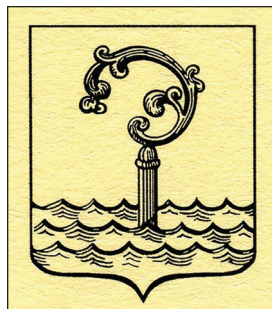


—PRE-ARRIVAL OFFER—

GRANGE DES PÈRES

by Dixon Brooke

I WAS IN Mauves in late October tasting with Jean Gonon in his cellar. He told me a story about the first time he tasted one of Laurent Vaillé's wines. Someone served him a glass of red wine and he guessed that it was Grange des Pères. He'd never met Laurent, never tasted with him in Aniane, only imagined how his wine might taste. I thought that was a pretty neat tribute to Laurent, given the uniqueness of his wines. It was the 2005 vintage, and Jean was extremely impressed by the wine, a compliment I take seriously since it came from a Syrah master. Laurent certainly defies categorization, and he continues to baffle with his stunning red and white Grange des Pères bottling, the name of his family's domaine replacing the mundane *Vin de Pays de l'Hérault* appellation in the minds of his fans. It is somewhere between a Bordeaux, a northern Rhône wine, and a southern Rhône wine with its uniquely Languedocien identity. The wine is always balanced and approachable in its youth, but that doesn't affect its aging potential. We opened a bottle of 2006 at the shop last night, and its beauty and deliciousness were matched only by its youthful vigor. The 2007 vintage is well worth the wait, a classic vintage for Vaillé. Another reason to order pre-arrival is the small 2007 crop—this may never make the sales floor. And we are thrilled to offer a few cases of his rare and highly esteemed *blanc*, after his previous crop's delicious grapes were devoured by wild boars. Who would have thought those big hunky beasts would be so discerning. Vaillé is suing the local hunters' association for not doing their job. *Vive la France*.



PER CASE

2007 GRANGE DES PÈRES ROUGE	\$.936.00
2007 GRANGE DES PÈRES BLANC936.00

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



—PRE-ARRIVAL WHITE BURGUNDY—

2008 ANTOINE JOBARD

by Dixon Brooke

ANTOINE JOBARD is carrying on the substantial legacy of his father François with great ability and savvy instincts. Under his leadership, the Jobard wines will continue to be among the most long-lived white wines in the world. Drinking a Jobard Meursault is always a profound experience. I had the great fortune to enjoy two impeccable examples over Thanksgiving, a 2000 Genevrières and a 2001 Poruzots. Vintage 2008, in contrast to the relatively precocious 2006 vintage and the tightly wound 2007, gives us the best of both worlds: structure and flesh—the tiny concentrated berries (I was there and saw them at harvest) made delicious, full-flavored wine, but not much quantity. The Jobards’ humble stone cellar under their home in Meursault is more than ever the birthplace of some of France’s grandest white wines.

PER CASE

2008 BOURGOGNE <i>BLANC</i>	\$378.00
2008 MEURSAULT “BLAGNY” <i>1ER CRU</i>	1056.00
2008 MEURSAULT “PORUZOTS” <i>1ER CRU</i>	1074.00
2008 MEURSAULT “GENEVRIÈRES” <i>1ER CRU</i>	1074.00
2008 MEURSAULT “CHARMES” <i>1ER CRU</i>	1074.00

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



© Gail Skoff

Old Meursaults in Jobard's cellar.

ALSACE

by Dixon Brooke

THIS MONTH'S PROFILE is the second chapter in a two-part Alsatian master series that began with André Ostertag last month. What follows are some of the most exciting wines Alsace has to offer today, by a long shot, and if these beauties don't have you drinking Alsace regularly, nothing will.

2009 RIESLING "VIGNOBLE DE KATZENTHAL" MEYER-FONNÉ

Freshly arrived, this is the classic introduction to the Meyer style, a chiseled Riesling from his home village of Katzenthal, a picturesque Alsatian village tucked into steep, granite hillsides (covered with vines, of course). Vinified classically and raised in *foudre*, this instantly reminds us why Riesling is considered one of the great noble white grapes of the world: intense perfume, killer shape-ness, and pay attention to the way it finishes.

\$26.00 PER BOTTLE **\$280.80** PER CASE

2009 PINOT GRIS "RÉSERVE" • MEYER-FONNÉ

My, my, just classic Pinot Gris, in exactly the style I love. Loaded with varietal character, it is vinified dry, with beautiful texture, ripe peach and honey, a fresh kiss of acidity followed by a lingering aftertaste of subtle buttery nuttiness . . .

\$26.00 PER BOTTLE **\$280.80** PER CASE

2007 RIESLING "PFOELLER" • MEYER-FONNÉ

Pfoeller is the thoroughbred of the Meyer range. Its bright, linear, razor-sharp style is all the more evident in the 2007. It will be one for the ages, so I strongly suggest that you purchase this wine for your cellar. I predict even greater fireworks in another seven years or so. Highest recommendation.

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

2009 PINOT NOIR "RÉSERVE" • MEYER-FONNÉ

This bottle left me speechless. By far the best Pinot Noir from Alsace, Germany, or Austria that I've tasted in many a moon, this has it all—the silkiness we look for in Burgundy along with just enough tannic bite, and a nose and finish to rival the noble *terroirs*. And that delicate touch of fine Swiss dark chocolate . . . wow!

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

LOIRE

2008 SANCERRE “CUVÉE MARCEL HENRI” DANIEL CHOTARD

Who is Marcel Henri? I don’t know. Forgot to ask. It could be Daniel’s father-in-law, or knowing Daniel, it could be a French jazzman—an accordionist, perhaps. Whoever it is, the wine is a stunner. Think of the Sancerres you have experienced—here you have all the desirable qualities in one bottle. And its loveliness is not subtle or hidden for superior palates—it leaps out of the glass. Textbook, yes. Pick of the bunch, yes.

Tasty varietal fruit; freshness and nervosity from start to finish—it’s alive on the palate. Plus, there is a long, blossoming, supremely elegant finish.

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

2009 CHINON *BLANC* • BERNARD BAUDRY

Practically forever, I considered white Chinon a wine that shouldn’t exist. Yet after tasting this one in Baudry’s cellar last May I described it as “the best dry white” of my entire Loire tasting trip. Then Baudry opened his 2000. It was in perfect condition, not a grey hair in sight. I’ll drink the 2009 whenever I’m in the mood, now or later. To jaded palates: you have never encountered an aroma like this one. It is a unique experience. One drawback—there are only sixty bottles.

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

2009 CHINON “BEAUMONT” CATHERINE & PIERRE BRETON

Gorgeous in its youth, here is a taste of what the 2009s have in store for us. Do you like deep and pretty? Firm but generous? Luscious and delicious? The 2009 reds from the Loire—right out of the starting gate, I’d rate them as good as any vintage I have tasted since I began importing them beginning with the 1976s. Stock up for long-term thrills and satisfaction.

\$26.00 PER BOTTLE **\$280.80** PER CASE



BURGUNDY

by Dixon Brooke

2009 MÂCON-FARGES VIEILLES VIGNES HENRI PERRUSSET

This is what happens when you take a country boy making a simple country wine and plant his vines in limestone marl that was put on this earth to make great Chardonnay. You can take the boy out of the country but you can't take the country out of the boy. In other words, you get a soulful country quaffer with the unmistakable stamp of classic Burgundian complexity.

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

2009 BOURGOGNE CHARDONNAY DOMAINE DE LA CADETTE

After the Mâcon above, Jean Montanet's Chard from the Vézelay region several hours north gives us an entirely different animal. Nervy and Chablis-like, this cold-climate Chardonnay is a bright blast of freshness, even in a relatively warm vintage like 2009. And by the way, it makes an interesting comparison alongside Éric Chevalier's Chardonnay from the Muscadet region of the eastern Loire.

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

2008 SAINT-ROMAIN ROUGE CHRISTOPHE BUISSON

Have you been serving Saint Romain *rouge* with grilled flank steak or roasted bird to your guests? If not, you should give it a try. Buisson's bottling stakes its claim in between luscious Pinot ripeness and hearty Burgundian tannin.

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

2009 MARSANNAY ROSÉ • RÉGIS BOUVIER

It is always rosé season here at KLWM, and to provide some variety to the popular regimen of Bandol and Gris de Gris, our staff has taken a liking to this Burgundian Pinot Noir rosé ever since the first vintage hit our shelves a few years ago. The 2009 has the rotundity to stand up to heavier winter dishes, or warm your spirits around the hearth as you attack the New Year.

\$21.50 PER BOTTLE **\$232.20** PER CASE

BEAUJOLAIS

2009 BEAUJOLAIS • CÉDRIC VINCENT

I had so much fun with this wine this past summer. The reputation of Beaujolais wines has suffered in France, too, even though a few producers like Thivin and Foillard are worshipped by connoisseurs there. But those are *grands crus*! Here we have a simple Beaujolais A.O.C. So whenever a winemaker visited me, this is the wine I served. What a treat—an American destroying a French prejudice against a French wine.

KLWM clients, please don't miss this delicious masterpiece—you will have so much FUN drinking it.

\$19.95 PER BOTTLE

\$215.46 PER CASE

2009 MOULIN-À-VENT • DOMAINE DIOCHON

Three keys, here—well, they are all in the header above. The vintage, the appellation known as the King of Beaujolais, and the domaine.

Lovely, deep, bright color; a bouquet in which fruit is NOT the only aspect—no, this is more serious stuff—and a palate with a certain tannin that would seem out of place in another *cru* but fits in just fine with a Moulin-à-Vent. As René Loyau once said of a Mazis-Chambertin we were tasting, “Here’s a guy who’s got something in his pants.”

\$23.00 PER BOTTLE

\$248.40 PER CASE

2009 CÔTE DE BROUILLY • CHÂTEAU THIVIN

*Oh dear Thivin, praised by Richard Olney and Colette
(among others), have you ever tasted so lovely?*

Well, I remember my first visit to Thivin with Olney, and Madame Geoffray pulled out a gorgeous barrel sample of 1976—that might have been this good.

Wine drinkers—if you haven't already explored, this is the best vintage to discover the best possible qualities of Muscadet and Beaujolais.

Round and balanced, but really potent for a Côte de Brouilly. Full of flavor. Delicious? Yes! But such freshness and charm and finesse in vintage 2009? Leave it to Thivin.

\$24.00 PER BOTTLE

\$259.20 PER CASE



THE VIEW FROM BEAUNE

by Delia Dent

Delia graduated from Columbia with a degree in medieval studies. Her passion for wine led her to a stint at New York's Italian Wine Merchants. Her knowledge and language skills almost forced me to hire her for the Beaune office. —KL

ALTHOUGH I NOW call France home, Italy has a special place in my heart. I work closely with our Italian portfolio and have personally grown fond of many of Kermit's producers there. They are warm, welcoming, and cheerful, and they sell us great wine at very attractive prices. Every time I have an excuse to visit, I order wine for my own cellar and come back to Burgundy (coals to Newcastle?) with my car loaded to the ceiling with Italian wines.

PROSECCO SUPERIORE BRUT • SOMMARIVA

I have a weakness for...bubbles! Luckily, Kermit found a sparkling wine that I can afford to drink regularly while still feeling like I'm treating myself. Sommariva is just as light and fun as any other Prosecco, but it shows the class, balance, and elegance of a more expensive wine.

\$13.95 PER BOTTLE **\$150.60** PER CASE

2009 PIGATO DI ALBENGA CASCINA FÈIPU DEI MASSARETTI

Just a quaffer, right? Simple, not much to it? Not this one. The complexity and slightly oily mouth-feel of this Pigato belie the humble reputation of Ligurian wines. Fresh and floral, with aromas of sweet spice and fragrant tropical fruit emerging as it opens up. The cleansing aftertaste has an almost saline note. Masterful.

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

2009 BARDOLINO "LE FONTANE" CORTE GARDONI

Corte Gardoni's basic Bardolino is my house red: over the summer I always keep a lightly chilled bottle on hand, and during the recent cold spell here it proved to be the perfect winter wine, too. Delectably tangy cherries with a touch of spice. The fine, subtle tannins add a tobacco-like overtone. Try a bottle and you might return for a case.

\$12.95 PER BOTTLE **\$139.86** PER CASE



*Kermit with the Parodis, the Mastroiannis, and Dixon at Feïpu Cascina dei Massaretti.
The tourist buses don't stop here.*

ITALY

by Dixon Brooke

2009 MATAÒSSU • PUNTA CRENA

If anybody cares, this is one of my current favorite white wines from our entire portfolio. It has everything I look for in a white wine that I can drink every day, or at least often. Its rarity and unique flavors make it all the more exciting. It is from Liguria, grown on hand-built stone terraces on steep slopes above the Mediterranean and co-planted with ancient olive trees. The Mataòssu grape thrives on these rugged maritime hillsides but is so difficult to work that it was largely abandoned; totally abandoned, in fact, except for this one family. I understand why after spending an afternoon hand-removing branches to thin out the canopy with Paolo Ruffino. (See the photo at <http://blog.kermitlynch.com/2010/10/06/ligurian-feast/>.) The resulting wine is absolutely beguiling, a chameleon of aromas and flavors, dry yet generous, a refreshing, versatile white that you'll find works well with just about anything.

\$22.00 PER BOTTLE

\$237.60 PER CASE

2009 BARDOLINO "BECCO ROSSO" CORTE GARDONI

Of all the delicious creations to come out of this domaine of late, I put this at the top. The Piccoli family, farming in the *grand cru* area of Bardolino just south-east of Lake Garda, have been perfecting their growing technique for the challenging Corvina grape for quite a long time now. Corvina matures late and is extremely vigorous, meaning yields must be limited through pruning and careful vineyard management and the berries must be protected from disease and fungus until the last critical moment. Corvina is the grape largely responsible for the great wines of Valpolicella and Amarone, although in those wines it is typically dried before pressing to concentrate the flavors. In Bardolino, pure Corvina in its natural state gives a crimson-hued wine of incomparable finesse, reminding one of red Burgundy, though at a fraction of the price! The aromas and flavors are classic Bardolino, and if you don't know what that means, buy this wine and you will find out. And good Italian cooking knows few better partners.

\$16.00 PER BOTTLE

\$172.80 PER CASE



DOMAINE LA TOUR VIEILLE

by Lori Varsames

VINCENT CANTIÉ and Christine Campadieu make deep, powerful wines in Collioure and Banyuls, in an area known as French Catalonia, just north of the Spanish border. Their terraced vineyards look out to the Mediterranean, where they are exposed to the sea's fierce wind known as *La Tramontagne*. The land here is so steep that cultivation must be done by hand, and extensive irrigation canals and walls (all made from the schist rock) are their only prevention against erosion—not that there's much soil left to erode! This challenging method of farming preserves the traditions of their ancestors. Such ideals have inspired a documentary, *Wine from the Heart* (2002), which we also sell here at the store for \$25.00. It's a nice companion to the wine.

2007 COLLIOURE “PUIG AMBEILLE”

Puig Ambeille is a single vineyard co-planted to Grenache, Mourvèdre, and Carignan. Of the two cuvées, this is more expressive on the nose, with dusty aromas of coffee, leather, cinnamon, and stewed strawberries. Powerful and gamey, yet still fresh with minerals and acidity, it would be the perfect match with grilled lamb or duck cassoulet.

\$24.00 PER BOTTLE

\$259.20 PER CASE

2007 COLLIOURE “PUIG ORIOL”

Wild and untamed, the Oriol unleashes powerful notes of eucalyptus and *réglisse* right out of the glass, showing a much darker side of the Grenache-Syrah duet. The brooding, black fruit stayed at bay until bowling me over entirely at the finish. “Earthy” doesn't even begin to describe it. Great for aging if you have the patience; perfect for decanting if you have a few hours to spare.

\$24.00 PER BOTTLE

\$259.20 PER CASE

2006 BANYULS “RIMAGE MISE TARDIVE”

This choice selection of ripe, fortified Grenache and Carignan grapes from La Tour Vieille is given a little extra time in barrel to age, much like a late-bottled vintage port. The Mise Tardive oozes hints of musty clove along with a sumptuous mid-palate. The extra aging in oak foudre à l'ancienne really adds so much character. A customer recently came back to the store, raving about this wine and how well it paired with chocolate and blue cheese. I couldn't agree more.

\$29.00 PER BOTTLE

\$313.20 PER CASE

SOUTHERN FRANCE

2009 BANDOL BLANC • GROS 'NORÉ

The grape varieties are traditional—Ugni and Clairette Blanc. Strange, isn't it, how the southern red varietals became hip for winemakers all over the planet, but not the white varietals? Well, for one thing, Clairette and Ugni don't step up to the microphone and start screaming how great they are. They seem sort of mild-mannered, as varietals go. With Alain's white, I like the way it endears itself with each sip—gradually, you cozy up to it. It has a summer melon bouquet, and a broad, rounded palate. The first time I tasted it, it made me want to eat a fish, so now I do, whenever I serve it.

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

2009 BAUDILE BLANC • DOMAINE D'AUPILHAC

Another dry white for Mediterranean cuisine, Sylvain Fadat provides unusual finesse and deliciousness at an attractive price. It is medium-bodied, good and dry, with sun-ripened flavors. It shows touch and class, and Sylvain deserves an enthusiastic BRAVO!

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

2008 SAINT-CHINIAN

“CAUSSE DU BOUSQUET” • MAS CHAMPART

This was made by a couple who have an idea of beauty in wine and know how to realize it. The nose is deep south, refined, generous, and balanced. The palate is more like classic claret, fine-tuned, if you will, although the grapes are the noble Rhône varieties—mostly bright Syrah with a little *noirish* Mourvèdre and some Grenache to top it off.

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

CLAIRETTE DE DIE “BRUT” • ACHARD-VINCENT

I opened a big Thanksgiving bash with this little-known sparkling wine, and it picked up some advocates. I advise Champagne fans to try it. It is not the same flavor, but it does the trick. The aroma is inviting, even eye-opening, and the bead is unaggressive—just right. Pliny called the wines of Die “remarkable.” I mean, if it's good enough for him, maybe you'll like it, too.

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

2008 CÔTES DU VIVARAIS ROUGE DOMAINE GALLEY

Do you remember Gallety's 2007? The domaine is a recent discovery, situated right between the northern and southern Rhône. They have come up with one of 2008's top wines. The Syrah leaps out of the glass—fine, fruity, complex. Then the palate shows the beautiful *ampleur* the Grenache grape contributes. That's right, a Syrah/Grenache blend. Here you have ample Rhône flavors and a good, firm backbone.

\$29.00 PER BOTTLE **\$313.20** PER CASE

2008 TRÈS LONGUE MACÉRATION DUPÉRE BARRERA

Another Côtes de Provence *rouge* from the cult team Dupéré Barrera, and what a beast this one is, like a big Napa Cab in some ways. Not its price, however—as you see below, this doesn't even break the \$100 mark.

Big, brawny, briary—it makes me feel like I have a dinky little palate. The long maceration extracted a huge complexity of interesting flavors.

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

2008 PATRIMONIO ROUGE • YVES LECCIA

The ideal way to deal with this handsome wine? Buy six to twelve bottles and enjoy one right away, then pull one out every year or two when the mood strikes. And the mood will include the desire for a sunny, southern, herb-infused, chalk-infused, fairly tannic, but far from over-the-top red wine.

I have several bins of Leccia's Patrimonio in my cellar (right next to the Arenas), and they age beautifully. With age, they blossom, opening up and showing fragrance and beauty.

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

2009 LA DÉMARRANTE • MAXIME MAGNON

Dixon and I were in the shop after work tasting some lovely samples from Aloxe Corton. I liked them: bright, elegant red Burgundies with pretty Pinot fruit. From there we moved to this striking new arrival from southern France. Very Burgundian, I thought upon tasting it. Smoky Gevrey fruit from a big vintage. Round and fresh, nothing flagrant or cheap thrill. Very fine from start to finish.

If Marcel Lapierre had ever had the chance to vinify down south, the result would have tasted like this lovely Démarrante.

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



Serve with Bandol blanc, Cassis blanc, Pigato, Vermentino, Mataòssu, Patrimonio, Cap Corse, and Calvi dry whites. We are unbeatable for fish wines. We have the opposite of ponderous, slightly sweet whites. We'll change your fish-eating life.

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.