

KERMIT LYNCH WINE MERCHANT

JANUARY 2014



© Gail Skoff

NEW ITALIAN DISCOVERIES
LANGUEDOC BARGAINS ■ LOIRE AND BURGUNDY

THREE KINGS OF ALSACE

by Kermit Lynch

2012 PINOT BLANC “BARRIQUES” • OSTERTAG

Imagine a white Burgundy supercharged with charm. Supercharged? The freshness is ravishing and the balance merits some encores. Yes, it was raised in barrels, but no, it is not oaky. *C'est un vrai vin de plaisir.*

\$24.00 PER BOTTLE

\$259.20 PER CASE

2012 PINOT BLANC “VIEILLES VIGNES” MEYER-FONNÉ

During my buying trips, I've tasted a lot of wines since January 2013. One conclusion: when a 2012 appears on our shores from Meyer-Fonné, buy it, taste it . . . you'll never forget it. Those who follow that advice will enjoy a lot more aesthetic pleasure than those who don't.

\$19.00 PER BOTTLE

\$205.20 PER CASE

2011 PINOT GRIS “ZELLBERG” • OSTERTAG

Not for fruitbombers, no, this is especially for those who admire the peat-like component of Pinot Gris. The palate is fleshy with excellent persistence.

\$52.00 PER BOTTLE

\$561.60 PER CASE

2009 PINOT GRIS “RÉSERVE” • ALBERT BOXLER

Boxler, the third of our Alsatian kings! This 2009 reminds me of the Pinot Gris masterpieces Léonard Humbrecht fashioned back in the 1980s. He's the one who really turned the wine world onto the varietal. This fairly dry nectar might have been made from golden mirabelle plums. Serve it all by its rather grandiose self.

\$45.00 PER BOTTLE

\$486.00 PER CASE

2012 GENTIL D'ALSACE • MEYER-FONNÉ

Gentil, as in nice, well-bred, stylish. I advised you not to miss Meyer's 2012s. This one, just drive up for a case in your trunk. You won't regret it.

\$17.00 PER BOTTLE

\$183.60 PER CASE

SEASONAL SAMPLER

by Mark Congero

WHILE I WAS GROWING UP, winter in my house always meant Italian food. We made big pots of “Sunday gravy”—meatballs, sausages, pork ribs, and necks all simmering in a hearty tomato sauce—with endless trays of lasagna and manicotti, platters of antipasti, and salumi. It was fun, delicious, and bone-warming during East Coast winters.

These are all good winter dishes to cook at home even though the Bay Area is relatively warm and balmy during the winter months! Make a big pot of Sunday gravy or a tray of lasagna, and you have lunch and dinner for at least a few days (and the flavors only get better over time!).

We are so lucky here in the Bay Area to have access to such great products: wonderful local creameries, farmers’ markets filled with a gorgeous array of winter vegetables, and a handful of accomplished local salumi producers. And need I mention a local wine merchant with some truly exceptional Italian wines to go with all this Italian food? I know I will be cooking a lot of Italian food at home this winter, as memories of the past will be heavy in my heart.

Here’s an especially lovely sampler composed of half Italian and half French selections, and I will add some of my favorite recipes for you to try at home.

PER BOTTLE

VINO BIANCO SECCO “GRANGIA” • ELVIO TINTERO	\$8.95
2012 PINOT GRIGIO • LA VIARTE	17.95
2012 MONFERRATO ROSSO • TENUTA LA PERGOLA	12.00
2011 BARBERA “ROSSO PIETRO” • CANTINE VALPANE	14.00
2011 RUSSU DU FÈIPU • MASSARETTI	18.00
2011 BANDINELLO TOSCANA • VILLA DI GEGGIANO	20.00
2012 VIN DE SAVOIE “LES ABYMES” • A. & M. QUENARD	16.00
2011 MUSCADET • MICHEL BRÉGEON	16.95
2012 VIN DE PAYS DE L’HÉRAULT ROSÉ • DOMAINE DU POUJOL	16.00
2012 VAUCLUSE ROUGE • DOMAINE DE DURBAN	11.00
2010 CORSE CALVI ROUGE “E PROVE” • MAESTRACCI	22.00
2010 LUSSAC SAINT-EMILION • CHÂTEAU DE BELLEVUE	26.00

Normally \$198.85

SPECIAL SAMPLER PRICE **\$149**

(a 25% discount)

RED BURGUNDY

by Chris Santini

2012 BOURGOGNE “L’ERMITAGE” DOMAINE DE LA CADETTE

Red Burgundy is inextricably linked to the grape that once grew wild in its forests, later tamed and propagated by Cistercian monks in the middle ages: the legendary and noble Pinot Noir. However, on the far northern tip of Burgundy, in the pastoral hills around Vézelay, there remain a few scattered acres of another red grape, curiously referred to as “César” by the locals. Legend has it that this grape was first introduced to this particular area when Caesar himself marched his soldiers there to face down and conquer the Gauls once and for all at the battle of Alésia. After a long siege and brutal battles, Caesar went home triumphant, with the Gallic leader Vercingetorix in a cage as his prize. He left behind not only fields of the red grape we call César today, but also a local populace with newly learned skills of vine-growing and winemaking. While the legend may seem tall, recent DNA testing has shown that this far-away-from-home grape is a cousin to Barbera from the Piedmont in Italy. Only a few small pockets of it remain in northern Burgundy, where it is blended with Pinot Noir. Fortunately for us, La Cadette is one of those lucky few who give us a chance to sip this wonderfully rustic and brambly blend with hints of ancient history and intrigue.

\$28.00 PER BOTTLE

\$302.40 PER CASE

2011 SANTENAY ROUGE “LES GRAVIÈRES” 1ER CRU JEAN-MARC VINCENT

Premier cru names in Burgundy that reference rocks always immediately get my attention. Be it Perrières, Gravains, Caillerets, or Gravières, you know it’s a good sign. The monks who once worked the land separated out the rockiest of the parcels, and these have often been planted to vine the longest, as they are too poor, too difficult, and too rocky for any other crop. These parcels tend to be the most mineral and complex, often showing a slight touch of extra ripeness as well, given that the rocks absorb heat during the day and deflect that heat back on the grapes during the cooler nights. The French culinary and wine review *Gault & Millau* recently called this un-racked and unfiltered wonder from Jean-Marc Vincent a “*gourmandise de Pinot Noir*.” Seems spot on to me.

\$50.00 PER BOTTLE

\$540.00 PER CASE



Basilique Sainte-Marie-Madeleine, Vézelay

© Steve Waters

VENI VIDI VINCI!

by Dixon Brooke

THE FIRST TASTING of samples of Vinci with Kermit was one of those “wow” moments that rarely occurs with random samples. The wines leapt from the glass with energy, vibrancy, and, importantly, originality. We still took our time with the proper due diligence, visiting the winery and the vines, tasting from the barrel and from the tank—all those things we do to really get to know a property and all the elements that go into its wine. The vineyard visit was a definitive moment: seeing the windswept, impossibly rocky and *garrigue*-laden hillsides in the Roussillon, barely accessible even by foot, and the ancient vines (which are entirely worked organically and by hand) was a revelation that made the contents in the bottle much easier to understand. Several years later, our first shipment has hit California shores and, albeit in very limited quantities, will be coming soon to a theatre near you.



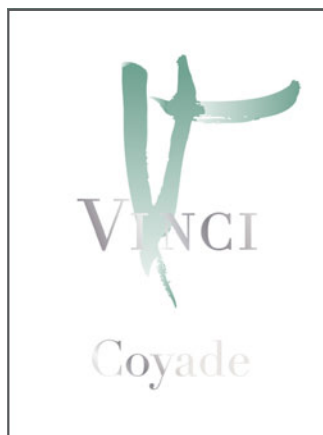
Old vines at Domaine Vinci

© Domaine Vinci

2011 CÔTES CATALANES
***BLANC* “COYADE”**
DOMAINE VINCI

This electric white wine is a blend dominated by the native Maccabeu grape, complemented by Carignan Blanc and Grenache Blanc. Its intense, limestone-induced minerality and acidity will amaze you, especially when you hear that it completes malolactic fermentation in barrel and is bottled unfiltered, which makes this white very dear to Kermit’s heart . . . and palate.

\$39.00 PER BOTTLE **\$421.20** PER CASE



2011 CÔTES CATALANES *ROUGE* “ROC”
DOMAINE VINCI

Roc, a blend of Carignan grown in granite and Mourvèdre grown in schist, is vinified with whole-cluster fermentation and raised without any wood. It is interesting and fun, with a distinctly Roussillon character. Let’s just say that the Mourvèdre makes its presence felt: a wild, *terroir*-infused presence.

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



2009 CÔTES CATALANES
***ROUGE* “RAFALOT”**
DOMAINE VINCI

Rafalot is the estate’s signature cuvée from one-hundred-year-old Carignan vines planted in limestone soils. Aged for eighteen months in older cask, it is one of the great pure expressions of the variety that I know of in the world today.

\$39.00 PER BOTTLE **\$421.20** PER CASE

MONIER (THAT'S WHAT I WANT)

by Anthony Lynch

2012 SYRAH COLLINES RHODANIENNES DOMAINE MONIER

This Syrah tastes like Syrah, pure and raw, boldly aromatic with nothing to hide. Forget the idea of Syrah always being big and fruity; this one is spice- and mineral-driven, speckled with black pepper and dark hunks of dusty granite. It is nearly all *terroir* with a touch of tart blackberry to fill in the spaces, and I can tell it's unfiltered thanks to the way it fills the mouth and demands to be bitten into. Serve it a couple degrees cooler than a typical red and see what this northern Rhône Syrah is all about.

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

2011 SAINT-JOSEPH ROUGE DOMAINE MONIER

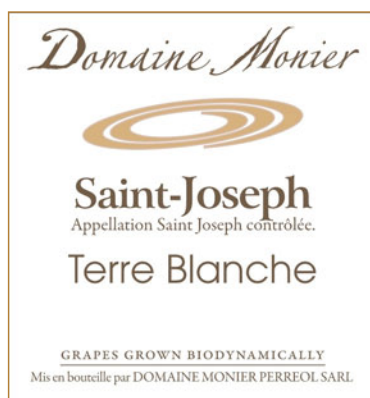
What a beauty! The color is black with gorgeous purple and ruby hues around the rim. Jean-Pierre Monier farms all his vines organically and biodynamically, producing an old-school Saint-Joseph on high-altitude slopes above the Rhône river. This is a plump, luscious Syrah that exhibits remarkable purity and grace.

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

2011 SAINT-JOSEPH ROUGE "TERRE BLANCHE" DOMAINE MONIER

In contrast to the silky harmony of the Saint-Joseph bottling above, "Terre Blanche" is a bit gnarlier. Give it some time to open up and reveal the meaty, animal tendencies of Syrah from these parts. Don't get me wrong, elegant blue and black fruit abound, but here it mingles with a hint of sanguinity and some dusty tannin. A great choice for short- to medium-term cellaring.

\$42.00 PER BOTTLE **\$453.60** PER CASE





Jean-Pierre Monier explaining biodynamic techniques

© Gail Skoff

NEW ITALIANS

by Dixon Brooke

MASSIMO BENEVELLI

Any new producer discovery is extremely exciting to me. And the best discoveries get more and more invigorating over time as the grower's talents and personal characteristics expose themselves in a positive way. This has definitely been the experience with young Massimo Benevelli, an extremely talented Piemontese grower in Monforte d'Alba. He exhibits a total command of all stages of the production process, from vine to bottle. His wines show character, soul, and originality. I recently tasted through multiple vintages of his production in various stages of aging in barrels, tanks, and bottles, and there was a consistency, a touch, an intangible quality that I look for when sourcing new growers. Everything was in balance, everything had its place.

Massimo's holdings are mostly concentrated in the southeastern-facing hillside cru of "Ravera" in the deep south-east of the Barolo zone, in which Monforte d'Alba is the southern stronghold among the five major communes making up the DOCG. The wines from Ravera have the distinction of combining the structural strength of neighboring Serralunga d'Alba with the concentration and richness of Bussia and the other crus farther north between Monforte d'Alba and Castiglione Falletto. Massimo's *Baroli* are approachable when young but, like any great Barolo, reveal their true potential after at least five years or more in bottle. An added plus: Massimo's *Baroli* consistently give aromas of truffles with age, not a bad character trait in my book. His Dolcetto is a delight as well, and look out for his delicious and dignified Nebbiolo d'Alba, arriving in the next few months. A hearty *Benevenuto* to Massimo Benevelli!



	PER BOTTLE	PER CASE
2012 DOLCETTO D'ALBA "LA COSTA"	\$15.00	\$162.00
2009 BAROLO "RAVERA"	49.00	529.20

PODERE SANTE MARIE DI MARINO COLLEONI

Our ability to expose a wide range of our clients to the magical Sangiovese of Marino Colleoni has been regrettably limited owing to his tiny production and the lavish attention he has gotten from the press. We do think it is important to bring attention to his work in this newsletter even if we know that there will not be nearly enough wine to go around for all. First come first served!

Colleoni holds a strategic position in Montalcino, one that I believe will serve him well in the future. On the upper slopes of the DOCG's northern flank, perched on a precipice just below the town of Montalcino, his Sangiovese vines benefit from cooler than average temperatures and longer hang times than many of his colleagues'. These wines are also made "naturally," with only organic and biodynamic treatments in the vines and the absolute minimum of manipulation in the cellar in order to render them flawless. Finally, aging in large casks preserves the type of authentic flavors that I look for when buying Sangiovese from Tuscany.

All three wines from Colleoni are pure, unadulterated Sangiovese with beautiful poise, freshness, energy, and finesse. The Brunello is a highly unique interpretation of the Tuscan classic, one that any Sangiovese fan will not want to miss. One more thing I love about these wines: they really open up the possibilities at table endlessly. They have the understated elegance to complement rather than overpower; they are exercises in grace and nobility.

	PER BOTTLE	PER CASE
2012 ORCIA ROSSO	\$32.00	\$345.60
2011 ROSSO DI MONTALCINO.	42.00	453.60
2008 BRUNELLO DI MONTALCINO84.00	907.20



Marino Colleoni

© Lorenzo Rui

LOIRE WHITES

by Anthony Lynch

2012 CHARDONNAY • ÉRIC CHEVALIER

Éric Chevalier trained at a domaine in Chablis before returning to run his family's estate in the Loire. Perhaps that is why the Chardonnay he makes is always so crisp and taut. Vinified without any oak, it reminds me of a baby Chablis thanks to its liveliness and its bouquet of white flowers and fresh fruit. Like each of Éric's wines, it's a total steal.

\$14.95 PER BOTTLE

\$161.46 PER CASE



The vines of Éric Chevalier

© Julia Issleib

2012 FIÉ GRIS • ÉRIC CHEVALIER

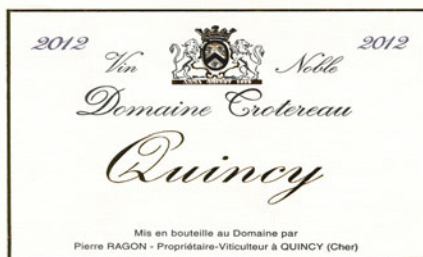
I'm a sucker for tasting unfamiliar and obscure grape varieties. Petit Courbu? Sure. Zierfandler? Bring it on. Fié Gris—which formerly thrived along France's Atlantic coast before being largely replaced by its grassier and higher-yielding cousin, Sauvignon Blanc—represents another bizarre, rarely grown grape that is a must-try for any curious wine lover. Fié Gris is characterized by the zippy acidity that is typical in whites from this part of the Loire Valley. However, it brings an aromatic bouquet that is unlike any you have ever tasted: a hint of exotic fruit, wet stone, and what is unmistakably a note of jalapeño pepper. I recommend one bottle to get acclimated and a second to get creative in the kitchen.

\$24.00 PER BOTTLE

\$259.20 PER CASE

2012 QUINCY • DOMAINE TROTREAU

In 1936, Quincy became the first Loire wine to earn AOC status, second in all of France only to Châteauneuf-du-Pape. Thanks to its warm microclimate, the Sauvignon Blanc here is able to ripen more fully than in better-known villages such as Sancerre to the north. This means that daring vigneron in pursuit of excellence, such as Pierre Ragon of Domaine Trotereau, can produce lush, aromatic whites with the same lively zing that captivates Sauvignon drinkers the world over. Pierre's 2012 has a mouth-coating texture and charming notes of tangerine that are certain to earn Quincy the following it deserves.



\$18.95 PER BOTTLE

\$204.66 PER CASE

2012 REUILLY “LES PIERRES PLATES” DOMAINE DE REUILLY

This is my go-to Loire Sauvignon, as its flavors are unexaggerated and it has the finesse of a much more expensive wine. On the palate, its mineral tinges are easy to appreciate: this is likely a result of the Kimmeridgian limestone, a type of soil known for its high content of fossilized seashells. Accordingly, serve it with fresh crab, or the crustacean of your choice. It is a superb apéritif, too.

\$19.95 PER BOTTLE

\$215.46 PER CASE

2009 VOUVRAY “LES TRIES” • CHAMPALOU

Late-harvest Vouvray is legendary. It possesses sweet lusciousness *and* fresh acidity, a balance that makes it immediately appealing yet allows it to age magnificently. In fact, Didier Champalou mentioned that he once enjoyed a bottle from the late 19th century! While we don't expect you to wait that long, we do know the merits of having a great bottle or two of dessert wine on hand. “Les Tries” is one of the most unctuous and mesmerizing, and it will only continue to improve until you pull it out for that special occasion.

\$58.00 PER 500-ML BOTTLE

\$626.40 PER CASE



WINES FOR THE CONNOISSEUR

by Dixon Brooke

2004 MEURSAULT-BLAGNY “LA GENELOTTE” 1^{ER} CRU DOMAINE DE CHERISEY

Mature white Burgundy from the best producer you may not yet know. Tough to beat that as a winter companion.

\$90.00 PER BOTTLE \$972.00 PER CASE

2004 HERMITAGE “BESSARDS-MÉAL” BERNARD FAURIE

Drinking beautifully right now—you can wait, but don’t need to. From arguably the world’s greatest *terroir* for Syrah, and one of its masters.

\$125.00 PER BOTTLE \$1,350.00 PER CASE

2010 SAUTERNES DOMAINE DE L’ALLIANCE

Sweet wines may be out of vogue, but Sauternes never will be. An entity unto itself, this brilliant wine reminds us why. May you enjoy only the noblest rot.

\$48.00 PER 500-ML BOTTLE \$518.40 PER CASE

2006 BRUNELLO DI MONTALCINO RISERVA POGGIO DI SOTTO

One of the world’s greatest red wines, period. The absolute pinnacle of Sangiovese. You can admire this one in your cellar for a long, long time.

\$247.00 PER BOTTLE \$2,667.60 PER CASE

2009 CHÂTEAUNEUF-DU-PAPE “LA CRAU” DOMAINE DU VIEUX TÉLÉGRAPHE

A consistent success, a sure thing: rare in today’s wine world. Padding your collection with a few extra magnums from this venerable producer is never a bad idea, as we at KLWM can happily attest.

\$174.00 PER MAGNUM \$939.60 PER CASE

**2010 RIESLING “MUENCHBERG” GRAND CRU
DOMAINE OSTERTAG**

Don't forget the noble Riesling, particularly from the explosive duo of magician André Ostertag and his ethereal, lost mountain *terroir* at Muenchberg.

\$58.00 PER BOTTLE \$626.40 PER CASE

**2002 SAVAGNIN “LES VIGNES DE MON PÈRE”
JEAN-FRANÇOIS GANEVAT**

There are only two cases of this rare gem in magnum, a wine that Ganevat kept in *foudre* for ten years before releasing it to a thirsty world.

\$248.00 PER MAGNUM \$1,339.20 PER CASE

**2010 VOLNAY “LES ANGLES” 1ER CRU
DOMAINE LUCIEN BOILLOT**

There is a theme here, and those who love fine wine should be right at home: a great *terroir*, a producer who deserves to be better known, a great vintage. And in this case, a classic Volnay.

\$75.00 PER BOTTLE \$810.00 PER CASE

**2004 BRUT “CLOS NOTRE DAME” 1ER CRU
VEUVE FOURNY**

From old-vine Chardonnay planted in pure chalk, this *tête de cuvée* from Fourny grows more and more interesting year after year, and this 2004 is their best ever—so far. A must for your cellar. And hey, it's already ten years old!

\$173.00 PER BOTTLE \$934.20 PER 6-BOTTLE CASE

2000 POMEROL • GOMBAUDE-GUILLOT

These pages wouldn't be complete without an aristocrat from the right bank of Bordeaux. In this case you should plan on taking your sweet time. Sold in original wooden cases. And, for those who care, an organic Pomerol!

\$76.00 PER BOTTLE \$820.80 PER CASE

LANGUEDOC

by Anthony Lynch

2012 SAINT-CHINIAN *BLANC* MAS CHAMPART



Saint-Chinian is an unforgiving place. In the summer, the sun beats down on the steep hillsides while violent winds thunder through, overpowering all but the most tenacious shrubbery. The soil, a mix of marl and limestone, is scattered with jagged rocks that are in no way welcoming. Amid all this desolation lies Mas Champart, where the charming Isabelle and Mathieu Champart have somehow coaxed this landscape into producing one of the most elegant white wines of the south of France. Generous yet restrained, it shows layers of creaminess and tender, honeyed fruit, with pretty floral tones leading to a clean minerally finish. It will warm you up on a cold winter day just as well as it refreshes in the heat of summer. Their passion to create a great dry white is inspiring.

\$25.00 PER BOTTLE

\$270.00 PER CASE

2011 COLLIOURE *ROUGE* “PUIG AMBEILLE” DOMAINE LA TOUR VIEILLE



The vineyards of Collioure, barely north of the Spanish border, overlook the Mediterranean from impressive schist hillsides that rise to Pyrenean heights. Puig Ambeille (pronounced *pooch am-bay* in Catalan) combines Grenache and Carignan with the Mourvèdre that really rises to the top in this meaty cuvée. It tastes rather savory, with smoky and herbal notes

adding to the chewy black fruit. The finish is big, showing noteworthy elegance for such a solid mass of wine. Dig in now or wait several years to see what Catalan *terroir* is capable of.

\$27.00 PER BOTTLE

\$291.60 PER CASE

2011 PIC SAINT LOUP “MOURVÈDRE” CHÂTEAU LA ROQUE

Easily one of the best values in our portfolio, this old-vine Mourvèdre gives a dense, dark, and earthy wine with a wild side. It is perfectly balanced and approachable, as delicious now as it will be after twenty years’ aging! For the money, it doesn’t get any better. Here’s a young old-vine red that expresses itself.

\$19.00 PER BOTTLE **\$205.20** PER CASE

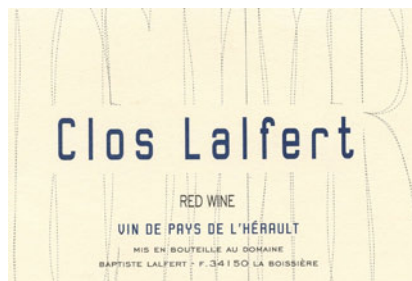
2010 CORBIÈRES *ROUGE* “LA DEMOISELLE” DOMAINE DE FONTSAINTE

Oops. This might be as good a deal as La Roque’s Mourvèdre. Domaine de Fontsaïnte produces its counterpart from primarily old-vine Carignan (110-plus years old!) farther south, in the soft rolling hills of the Corbières. Robustly built yet filled with explosive juicy fruit, “La Demoiselle” will age and develop for a decade easily. This is a wine to buy by the case and drink over several years.

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

2010 VIN DE PAYS DE L’HÉRAULT *ROUGE* CLOS LALFERT

Baptiste Lalfert represents a new generation of Languedoc growers eager to realize the potential of the land, regardless of how much work it may require. This ambition drove Baptiste to purchase a parcel of old Carignan destined to be torn up—nobody else dared to tend to these low-yielding vines on this rocky terrain. Though he began with no work-space and no equipment, he now occupies a tiny garage filled with barrels and has expanded his holdings to include some Syrah and Cabernet. Baptiste’s youthful energy is apparent through his wine’s bright, fresh fruit, while its underlying structure ensures that this red will offer real pleasure for many years to come. Clos Lalfert is proof that very exciting things are happening in the Languedoc, and you don’t want to miss out on this *terroir* revolution.



\$39.00 PER BOTTLE **\$421.20** PER CASE

RHÔNE CLASSICS

by Anthony Lynch

2012 CÔTES DU RHÔNE *BLANC* “SUNFLOWER CUVÉE” BLENDED BY KERMIT LYNCH



Our house Côtes-du-Rhône *blanc* continues to epitomize the category, and with class. Composed of Roussanne, Marsanne, and a dash of Clairette, the Sunflower cuvée conveys a luring perfume of apricot with a nectar-like trace of honey. These aromas warmly invite you in before the wine smoothly glides over your palate, flaunting a ravishing texture. An outlier from the land of big reds, this fine dry white is not to be missed. It is a Louis Barruol/Kermit Lynch collaboration.

\$22.00 PER BOTTLE

\$237.60 PER CASE

2012 LE PIGEOULET *ROUGE* VIGNOBLES BRUNIER

The Brunier bothers are known for their Vieux Télégraphe label, but this is the wine of theirs that I want to drink every day. This Grenache-dominated blend is the quintessential Southern red, marked by ample sunshine and the heavenly aromas that make a walk through the Provençal countryside a magical experience: lavender, rosemary, thyme, and sun-ripened wild blackberries. In 2012 the Pigeoulet is especially elegant, with tannins that are present but perfectly integrated into the supple, grapey fruit.

\$18.00 PER BOTTLE

\$194.40 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.



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MORE FROM ITALY

by Dixon Brooke

2010 ELORO NERO D'AVOLA "SCIAVÈ" RIOFAVARA

The "black grape of Avola" is named after, you guessed it, the town of Avola on Sicily's southeastern coast. Considered the birthplace of the grape and home of its most authentic and successful expression, this corner of Sicily is rich in cultural history. The city of Syracuse about ten miles north was a center of Greek civilization almost three thousand years ago. Riofavara cultivates an example that I can imagine would have been right at home served in a large goblet alongside a whole roasted animal, although I would venture to guess that this example is a bit more refined than the ones made thousands of years ago. Kermit selected this particular wine due to its balance and drinkability, traits complementary to its power and inky concentration.

\$34.00 PER BOTTLE

\$367.20 PER CASE