# KERMIT LYNCH WINE MERCHANT

NOVEMBER 2024



© Jimmy Hayes

#### ANNUAL SPARKLING SALE

KERMIT'S TASTE TREAT • BEAUJOLAIS NOUVEAU DOMAINE TEMPIER NEW ARRIVALS • AUTUMN VALUES

# MEMORIES, WINES, AND REFLECTIONS

#### **WINE + CARDOONS**

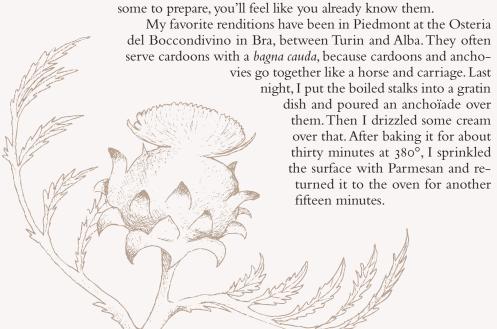
by Kermit Lynch

F THE MANY THINGS I like about being alive, wine with cardoons is one of them.

For you new to the subject, wine is fermented grape juice. You don't ask the juice to ferment. It wants to. Fermentation is the work of yeasts that turn sugar into alcohol. Let's stop for a moment to simply say, Thank you, Mother

Nature! Way to go! Too cool!

And cardoons, I now grow my own, because the fresher the better, and you don't often see them for sale. The plant can easily be mistaken for an artichoke, but we humans only eat artichokes' flower buds and cardoons' stalks. I have read that cardoons are difficult to prepare. Not true, thankfully, because getting bogged down in the kitchen bugs me. If you know how to de-string celery branches, that's exactly what you do with cardoons. True, a cardoon rib resists being de-strung more than celery does. Not a big deal, I promise. So, with a paring knife, pull off the tough strings, then cut the ribs into bite-sized slices and boil them until your knife's point glides right on through. Is that so difficult? Pull strings; boil 'til tender. All this verbiage is designed to acquaint you with cardoons so that when you find





Kermit and Anthony in Giamello's cellar. Who's wearing Prada?

© Gail Skoff

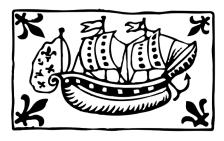
The ultimate cardoon preparation exists only during Piedmont's white truffle season, and long may it live, but I'll bet black truffles would work as well. Bake boiled cardoons in a blend of cream and pecorino cheese. While the gratin is still good and hot, at table it is showered with thinly sliced white truffles. The resulting perfume is one of the best things in the world. I mean, I get a kick from what van Gogh can do with a cypress tree, and Beethoven's last piano sonata recorded by Arturo Benedetti Michelangeli is divine, but don't knock this cardoon/white truffle gratin. Imagine all that occurring at once. Your eyes are filled with one of van Gogh's cypresses, your ears with late Beethoven, your nose and palate with the explosive majesty of the gratin!

What's missing from this Fireworks for the Senses? Well, at home or in Piedmont, I always drink either Nebbiolo or Barbera with said gratin, so last night I pulled out a 1997 Barbaresco from Silvio Giamello. His under-the-house winery perched above his steep, amphitheater-shaped vineyard is on the outskirts of the village, Barbaresco, where his wife works delivering mail for the post office. It was a remarkable marriage, and I don't mean Silvio and Marina. I am not privy to that information. No, I'm talking about the way the cardoons made the Barbaresco taste better and vice versa.

#### DOMAINE TEMPIER

by Chris Santini, KLWM BEAUNE

OMAINE TEMPIER IS A WINE—it is also a family; exuberance and finesse are the traits common to both," wrote Richard Olney back in 1984. What's remarkable about this simple yet spot on-observation is how true it rang then, how true it rang forty years prior to that, when Tempier had just released its first wine, and how true it still rings today, forty years later. There must be something in the water, or the wine, down at Tempier, as everyone in each succeeding generation seems to laugh, smile, live long, and live well (it's been nearly a century of constant joyous commotion at the estate, with countless gatherings of family, friends, and clients over apéritifs and legendary meals). The family and the team at the helm of Tempier today continue to keep these traditions alive, the wines just as expressive, soulful, and unquestionably provençal as always, and the domaine a place of welcoming joviality, same as it ever was.



#### 2022 BANDOL ROUGE "LULU & LUCIEN"

This bottling is named in honor of the much-loved and greatly missed founders of the estate, who not only built up Tempier from ruins during tumultuous and trying times, but also helped to bring the luster back to the long-neglected Bandol region as a whole. Tempier says this is their signature Bandol; it's a blend of dark fruit and vibrant stony minerality—a classic expression of what they do best.

**\$69.00** PER BOTTLE

**\$745.20** PER CASE

#### 2022 BANDOL ROUGE "LA MIGOUA"

From steep slopes in the hills above the estate, this is perhaps the most wildly perfumed of the trio, lots of summer herbs and brambles on the nose, with a soft juicy core, possibly from a bit of Cinsault in there, from the acclaimed La Louffe microclimate in the heart of La Migoua. Expressive and tasty.

**\$107.00** PER BOTTLE

**\$1,155.60** PER CASE

#### 2022 BANDOL ROUGE "LA TOURTINE"

If the Lulu & Lucien and Migoua bottlings epitomize the exuberant side of Tempier, the Tourtine is where the finesse really shines through. It's delicate, refined, and ever more majestic as it opens up. This is exceptional and understated Bandol of which Lulu and Lucien would undoubtedly be proud.

**\$107.00** PER BOTTLE **\$1,155.60** PER CASE



Lucien Peyraud (1911–1996) waiting for Lulu's delicious aïoli

© Gail Skoff



Whole-cluster fermented with native yeasts and vinified without sulfur, our Nouveaux arrive in the shop on Thursday, November 21. Here's the on-the-ground update from France!

#### 2024 BEAUJOLAIS NOUVEAU DOMAINE DUPEUBLE

Our 2024 vintage is beautiful and full of fruit and freshness. It's quite delicious and easy to drink; it keeps pulling you back for more!

—Ghislaine Dupeuble

Light and bright color, with fresh strawberries and roses on the nose. The floral touch continues on the palate, making an ethereal and delicious Nouveau, the signature of a rare cool vintage. — Chris Santini, after blending the 2024 Beaujolais Nouveau with the Dupeuble family

**\$22.00** PER BOTTLE

**\$237.60** PER CASE

#### 2024 BEAUJOLAIS NOUVEAU LA SŒUR CADETTE

I hope, modestly, and on my own scale, to bring back the festive side of Beaujolais Nouveau by seeking, vintage after vintage, the fruit, the lightness, the easy-drinking and tender side which will make us want to drink it all night long, without worry for the next day.

Our Nouveau gives me the feeling of biting into a beautiful, juicy plum tart on which we have sprinkled brown sugar and large pieces of butter which have melted and coated the fruit during cooking.

—Valentin Montanet, La Sœur Cadette

**\$26.00** PER BOTTLE

\$280.80 PER CASE

Reserve yours by calling (510) 524-1524, or visit kermitlynch.com to join our email list to be alerted when the wine is available for purchase online.

# ALPINE WHITES

by Anthony Lynch

#### 2022 HAUTES-ALPES BLANC "GRAND PIC" DOMAINE LES HAUTS LIEUX

In 2019, mountain sports enthusiast Mickaël Olivon settled in the remote Hautes-Alpes region to pursue his *other* passion, wine. He recovered some of France's highest vineyards, perched at 3,000 feet elevation beneath some of the tallest summits in the Alps, and got to work producing unlikely field blends such as this white featuring Marsanne, Jacquère, Altesse, Müller Thurgau, and Chasan. It doesn't taste like anything we've ever imported before, so I like to open it to stump my guests, confuse sommeliers, and ultimately savor a cool glass of something delicious and unusual.

**\$57.00** PER BOTTLE

**\$615.60** PER CASE

# 2023 SAVOIE LES ABYMES ANDRÉ & MICHEL QUENARD

Who would have thought that a tragic natural disaster could one day lead to such delight? Grown on a literal pile of limestone rubble from a catastrophic landslide in the year 1248, Les Abymes is the epitome of an Alpine white—an invigorating mineral lick of Jacquère, crackling with freshness and crystalline purity. Thanks to low alcohol and one of the crispest finishes you'll experience, quaffing a bottle offers a carefree gaiety that belies the vineyard's somber origins.

\$21.00 PER BOTTLE

\$226.80 PER CASE

## 2019 ALTO ADIGE SAUVIGNON "VOGLAR" PETER DIPOLI

The Alto Adige wine region is set in a wide north—south valley that channels warm air currents up into the Dolomites, creating a melting pot of Mediterranean and Alpine climates without equal in the world of wine. Peter Dipoli chose a site high on the western flank of this valley to plant Sauvignon Blanc, which he further distinguishes from the masses by aging it in big casks made of acacia wood. The uncommon location and treatment capture a different face of this very familiar variety, deep and mouth-filling yet carrying a bracing jolt of limey acidity. An excellent candidate for further cellaring, it pairs perfectly with Chez Panisse's salad of shaved fennel and seasonal citrus.

**\$39.00** PER BOTTLE

**\$42I.20** PER CASE

# **AUTUMN VALUES**

by Tom Wolf

#### 2023 CHEVERNY • DOMAINE DU SALVARD



I recently opened this at a family dinner and realized immediately I'd made a mistake. My error wasn't in the wine selection—this blend of Loire Valley Sauvignon Blanc and Chardonnay sang alongside our tuna tacos. Where I'd stumbled was only bringing one bottle!

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

# 2023 LOCOROTONDO *BIANCO* "ANTICO" I PÁSTINI

From the heel of the Italian boot comes this crisp and zesty white wine reminiscent of a bowl of assorted fresh citrus and the nearby sea. Blending three Puglian (POOLian) grape varieties—Verdeca, Minutolo, and Bianco d'Alessano—it serves as the ideal introduction to this little-explored area. Open this alongside a bowl of fennel taralli, the donut-shaped Puglian cracker that has become my go-to aperitivo snack (the Danieli brand is my favorite)!

\$19.00 PER BOTTLE

**\$205.20** PER CASE

## 2023 VERDICCHIO DEI CASTELLI DI JESI COLLELEVA

Housed in an old monastery half an hour from Italy's Adriatic coast in the region of Le Marche, Colleleva's cellar is the source of one of the country's greatest overachievers: this Verdicchio dei Castelli di Jesi. With its notes of lime, anise, and sea breeze, it is a perfect match for all kinds of seafood dishes.

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





#### 2022 LANGHE NEBBIOLO TINTERO

In a region full of world-class Nebbiolo in the form of Barolo, this Langhe Nebbiolo is also a world-class rendition of this grape. It's about as good as *Tuesday night roast chicken Nebbiolo for under \$20* gets. Cherries, the faintest hint of tar, a leafy and ever-so-slightly grippy finish come together in a beautiful harmony.

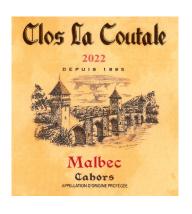
**\$16.00** PER BOTTLE

**\$172.80** PER CASE

#### 2022 CAHORS CLOS LA COUTALE

I've nearly run out of things to say about Clos La Coutale's Cahors. It's so consistently great year in and year out. It possesses class, country soul, and more-than-meets-the-eye complexity. With notes of plums, brambly fruit, and a touch of leather, it's as well suited to duck breast as it is to grilled sausages and Thanksgiving turkey.

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



### 2021 CORBIÈRES ROUGE DOMAINE DE FONTSAINTE

You can count on just two hands the growers we've worked with for four decades or more. Joining such families as the Peyrauds (Domaine Tempier) and the Bruniers (Vieux Télégraphe) in that company are the Laboucariés, who, for years, have crafted ethereal and delicious rosés and soulful, terroir-driven reds in the Corbières appel-



lation halfway between Montpellier and the Spanish border. For this perennially over-delivering cuvée, Bruno Laboucarié blends two parts Carignan with one part Grenache and a splash of Syrah to produce a vibrant country red reminiscent of black cherries and spice.

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

# PINOT NOIR WITH REGIONAL APPEAL

by Jane Augustine, KLWM NEW YORK

#### 2022 ALSACE PINOT NOIR KUENTZ-BAS



Jean-Baptiste and Laure Adam of Kuentz-Bas

© Jimmy Hayes

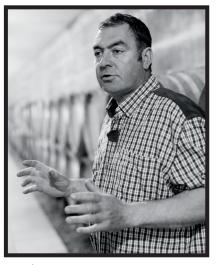
Alsatian Pinot Noir hit its stride in recent years, and the world is taking notice. Growers are producing the grape in their sunniest limestone plots, only to reveal qualities in the glass even the most celebrated Pinot-producing regions would envy. Kuentz-Bas's version is laced with dark fruit and spice and offers a supple, satiny texture. Though we're firmly in Alsace here, it would be a fun nod to pair it with *bœuf bourguignon* on a cozy fall eve.

**\$28.00** PER BOTTLE **\$302.40** PER CASE

# 2019 IRANCY "LA GRANDE CÔTE" BENOÎT CANTIN

I can't recall a grower that we started importing whose wines so quickly and seamlessly integrated into our pantheon of classic, can't-miss selections like Benoît Cantin, as if they'd been a staple on our shelves for decades. La Grande Côte is a top cuvée in his lineup. It's classy and herbal, from the prettiest, most characterful fruit grown on the steepest slopes. This is Burgundy Pinot at its best, mouthwatering and fresh.

**\$38.00** PER BOTTLE **\$410.40** PER CASE



Benoît Cantin

© Jimmy Hayes

#### 2020 TOSCANA ROSSO CUNA

On a recent trip to Tuscany, my colleague John veered off the beaten path for a chance to meet with Federico Staderini in his vineyards at the foothills of the Apennine Mountains for a tasting and picnic lunch. After hearing about the warm, freshfrom-the-*latteria* ricotta he served with sun-kissed cherry tomatoes and a glass of his Toscana *Rosso*, a trip to Cuna is now at the top of my wish list. Expect fennel seed and black cherry from this Pinot Nero, ageworthy acidity, and a velvety tannin. It is one of the most intoxicating examples you'll taste of the variety.

**\$70.00** PER BOTTLE **\$756.00** PER CASE



Federico Staderini

© Cuna

# 2020 ALTO ADIGE PINOT NERO "FILARI DI MAZZON" • FERRUCCIO CARLOTTO



Ferruccio and Michela Carlotto

© Gail Skoff

We eagerly bring in every bottle of the minuscule amount of Pinot Nero we're offered from Carlotto, and it's always one of the dreamiest versions of the variety we import—ethereal and bright, with notes of orange peel and pink peppercorn. Pinot Nero is transformed into a weightless and perfumed *rosso* in the hands of Michela Carlotto and her father, Ferruccio. I open Filari di Mazzon to enchant guests who have a palate for elegant wines.

**\$48.00** PER BOTTLE **\$518.40** PER CASE

#### LOIRE REDS

by Anthony Lynch

### 2023 CHINON "LES GRANGES" BERNARD BAUDRY

Can Cabernet Franc taste any more pure than this? Les Granges is the Baudry cuvée to drink in its youth, while the perfume of rose petals and brambly berries is at its most vivid and vibrant. At the domaine recently, it pained me to spit out each taste—damned professional duty!—but with the wine now arrived, I can confirm it's that much more enjoyable when you let each sip go down all the way. With a slight chill, it's about as gulpable as they come.

**\$27.00** PER BOTTLE

**\$291.60** PER CASE

## 2020VIN DE FRANCE ROUGE "CLANDESTINE" GRANGE SAINT-SAUVEUR

If you've had a wine from Clos Canarelli, then you are already familiar with the work of Antoine Pouponneau, a key player for years at southern Corsica's all-star domaine. Recently, Antoine and his wife, Alice, founded their very own domaine in their native Anjou based on the same biodynamic, low-intervention principles that led Antoine to success at Canarelli. The difference is that here they farm old-vine Grolleau and Cabernet Franc on a sunny, fossil-laden slope overlooking the Loire's placid waters. This terroir, where Alice used to play as a girl, produces a dense, dark, and chiseled red that stands apart from lighter, funkier expressions of Grolleau. The rich blackberry fruit and chewy tannin will match nicely with wild mushrooms, earthy braises, and game birds.

**\$60.00** PER BOTTLE

**\$648.00** PER CASE

## 2019 BOURGUEIL "LES PERRIÈRES" CATHERINE & PIERRE BRETON

The Breton family is perhaps best known for its rock 'n' roll natural wines, raucous parties, and generally freewheeling attitude. But for all the influence Catherine and Pierre have had in the Loire Valley pioneering progressive farming practices and creating unsulfured *vins de soif*, they also hold a deep affinity for the region's more classic styles produced from its noblest terroirs. Cabernet Franc planted in 1920 on a chalky *tuffeau* slope yields the family's grandest wine, a brooding elixir of satiny fruit, cedar, and graphite built to please now and over the very long term.

**\$59.00** PER BOTTLE

**\$637.20** PER CASE



Alice and Antoine Pouponneau of Grange Saint-Sauveur

© Jimmy Hayes

#### PATRIMONIO BLANC & ROUGE

by Jane Augustine, KLWM NEW YORK

#### 2022 PATRIMONIO BLANC DOMAINE GIUDICELLI

Vermentinu has been growing on the island of Corsica long before some of the other local red varieties like Niellucciu and Sciaccarellu, and many believe it shares its origin with Malvasia. Giudicelli's Patrimonio *blanc* makes a case for this connection, with its aromatic nose hinting at guava and citrus seed. It's bracingly electric and lively, tart and fragrant, with obvious oyster-shell minerality. It's my favorite Vermentinu from the island, made with such a natural touch and soulful hand; if there were one *blanc* to discover from Corsica, this would be it.

**\$62.00** PER BOTTLE

**\$669.60** PER CASE

#### 2021 PATRIMONIO ROUGE "E CROCE" YVES LECCIA

Sandrine and Yves Leccia have harnessed the savory side of their "E Croce" plateau with this vintage; less emphasis on fruit and berry and instead, whiffs of smoke, earth, and warm maquis. In Corsican, *niel* means "black," and *ucciu* is an endearing way to indicate something small. The Niellucciu variety is therefore "the little black one," an apt translation for its dark, tightly coiled clusters that offer concentration and terroir in spades. Organically grown, just two miles from the Mediterranean, Leccia's *rouge* has never made me more inspired to eat something cooked from nose-to-nail, with crackly skin on a rustic baguette, perhaps.

**\$44.00** PER BOTTLE

**\$475.20** PER CASE

### 2021 PATRIMONIO ROUGE "GROTTE DI SOLE" JEAN-BAPTISTE ARENA

If a northern Corsican cuvée named for a sunny grotto doesn't pique your curiosity, perhaps a bit of background on the *lieu-dit* might. Niellucciu grows here on decomposed limestone with whole fossils in the soil, basking in the warmth of a full sun. Made by the weathered hands of a born-and-bred Corsican farmer, in the most wild and glorious setting, it's a wine from a parcel that offers density and chew in the glass. Brooding with black pepper and anise, this is your pairing for whole sausages grilled in a giant coil, a fennel gratin, or any other classic meat-and-potato entrée to stick to your ribs as the weather cools down.

**\$53.00** PER BOTTLE

**\$572.40** PER CASE

#### RIESLING BUILT TO LAST

by Allyson Noman

#### 2021 RIESLING GRAND CRU "MUENCHBERG" DOMAINE OSTERTAG

Though I am, admittedly, more of a drink-it than save-it kind of gal, I recently tasted a bottle of 2011 Muenchberg, and my notes have the kind of brevity that only comes with amazement: *full, textured, delicious* . . . and, next to them, a star (with a circle around it, to boot!). Fast-forward to tasting this current release, I expected nothing short of brilliance. Without a decade of age, the wine crackled on the palate. It is decidedly lean in its youth, but with hints of glycerin, apple wax, and resin that will evolve into lavish layers as it ages. If you have more patience than I do, you'll buy a case and visit it over the next ten-plus years.

**\$88.00** PER BOTTLE

**\$950.40** PER CASE



SATURDAY, DECEMBER 14, 2024 11 AM TO 4 PM

Those who joined us in July at our Summer Market know how thrilled we were to revive our parking lot events. We are now excited to announce our next: the Holiday Market! Join us for a day of food, wares, music, and—of course!—wine. This time, even more of our favorite East Bay folks will be popping up on our corner for a festive gathering in our parking lot. Join us to revel in the spirit of the season, dive into abundant holiday gift shopping, or simply enjoy some *vin chaud*. See you there!

#### FEATURING

Wine bar by Chez Panisse • Oysters by The Salty Pearl • Music by Gaucho Jazz

And many more—stay tuned for our full vendor list in December!



HERE IS pure, carnal pleasure in a big bite of succulent, crispy-skinned chicken washed down with a swig of elegant and luxurious Champagne. This is one of the wine world's most satisfying sensorial combinations, right up there alongside beloved classics like Chablis with oysters and Barolo with truffles.

My grandmother is from Oklahoma, and it was tradition in her house to make southern fried chicken on Sundays for the whole extended family, a convivial weekly gathering of simple festivity and home-cooked food. I love the spirit of this concept, and I've begun recreating the Sunday chicken tradition once a month, giving it my own effervescent twist with a delectable sparkling wine pairing.

Last month, I whipped up Chef Chris Lee's Roasted Buttermilk Chicken—simple, infallible, and utterly delicious; find the recipe on the back panel—and popped the cork on a bottle of Nicolas Maillart's "Platine." Maillart is a brand-new addition to our Champagne portfolio, and he's crafting wines of incredible depth and lusciousness. If you've yet to experience them, you are in for a real treat with this premier cru: citrus blossom aromatics give way to buttery brioche

on the palate, followed by stony and refreshing acidity enveloped in a fine, velvety mousse.

With seasonal celebrations and feasts around the corner, now is the time to stock up on sparklers from Champagne and beyond. To kick off our annual sale, we're shining the spotlight on the KLWM quartet of Champagne growers, each with a distinctive house style that exquisitely translates its unique terroir. Get to know all four, as well as a range of lively offerings from regions like the Loire, Alsace, Veneto, and Savoie.

-Madison H. Brown



#### J. LASSALLE

Kermit began importing artisanal, grower Champagne back in the '70s, and the Lassalles have been in the KLWM portfolio longer than anyone else. Angéline Templier is the third generation to make wine at this family-owned house in the village of Chigny-Les-Roses. One of the rare Champagnes that finishes its malolactic fermentation, Lassalle's entire lineup offers astonishing complexity, poise, and depth.

#### **PAUL BARA**

The village of Bouzy and Paul Bara are practically synonymous: this historic house boasts over 170 years of history. The vineyards enjoy grand cru status thanks to an exposure that favors excellent ripeness and chalky soils that provide stimulating freshness. Bara Champagnes are seductive, mouth-filling, and focused with plenty of rich fruit.

#### **VEUVE FOURNY ET FILS**

The wines crafted by brothers Emmanuel and Charles Fourny wholeheartedly capture their effusive charisma, style, and warmth. Our sole producer in the Côte des Blancs, the Fournys are true Chardonnay specialists, with a house style characterized by a fine bead, deep aromatics, and a complex chalk-imbued minerality emphasizing freshness.



#### NICOLAS MAILLART

Nicolas is the newest addition to our

Champagne portfolio. Tasting through his vins clairs is like tasting through a cellar of young wines in Burgundy, and he has figured out how to transform the magic he has in barrel into his resulting Champagnes that emerge years later. His Champagnes are fermented and aged in wood, minimally sulfured, and bottled unfiltered with very little dosage to create his lineup of pure, elegant, terroir-transparent wines.

# Annual Sparkling Sale IN STORE AND ONLINE



all Champagne & Sparkling Wine
NOW through the END OF THE YEAR



Visit us in store or online at

SHOP.KERMITLYNCH.COM/SPARKLING and enter coupon code SPARKLING20 at checkout.\*

\*Receive 20% off wines included in the sale, in store and online. Additional discounts do not apply. Redeemable now through Tuesday, December 31.





#### ROASTED BUTTERMILK CHICKEN

by Chef Christopher Lee

One 3½-4-pound chicken 2 tablespoons sea salt 3 cups buttermilk

Rub chicken with ½ tablespoon sea salt and chill for 2 hours in the refrigerator. Add remaining salt to buttermilk and stir to dissolve. Place chicken in a tall container, add buttermilk, and cover. (Use a marinating bag if you like.) Chill overnight. Next day, remove chicken from buttermilk and discard buttermilk. Truss chicken and place on a roasting rack. Roast in a 425°F oven for 20–25 minutes, until skin begins to brown. Turn rack 180 degrees and reduce heat to 390°F. Roast for 55–60 minutes more, until skin is well browned and bird tests 160°F deep in the thigh. Rest for 15 minutes before serving on a warm platter.

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MONDAY-WEDNESDAY, NOVEMBER 25-27 11 AM to 6 PM

FRIDAY & SATURDAY, NOVEMBER 29 & 30 11 AM to 6 PM

**CLOSED** 

THURSDAY, NOVEMBER 28

VISIT US AT 1605 San Pablo Avenue, Berkeley, CA SHOP.KERMITLYNCH.COM

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