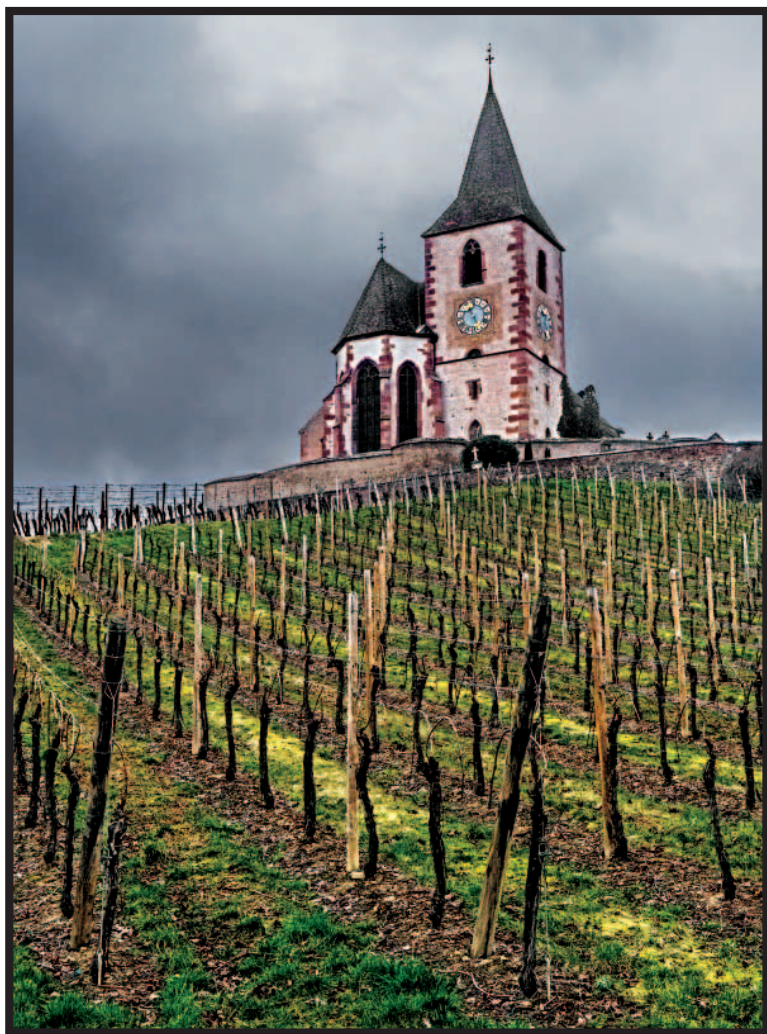


KERMIT LYNCH WINE MERCHANT

NOVEMBER 2019



Église Saint-Jacques-le-Majeur, Humauwahr, Alsace

© Gail Skoff

BEAUJOLAIS NOUVEAU FÊTE! ■ ALSACE
FLORAL SAMPLER ■ CHAMPAGNE EXTRAVAGANZA

2019 BEAUJOLAIS NOUVEAU

November holds the best Thursdays of the year, right? No other calendar month has a Thursday worthy of celebration, let alone two! Yes, there's the fourth Thursday, when we gather with family and friends to eat stuffing, get stuffed, and give thanks for it. But the Thursday we get most excited about here at KLWM is the Thursday *before* . . . that jubilant third Thursday

when, at one minute after midnight, the floodgates in Beaujolais open to release their new bottlings of just-harvested, freshly fermented Gamay into the eagerly awaiting hands (and mouths) of the masses. The timing is perfect, because no bird-filled feast tastes complete without a juicy Nouveau to wash it down. How did one holiday exist without the other for over a hundred years?

You can expect the 2019 Nouveau from Ghislaine Dupeuble to be made in the domaine's usual, stereotype-shattering style—estate-grown, hand-harvested, naturally fermented, and unfiltered. This is Nouveau worth celebrating.

GOTTA HAVE IT? Our Nouveau arrives Thursday, November 21, and we'll sell it in our shop by the bottle and the case. Give us a call anytime this month, and we'll have it ready to be picked up or shipped on the 21st. Also, our Nouveau is sold in many states. Visit kermittlynch.com/nouveau for a list of retailers around the nation who will carry the wine starting Thursday, November 21.

LET'S PARTY! Why not? Join us on Saturday, November 23, for our annual Beaujolais Nouveau party and enjoy a glass or two of the wholly unfiltered Gamay from Domaine Dupeuble. We'll put up tents in our parking lot and feature live music, hot plates cooked to order, and—of course—
an assortment of wines served by the glass for your quaffing pleasure.

SEE YOU THERE!

SATURDAY, NOVEMBER 23

11 A.M. TO 4 P.M.

Event presented by Curt Clingman and Bartavelle Coffee & Wine Bar



FLORAL SAMPLER

by Anthony Lynch

W E WINE PROS excel at throwing around jargon like mineral, earthy, and fruity that is meant to convey a whole lot about how a drink smells or tastes, but doesn't actually mean anything to most people. Given that wine is made from fruit that comes from the earth, it ought to taste at least a bit fruity and earthy, no?

Floral is another term we love to employ. Describing a wine as “floral” is certainly evocative: consider the dazzling color of a field of wild poppies, the sweet and balmy scent of blooming jasmine, and the silky, seductive sensation of rose petals brushing against one's skin. But what does it actually mean?

On a quest for enlightenment, a group of us paid a visit to Flowerland, our friendly local nursery, to stop and smell the flowers. After all, there must be a good reason why a wine's aromatic signature is often referred to as its “bouquet.” However, our experience perhaps raised more questions than it did provide answers. Just as wine is a living being, sensitive to variations in temperature, humidity, and other factors, certain blossoms can be more or less aromatic depending on time of day, weather, and other aspects of their environment. And just like some wines are best enjoyed at certain times of year, seasonal flowers show their colors only during specific seasons.

Ultimately, much more investigation is needed before we can confidently tie the scent of flowers to those of fermented grapes. But to further entertain this idea, we selected six bottles often described in terms of their floral aromatics for you to judge for yourself. Do you identify orange blossoms wafting up from a glass of Kante's limestone-born Malvasia Istriana? How about notes of violet and peony soaring from a bright, juicy goblet of Gamay—grown in *Fleurie*, no less? Is Sardinian mountain Cannonau reminiscent of sweet rose petals?

PER BOTTLE

2018 BORDEAUX <i>BLANC</i> “EXTÉRIEUR” • L'ALLIANCE	\$28.00
2017 MUSCAT • ALBERT BOXLER	46.00
2016 VENEZIA GIULIA MALVASIA • KANTE	35.00
2018 FLEURIE “LES MORIERS” • DOMAINE CHIGNARD.	27.00
2016 CERASUOLO DI VITTORIA • PORTELLI	26.00
2017 CANNONAU “BARROSU” • GIOVANNI MONTISCI	60.00

Normally \$222.00

SPECIAL SAMPLER PRICE **\$178**

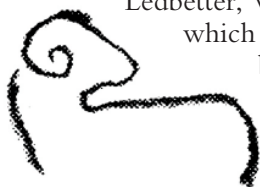
(a 20% discount)

ALSACE

by Dixon Brooke

2017 LES VIEILLES VIGNES DE SYLVANER OSTERTAG

Every year, Ostertag's Sylvaner is one of my favorite go-to wines for a delicious, versatile, dry white, in that category between everyday and special occasion. It is also a perennial favorite of my dear longtime colleague in wholesale, Steve Ledbetter, who has very discerning taste. This wine is biodynamic, which you could say goes several steps beyond organic in terms of being in tune with nature. Beautiful aroma, silky mouth-feel, fresh with old-vine weight, interesting, and down-right delicious.



\$28.00 PER BOTTLE

\$302.40 PER CASE

2017 PINOT GRIS “LES JARDINS” • OSTERTAG

“Jardins” are the Ostertag “gardens,” small plots of vines scattered around their home and cellars in Eppig, in the Bas-Rhin section of northern Alsace. They are pampered just like gardens, and the resulting series of wines displays a purity of expression that is one of the signatures of the house style. All Ostertag Pinot Gris are vinified dry, in barrel, and encourage an incredible range of options at table, especially when a wine with a bit of extra weight and less acidity is called for.

\$38.00 PER BOTTLE

\$410.40 PER CASE

2016 GEWURZTRAMINER “RÉSERVE” ALBERT BOXLER

When Jean Boxler came to New York City a few years ago, we were all excited to take him to a lunch with clients at a little dive Chinese restaurant for pork buns and other treats that seemed tailor-made for his Rieslings and Pinot Gris bottlings. The most delicious touch was reserved for dessert, however: a chilled bowl of peeled lychee fruit along with, you guessed it. The rose petal perfume of this ravishing Gewurztraminer enveloped the entire table, and was the perfect way to end a perfect meal. From his vines planted in limestone (Boland and Heimbouurg *cru*s of Turckheim), Boxler's Réserve bottling always has great acidity and an ethereal quality that makes it one of the most noble bottlings of this grape in the world.

\$50.00 PER BOTTLE

\$540.00 PER CASE

2016 RIESLING GRAND CRU “BRAND”

ALBERT BOXLER

Brand is an imposing *grand cru*, standing steep and proud above the town of Turckheim, exposed due south and planted in pure granite. Hot stone is a theme in this wine, not unlike Rangen, although less peaty, and similar in style to Ostertag’s Heissenberg *terroir*, if you are familiar with that wine. Brand is Boxler’s most powerful Riesling—deeply flavored, colored, and structured, built to age. These vines work hard to make a living, and the intensity of that struggle shines through magnanimously.

\$82.00 PER BOTTLE

\$885.60 PER CASE

2015 PINOT GRIS GRAND CRU “EICHBERG”

KUENTZ-BAS

Eichberg is a *grand cru* of clay and limestone (similar to the *terroir* in Burgundy), below the hilltop town of Husseren-les-Châteaux, where the historic Kuentz-Bas estate has produced fine wine since 1795. Eichberg is also known for powerful wines, but in a different way than Brand. Here the vines have more soil to dig their roots into, and the wines are lavish, plump, and comfortable, as if the vines have never suffered a day in their lives. You’ll want to pair this with a roast chicken or duck, or grilled sausages, when you are in the mood to forego a red with the main course.

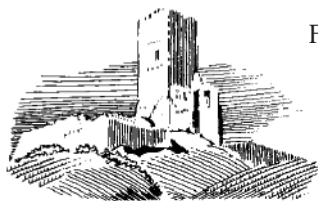


\$51.00 PER BOTTLE

\$550.80 PER CASE

2017 PINOT NOIR “GALLUS”

MEYER-FONNÉ



Félix Meyer has heavily invested in a future growing more Pinot Noir in Alsace, purchasing vineyards and planting vines in some of the best *terroirs* in the region for the grape. He has always been forward-thinking with his business, and always right. Gallus, grown in the sandstone marl of the *grand cru* Kaefferkopf, has a grainy texture and

a lightness on its feet that his other more powerful and structured Pinots grown in limestone do not possess—due to the soil, of course. It has been a favorite of mine since the very first bottling.

\$42.00 PER BOTTLE

\$453.60 PER CASE



VALUES OF THE MONTH

by Jane Berg

A LOT OF SNIFFING, sipping, and spitting goes into each Kermit Lynch selection, especially when we are responsible for the final cuvée. Such is the case with Azienda Santa Barbara's dazzling Verdicchio and Tenuta La Pergola's affable Il Gocchetto, in which we're confident we've captured, at the friendliest price point, the house *vini* you only seem to find while vacationing in Italy.

2018 VERDICCHIO DEI CASTELLI DI JESI AZIENDA SANTA BARBARA

Housed in an old monastery just a few miles from the Adriatic Sea, Azienda Santa Barbara is one of only two estates we recently began to import from the Marche region. Grown on the outer limits of the fortified village of Jesi, this traditional Verdicchio—as green and crisp as it sounds—is vinified in cool, stainless-steel tanks and bottled with the gentlest spritz of naturally occurring carbon dioxide to minimize sulfur use. If bitter lime notes from more familiar grapes like Grüner Veltliner and coastal Vermentino appeal to you, this low-alcohol, youthful *bianco* will readily rinse your palate clean and complement delicate fare like *crudo* and Meyer lemon risotto. I'd be remiss not to mention its subtle, chalky texture that reminds me of much pricier French Chablis.

\$12.00 PER BOTTLE

\$129.60 PER CASE

2018 VINO ROSSO "IL GOCCETTO" TENUTA LA PERGOLA

East of the Langhe, just beyond the provinces of Alessandria and Asti, a cornucopia of native grape varieties grow together to offer the most diverse range of wine styles known to any single region in Italy. Here in Monferrato, at family-owned Tenuta La Pergola, matriarch Alessandra Boda collaborates with us on our second Italian cuvée: the old-school, *vino rosso* of our dreams named Il Gocchetto. The precise blend may vary from one year to the next, but you can always expect a healthy dose of aromatic Brachetto (vinified dry), with juicy Barbera, and a splash of rosy Freisa, or crunchy Croatina. Il Gocchetto falls firmly in the light red category, so you'll want to serve it chilled, perhaps in a glass pitcher, for full trattoria effect.

\$12.00 PER BOTTLE

\$129.60 PER CASE

BEAUJOLAIS MANIA

by Anthony Lynch

2018 BEAUJOLAIS-VILLAGES • ALEX FOILLARD

Anytime you hear the words “Foillard” and “Beaujolais” in the same sentence—or read them on the same label—you can expect to be in for a treat. That holds true when the Foillard in question is not Jean but his son, Alex, and when the Beaujolais is not a Morgon, but a brand-new bottling of Beaujolais-Villages. Alex tracked down an excellent old-vine parcel situated just beneath the *cru* of Régnié, between Morgon and Brouilly. The delicate fragrance betrays his light touch in the cellar; this drinks like a Gamay infusion with lovely hints of pot-pourri, spice, and fresh grapes. Serve it cool, naturally.

\$29.00 PER BOTTLE

\$313.20 PER CASE

2018 MORGON “V. V.” • GUY BRETON

It’s no coincidence that numerous up-and-coming Beaujolais vigneron, as well as more established ones like Camille and Mathieu Lapierre, called on Guy Breton for advice while vinifying their 2018s. Not only is P’tit Max (as he is known) at the very top of his game, crafting wines of unparalleled purity and finesse, but his extensive experience with low-intervention winemaking makes him a go-to source for anyone seeking wisdom on the subject. His philosophy has not changed much since his debuts, when Camille and Mathieu’s father, Marcel, took him under his wing: Max starts with old vines in great sites, farms them without herbicides, ferments whole-cluster without chaptalization or selected yeasts, and bottles unfiltered with minimal effective sulfur. His gorgeously perfumed, supremely silky and sensual 2018 Morgon demonstrates why he has become *the* point of reference for Beaujolais producers and consumers alike.

\$37.00 PER BOTTLE

\$399.60 PER CASE

2018 CÔTE DE BROUILLY • CHÂTEAU THIVIN

Like your Beaujolais infused with crunchy volcanic stone? Tasting at Thivin each year, it is remarkable to see the influence of the Côte de Brouilly’s blue diorite, locally called *pierre bleue*, as compared with the other *crus* of Beaujolais. Gamay here is laced with a vibrant streak of gunflint, intensified by Thivin’s wealth of century-old vines that burrow deep into the bedrock. Coating this dense, firm mineral core is an abundance of sumptuous fruit hinting at cassis, blueberry, violets, plum, and blackberry. In other words, a whole lot of Beaujolais in one bottle!

\$31.00 PER BOTTLE

\$334.80 PER CASE

CHAMPAGNE IS NOT BURGUNDY

by Tom Wolf

THESE DAYS much of the wine world outside the Côte d'Or is after Burgundy's luster. That often translates to producers beginning to bottle wine from isolated parcels in the hopes of giving drinkers a taste of each and every microsite. No other region may be trying to catch up faster in this respect than Champagne.

This trend of single-vineyard Champagnes isn't inherently good or bad. It is often fascinating, and it certainly makes sense in the cases of outstanding vineyards. But Champagne's history—and many of its best wines—revolves around blending juice from different vineyards. In his benchmark 2017 book, *Champagne: The Essential Guide to the Wines, Producers, and Terroirs of the Iconic Region*, Peter Liem writes: "For me, as a devotee of Burgundy, it's thrilling to be able to experience Champagne in a similar way, comparing the wines of one parcel to the next. But Champagne is not Burgundy. Its soil is not as diverse, nor is its climate as accommodating . . . when you taste *vins clairs** in the spring after the harvest, it's immediately apparent that not all parcels in Champagne are able to produce a wine that's complete enough to stand on its own. Dom Pérignon knew this, even in the seventeenth century."

**Fully fermented, still wine that is used to create the final blend for Champagne before the second fermentation in bottle.*




FEATURED CHAMPAGNE

NV BRUT 1ER CRU "GRANDE RÉSERVE"

Veuve Fourny & Fils \$53.00

SPECIAL SALE PRICE **\$39.75**

25% off



The Champagnes below are liquid proof that blending can result in stunning wines. Whether you favor Veuve Fourny's chiseled, Chardonnay-focused blends from chalk-and-limestone *terroirs*, the lusher wines of J. Lassalle that complete malolactic fermentation and extended bottle aging, or the powerful, Pinot Noir-focused, *grand cru* Champagnes of Paul Bara, you will perceive the beautiful balance in each that says, "Just the right touch."

NON-VINTAGE CHAMPAGNE • 20% OFF

	REGULARLY	DISCOUNT
NV BLANC DE BLANCS BRUT NATURE <i>1ER CRU</i>		
VEUVE FOURNY & FILS	\$57.00	\$45.60
NV BLANC DE BLANCS BRUT <i>1ER CRU</i>		
VEUVE FOURNY & FILS	56.00	44.80
NV ROSÉ BRUT <i>1ER CRU</i>		
VEUVE FOURNY & FILS	65.00	52.00
NV ROSÉ BRUT <i>1ER CRU</i>		
J. LASSALLE.	78.00	62.40
NV BRUT RÉSERVE <i>GRAND CRU</i> 100%		
PAUL BARA.	62.00	49.60
NV ROSÉ BRUT <i>GRAND CRU</i> 100%		
PAUL BARA.	68.00	54.40

VINTAGE CHAMPAGNE • 15% OFF

	REGULARLY	DISCOUNT
2012 BLANC DE BLANCS EXTRA-BRUT		
<i>1ER CRU</i> "MONTS DE VERTUS"		
VEUVE FOURNY & FILS	\$89.00	\$75.65
2011 BRUT <i>1ER CRU</i> "CUVÉE ANGÉLINE"		
J. LASSALLE.	115.00	97.75
2009 BLANC DE BLANCS BRUT <i>1ER CRU</i>		
J. LASSALLE.	100.00	85.00
2013 ROSÉ BRUT <i>GRAND CRU</i> 100%		
"SPECIAL CLUB" • PAUL BARA	152.00	129.20
2005 BLANC DE NOIRS BRUT <i>GRAND CRU</i> 100%		
"ANNONCIADÉ" • PAUL BARA	238.00	202.30

Please inquire about tenths and magnums.



DINING OUT: PET PEEVES

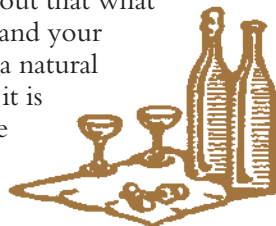
by Kermit Lynch

EMPTY GLASS BLUES. Fancy place on the Riviera. Staff easily as numerous as we diners. I was asked if I wanted an *apéritif*, and I said yes, wine list, please. Yet it took forty more minutes to get a splash of white wine into my glass. I sat there wineless as they placed *hors d'oeuvres* and later my first course in front of me, both of which I refused to touch without *vino*. By then I had already politely asked twice for the wine list. Third time's a charm. The list turned out to be less than ten feet away. At another restaurant the next day, the waiter began by asking me if I had any allergies. I told him yes, I'm allergic to an empty wine glass. If I had a restaurant, when you were all seated at table, my staff would pour a little Muscat de Beaumes-de-Venise or Mâcon *blanc* into your empty glasses just to get everything off to a good start.

ICE BUCKET NONSENSE. It happens so often, I have to wonder what they are teaching in *sommelier* classes. The white, rosé, or sparkling wine is not cold enough, so you ask for—or the *sommelier* offers—an ice bucket. Perfect! Practical! Fast! The bucket arrives with a layer of ice on the bottom and your wine standing on it. Does it take a scientist to calculate that the top of the bottle, the wine that will be poured into your glass first, will NEVER get cold that way?? Let's see, how long does it take for coldness to travel that far? By then, the ice has melted. Please, put my bottle in the bucket and place ice all around it up to the neck. Wait five minutes and pour.

FRANCO/AMERICAN NONSENSE. Decades of traveling and dining in France have made me wonder if, miraculously, Americans are never served corked wines. The wine you order is poured for your approval. Uh oh. Corked. The waiter takes a skeptical sniff. Smiles down at you. No way is it corked! You ask for the *sommelier*. He advises you that what you are smelling is the wine's unique *goût de terroir*. Perhaps you insist that no, it is corked. You want another bottle. The chef appears, tells you the wine is impeccable, but maybe you, sir or madame, would like the wine better with some ice cubes??

WHEN BAD IS GOOD. You're seated. Yes, you'd each like a glass of white wine to start. You are served a glass of brown, bubbling something or other—it really shouldn't be called wine. You point out that what is in your wine glass is oxidized and still fermenting, and your waiter announces proudly, "Yessir, that's the sign of a natural wine." It is an interesting logic. The flaws show that it is natural; natural is good; flaws are good?? If you refuse the wine, you are an enemy of the planet.



CABERNET FRANC

AUTUMN IN A BOTTLE

by Will Meinberg

LEAVES ARE FALLING, and a certain crispness is in the air. The occasional gust of wind tells us that winter is just a cold front away. But before it arrives, it's important to stop and embrace autumn. This short transitional time is my favorite of the year—not only for the chance to break out the cozy sweaters that have been collecting dust in my closet! The gatherings and food are something I wait for all year. Squashes, pies, cold cider and hot donuts (then hot cider and cold donuts), and the grand feasts. Oh, those glorious meals! When tasked with supplying the wine for these fall dinners, I cannot think of a better choice than Cabernet Franc. It may be the earthy aromas or the soft and warming spice on the finish, but this grape seems to embody autumn in all of its beauty.

2018 SAINT NICOLAS DE BOURGEUIL “IRÈNE” DOMAINE DE LACHANTELEUSERIE

With vibrant aromas of roses, pink peppercorns, and damp earth like rain on a pile of leaves, this wine brings all the flavors of fall into your glass. It is among the best value reds in our shop.

\$21.00 PER BOTTLE

\$226.80 PER CASE

2017 CHINON “LES PETITES ROCHES” CHARLES JOGUET

Following the typical Charles Joguet style, this wine is muscular with decadent aromas of cranberries, black pepper, violets, fennel, and a little smoke. It seems to mingle perfectly at the table with autumnal flavors.

\$28.00 PER BOTTLE

\$302.40 PER CASE

2016 CHINON “LA CROIX BOISSÉE” BERNARD BAUDRY

This is the grandest bottling of Cabernet Franc from one of Chinon's most outstanding producers. While the wine is well concentrated, it has lift and freshness as the deeper notes of ripe cherry, graphite, and smoke are balanced by ethereal aromas of eucalyptus and cool fall air.

\$53.00 PER BOTTLE

\$572.40 PER CASE

VINU BIANCU CORSU

by *Chris Santini*

2018 CORSE CALVI BLANC “E PROVE” DOMAINE MAESTRACCI



The big news at Maestracci this past year has been the conversion to biodynamic agriculture. As with many of her peers in Corsica, when Camille-Anaïs Raoust took over the reins of the domaine a few years back, one of her first steps forward was to push a more natural, holistic approach in the vineyards and the cellar. While previous generations weren't necessarily hostile to that idea, they were concerned about the associated risks, such as lower yields, and increased production costs. Maestracci, who has long been one of the better

values of the island, is trying hard to balance these concerns, doing their best to keep the wines healthy for the environment and our wallets, and fun for us. The 2018 vintage succeeds on those fronts, all while reaching new levels, showing an extra edge of complexity, a finish that seems to linger longer, and a deeper level of enjoyment than we've ever seen before.

\$23.00 PER BOTTLE

\$248.40 PER CASE

2017 VIN DE FRANCE BLANC “BIANCHI” ANTOINE-MARIE ARENA

Bianchi's label sports a little fruit tree, with what looks to be some ripe fruit ready to pluck off the branch and enjoy. That's what this bottle is, really—easygoing, fresh juice you just want to dig into. It's a gentle press of equal parts Biancu Gentile, Vermentinu, and Muscatellu, fermented and aged without any extraction, ready to chuck in the fridge, chill down, and throw right back.



\$36.00 PER BOTTLE

\$388.80 PER CASE

2018 VIN DE FRANCE *BLANC* “TARRA DI SOGNO” • CLOS CANARELLI

If you ever make it to Corsica, don't miss Bonifacio. The small town is perched up on a limestone cliff, which dangles over the sea. It looks like it could just chip off and splash in at any moment. When you visit, you may notice things feel a little different here than in the rest of Corsica. The architecture is unique, and the local dialect, *bonifacien*, is spoken only here, and only by a hundred or so people, given that for centuries the town was cloistered behind tall walls and cut off from the rest of the island. The ground here is different, too. Corsica is often called “the granite rock,” yet in Bonifacio we are on pure limestone. This *biancu*—chiseled, precise, floral, and salty—is the work of twenty-plus years of patience and planning by Canarelli to replant native grapes where the town's vineyards had lain fallow for more than a century. Truly the land of Canarelli's dreams, his *Tarra di Sogno*, as they say in Bonifacio.

\$89.00 PER BOTTLE

\$961.20 PER CASE



Bonifacio

© Dixon Brooke

ITALIAN REDS

by Anthony Lynch

2015 REFOSCO DAL PEDUNCOLO ROSSO “MORUS NIGRA” • VIGNAI DA DULINE

Through their conscientious and incredibly labor-intensive school of viticulture, Federica Magrini and Lorenzo Mocchiutti of Vignai da Duline are able to bring pristine, balanced fruit into their cellar, where they gently usher it to winehood via low-intervention practices.

Purity, focus, and lively energy radiate through their wines, making each bottle a masterful interpretation of the native Friulan

grape varieties they grow. Refosco in their hands reveals an explosion of red and black fruit, like wild mulberries, over a finely knit tannic structure and mouth-watering acidity. The 2005 Morus Nigra ranks among the best wines I drank all year; this 2015 appears destined to age similarly.



\$60.00 PER BOTTLE

\$648.00 PER CASE

2015 ALTO ADIGE PINOT NERO “FILARI DI MAZZON” • WEINGUT CARLOTTO

Records show proof of Pinot Noir being grown in Alto Adige as far back as the mid-nineteenth century. In 1866, one thirsty scholar commented,

The grape Clevner (Blauer Burgunder) introduced to Middle Tyrol (Alto Adige) generally yields an excellent product, a wine that can stand next to any French Burgundy. . . . Blauer Burgunder, also called Clevner, is a variety that merits much attention and which should be disseminated as much as possible.

The subzone of Mazzon, south of Bolzano, proved an especially propitious site, with its mix of Alpine and Mediterranean climates, gentle west-facing slope, and soils of limestone and marl. Today, Michela

Carlotto is one of Mazzon’s foremost proponents.

Uncork this delicate Alpine red tonight to see that *grand cru* Pinot Noir doesn’t have to come from France.



\$45.00 PER BOTTLE

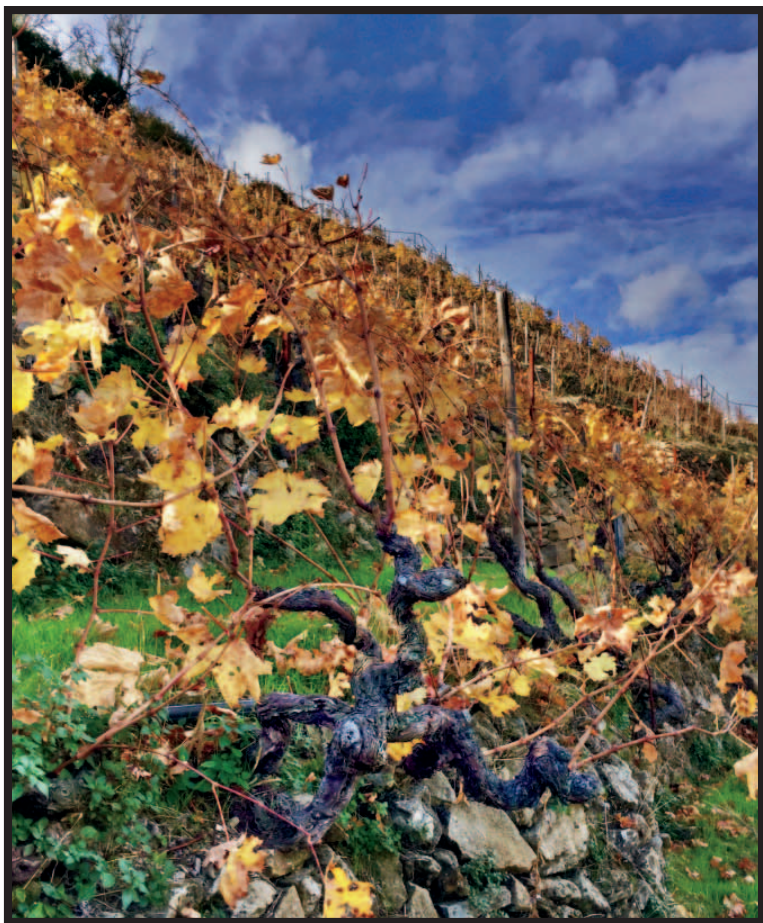
\$486.00 PER CASE

2016 ROSSESE DI DOLCEACQUA SUPERIORE “LUVAIRA” • TENUTA ANFOSSO

Anfosso's vineyards dramatically cling to sheer terraced mountainsides just inland of the Mediterranean coast, near Italy's border with France. The Rossese grape is perfectly suited to this extreme *terroir*, drawing structure, depth, and layers of singular aromas that make Dolceacqua Liguria's undisputed *grand cru* for red wines. The single-vineyard Luvaira showcases vines planted in 1905 for a bold, savory expression of this historic appellation, rife with suggestions of stones, faded flowers, leather, and game. Intense yet lifted, it is the perfect wine for an autumnal feast.

\$42.00 PER BOTTLE

\$453.60 PER CASE



© Gail Skoff

Côte-Rôtie? Nope, this is Dolceacqua—grand cru terrain for Rossese.

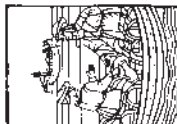
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Phone 510-524-1524

Retail Shop Open Tuesday-Saturday 11 A.M. to 6 P.M.



SPECIAL THANKSGIVING WEEK HOURS

OPEN

Monday, November 25
11 A.M. to 6 P.M.

CLOSED

Thursday, November 28

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.