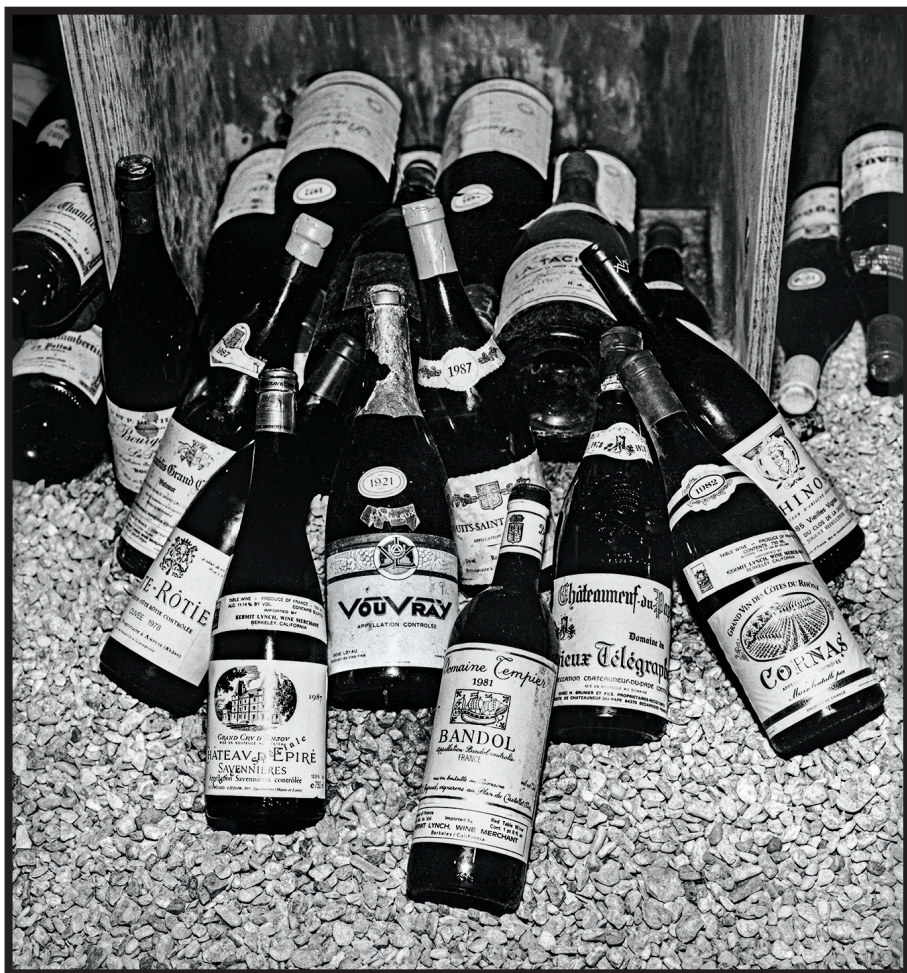


Celebrating 50 Years of Fine Wine

# KERMIT LYNCH WINE MERCHANT

DECEMBER 2022



© Gail Skoff

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THE CELEBRATION PACK ■ HOLIDAY GIFT SHOP  
A SICILIAN STATE OF MIND ■ TEMPIER ROUGE & BLANC  
NEW DOMAINE FROM BURGUNDY! ■ VALUES OF THE MONTH



## PICTURE-PERFECT CHAMPAGNE

*by Allyson Noman*

### NV BRUT 1<sup>ER</sup> CRU “CACHET OR” J. LASSALLE

If, as Oscar Wilde claimed, only the unimaginative fail to find reasons for drinking Champagne, let us offer a remedy for even the least inspired: J. Lassalle’s sensory delight, Cachet Or. An equal showcase of Pinot Noir, Chardonnay, and Pinot Meunier lends this lively cuvée body, structure, and pure exuberance.

Notes of fresh-baked peach galette and candied tangerine unwind in a glass that needs no company but is glorious with salty treats—potato chips and caviar, crispy fried chicken, or even a simple grilled cheese (add truffles as you please). Now in the house’s third generation of female-led winemaking, this utterly bewitching grower Champagne is the most fabulous way to add magic to the mundane. So how many bottles will you need on hand? We’ll leave that to your imagination.



**\$44.00** PER BOTTLE

**\$475.20** PER CASE

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# HOLIDAY GIFT SHOP

by Meghan Foley

**I**F YOU'RE ANYTHING LIKE ME, the task of finding the perfect gift for everyone on your list is overwhelming. That's where we come in. As is tradition here at Kermit Lynch Wine Merchant, we've made it easy to celebrate. Our themed gift packs are sure to delight the wine lovers in your life and kick-start your holiday festivities. Visit **shop.kermitlynch.com** for more ideas, plus our annual Dessert Wine Sale. Order early to arrive by Christmas!



## THE APERITIVO PACK . . . . . \$74 (20% OFF)

*An aperitivo is more than just a drink; it's the feeling that comes when time slows and the combination of laughter, a crisp glass of wine, and a salty, crunchy snack casts a rosy tint on the world. Quaint cobblestone streets are not a strict requirement, but a few bottles of sparkling wine and a fragrant liqueur or two most definitely are. We have you covered with this four-pack: a sparkler from Puglia, a frizzante from Emilia-Romagna, and two Piemontese vermouths—one sweet and one dry.*

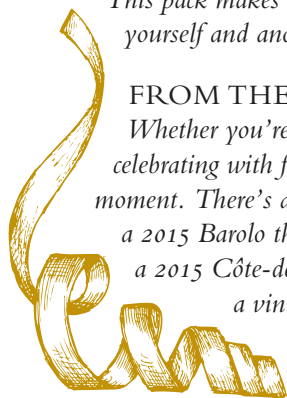
## THE KITCHEN PANTRY PACK . . . . . \$159 (20% OFF)

- \* Olives grown on the steep seaside terraces of Liguria
- \* Old-fashioned, whole-grain mustard
- \* Sangiovese that punches way above its weight and a Tuscan olive oil with hints of fennel from Sesti
- \* A versatile Rhône white and a delicate olive oil from the Brunier family

*This pack makes the perfect accompaniment to holiday festivities. Get one for yourself and another as a gift.*

## FROM THE CELLAR PACK . . . . . \$249 (20% OFF)

*Whether you're enjoying a hearty winter stew, heading to a potluck, or celebrating with friends and family, this six-pack is ready for your special moment. There's a 2004 Fronsac, a library release that is ready to drink tonight; a 2015 Barolo that aged five years in oak casks; a 2016 grand cru Riesling; a 2015 Côte-de-Brouilly; a Savoie sparkler that tastes ever so much like a vintage Champagne; and Kante's 2012 Malvasia "Selezione," a bottle that stunningly defies its age.*



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# LATEST RELEASES FROM DOMAINE TEMPIER

by Anthony Lynch



## 2020 BANDOL ROUGE “LULU & LUCIEN”



Inevitably, 2020 will go down in history as a peculiar year. Beyond the obvious reasons, it is also the year in which we lost Lulu Peyraud, a joyous presence at Domaine Tempier who radiated a contagious *joie de vivre* through her last days at age 102. She is celebrated—along with her husband, Lucien, Tempier’s founder and godfather of the Bandol AOC—on the label of the Domaine’s 2020 Bandol *rouge* release.

The vintage gave us perhaps the perfect wine to immortalize Lulu’s spirit, and if there were any doubts as to whether the heart and soul of Tempier could live on without her, the answer is a resounding yes. You’ll want to savor as many bottles as possible, as soon as possible, to take advantage of the intoxicating young fruit: wild blackberries and violets leap from the glass, while the surprisingly supple tannins encourage diving in headfirst before the wine bulks up and closes down for a period of hibernation. Less dense or concentrated than in 2019, it should still age exceptionally well, but it would be a crime not to uncork a few bottles in its vibrant youth—simply, as Lulu would say, *pour le plaisir*.


**\$75.00** PER BOTTLE      **\$810.00** PER CASE

## 2021 BANDOL *BLANC*

In the Tempier cellars—and in the Bandol appellation as a whole—white wine represents just 5% of the production. Vigneron Daniel Ravier crafts this Provençal rarity from Clairette, Ugni, Bourboulenc, Rolle, and Marsanne grown on terraced hillsides in a cooler corner of the AOC historically renowned for the quality of its Bandol *blancs*. These recently acquired vineyards now make up most of the blend, bringing a newfound energy to complement the sun-kissed fruit, while Daniel’s vinification in oak *foudres* accentuates length, structure, and what the French call *verticalité*.

Tempier’s *blanc*, with its delicate florals, subtle note of anise, and stony finish, tastes perfect alongside shellfish or grilled seafood. After a few years in your cellar, pair it with cheeses or serve it alone to appreciate what Daniel calls “honeyed and marine aromas” that develop with age.

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



## 15<sup>TH</sup> ANNIVERSARY

*by Kermit Lynch*

FIFTEEN YEARS IS NOT MUCH; the Chaves at Hermitage have been in the wine business for 506 years. But fifteen is more than I counted on in October 1972 when I opened my shop with thirty cases of wine for sale. Business hours: three afternoons per week.

I did not begin by importing my own selections, but I had dreams of going to the source, travelling through the vineyards, the great bottles, the little old winemakers. . . .

The first time I did buy directly I went to an Italian grower near Martinez, California. After a couple of visits to taste and buy his Zinfandel, he invited me to lunch. Now I'm getting down to it, I thought, real winery cooking and some old treasures from his private cellar. And he did have a way with a tuna fish sandwich. He poured himself half a glass of red from an unlabelled bottle. I figured we were going to play Guess the Vintage. He passed the bottle to me, then he grabbed a pitcher and filled his wineglass the rest of the way to the top with a murky brown liquid. He pushed the pitcher across the table to me.

"What's that?" I asked.

"Iced tea," he replied.



Passing quickly from the ridiculous to the sublime, my first brochure was a pre-arrival offer of 1971 Burgundies. Bonnes-Mares was \$122 per case, Nuits-St.-Georges \$103, Corton \$190, Beaune \$72, Mercurey \$54. Customers still come in from time to time to discuss how those 1971s are evolving.

Burgundy was my first love, and it is only recently that the press has decided to turn me into a "Rhône" specialist, or even an "obscure wine" specialist. We import thirty Burgundy domaines, more by far than from any other region. Our French headquarters is in Burgundy. If forced to pick a region, I still consider us Burgundy specialists.

Only thirty domaines in fifteen years, an average of two per year. I like to think they have been rigorously selected. I do believe in our list: Raveneau, Jaye, Chevillon, Coche-Dury, Jobard, Ballot-Millot, Colin, Maume, Lejeune, Ponsot, Michelot, etc. And this year we added another: Domaine Lassarat for Pouilly Fuissé and St. Véran. Stay tuned.

—October 1987

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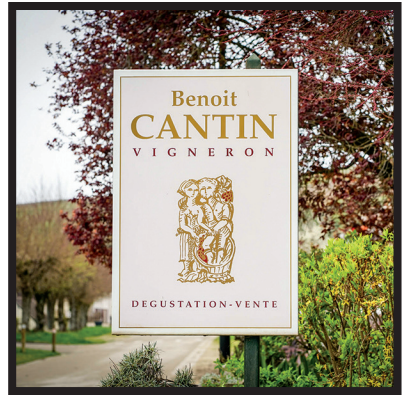
# INTRODUCING BENOÎT CANTIN

## IRANCY

by Dixon Brooke

**I**RANCY IS ONE OF THE TWO GREAT (greater and greater, I might add) northern Burgundian outposts for Pinot Noir, the other being Epineuil. These wine villages straddle Chablis, the northern bastion for Chardonnay, with Epineuil to the northeast and Irancy to the southwest, near the town of Auxerre. The small appellation of Irancy is composed of less than two hundred hectares of vines planted on a large, southern-facing amphitheater of clay and iron-rich Kimmeridgian limestone soils, where the Pinot ripens consistently well. Along with Sancerre, this village has historically kept the bistros of Paris well stocked with Pinot Noir for everyday drinking.

Seemingly untouched by the pomp and circumstance of much of the Côte d'Or farther south, this charming Burgundian town comprised of a handful of vigneron families continues to follow its daily rhythms that have been far less impacted by the passage of time. This certainly appears to be true in the Cantin cellars, where two generations of the family recently welcomed me on a cool late autumn day to taste through their production in barrel, tank, and bottle. The entire experience, punctuated by old vintages brought out at the end of the tasting along with a wooden board of tasty local specialties to munch on, felt like the Burgundy of yesteryear. The wines are decidedly old-school, offering a delightful stroll down memory lane. The Cantin family produces age-worthy Pinot Noir with depth, character, and soul, and we are excited to introduce them to you.



© Joanne Bonfiglio

### 2019 IRANCY

Medium ruby color, with aromas of sweet cherries and spices, roses, and a grind of the pepper mill. There is blood orange on the palate, soil tones, iron, and a stony backbone. The luscious character of this vintage is on full display in this deliciously approachable bottle with silky tannins, refreshing acidity, and soulful Burgundian country charm.

**\$34.00** PER BOTTLE

**\$367.20** PER CASE

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## 2018 IRANCY “LA GRANDE CÔTE”

From a single-vineyard parcel on one of the family’s most primely positioned slopes, this bottling has more depth, concentration, and brambly tannic punch. While additional bottle age isn’t required, I know from experience that it would perform beautifully in your cellar. Benoît Cantin is the captain of the local Irancy hunting club, and his pursuits in the local forests produce all kinds of proper pairings at table for this more structured Irancy cuvée. If you aren’t self-sufficient in that realm, I’m sure your local butcher can help.

**\$38.00** PER BOTTLE

**\$410.40** PER CASE



*Benoît Cantin*

© Joanie Bonfiglio

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## SARDINIA

by Anthony Lynch

**S**INCE WE INTRODUCED Deperu Holler, Vigne Rada, and Giovanni Montisci in 2017, we have been continually blown away by the quality and character of wines from Sardinia. Our growers never cease to surprise us, from how they adapt their farming and winemaking to a more capricious climate, to the impressive strides they make each year, always seeking greater finesse, to their unique way of expressing the rich history and culture of their land through wines brimming with a sense of place.

Sardinia is a magical island, seemingly lost in time and blessed with tremendous natural beauty, and these wines tap deep into the soul of this special place. You won't find wines more authentic than these, not from anywhere.

### 2021 VERMENTINO DI GALLURA SUPERIORE "FRIA" • DEPERU HOLLER

This unfiltered Vermentino fulfills my fantasy of what island whites should be. From one of the island's top terroirs for the grape, it is a pristine reflection of sun and sea, like a coastal breeze infused with wildflowers, citrus rind, and salty minerals.

**\$37.00** PER BOTTLE      **\$399.60** PER CASE

### 2020 ALGHERO CAGNULARI "ARSENALE" VIGNE RADA

In past vintages, I have described the Arsenale as dense, inky-black, and tooth-staining. Not so with the 2020. Winemaking adjustments, including the introduction of some whole clusters (known as the *metodo lasagna* in Italy), have shown the Cagnulari grape need not always be a tannic monster. Vigne Rada's best version to date, it features the variety's signature fragrance of eucalyptus and tobacco, only with softer tannins that line the palate like a velvet carpet.

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



# Giovanni Montisci

## 2021 VINO BIANCO “MODESTU 999”

The 999 on the label refers to the vineyard’s altitude, more than 3,000 feet above sea level. Could it be the highest Vermentino parcel on Earth? The chilly nights up here confer restraint to what feels as much like a mountain white as a Mediterranean one. Montisci’s measured use of skin contact yields a fleshy texture, gently enveloping a granitic core. Only fifty cases were produced, and we were lucky to secure a few for our shop.

**\$76.00 PER BOTTLE      \$820.80 PER CASE**

## 2020 CANNONAU DI SARDEGNA “BARROSU”

Montisci has earned a cult-like following in Italy and beyond for his exquisite Cannonau, a beast of a wine that lives up to its moniker (in the local dialect, *barrosu* is someone brash or arrogant) while simultaneously exhibiting a *grand cru* level of complexity and refinement. There is no secret, just very old vines in a great site and tons of backbreaking labor year-round. Expensive, you say? Well, it sure does taste expensive.

**\$76.00 PER BOTTLE      \$820.80 PER CASE**

## 2019 VINO ROSSO “BARROLU”

We generally don’t buy wine without tasting it first, but when Giovanni told me he could offer twenty cases of a new Nebbiolo he made from ten rows of vines outside his village of Mamoiada, I knew it had to be something special. “*Tutto*,” I replied, when he asked how much we’d take.

You’d be right to be skeptical of a Nebbiolo from Sardinia, but from a top-notch terroir high in the mountains, it is something else entirely. Then there is the Montisci hand—everything Giovanni touches turns to gold. Now with the wine arrived and tasted, I am pleased to report my instinct did not fail me. It does not taste like a Barolo, yet it outclasses all but the very finest wines from Piemonte. Barrolu is simply a masterpiece, a truly epic bottle of wine: mind-melting, jaw-dropping, absolutely regal stuff. It must be tasted to be believed.

**\$128.00 PER BOTTLE      \$1,382.40 PER CASE**



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## VALUES OF THE MONTH

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# ITALY

by *Dustin Soiseth*

**W**HEN MULLING OUR OPTIONS for the month's best values from Italy, we wanted selections that delivered more than just affordability. Price is important, but in the end, we chose wines that excel in terms of versatility, craftsmanship, and (of course) sheer deliciousness.

### 2021 VERDICCHIO DEI CASTELLI DI JESI COLLELEVA

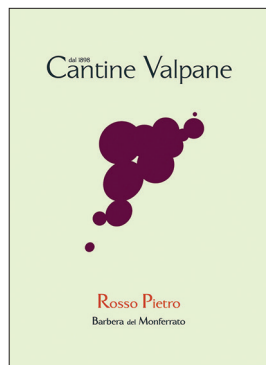


From vineyards in the green, gently rolling hills of the Marche cooled by the maritime influence of the Adriatic Sea, this charming Verdicchio has been a customer favorite since our first vintage back in 2015, and not simply because of its affordability. It's a do-everything white perfectly poised between richness and refreshment, with a pleasing, peachy viscosity countered by a crisp, herbal finish. Light enough to pair with salads, but substantial enough to accompany pan-seared salmon or a simple roast chicken.

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

### 2018 BARBERA DEL MONFERRATO "ROSSO PIETRO" • CANTINE VALPANE

The Rosso Pietro has always been an excellent value: an aged wine at a young-wine price. Pietro Arditì says that Monferrato's vineyards, being slightly warmer than other parts of Piedmont, produce the fullest expression of Barbera. This vintage is all black cherry—on the nose, in the glass, everywhere. Forget sugar plums. You'll have visions of black cherries dancing through your head. Pietro releases the Rosso Pietro only when he believes it's ready, usually after a few years in bottle, and it always has a savory, balsamic note that patient aging reveals. (Plus black cherry.)



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

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# WHITE BURGUNDY

by *Chris Santini*, KLWM BEAUNE



## 2021 CHABLIS “VIEILLES VIGNES” FAMILLE SAVARY

There's good news and bad news about the 2021 vintage in Chablis. The good news is the '21s are flush with all the qualities that made us fall in love with Chablis in the first place: crisp acidity, loads of stony minerality, and plenty of pleasure. The growing season was long and cool (a rarity these last few years), which did wonders with older vines such as these. Savary's Vieilles Vignes, with its combination of brightness and depth, is akin to what I imagine Chablis enthusiasts were drinking decades ago. As for the bad news, a devastating frost struck Chablis in April 2021, resulting in the smallest harvest in modern history, so there's not much, and it won't be here long.

**\$36.00** PER BOTTLE

**\$388.80** PER CASE

## 2011 MEURSAULT-BLAGNY 1ER CRU “LA GENELOTTE” • COMTESSE DE CHÉRISEY

In 1811, the Chérisey family purchased their first vineyard, the Genelotte parcel in the lost hamlet of Blagny, high in the hills overlooking both Puligny and Meursault. Two centuries and six generations later, the same family still works this parcel, a monopole solely in their hands after all this time. To mark the bicentennial achieved in 2011, the estate decided to tuck away a portion of the vintage for a decade, to be released at its prime, to show the power and range of this terroir and their own savoir faire gained over the years. The vintage, austere and tense in its youth, has matured into the best a perfectly aged Meursault can offer—a broad, inviting bouquet of truffles, dried fruits, hazelnuts, and much more. To marry with the grandest cooking one can muster, a wine for the table if there ever was one.

**\$320.00** PER BOTTLE

**\$3,456.00** PER CASE

## 2020 MÂCON-VILLAGES • HENRI PERRUSSET

No table required for this one, just a corkscrew, a glass and . . . *voilà!* Henri has always been about doing one thing (Chardonnay) and doing it really, really well. He found his groove over thirty years ago and knows that if it ain't broke, there's no need to fix it. A longtime personal favorite for the weeknight go-to *blanc*, citrusy fresh with just the right hint of salted butter to round it out.

**\$23.00** PER BOTTLE

**\$248.40** PER CASE

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# A SICILIAN STATE OF MIND

by Jane Augustine, KLWM NEW YORK

I'M DREAMING OF SICILY this December. It warms my bones and brightens my mood to picture myself there, in summertime, surrounded by the sea, the sky, and lush canopies of vineyards growing in ashen soil. Here are three wines from the island to put you, too, in a Sicilian state of mind.

## 2020 TERRE SICILIANE CARRICANTE "LATO SUD" • GROTTAFUMATA

Juicy melon, sweet dates, and a hint of ripe persimmon emanate from this Carricante grown on the southern side (*lato sud*) of Etna. Slightly golden and strikingly saline, a white with this much warmth and character could wash down a slow-cooked tagine of tender meat and dried fruits, or a whole roasted, crispy fish topped with herbs and toasted chiles. Save your shyer dishes for a simpler wine; this one is a star and deserves a bold pairing.

**\$52.00** PER BOTTLE      **\$561.60** PER CASE

## 2018 VINO ROSSO "I NOVE FRATELLI" MASSERIA DEL PINO

Could this be Sicily's answer to a Beaujolais? I imagine winemaker Cesare Fulvio would be right at home with the likes of Jean Foillard and Guy Breton, sharing homegrown bottles and a heaping pile of *salumi*. Like a good Beaujolais, this blend of Nerello Mascalese and Nerello Cappuccio is vibrant, with perfumy notes of rose petal and spice. Cesare farms his vineyards organically and biodynamically, and handles grapes with a gentle touch, giving us a wine with an ethereal texture and weightless complexity.

**\$69.00** PER BOTTLE      **\$745.20** PER CASE

## 2018 CERASUOLO DI VITTORIA • PORTELLI

I'm not sure that "yummo!" is an official tasting note, but that's what I texted to a colleague, with a snap of this wine's label. The 2018 is a bright and energetic vintage, velvety and fresh, and I quite enjoyed drinking it on its own. The blend of Frappato (a grape known for tasting of wild strawberry) and Calabrese (which has an earthier profile) is a perfect marriage, balanced and complete. I wanted for nothing while I had a glass of this in my hand . . . you might say I found peace in it.

**\$25.00** PER BOTTLE      **\$270.00** PER CASE

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## FROM FRENCH CATALONIA

# LA TOUR VIEILLE



by Tom Wolf

**A**T THE SOUTHERNMOST PART of mainland France, where the Mediterranean meets the Pyrenees, lies a Catalan port town so idyllic that artists like Picasso, Matisse, and Braque all made pilgrimages to paint the coastline and famous large medieval castle. Collioure is doubly awe-inspiring if you love wine—as you walk the streets, it’s impossible not to admire the steep, terraced, schist-grown vineyards that tower above the sea. From grapes grown along these hillsides, Vincent Cantié of La Tour Vieille fashions wines that taste like nothing else we import from the south of France.

### 2020 COLLIOURE “LA PINÈDE”

Made mostly with sun-baked Grenache, La Pinède possesses a remarkable weightlessness and freshness that you rarely find in such a succulent, flavorful southern red. Evoking black cherries, licorice, and *garrigue*, this elegant *rouge* is the ultimate entry point to the charms of French Catalonia.

**\$30.00** PER BOTTLE

**\$324.00** PER CASE

### 2020 BANYULS “RIMAGE”

Imagine a red, Grenache-based Sauternes, full of earth and spice, and you’ll have a decent idea how delicious this Banyuls tastes. It pairs famously well with chocolate. A *bûche de Noël*, mousse, and flourless chocolate cake are my favorites.

**\$30.00** PER 500-ML BOTTLE

**\$324.00** PER CASE

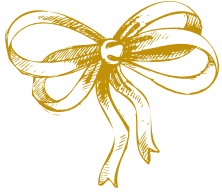
### VIN DE PAYS DE LA CÔTE VERMEILLE “MÉMOIRE D’AUTOMNES”

For the most *out-there* cuvée of the three here, Vincent harvests Grenache Blanc and Gris late and allows the wine to undergo a long, slow fermentation. After two years of deliberate oxidation in barrel, he bottles it, capturing something similar to Vin Jaune or dry Sherry. With its aromas of toasted almonds and butterscotch, the resulting bone-dry wine is nothing short of enthralling. Serve it with Castelvetro olive, a nutty cheese, or slices of your favorite cured ham for one of the most memorable pairings you’ll experience all winter.

**\$42.00** PER 500-ML BOTTLE

**\$453.60** PER CASE

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# THE CELEBRATION

## 12-BOTTLE SAMPLER

by PJ Blandori

FOR OUR HOLIDAY SAMPLER THIS YEAR, we have put together a lineup of wines that will encourage celebration at every pop of the cork. This diverse collection of colors and styles is designed to help you savor the festivities from the evening's first crisp, bracing *apéritif* through the final splash of your nightcap, drained right as the candles burn down to their stumps.

We suggest starting the evening with Seyssel's *Petit Royal*, an enlivening golden sparkler sure to set the mood when guests arrive. Keep them satisfied with Corte Gardoni's snappy *Chiaretto rosé*, Bregéon's brisk, salty *Muscadet*, or Portelli's perfumy *Frappato* as glasses clink merrily and they begin nibbling on the night's first appetizers.

Set aside the serious reds until your main courses are ready. Some guests might prefer the wild herbaceousness of Maestracci's *Clos Reginu* or the chewy, sun-ripened dark fruit of *Ermitage's* blend from the stony slopes of *Pic Saint-Loup*. For the classicists, there is an energetic *Barbera* as well as a perfectly mature *Bordeaux* straight from the cellar. And just when bellies are almost full, surprise everyone with a final treat. *Durban's* luscious, honeyed *Muscat de Beaumes-de-Venise* is the perfect way to close out a party.

Let's celebrate!

PER BOTTLE

PETIT ROYAL • CAVES DE SEYSSSEL . . . . .	\$24.00
2021 BARDOLINO CHIARETTO "NICHESOLE" • CORTE GARDONI . . . . .	19.00
2020 ALSACE <i>BLANC</i> • KUENTZ-BAS . . . . .	17.00
2021 BEAUJOLAIS <i>BLANC</i> • DOMAINE DUPEUBLE . . . . .	23.00
2020 MUSCADET SÈVRE ET MAINE SUR LIE • MICHEL BRÉGEON . . . . .	23.00
2020 CAHORS • CHÂTEAU LA GRAVE . . . . .	19.00
2021 CORSE CALVI <i>ROUGE</i> "CLOS REGINU" • MAESTRACCI . . . . .	21.00
2020 PIC-SAINT-LOUP "TOUR DE PIERRES" . . . . .	
ERMITAGE DU PIC SAINT LOUP . . . . .	23.00
2019 VITTORIA FRAPPATO • PORTELLI . . . . .	25.00
2019 BARBERA D'ALBA SUPERIORE • A. & G. FANTINO . . . . .	26.00
2012 HAUT-MÉDOC • CHÂTEAU ANEY . . . . .	27.00
2020 MUSCAT DE BEAUMES-DE-VENISE <i>TENTH</i> • DURBAN . . . . .	18.00

Normally \$265.00

SPECIAL SAMPLER PRICE

**\$199** (a 25% discount)



## GIFTS FOR THE CHEF

### *French & Italian Olive Oils*

Huile d'Olive  
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\$57.00 per 1-liter bottle

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Punta Crena  
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Huile d'Olive Vierge Extra  
Domaine du Vieux Télégraphe  
\$63.00 per 500-ml bottle

Olio Extra Vergine di Oliva  
Castagnoli  
\$34.00 per 500-ml bottle

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**A**s our fiftieth anniversary year draws to a close, there is much to reflect on. It's been quite a ride, but as Kermit astutely pointed out in 1987 (see "From the Archives," p. 5), this milestone is insignificant compared to the longevity of historical domaines like Dupeuble in the Beaujolais (since 1512) or Punta Crena in Liguria (since 1500). Nonetheless, the wine world has been through some pretty dramatic changes since 1972. Trends have come and gone, but our quest to bring you quality has remained constant, pushing us to explore new places as the vinous landscape continuously evolves. The exciting and totally incomparable wines from our trio of growers in Sardinia ("Looking Forward," pp. 8–9) are just another example of this. As we toast to the old and to the new, we wish the happiest of holidays and can't wait to see what the next fifty have in store. —*Kermit, Anthony, and Dixon*

**VISIT US AT 1605 San Pablo Avenue, Berkeley, CA**



**SHOP.KERMITYLNCH.COM**



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