

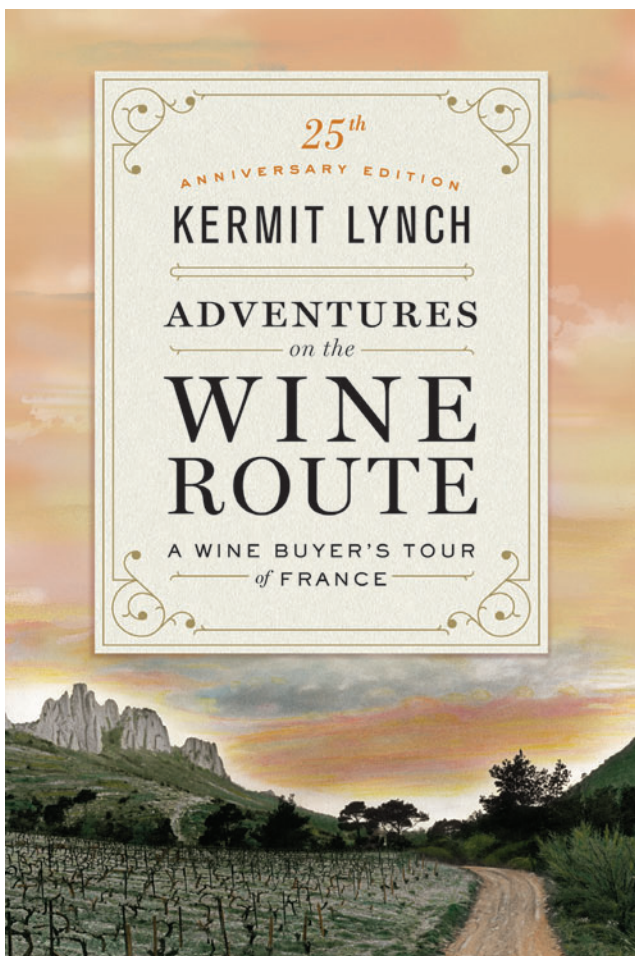
KERMIT LYNCH WINE MERCHANT

NOVEMBER 2013



© Gail Skoff

PINOT & PINEAU ■ BEAUJOLAIS NOUVEAU
DUE OUT 11/12: NEW EDITION OF *ADVENTURES*
ANNUAL CHAMPAGNE SALE!



*Includes a new epilogue, bringing the narrative up to date,
and a list of Kermit's twenty-five most memorable wines.*

SIGNED BY KERMIT LYNCH

— *Special Pre-Order Price* —

\$23.00 (regularly \$30.00)

Call 510.524.1524 or visit our retail shop to reserve your book.

Books will ship on Tuesday, November 12, the official release date.
Pre-order promotion ends Saturday, November 9.

BOOK SIGNING WITH KERMIT

SATURDAY, NOVEMBER 9

5:30 Meet Kermit at Bartavelle Coffee & Wine Bar
6:00 Reading and Book Signing inside Kermit Lynch Wine Merchant

Please RSVP: 510.524.1524
1605 San Pablo Avenue at Cedar Street, Berkeley, California

*Visit kermitlynch.com/adventures for details on other book-signing events
in the Bay Area, Southern California, and New York.*



EXCERPTS FROM THE 25TH ANNIVERSARY EPILOGUE

Alice Waters played a major role in creating the movement toward natural foods, and I like to think that I played a role in the natural wine movement. She focused on both the better flavors of organic foods and the health of the earth. As I went natural, I confess that not once did I consider even my own health. My eyes, nose, and palate alone guided me—hedonism rather than moral or altruistic considerations.

...

And when one spits out the wine, it is physically impossible to rid your mouth of every last drop. So there is at least one trickle-down effect I believe in.

...

Then there's Madame Peyraud. Lulu. About five years ago, when she still had a driver's license, she showed up at my place. It was a hot day, and except for my wine cellar, I don't have air-conditioning, so it was hot inside, too. It was too early for an aperitif, so I offered her a lemonade, which she refused. A glass of water, then?

"I don't drink water," she said.

"I have a cold white or rosé."

"I drink red wine," she said.

"I have a red in the fridge left over from lunch."

"Perfect."

I poured her a glass, and with my wife watched Lulu down it in one go—just as if it were a glass of water.



2013 BEAUJOLAIS NOUVEAU

NOUVEAU IN BERKELEY

Nouveau you can rely on—that's what we've imported over the decades. Our Nouveau is made in the style we've always insisted upon—estate-grown, hand-harvested, naturally fermented, and bottled at the domaine without filtration. It won't, after all, have much time to throw a deposit. The 2013 isn't just reliable, it is pleasurable, quaffable, and, for some of us, downright magical.

This year's version arrives in the shop on Thursday, November 21. We'll sell it by the bottle and the case. If you'd like a glass, head next door to Bartavelle Coffee and Wine Bar. Give us a call anytime this month to secure some Nouveau for yourself and we'll have it ready to be picked up or shipped on the 21st.

NOUVEAU AROUND THE NATION

Not in Berkeley? That's okay, because our Nouveau is sold around the nation. Visit the webpage below for a list of retailers carrying the wine starting Thursday, November 21.

kermitylch.com/nouveau



PINOTS AND PINEAUS

by Anthony Lynch

Oftentimes here at the shop a customer will ask if I can recommend a good Pinot. “Of course,” I reply. But what kind of Pinot? *Blanc*, *gris*, *noir*? Or was it not a *Pinot* at all that they were interested in, but a *Pineau*? Together, grapes known as Pinot and Pineau represent a handful of different varietals, only some of which are actually members of the Pinot family. This sampler covers the obvious ones, such as Pinot Noir, as well as some less likely candidates: Pineau de la Loire, a.k.a. Chenin Blanc, and the light-skinned, spicy Pineau d’Aunis. The Pinot *Blanc* from Kuentz-Bas is in fact a blend of two different white Pinots: Blanc and Auxerrois. Also worth noting is Pierre Boillot’s Beurot: this is the local name for Pinot Gris, and these vines over fifty years of age represent one of the few remaining plantings of the grape in Burgundy. From a parcel in the heart of the Volnay AOC, Pierre’s Beurot is a piece of history. Enjoy this selection at a generous discount, and find out which Pinot is the one for you.



Pinot, ready to be picked

© Jane Berg

PER BOTTLE

VOUVRAY BRUT • CHAMPALOU	\$22.00
2011 PINOT <i>BLANC</i> • KUENTZ-BAS	16.95
2012 MARSANNAY ROSÉ • RÉGIS BOUVIER	22.00
2011 PINOT BEUROT “LES GRANDS POISOTS” DOMAINE BOILLOT	29.00
2012 COTEAUX DU LOIR <i>ROUGE</i> “CUVÉE DU ROSIER” PASCAL JANVIER	18.00
2011 BOURGOGNE <i>ROUGE</i> • CHRISTOPHE BUISSON	25.00

Normally \$132.95

SPECIAL SAMPLER PRICE **\$99**

(a 25% discount)

CORSICA, RHÔNE, AND LANGUEDOC: OH MY!

by *Anthony Lynch*

2012 FAUSTINE *BLANC* “VIEILLES VIGNES” COMTE ABBATUCCI

I can only imagine what it's like to be one of Jean-Charles Abbatucci's Vermentinu vines. All my days would be spent basking in the Corsican sun, tempered by the cool salty breezes coming off the Mediterranean. Jean-Charles's biodynamic preparations of herbs and minerals would keep me healthy, giving my roots the strength needed to dig into the granite soil. I would readily absorb the pervasive aromas of wildflowers and maquis, eager to transmit my beautiful habitat into a uniquely succulent and stimulating glass of wine. He even brings in a Corsican choir to sing to his vines!

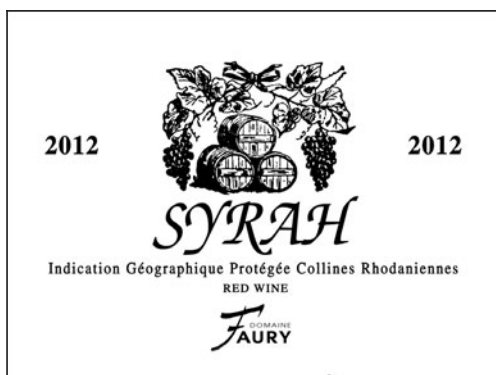


\$37.00 PER BOTTLE

\$399.60 PER CASE

2012 SYRAH COLLINES RHÔDANIENNES DOMAINE FAURY

Lionel Faury's 2011 Syrah was a personal favorite, and the 2012 is even better. As much delicately floral as it is gritty and granitic, this lighter-bodied Syrah is just asking to be slightly chilled and served with some juicy burgers. That's my favorite pairing, but this wine is so completely satisfying and continually intriguing that it would fare well alongside all sorts of things. Grab some before our staff downs all of it.



\$22.00 PER BOTTLE

\$237.60 PER CASE

2011 LANGUEDOC ROUGE “LES COCALIÈRES” DOMAINE D’AUPILHAC

Sylvain Fadat, proprietor of Domaine d’Aupilhac, doesn’t mess around. When he noticed the potential in a specific plot of land perched on a hill above his village of Montpeyroux, he immediately got to work. He began by blasting away at the solid rock with dynamite, breaking it up into massive boulders that he then carried away to the edges of his future vineyard . . . by hand, one by one. After years of backbreaking labor, Les Cocalières was born: a regal amphitheater of volcanic rock and marine deposits, planted with Syrah, Mourvèdre, and Grenache. To drink now and over the next decade or two, Les Cocalières is reminiscent of blood, sweat, tears, and plenty of untamed *garrigue*. For pure class, well, good luck trying to match Cocalières.



\$34.00 PER BOTTLE

\$367.20 PER CASE

— PRE-ARRIVAL OFFER —

GRANGE DES PÈRES

by Dixon Brooke

Laurent Vaillé continues to set the standard by which the greatest wines of southern Europe are produced and judged. Not surprisingly, his family’s utmost rigor in the vineyards is what makes the difference. It helps that he chose a great place to plant vines, selected the best possible cuttings, and pampers each vine like one of his own children. This statuesque blend of Syrah, Mourvèdre, and Cabernet Sauvignon has the distinction of being deliciously approachable upon release, like a Brunello, yet has the structure, depth, and balance to age and improve for many years. The new vintage, 2010, is on its way.

2010 VIN DE PAYS DE L’HÉRAULT ROUGE

\$90.00 PER BOTTLE

\$1,080.00 PER CASE

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

CHAMPAGNE SALE!

by Dixon Brooke

Champagne is one of the easiest things to forget when it comes to planning a personal cellar. It shouldn't be forgotten, but almost always is. An aged bottle of vintage Champagne will become one of the most treasured bottles from your collection, especially since it will probably be used to celebrate a special occasion.

There is something in our annual Champagne sale for everyone, and we make it easy for you to stock up for all of your end-of-year party needs with authentic, estate-grown and -bottled Champagnes. But I want to bring special attention to the rare bottlings listed here, as these are, in my judgment, the most exciting part of this offer. If for no other reason, you almost never see Champagne this good sold at this deep a discount. Our November discount, before the holiday season, has become a KLWM tradition. At these prices, put away some great bottles that will improve tremendously with time. And why not stock up on our non-vintage Champagne for lesser occasions? There are many pretenders to the throne, but there is no substitute for Champagne.

		BOTTLE 15%	CASE 25%
	REGULARLY	DISCOUNT	DISCOUNT
CHAMPAGNE J. LASSALLE			
NV BRUT ROSÉ <i>IER CRU</i>	\$62.00	\$52.70	\$558.00
2007 BRUT "CUVÉE ANGÉLINE" <i>IER CRU</i>	72.00	61.20	648.00
2005 BRUT BLANC DE BLANCS <i>IER CRU</i>	78.00	66.30	702.00
2005 BRUT BLANC DE BLANCS <i>IER CRU MAGNUMS</i>	161.00	136.85	724.50
2004 BRUT SPÉCIAL CLUB <i>IER CRU</i>	89.00	75.65	801.00
CHAMPAGNE PAUL BARA			
NV BRUT RÉSERVE <i>GRAND CRU</i> 100%	\$56.00	\$47.60	\$504.00
NV BRUT ROSÉ <i>GRAND CRU</i> 100%	62.00	52.70	558.00
2006 BRUT SPÉCIAL CLUB ROSÉ <i>GRAND CRU</i> 100%	118.00	100.30	1,062.00
2004 BRUT <i>GRAND CRU</i> 100%	66.00	56.10	594.00
2004 BRUT SPÉCIAL CLUB <i>GRAND CRU</i> 100%	102.00	86.70	918.00
2003 BRUT <i>GRAND CRU</i> 100% <i>MAGNUMS</i>	162.00	137.70	729.00
2000 BRUT "COMTESSE MARIE DE FRANCE" <i>GRAND CRU</i> 100% . .	108.00	91.80	972.00

CHAMPAGNE VEUVE FOURNY

NV BRUT GRANDE RÉSERVE <i>1ER CRU</i> . .	\$47.00	\$39.95	\$423.00
NV BRUT GRANDE RÉSERVE <i>1ER CRU TENTHS</i>	30.00	25.50	540.00
NV BRUT GRANDE RÉSERVE <i>1ER CRU MAGNUMS</i>	104.00	88.40	468.00
NV BRUT BLANC DE BLANCS <i>1ER CRU</i> . .	48.00	40.80	432.00
NV BRUT NATURE BLANC DE BLANCS <i>1ER CRU</i>	48.00	40.80	432.00
NV BRUT ROSÉ <i>1ER CRU</i>	56.00	47.60	504.00
2007 BRUT BLANC DE BLANCS <i>1ER CRU</i> . .	73.00	62.05	657.00
2004 BRUT BLANC DE BLANCS <i>1ER CRU MAGNUMS</i>	146.00	124.10	657.00



ITALIAN VARIETY

by Anthony Lynch

2011 RIBOLLA GIALLA • LA VIARTE

Recently, Ribolla Gialla has been gaining more attention domestically as several California winemakers are eager to emulate Friuli's mineral-driven whites. La Viarte's Ribolla Gialla is the perfect example: white peach, lemon, and crushed rock packaged into one incredibly refreshing bottle. Coincidence or not, the La Viarte estate is just to the east of San Daniele: prosciutto heaven.

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

2011 SAUVIGNON • SESTI

Sangiovese dominates the Sesti family's vineyards, where the south-facing slopes of Montalcino give grandiose red wines of elegance, power, and long-term aging potential. The Sestis also planted some Sauvignon Blanc, certainly with the idea of providing refreshment for those hot summer days spent relaxing in the shade. We are lucky to receive any of this small-production white from the magnificent Castello di Argiano, where the winery is based. Expect a healthy dose of Tuscan sunshine in this crisp, flowery white.

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



The grounds of Sesti

© Gail Skoff



Emilia-Romagna's bounty

© Anthony Lynch

2012 LAMBRUSCO SECCO FATTORIA MORETTO

Merely hearing the word *Lambrusco* conjures up thoughts of Emilia-Romagna, with its bounty of delicious local products. How about a big plate of sliced prosciutto, some paper-thin fresh mortadella, coppa, culatello, and lardo? Or perhaps you'd be more interested in nutty, savory chunks of thirty-six-month-old Parmigiano-Reggiano, drizzled with sweet, syrupy, aged balsamic vinegar. Might I also suggest a basket of warm *crespelle*, miniature pancake-like wafers, to be split open and stuffed with creamy ciccioli? And, of course, a cold glass of Moretto's frothy, purple, berry-flavored grape juice to wash it all down.

\$18.00 PER BOTTLE

\$194.40 PER CASE

2012 TORRETTE • CHÂTEAU FEUILLET

Wow! is the first word that comes to mind when taking a whiff of this light-bodied red from the Valle d'Aosta. The nose is bursting with life, with a powerful perfume of berries of all colors, shapes, and sizes that invades and intoxicates. Irresistibly fresh and gulpable!

\$24.00 PER BOTTLE

\$259.20 PER CASE

OSTERTAG'S FRONHOLZ

by Dixon Brooke

One thing makes Alsace unique in the world of wine: its incredible diversity of *terroir* and *cépage* (grape variety). It might be interesting, then, to delve deep into a singular *terroir*, as interpreted by vigneron André Ostertag, and see the common influence of *terroir* across a variety of different grapes. Fronholz is one of André's coolest microclimates, with quartz and sand soil, producing sleek, lucid wines of great style.

2011 RIESLING "FRONHOLZ"

All of these wines are exceptional candidates for the cellar. Recently we have enjoyed Fronholz Rieslings from 1999 and 2004. The flinty aspect becomes more intense with age, gradually gaining the upper hand on the pit fruit and citrus. Tasted young, it is as though Michelangelo has just carved the last sliver off a piece of Carrara marble. Glistening, freshly sculpted, it needs some time for its maximum expression to be appreciated.

\$43.00 PER BOTTLE \$464.40 PER CASE

2011 PINOT GRIS "FRONHOLZ"

One of the greatest dry Pinot Gris on the planet, to my taste buds, this vineyard translates all of the complexity, nuance, and finesse of this great grape without any heaviness or overt sweetness. A ripe, perfumed nose of creamy clementine greets the senses, followed by a chiseled profile with exquisite texture, and a fine, dry, stony finish.

\$52.00 PER BOTTLE \$561.60 PER CASE

2011 PINOT NOIR "FRONHOLZ"

In Alsace, you can count the Pinot Noirs of this quality on one hand. No, it doesn't taste like Burgundy, but Pinots that are a true expression of their native *terroir* here in Alsace couldn't and shouldn't do so. This is nervy, stony, medium-grained Pinot with intense aromatics, smoky, elegant fruit, and an invigorating, savory finish. I favor a dish that is not too strongly flavored to let it strut its stuff unencumbered. Pull out your favorite roast chicken recipe, for example.



\$52.00 PER BOTTLE \$561.60 PER CASE

UNSUNG *PREMIER CRU* RED BURGUNDY

by Chris Santini

2011 MARANGES 1^{ER} CRU “LA FUSSIÈRE” BRUNO COLIN

Ever had a Maranges? It’s one of the least-known and most under-the-radar appellations in Burgundy. The *premier cru* La Fussièrre, a south-facing, fossil-strewn limestone slope, is what the locals call the most “Maranges” of all Maranges, with its lively fruit and marked minerality.

\$39.00 PER BOTTLE

\$421.20 PER CASE

2011 ALOXE-CORTON 1^{ER} CRU “CLOS DU CHAPITRE” DOMAINE FOLLIN-ARBELET

Smack in the middle of the village of Aloxe-Corton, where one might usually find a parking lot or a park, lies the small *premier cru* vineyard of Clos du Chapitre, a prized *terroir* that the village has always found too precious to pave over; it remains today walled in between the streets, houses, and church of the village. Franck Follin-Arbelet is one of the lucky few to own a piece of this unique site and maintain its legacy with an old-school vinification in his deep, ice-cold cellars. True to the *terroir*, this wine shows remarkable balance and elegance.

\$74.00 PER BOTTLE

\$799.20 PER CASE

2011 BLAGNY 1^{ER} CRU “LA GENELOTTE” DOMAINE DE CHERISEY

The estate refers to this parcel (which is a *monopole*, by the way), as “an island of red in a sea of white.” Surrounded by white *premier cru* Meursault on all sides, this rarity is given special attention, considering it’s the only red wine made at the estate. Fermented using mainly whole clusters (another rarity for the region), this wine captures a more ethereal tone, with hints of earth and chalk. Highly recommended for those who are interested in Burgundy off the beaten path.

\$62.00 PER BOTTLE

\$669.60 PER CASE

LOIRE VALLEY

by Dixon Brooke

2012 SANCERRE • DANIEL CHOTARD

Sancerre, that poster child of French bistro wines, that most recognizable of Loire whites, is such an utterly satisfying drink. The best ones carry Sauvignon's herbaceous tendency wrapped in a cloak of ripe, creamy texture. Chotard's 2012 has a note of passion fruit that I think you'll find appealing. It is tough to go wrong with a good bottle of Sancerre, no matter what is being served at table.

\$25.00 PER BOTTLE

\$270.00 PER CASE

2012 VOUVRAY "LES FONDRAUX" CHAMPALOU

Textural beauty, the most important calling card of Vouvray, is what sets the Champalous' wines apart. Their wines are as hauntingly beautiful as anything being made in Vouvray today. Try to find a hair out of place. Fondraux is their masterpiece. From their best silex *terroir* and raised in *demi-muids*, with an intensity matched only by its finesse, it reveals a purity of fruit, a ravishing, sensual texture, and a flintiness that cuts through the sumptuousness. This could be a twenty-year wine—no problem—yet, check out the price!

\$22.00 PER BOTTLE

\$237.60 PER CASE

2012 JASNIÈRES • PASCAL JANVIER

The largely forgotten appellation of Jasnières sits about an hour's drive directly north of Vouvray, still surrounded by heavily wooded forests. I'm sure the hunting is as good as it was several centuries ago. Pascal's flagship bottling tames the wildness of Chenin Blanc from these parts. Quince, ginger, preserved orange peel: the borderline exotic aromas leap from the glass to greet you. Just when your palate starts to be enveloped by a burst of ripe fruit, you are overpowered by the intense minerality that dominates the striking finish. If you buy a case, six to drink, six to age, you'll be all the wiser.

\$19.95 PER BOTTLE

\$215.46 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.

2012 MUSCADET “LA NÖE” • ÉRIC CHEVALIER

Our friend Éric Chevalier is starting to become a household name in the United States, thanks to his tireless work in the Pays Nantais to bring us delicious and affordable wines with the distinguished stamp of the Loire-Atlantique—briny whites with punch and nerve. La Nöe is probably his least well-known but arguably most exciting wine, a single-vineyard Muscadet from ancient vines planted on a granite plateau. The aromatics alone are worth the price of entry. The palate is so good you might be tempted to stop drinking white Burgundy. But no, that would be going too far.

\$16.95 PER BOTTLE

\$183.06 PER CASE

2010 BOURGUEIL “CLOS SÉNÉCHAL” CATHERINE & PIERRE BRETON

If you don't know this wine, you should. While the Bretons' Perrières bottling gets more attention due to its aging potential and the fact that many older bottles exist, the Sénéchal gives you the best of both worlds. It is approachable upon release, with *premier cru* complexity, yet it has the structure to age and will reward for many, many years. The tuffeau gives chalky backbone to the delightfully rustic, wild-berry fruit.

\$30.00 PER BOTTLE

\$324.00 PER CASE

2010 CHINON “CLOS DU CHÊNE VERT” CHARLES JOGUET

This historic vineyard, which was purchased by Charles Joguet in the seventies, is now in its prime and producing world-class Cabernet Franc. The aroma is always singular when tasted alongside their other wines: subtly spiced, red fruits, a cedary edge. It is a medium weight among heavyweights, and I love its subtlety and nuance. I've had the good fortune to taste enough older bottles to tell you that you will not be taking any risk by tucking this away as you would a top Bordeaux. As with all our Loire Chenin Blancs and Cabernet Francs, many years of drinking pleasure await you.

\$49.00 PER BOTTLE

\$529.20 PER CASE



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2012 BEAUMES-DE-VENISE *ROUGE*

DOMAINE DE DURBAN

by Clark Z. Terry

The arrival of the Durban Beaumes-de-Venise *Rouge* is an annual source of excitement for me. The 2005 vintage was my first exposure to the wine, and I have managed to slowly drink a case over the past six years.

The 2012 *Rouge* promises the same prolonged pleasure that the 2005 did. It is rare to find a wine where the velvety texture, structure, and earthy Grenache fruit are in such perfect balance.

Certainly it begs the question: Is Kermit crazy to sell this for only \$18? Luckily, the domaine offers it to us at an irresistible price.

\$18.00 PER BOTTLE

\$194.40 PER CASE

