

KERMIT LYNCH WINE MERCHANT

MAY 2013



© Gail Skoff

-
- PURE GRENACHE ■ PRODUCERS, NOT VINTAGES
 - FRESH FAVAS, BUTTER & SALT

RICHARD OLNEY'S FRESH FAVA BEAN PURÉE

by Christopher Lee

RECENTLY, KERMIT ASKED ME TO COOK a dinner for his staff and, as usual, he and I exchanged a few short emails about the menu. I always like cooking for Kermit and his crew; they're cheerfully enthusiastic about the food and heartily enjoy eating it. In one of my emails I mentioned that I'd like to serve fava beans—it is spring, after all—and Kermit remembered a fava bean purée Richard Olney once served him in Provence—fava beans on toast, familiar enough. But then came the moment of brilliance from Richard's old-school French cooking: the purée gets enriched with butter, not olive oil. Of course! French cuisine. But it was Kermit's peculiar description of Richard's recipe that beguiled me. To his eyes, it looked like half favas, half butter, half salt. I knew exactly what he meant.

Fava beans have been around for a long time, and memories are short. These days everyone cooks Italian-style food, so typically favas are mashed together in a mortar and pestle—a Stone Age tool—with lots of olive oil and Parmesan, or Pecorino, smeared on toast, and served as a starter. It's really good, and a delight each spring. But when you dig into the culinary library a bit, you find all kinds of other ingredients get tossed in, across various cultures: dill in Iran; garlic and cumin in Egypt on toast for breakfast; mint, olive oil, and vinegar in Malta, again on toast; wild chicories in a Puglian pasta. You quickly sense what an enchanted world cooking is.

I did a trial run of the dish, to see what it was, exactly. I served it at dinner to a Catalan friend who was nothing but scandalized by the idea of butter and favas pounded together. I expected her bewilderment, and even delighted in it a little bit. Cultural consternation. But even after a patient explication of the recipe, she still wondered why anyone would do such a thing as that.

The recipe's a pretty simple affair. Prepare favas the usual way: pop them out of their outer pods; blanch, then chill them in ice water; and finally remove the inner skin that shrouds the bean itself. Pound them to a purée in small batches in a mortar and pestle with a generous ration of sea salt. The result doesn't have to be absolutely smooth; a few whole or broken beans can remain in the mixture. In the mortar, slowly mash in sweet, unsalted, top-quality butter softened to room temperature, stirring the pestle in a constant circular motion. As you incorporate the butter into the fava beans, the purée will smooth out even more. The ratio is not quite one-to-one butter-to-fava beans, but it's close, maybe three parts favas to two parts butter. And then stir in your finest salt. Voilà! Smear a thick layer of the purée on a still-warm baguette toast, and sprinkle slightly coarse sea salt on top. It's really a perfect taste. Old-school French cooking. *Vive la France!*

MY FAVORITE FAVA WINES

by Kermit Lynch

PER BOTTLE

2011 VERMENTINO “ISASCO” • PUNTA CRENA	\$24.00
2011 PIGATO “CA DA RENA” • PUNTA CRENA	24.00
2010 PIGATO DI ALBENGA • FÈIPU DEI MASSARETTI	22.00
2011 CORSE CALVI <i>BLANC</i> “E PROVE” • DOMAINE MAESTRACCI	18.95
2011 CAP CORSE <i>BLANC</i> • DOMAINE DE GIOIELLI	30.00
2011 PATRIMONIO <i>BLANC</i> • YVES LECCIA	38.00
2011 PATRIMONIO <i>BLANC</i> “GROTTE DI SOLE” • ANTOINE ARENA	44.00

FAVA BEANS ARE A MARKER for the arrival of spring (just like tomatoes mark the start of summer), and their appearance at the market lifts my spirits.

No wine says springtime as much as Vermentino, and it is the white I propose for drinking alongside Richard and Chris’s *Fresh Fava Bean Purée*. Other dry whites and rosés will work, too, but there is a magic created by the Vermentino. Coincidentally, we have the finest Vermentinos our planet produces—see the list above.

By the way, we have two Pigatos listed. They are evidently a branch of the Vermentino family. Pigato has freckled skins.

Bon appétit!



Peeling favas at Richard Olney’s

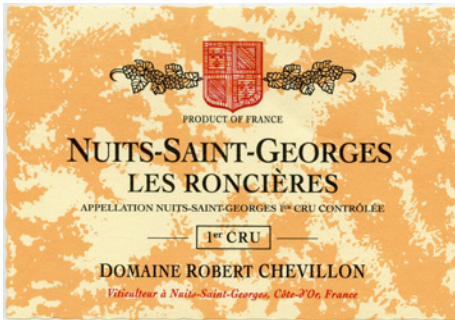
© Gail Skoff

—PRE-ARRIVAL OFFER—

2011 ROBERT CHEVILLON

AT KLWM, WE DON'T SELL VINTAGES, we sell producers. The producers we choose to work with find a way to make great wine every year. We purchase their wines year after year without hesitation. Nobody makes this buying philosophy easier on us than Domaine Robert Chevillon in Nuits-Saint-Georges. Burgundy lovers the world over know and respect the Chevillon name for uncompromising quality, consistency, and value. Based mostly on the fact that they are located in Nuits-Saint-Georges rather than one of the neighboring villages in the Côte de Nuits, their prices remain relative bargains compared to the other Burgundies on the market that are capable of aging for twenty years in virtually every vintage. We also value their wines for their balance and class, purity of expression, utmost integrity, and adherence to the grand Burgundian tradition. These are red Burgundies, not merely Pinot Noirs.

Brothers Bertrand and Denis Chevillon manage this family property, and it is one of the increasingly rare success stories in Burgundy of a team of brothers able to carry on the family legacy in harmony. When it works, it is a glorious accomplishment; there are so many details to oversee in a family property where both vineyard and cellar management are taken as seriously as they are here, and nobody cares more than the family itself. There is nothing for you to ponder. Just buy as much as you can afford. It is time for your annual investment in Chevillon—for wine drinkers, that is as sure an investment as exists.



PER BOTTLE

2011 NUIITS-SAINT-GEORGES “VIEILLES VIGNES”	\$60.00
2011 NUIITS-SAINT-GEORGES 1ER CRU “LES CHAIGNOTS”	80.00
2011 NUIITS-SAINT-GEORGES 1ER CRU “LES BOUSSELOTS”	80.00
2011 NUIITS-SAINT-GEORGES 1ER CRU “LES PERRIÈRES”	80.00
2011 NUIITS-SAINT-GEORGES 1ER CRU “LES RONCIÈRES”	80.00
2011 NUIITS-SAINT-GEORGES 1ER CRU “LES PRULIERS”	80.00
2011 NUIITS-SAINT-GEORGES 1ER CRU “LES CAILLES”	100.00
2011 NUIITS-SAINT-GEORGES 1ER CRU “LES VAUCRAINS”	100.00

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

GUIDO PORRO

by Delia Dent

GUIDO PORRO IS ONE OF MY GO-TO PRODUCERS for wines that feel like a treat without breaking the bank and make all my friends happy without boring the wine geeks in the crowd. He also happens to be a particularly nice guy, which makes me feel even better about giving him a little extra business.

2011 DOLCETTO D'ALBA "L'PARI"

This delightful Dolcetto is all about bright, tangy red berries, with snappy acidity covering a rich core. A brisk, exciting, old-school Dolcetto.

\$19.00 PER BOTTLE

\$205.20 PER CASE



Guido Porro

© Daniel Madero

2011 BARBERA D'ALBA "SANTA CATERINA"

Barbera is one of Italy's great food wines, and Porro's is one of the most reliable Barberas I know, with the grape's characteristic high acidity and fresh fruit perfectly integrated and rounded out.

\$20.00 PER BOTTLE

\$216.00 PER CASE

2008 BAROLO "SANTA CATERINA"

I like to squirrel away a small stash of bottles to keep for another five, ten, or fifteen years, but many cellar-worthy wines are way out of my price range. Producers like Porro provide the solution, with grand wines at prices that allow me to buy a full case and track their evolution over the years. If, on the other hand, you're the thirsty type and can't wait to pop the cork, this elegant Barolo will show you its bold, energetic side.

\$42.00 PER BOTTLE

\$453.60 PER CASE

NORTH AND SOUTH

by Steve Waters

UNLIKE THE REGIONAL DIFFERENCES that plunged the United States into civil war one hundred fifty years ago, this North/South rivalry has battled over a more thirst-inspiring objective—great wine! Let's take a trip together and explore a few wines from one of the most distinctive wine-growing regions in all of France, the Rhône Valley.



© Domaine Faury

Philippe and Lionel Faury

2011 CONDRIEU • DOMAINE FAURY

Produced from steep, terraced vineyards overlooking the Rhône River, this Viognier is a wine whose beauty transcends its stark environment. With fresh aromas of lychee fruit and wet stone, and a floral side, Faury's Condrieu also has wonderful finesse that will have your nose drawn in excitedly sniffing for more. A delightful richness and lively acidity may encourage you to discover Viognier's versatility with food. From a relatively small appellation, the Faury Condrieu is a real standout.

\$57.00 PER BOTTLE

\$615.60 PER CASE

2011 SYRAH "L'ART ZÉLÉ" DOMAINE FAURY

Talk about a great opportunity to get yourself in on the ground floor. This KLWM first-ever release, a young-vine Syrah, is from the celebrated northern slope of Côte Rôtie: Côte Brune. I've always thought Faury makes the prettiest Syrah—so redolent of lilacs, but also with trademark aromas of bacon fat and slate that make all the great Côte Rôties distinctive. This is no exception. The uniqueness of this wine is that because of the young vines it is very drinkable now. Oh, and by the way, at this exact moment in time, this is Anthony Lynch's favorite wine!

\$32.00 PER BOTTLE

\$345.60 PER CASE

2011 CÔTES-DU-RHÔNE ROUGE “LA SAGESSE” DOMAINE GRAMENON

The dynamic mother-son duo of Michèle Aubéry-Laurent and Maxime Laurent are the talented figures behind this bottling of old-vine Grenache. The two are dedicated to organic farming and a non-interventionist philosophy in the cellar. La Sagesse is a remarkable combination of purity, freshness, utter drinkability, and major depths to plumb. Wow, that’s quite a mouthful!

The wines of Domaine Gramenon are a direct representation of the sun-splashed loveliness that is their part of the southern Rhône.



\$36.00 PER BOTTLE

\$388.80 PER CASE

2010 LIRAC “LE CLASSIQUE” DOMAINE DU JONCIER



Okay, I’m not going to hesitate in saying this—Marine Roussel, proprietress of Domaine du Joncier, is an extremely talented winemaker. The release of her wines is eagerly anticipated vintage after vintage. She’s also a helluva nice person who is deeply committed to the art of her craft. Grenache, Syrah, Mourvèdre, Cinsault, and Carignan (all grown among the *galets roulés*, the rounded stone-littered landscape of the southern Rhône) are the core ingredients that give this wine its *terroir* and typicity. By the time you finish your first bottle, you’ll be hankering for more, because this is also one of the best southern Rhône values we have to offer.

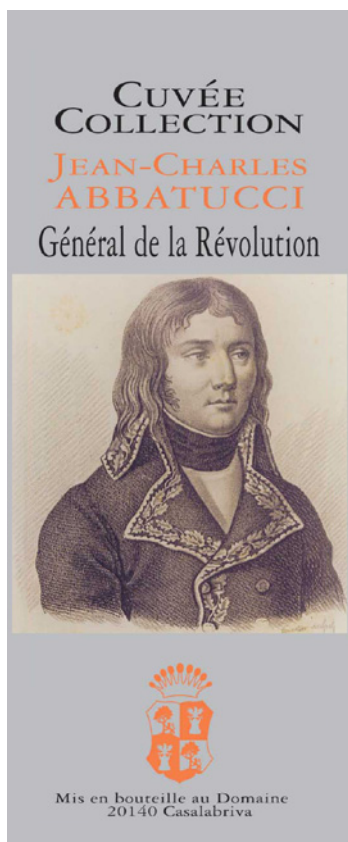
\$24.00 PER BOTTLE

\$259.20 PER CASE

COMTE ABBATUCCI

by Dixon Brooke

IT'S OFFICIAL NOW, Jean-Charles Abbattucci quit his Ajaccio appellation because the ruling bureaucrats routinely refused to give him the right to use the grapes indigenous to this area of Corsica. These local varieties are one of the things that make his domaine so special. His commitment is to history and to the restoration project his ancestors launched, more than to the illogical rules of the authorities. So while these are the best wines Ajaccio has to offer, they are labeled simply "Vin de France." And I thought the AOC system was created to protect local history and traditions. "Vin de France" from what is arguably the most Corsican wine of all . . . ?



2011 DIPLOMATE D'EMPIRE *BLANC*

Made from a base of Vermentinu and Biancu Gentile, this wine's remaining grape composition is unknown outside of this area of Corsica—varieties like Brustianu, Genovese, and Rossula Bianca. Rich, voluptuous, endlessly unfolding, it is comfortable on the table next to great white Burgundy.

\$94.00 PER BOTTLE

\$1,015.20 PER CASE

2011 GÉNÉRAL DE LA RÉVOLUTION *BLANC*

The Général is composed almost exclusively of native heirloom varieties. Just to give you a taste of the exotic, a few of them are Pagadebiti, Riminese, and Biancona. This is the more elegant of these two grand whites, long, dry, and nervy, with great aromatic complexity.

\$94.00 PER BOTTLE

\$1,015.20 PER CASE

2011 BARBAROSSA

I will permit myself the right to use the wine's real name in this brochure; Corsica only permits Abbatucci the initials "BR." I know of only two Barbarossas produced in the world, this white version and a rosé produced by Punta Crena in Liguria. Very difficult to cultivate and vinify, this grape's mysteries are being slowly unlocked by Abbatucci, and this is his best vintage ever. Totally singular, a complex, full-bodied, briny, stony white.

\$67.00 PER BOTTLE

\$723.60 PER CASE

2011 MINISTRE IMPÉRIAL ROUGE

Abbatucci told me this has "all the perfume from Corsica." Dive your nose in the glass and see what he means. You will not find another red like it anywhere in the world. I'd call it medium-bodied. It is also fresh, long, and very savory, bright and complex with just the right touch of sanguinity. Imagine a Cornas grown several thousand feet higher in elevation.

\$94.00 PER BOTTLE

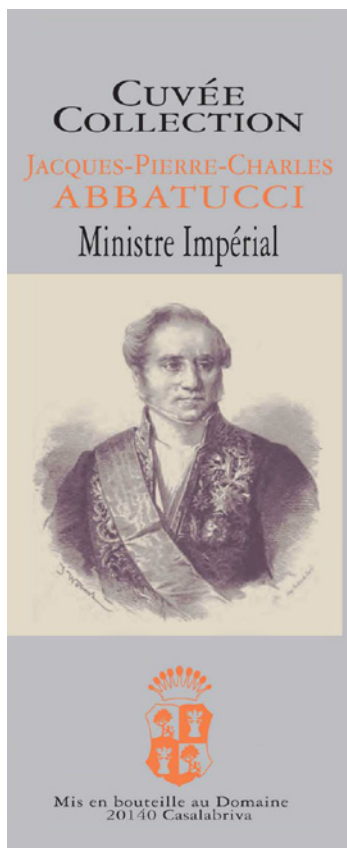
\$1,015.20 PER CASE

2011 CARCAGHJOLU NERU

A nose of hard granite starts the show here, then things turn smoky and deep. Check out the hue of this wine in your glass: it is simultaneously dark and bright. This is a true tour de force of this incredible grape variety, which is also being revived by Yves Canarelli down in Figari. It is the southern brother of Niellucciu in the north, capable of producing more robust wines as a foil to the more lively but beloved Sciaccarellu.

\$84.00 PER BOTTLE

\$907.20 PER CASE



MEDITERRANEAN WHITES

by Dixon Brooke

2011 ÎLE DE BEAUTÉ *BLANC* • YVES LECCIA

I chose these three wines for their freshness and elegance, qualities I value highly in southern, sun-ripened white wines. Leading the charge is this Vermentino-based beauty from the Leccias in northern Corsica. Salty and lemony, bright and maritime, it's a great way to awaken the palate before a meal, to cut through cured sardines, or to enliven and complement fresh seafood.

\$26.00 PER BOTTLE

\$280.80 PER CASE

2011 LANGUEDOC *BLANC* "SAINTE AGNÈS" ERMITAGE DU PIC SAINT LOUP

The Ravaille family's *blanc* keeps getting better every year, to the point that to my taste it has become one of the reference points for all of southern France. Precision, freshness, and finesse are the first three adjectives that come to mind. There are many secrets to this achievement, most importantly *terroir*. The backbone of the wine comes from Roussanne grown in a pocket of dolomite high on the Pic Saint Loup (the only location like this in the entire appellation). Combine that with ninety-year-old Grenache Blanc, Grenache Gris, and Clairette vines, harvesting before the grapes get too ripe, raising the wine in small Alsatian-style *foudres* and *demi-muids*, and the mystery begins to reveal itself. What impresses me the most is the touch on the palate—it is a textural masterpiece. The sensuality of Botticelli's Venus and the backbone of Michelangelo's David rolled into one. This suggestion is so much more banal than the Italian Renaissance, but I can't help imagining a melon and prosciutto appetizer as an ideal pairing.

\$23.00 PER BOTTLE

\$248.40 PER CASE

2011 BANDOL *BLANC* DOMAINE DE TERREBRUNE

Reynald Delille's Bandols are in a league of their own. All three colors! Reynald values finesse above all, and his soil of Trias limestone, his vines gazing down upon the Mediterranean—they help him execute his vision. When I visit, he regularly uncorks ancient whites from his amazing cellars that display mind-bending complexity *and* the freshness of youth. His rosé and *rouge* get most of

the attention, but his *blanc* is truly a gem, too. *La Revue du Vin de France* recently called it one of the four best whites of southern France. I might be tempted to go farther. Buy a case and drink six bottles this year—put the other six in your cellar to witness the magic unfold over the next ten years. You won't believe how it blossoms and deepens.

\$32.00 PER BOTTLE

\$345.60 PER CASE



Fishing the Med'

© Gail Skoff

GRENACHE SAMPLERS

by Clark Z. Terry

NO JOKE, THESE SAMPLERS are nearly a year in the making. The story goes that while in Liguria last summer, Kermit visited Fèipu dei Massaretti. After tasting through their classic Pigato and Rossese, Kermit was presented with an unusual bottling, a Granaccia—or Grenache, as they say in France. He was struck by the Ligurian interpretation of this French grape variety. You might say that Kermit is somewhat of an expert on Grenache, having imported wines from the Rhône and Languedoc for so long, as well as being co-proprietor of one of the finest Grenache-based wine domaines, Les Pallières in Gigondas. Usually when a region takes on a non-native grape variety, he leaves unimpressed. Not so with this wine. He reserved an allocation for the Berkeley retail shop and told me we'd be putting together a Grenache offer when the wine arrives.

This month we have two comparative three-bottle samplers—one is 100% Grenache, and the other contains Grenache blends. Get one or get both; either option will give you an in-depth education. And if you're not into wine education, that's okay, too. These samplers comprise some of our favorite selections from southern France and Italy.

PURE GRENACHE

PER BOTTLE

2011 GRANACCIA COLLINE SAVONESI • FÈIPU DEI MASSARETTI	\$30.00
2011 CÔTES DU RHÔNE "IL FAIT SOIF" • MAXIME LAURENT . . .	27.00
2011 L'O DE JONCIER • DOMAINE DU JONCIER	13.95

Normally \$70.95

SPECIAL SAMPLER PRICE \$57

(a 20% discount)

GRENACHE BLENDS

PER BOTTLE

2010 COLLIOURE "LA PINÈDE" • DOMAINE LA TOUR VIEILLE	\$24.00
2009 GIGONDAS "LES RACINES" • DOMAINE LES PALLIÈRES. . .	48.00
2011 CÔTES DU RHÔNE "CYPRESS CUVÉE" • KERMIT LYNCH . .	14.95

Normally \$86.95

SPECIAL SAMPLER PRICE \$69.50

(a 20% discount)

CLASSIC LOIRE

by Anthony Lynch

2004 MUSCADET DOMAINE MICHEL BRÉGEON

Muscadet is not known as a wine that can age, but in the right hands even the most unexpected concept can have a delicious outcome. André-Michel Brégeon takes his Muscadet seriously, and he ages the wine for this particular cuvée on its lees for several years. This induces a process known as autolysis, and for those

of us who aren't oenologists or microbiologists, that translates to a sublime mouthfeel and extraordinary complexity. Brégeon's 2004 Muscadet is taut like a tightrope and delicately balanced like the gymnast walking on it. It also has typicity—that crisp acidity and ocean-mist fragrance that allows it to pair so well with fresh shellfish.



\$32.00 PER BOTTLE

\$345.60 PER CASE

2010 CHINON “LES VARENNES DU GRAND CLOS” • CHARLES JOGUET

Charles Joguet's single-vineyard cuvées are an obvious choice if you are seeking to experience the best of what the Cabernet Franc grape and Chinon's *terroir* have to offer. Each of winemaker Kevin Fontaine's bottlings is loaded with character, and lucky for us, the domaine makes a Chinon for every occasion. The wines range from simple and fruit-driven to more serious, dense wines that have long-term aging potential. Les Varennes du Grand Clos stands somewhere in between, possessing the best of both worlds. Immediately enticing with its perfume of wild forest fruit, it shows it means business on the palate. There is an inky depth along with a velvety texture. Knowing the domaine's wines and the balance of the 2010 vintage, it is safe to say that this one will be offering classic Chinon pleasure for years to come.

\$36.00 PER BOTTLE

\$388.80 PER CASE

BURGUNDY

by Chris Santini

2011 CHABLIS PREMIER CRU “FOURCHAUME” ROLAND LAVANTUREUX

In a France that increasingly and regrettably turns its back on its rich agricultural history and prowess, an event held once a year allows the French to drop their modernist act and truly celebrate the peasant roots of their *patrie*. The event is the *Salon de l'Agriculture*, where farmers from the deepest and remotest pockets of the country come to the capital with their cows, pigs, *foie gras*, cheeses, wines, and *saucisson* and put it all on display for the city folk who parade through while tasting, drinking, patting the cows' rears, and getting back in tune with their inner farmer for a day or two. For a politician to skip the event and not spend hours in front of the cameras sampling every product possible would be political suicide. Capping off the event is the traditional *Concours Général Agricole*, in which every product is tasted by a panel of experts and awards are doled out to the best. Everything gets judged, from the best rump on a heifer to the best beard on a billy goat, and of course the wines too. France has lots of agricultural contests and wine judgments, but this one is truly the most prestigious of them all. It's an Oscar as opposed to a Golden Globe. Winning a medal in this contest is the best you can do in France. What does all this have to do with this Chablis? Well, Roland Lavantureux—a man proud of his peasant roots—took home the Gold Medal at this year's *concours*, for his 2011 Chablis *premier cru* Fourchaume. Take a sip and you'll see why.

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

2010 MARSANNAY ROUGE “CLOS DU ROY” RÉGIS BOUVIER

The name of this walled-in plot of vines, “Clos of the King” (with *king* spelled in medieval French), says a lot about the nature of this parcel, as well as a bit about how long it has enjoyed a reputation. I'm not sure which kings imbibed from this parcel, but it's a Clos that deserves its throne, giving by far the darkest, meatiest, and most regal Marsannay out there. In fact, the village of Marsannay, which currently has no *premier cru* vineyards, might soon see this Clos elevated to *premier cru* status by the French government. If it makes it through the numerous administrative hurdles, it will be a fully deserved and long overdue accomplishment.

\$31.00 PER BOTTLE **\$334.80** PER CASE

2010 CHASSAGNE MONTRACHET ROUGE
“VIEILLES VIGNES” • BRUNO COLIN

Bruno has a truly original style on his reds, which he crafts from the Côte de Beaune. First, he gives his grapes a long pre-fermentation cold soak, which is important for bringing out bright fruit and tart acidity. Later, once the grapes have been fermented and pressed, he leaves his reds on their lees in barrel for a year without racking or manipulating the wine at all. This practice, used more commonly on whites in the region, allows the wine to feed off the lees and gain in roundness and complexity. The balance achieved between the freshness brought on by the cold soak and the richness brought on by the long lees contact is absolutely brilliant. The older vines here add some mystique and smoke to the mix as well. To top it all off, it is bottled unfined and unfiltered, just the way we like it.

\$36.00 PER BOTTLE

\$388.80 PER CASE

2011 RULLY BLANC “LES SAINT-JACQUES”
DOMAINE A. ET P. DE VILLAINÉ

There is a touch of gentleman-farmer rusticity, as well as aristocratic elegance and class, in every wine from this estate, much like the owner Aubert de Villaine and his nephew and winemaker, Pierre de Benoist. Each time I taste a wine from de Villaine, I am reminded of just how vast the potential for the Côte-Chalonnaise region truly is. Their Rully, for example, is the result of painstaking attention to detail and the labor of master craftsmen. In 1990, Aubert sourced Chardonnay cuttings from some of the finest, low-yielding old vines from the greatest sites in the Côte d’Or and planted them in Rully on this east-facing parcel, shielded from overexposure to the sun and the elements. In the bottle you’ll find a wine of extreme rarity from microscopic yields (especially in 2011), with an understated finesse and minerality that perfectly reflects its creators.

\$40.00 PER BOTTLE

\$432.00 PER CASE

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.

PRESORTED
FIRST-CLASS MAIL
U.S. POSTAGE
PAID
SAN FRANCISCO, CA
PERMIT NO. 11882

RETURN SERVICE REQUESTED

KERMIT LYNCH
WINE MERCHANT
1605 SAN PABLO AVE.
BERKELEY, CA 94702-1317
510 • 524-1524
WWW.KERMITLYNCH.COM



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

VALUE OF THE MONTH

by Anthony Lynch

2011 SAUVIGNON BLANC "UNIQUE" DOMAINE DU SALVARD

While I admit that in most of its representations Sauvignon Blanc is not my cup of wine, I have to make an exception for the Unique. It is produced by the generous, fun-loving Delaille family, whose wines are hard to resist due to their charming deliciousness as well as the perplexingly low prices they command. Their Sauvignon Blanc pairs especially well with warm weather thanks to its explosive liveliness that seems to zip across the palate, leaving everything in its path satisfied and refreshed. The finish is zesty, citrusy, lip-smacking, thirst-quenching yet simultaneously thirst-inspiring. If you haven't quaffed down the entire bottle yet, try serving it with bright spring flavors: green things fresh from the garden, a cool, crisp ceviche, or picnic fare on a lush, grassy lawn.

\$14.95 PER BOTTLE

\$161.46 PER CASE
