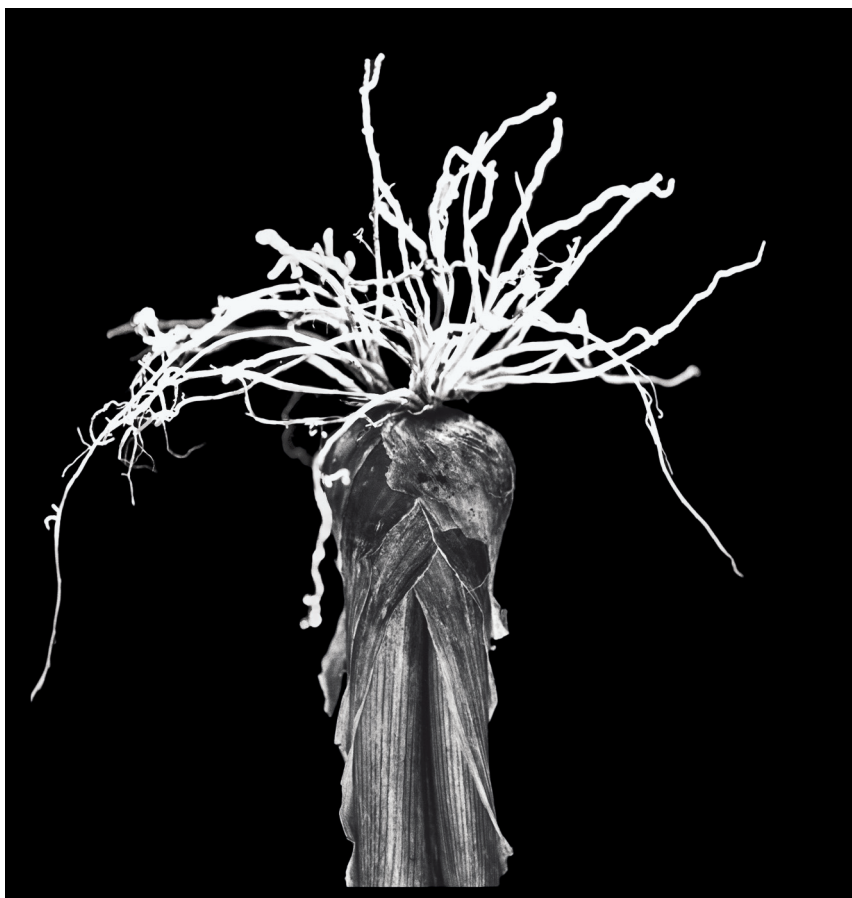


KERMIT LYNCH WINE MERCHANT

MARCH 2014



Spring Onion

© Gail Skoff

SAVING BIANCU GENTILE ■ NEW FROM THE BRUNIERS
2012 LUCIEN BOILLOT & FILS PRE-ARRIVAL

CELLAR ME

by Kermit Lynch

THERE IS *some* truth to the general perception that good agers are expensive, but that is not the whole truth. Loire reds may be the most glaring exception—Vouvray and Savennières fit the bill, too.

I may be the rare collector with bins of Barbera in his personal cellar. In one of them, just four years ago, I discovered two forgotten bottles of Louis Martini Barbera, 1970 and 1968—more than forty years old! I was sure they were over the hill, but was I ever wrong. Both were stunning, old only in the best sense, both aromatically dazzling and full of vigor. I don't know how good today's Martini Barberas might be, but they must have one hell of a *terroir* for the varietal. If I'd had any money back then, I'd have put down full cases. They were so cheap; I was so broke.

Almost every year I put a few young Porro and Valpane Barberas in my bins to replace the older ones I've drunk. They don't cost an arm and a leg, and with age they taste like they cost a lot more. They also taste good with much of my own cooking.

This year I have especially enjoyed Valpane's 2000 and 2004, and Guido Porro's 2001 and 2003.

So my advice, whether you are on a budget or not: pick up some Barbera and leave them alone for at least five years. Don't feel any rush to drink them up. They have what it takes to keep improving.

Touring the stacks here in the store, I jotted down this list of current selections that will age beautifully and won't set you back too much financially. Other worthy examples come and go throughout the year.

These all say, *Cellar me*, regardless of price.

PER BOTTLE

2012 BARBERA D'ALBA "SANTA CATERINA" • GUIDO PORRO . . .	\$19.95
2011 BARBERA DEL MONFERRATO "ROSSO PIETRO"	
CANTINE VALPANE	14.00
2011 CAHORS • CLOS LA COUTALE	14.95
2012 BOURGOGNE ROUGE "PINOT NOIR" • RÉGIS BOUVIER . . .	19.95
2011 BOURGUEIL "BEAUVAIS" • CHANTELEUSERIE	18.00
2012 CHINON "LES GRANGES" • BERNARD BAUDRY	19.95
2010 CORBIÈRES ROUGE "DEMOISELLE" • FONTSAINTE	16.00
2010 CORSE CALVI ROUGE "E PROVE" • MAESTRACCI	22.00
2011 MONTPEYROUX ROUGE • AUPILHAC	24.00
2011 PIC SAINT LOUP ROUGE "MOURVÈDRE"	
CHÂTEAU LA ROQUE	19.00
2012 RIESLING "RÉSERVE" • MEYER-FONNÉ	23.00
2012 VOUVRAY SEC • CHAMPALOU	19.95

CELLAR SELECTION

by Clark Z. Terry

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

Burgundian winemakers have gone through a few tough years recently. If you talk to them about the summers of 2012 and 2013, they express anger and frustration, almost as if they were at war. Well, they practically were when the hailstorms hit and in one afternoon some lost nearly all their fruit.

One thing should be made clear: A challenging growing season does not a bad vintage make. The horror stories of destroyed fruit and yields do not always reflect on the quality of the wines in the end. In fact, what we and many others are finding is that 2012 and 2013 are turning out exceptional wines. The problem? There's hardly any wine to go around. We've purchased as much as we can from recent vintages to satisfy the growing demand for Burgundy, and one such wine we were able to secure in extra quantity for you is Domaine de Chérissey's 2011 Genelotte.



When tasting de Chérissey's wines there is an immediate sense of something special and refined. Laurent Martelet, vigneron at de Chérissey, does not rely on careful branding, nor is he attracted to critics and scores. Like Coche and Roulot, his wines simply speak for themselves.

The Genelotte vineyard is a stunning place. It is located nearly at the top of the hill above the village of Puligny-Montrachet, higher than prized sites like La Truffière and Meursault-Perrières. Though La Genelotte shares a border with the vines of Puligny-Montrachet, it is definitively Meursault—a testament to the fact that wines coming from vineyards next door to each other can taste dramatically different. What I find most striking about La Genelotte is its length on the palate. How stunning and pleasurable it is to still have the taste of such an exquisite wine on your palate ten, fifteen, often thirty minutes after you've finished a glass! The 2011 Genelotte is one for now and for the ages—under proper storage, this will give you great satisfaction for many years to come.

\$89.00 PER BOTTLE

\$961.20 PER CASE

THE ARTISTRY OF GRAMENON

by Dixon Brooke

MICHÈLE AUBÉRY-LAURENT and her son Maxime François Laurent (whose wines are vinified at Gramenon) are among the precious few winemakers in Europe making grand, age-worthy wines that are vinified with almost zero sulfur dioxide. When you find the combination of a winemaker, a *terroir*, and a grape that are capable of this feat, the results can be glorious. Attention: there aren't many of them. Attention again: aging these wines requires a cellar with perfect conditions.



© Gail Skoff

2012 CÔTES DU RHÔNE “POIGNÉE DE RAISINS”

The Gramenon to drink immediately, this “fistful of grapes” is a Grenache born of ripe, succulent fruit, like biting into something right off the tree (or vine).

\$24.00 PER BOTTLE

\$259.20 PER CASE



2012 CÔTES DU RHÔNE “SIERRA DU SUD”

The only Syrah in the mix, this is a heady and potent glass of wine, with spices, *réglisse*, smoked meat, a basket of ripe fruits, and a dollop of black olive.

\$32.00 PER BOTTLE

\$345.60 PER CASE

2012 CÔTES DU RHÔNE “LA SAGESSE”

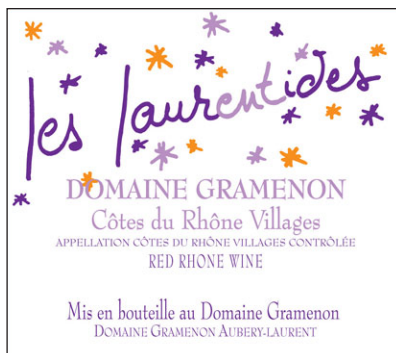
Now we are into the wines that turn into gems with time. The secondary aromas and flavors of a five-plus-year-old Gramenon red are just magical. (Ancient vines such as these, when cared for properly, produce wines that take time to develop.)

\$36.00 PER BOTTLE

\$388.80 PER CASE

2012 CÔTES DU RHÔNE VILLAGES “LES LAURENTIDES”

Vinsobres is an absolutely breathtaking corner of the Côtes du Rhône that sits high up in the hills and looks down into the valley where you'll find many of the other *crus* (Roaix, Cairanne, Sablet, Séguret, etc.), with the Dentelles de Montmirail in the distance. This is perhaps the most special of the Gramenons, named after Michèle's late husband, Philippe Laurent. Always showing explosive energy and deep, complex dark berry fruit and *garrigue*, it is a tour de force from Gramenon.



\$33.00 PER BOTTLE

\$356.40 PER CASE

2012 CÔTES DU RHÔNE “IL FAIT SOIF” MAXIME FRANÇOIS LAURENT

Not made for waiting, this is Maxime's homage to the wines of Marcel Lapiere and others—wines that disappear more quickly than you would think possible. Serve it now, serve it cool, feel it slide on down.

\$26.00 PER BOTTLE

\$280.80 PER CASE



2011 CÔTES DU RHÔNE “POURPRE” MAXIME FRANÇOIS LAURENT

This more serious wine from Maxime emphasizes the *garrigue* from this corner of the Rhône Valley along with the fruit. Pure Grenache, as with the Soif above.

\$32.00 PER BOTTLE

\$345.60 PER CASE

Mixed cases of wines on these two pages receive 25% off

—NEW FROM THE BRUNIER—

2011 CHÂTEAUNEUF-DU-PAPE “PIEDLONG”

by Clark Z. Terry

IT IS NOT OFTEN that we get to introduce a new wine from the folks at Domaine du Vieux Télégraphe. What hasn't been said about the incredible quality, consistency, and value of this storied domaine? The history of Vieux Télégraphe is integral to that of Châteauneuf-du-Pape, thus making the domaine's introduction of the Piedlong that much more important.

The vines for this new cuvée have long been in the Brunier family and were previously featured in the *tête de cuvée* from Domaine la Roquette. Over time, Frédéric and Daniel Brunier felt that there was something different, something special about the Plateau du Piedlong that needed to be showcased. The sandy, well-drained soil and vines located at the highest point of the appellation lend a hand in producing the most elegant wines from Châteauneuf. The *terroir* and resulting wine stand apart from their flagship La Crau bottling. With the 2011 vintage, it was time to feature these vines and their character with their own name and on their own terms.

We couldn't be happier with what we have on our hands—pure rustic finesse, a fine balance of earthy fruit, black olive, and classic Châteauneuf *réglisse*. Essentially a minuscule amount of the Piedlong has arrived on our shores. There won't be enough for everyone who would like some, so I encourage you to act quickly for this introductory vintage.

\$56.00 PER BOTTLE

\$604.80 PER CASE



BONS VIVANTS OF THE BEAUJOLAIS

by Jane Berg

2011 RÉGNIÉ “GRAIN & GRANIT” CHARLY THÉVENET

While cruising around the Beaujolais on his moped at the age of fifteen, Charly stopped short in his tracks at the sight of the most beautiful thing he'd ever seen: the freshly plowed soils of Marcel Lapierre's vineyards, beaming from the landscape. Inspired by what he saw, Charly landed himself an apprenticeship with Marcel and later purchased his own vines of Régnié, which he revitalized through rigorous biodynamic farming techniques. Today, a true vigneron, Charly makes a frank and pure wine with nothing to hide and plenty to say. Allow this one a little time to breathe if you're looking for the full experience.

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

2012 BEAUJOLAIS • DOMAINE DUPEUBLE

In the wine world it's a common mistake for succeeding generations, as soon as they take over, to squander years of tried-and-true artisanal winemaking in the name of progress. Lucky for us the Dupeubles have remained true to their ancestry and continue to make honest wines, as they've been doing for the past five hundred years. This one is a classic-style Beaujolais, approachable and lean, lacing brambly ripe fruit to a velvety framework. It's worth mentioning that 2012 is a special vintage in the Beaujolais. There's not much of it, but what little exists is particularly delicious.

\$14.95 PER BOTTLE **\$161.46** PER CASE

2012 RAISINS GAULOIS • M. LAPIERRE

A visit to Villié-Morgon has become somewhat mythic for our team here in Beaune. We've sent many a client and colleague on what begins innocently enough as a professional tasting trip—notebook in one hand and camera in the other—yet somehow turns into a day of Gamay-guzzling and career-defining memories. Since Raisins Gaulois is the official sponsor of those occasions, I recommend enjoying this one as the locals would: in good company, slightly chilled, and without a care in the world. Bottoms up!

\$13.95 PER BOTTLE **\$150.66** PER CASE



Pierre Boillot in his cellar

© Gail Skoff

—PRE-ARRIVAL OFFER—

2012 LUCIEN BOILLOT & FILS

by Dixon Brooke

IT WAS A ROLLER COASTER of emotions in Pierre Boillot's cellar last November. The first thing I noticed when we stepped down into the cellar were the moldy stone walls, which were not covered by the usual stacks of oak barrels. Pierre's production in the Côte de Beaune had been so decimated by hailstorms that there was as little as one barrel of some wines. Unlike many colleagues, Pierre had decided nonetheless to soldier on and produce a wine from each of his *terroirs*—despite the difficulty this posed both commercially and practically in terms of vinification. Pierre was steadfast in his determination to showcase the intricacies of each of his individual parcels.



Any disappointment I felt soon turned to elation as Pierre dipped his pipette into one barrel after the next and delicately drew his glowing Pinot Noirs out of their slumber and into my glass. The intensity of the wines Pierre had eked out of these difficult conditions was breathtaking. There wouldn't be much of it, but the quality was stunning. The grapes that survived had done so thanks to their strength of personality and character. As we set up around a barrel to taste a few wines from the previous vintage, as is our custom, my heart sank once again. His bottle cellar—simple metal racks stacked from gravel-strewn floor to ceiling with naked wine bottles dressed only with a cork—was frighteningly empty, with a stray bottle here and there instead of the normal chock-full stocks. There would be nothing to help us get through the year once we sold out of these mighty 2012s.

I'm afraid this story will be all too common in Burgundy for the next two years, so when you see an offer from us, please act fast!

PER BOTTLE

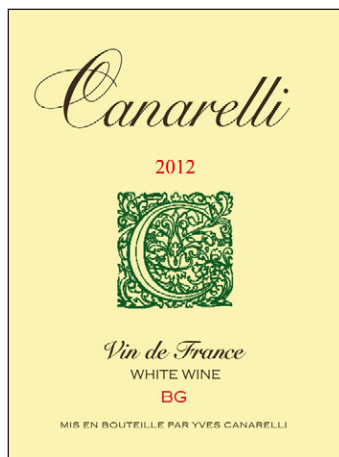
2012 GEVREY-CHAMBERTIN	\$53.00
2012 GEVREY-CHAMBERTIN <i>IER CRU</i> "LES CORBEAUX"	78.00
2012 GEVREY-CHAMBERTIN <i>IER CRU</i> "LES CHERBAUDES"	92.00
2012 NUITS-SAINT-GEORGES <i>IER CRU</i> "LES PRULIERS"	92.00
2012 VOLNAY <i>IER CRU</i> "LES ANGLES"	69.00
2012 VOLNAY <i>IER CRU</i> "LES CAILLERETS"	80.00
2012 POMMARD <i>IER CRU</i> "LES CROIX NOIRES"	78.00
2012 POMMARD <i>IER CRU</i> "LES FREMIERS"	78.00

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

SAVING BIANCU GENTILE

by Chris Santini

BIANCU GENTILE, once widely grown and admired in Corsica, was later abandoned and left for dead. How could such a unique grape—found only on the island and famed for its unmatched aromatics—fall from such heights? It was a victim of rural exodus out of an economically and culturally battered Corsica, in an era when Corsican craft and tradition were frowned upon by the French government. Thankfully, in more recent years a new and younger generation set out to right a wrong, and went searching for remnants of the famed Biancu Gentile. At the time, it is estimated there was only a single acre left under vine, old and poorly tended at that. Little by little, piece by piece, good budwood was selected, propagated, grafted, and replanted. Soon six acres were under vine. Talk spread further among growers, and the plantings multiplied. Fast-forward a decade or so to today and the future of this grape is undeniable. It is the up-and-coming white Corsican grape, rapidly winning back the reputation it had earned so long ago. Yves Leccia offers a Biancu Gentile that is pure and emphasizes herbal and citrus aromatics—fermented in *cuve* and raised for freshness and to reveal the essence of the varietal. Canarelli gives his Biancu Gentile longer aging in concrete eggs on its lees, to coax out the richer texture and summer flower notes—perfect for the Mediterranean table. Both are testaments to the singularity and enormous potential of Biancu Gentile, saved from the brink of extinction.



2012 ÎLE DE BEAUTÉ “BIANCU GENTILE” YVES LECCIA

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

2012 VIN DE FRANCE “BG” CLOS CANARELLI

\$47.00 PER BOTTLE **\$507.60** PER CASE



Entrées

Fasichere de langouste Corse légumes croquants
en terrine, émulsions d'herbes 24€
Carpaccio de lonzu et tomate Corse, huile d'olive
divine 14€
Ravioles de gambas sauce foie gras 19€
Chiffonade de vesie charcuterie Corse 16€
Mozzarella di buratta, tomate coeur de boeuf
23€ (Pour deux)
La Terrine maison à l'ancienne 10€
Au buffet: L'Assiette composée
Terrine maison, Salade fraîcheur du jour
Taboulé, toastilla...

de Grilladin

Le Tartare de boeuf, d'ylès au coubeau à l'italienne
pommes de terre cuites 22€
Poulet Corse grillé comme nul pset ailleurs
Le Simple: 16€ le double: 21€
L'Andouillette SA, moutarde violette 19€
Agneau de lait Corse grillé 23€
Briochettes de veau de lait de notre élevage 25€
La Pluma de cochon de pata negra Iberique 22€
L'entrecôte charolaise grillée, pièce minute
La L: 300g 21€ La XL: 450g 36€
Le loup grillé, huile vierge aux agrumes 25€

de Fromage

de ronde autour de nos fromages brebis
et chèvre
de mini: 8€ de grande: 16€

The menu at A Flatta, Corsica

BORDEAUX

by Dixon Brooke

JUST FEAST YOUR EYES on this under-thirty-five-dollars-a-bottle selection of some of the finest tenth growths (or is it eleventh or twelfth growths?) your money can buy. Bordeaux may have the reputation for overpriced wines that underdeliver, but these are underpriced and overdeliver.

2010 LALANDE DE POMEROL CHÂTEAU BELLES-GRAVES

Always one of my favorites, Belles-Graves is an exercise in understated finesse and elegance. Fine, fine, fine.

\$32.00 PER BOTTLE \$345.60 PER CASE

2010 LUSSAC SAINT-EMILION CHÂTEAU DE BELLEVUE

André Chatenoud's Bellevue provides an interesting contrast to the velvety, subtle Belles-Graves above. They are both Merlot dominant, but the limestone here gives a darker, more concentrated wine with great freshness and purity. What an incredible value.

\$26.00 PER BOTTLE \$280.80 PER CASE

2010 HAUT-MÉDOC • CHÂTEAU ANEY

In Cabernet country on the left bank, Aney is a pleasant reminder that you can buy Cabernet grown in Médoc gravel and raised in barrel for the price of a table wine in most other countries. We regularly taste these twenty years old. This is a prime budget cellar selection.

\$23.00 PER BOTTLE \$248.40 PER CASE

2010 MONTAGNE-SAINT-EMILION CHÂTEAU TOUR BAYARD

The secret of Tour Bayard lies in their amphitheater-shaped vineyard of old vines high on the *montagne* above Saint-Emilion and the percentage of Malbec in their blend. It is an aristocrat parading as a peasant.

\$22.00 PER BOTTLE \$237.60 PER CASE

LANGUEDOC STAPLES

by Katya Karagadayeva

THE SOCHI OLYMPICS opening ceremony was about to air, and we wanted to have dinner in front of the TV. No one felt like cooking, so we decided on quick flatbreads as our Olympian meal—leftover roasted winter veggies, homemade Peruvian pesto, and generously sprinkled feta on top of Acme Bread’s focaccia—you really can’t go wrong. We uncorked three wines I brought for the weekend.

2013 CORBIÈRES “GRIS DE GRIS” ROSÉ DOMAINE DE FONTSAINTE

With a delicate hue, 2013 Gris de Gris is as delicious and fresh as ever. As my coworker Chris Santini perfectly put it, “It always does its job just like it should and goes down the hatch with ease and pleasure.” And so it did . . . before the flatbreads made it out of the oven.

\$14.95 PER BOTTLE

\$161.46 PER CASE

2012 LANGUEDOC *BLANC* CHÂTEAU LA ROQUE

Always an elegant, light expression of a southern white, the 2012 *blanc* sang in harmony with the pesto in our food. It must be due to a generous percentage of Rolle (Vermentino) in the blend. A nose of white flowers and peach, tropical fruit on the palate, and a clean finish with a hint of apricot.

\$17.00 PER BOTTLE

\$183.60 PER CASE

2011 LANGUEDOC *ROUGE* CHÂTEAU DE LASCAUX

A blend of Grenache, Syrah, and a little Mourvèdre, this wine has always been one of my favorite everyday reds. In the shop I recommend it often to people looking for great values. What always strikes me is how flavorful and smooth this *rouge* is. It tastes big yet feels light. But don’t take my word for it. Here are some descriptions from my family members for the 2011: “dark fruit,” “ripe,” “herbs,” “licorice,” “forest,” “leather,” “wood,” “mouth-filling.” In the end, the opening ceremony was spectacular, and so were these three Languedoc wines. As always.

\$17.00 PER BOTTLE

\$183.60 PER CASE

FROM THE SLOPES OF TORMÉRY

by Dixon Brooke

ON THESE PAGES we recognize the artistry and talent of three generations of Quenards working side by side in Chignin. André, his son Michel, and Michel's sons Guillaume and Romain are quietly, modestly, and painstakingly producing some of the Savoie's greatest wines. Michel is the president of the Savoie appellation, and he cuts quite an imposing figure over there. If you ever drive the autoroute between Chambéry, France, and Geneva, Switzerland, you can't miss the unbelievable towering slopes of Torméry. Torméry is a *lieu-dit* of the village of Chignin, which sits just below the mountain peak known locally as "La Savoyarde." The limestone scree that has tumbled down over the years gives the Quenards their impossibly steep *terroir* on the foothills of the slopes, which is the birthplace of their utterly singular Jacquère- and Roussanne-based wines.

"MÉTHODE TRADITIONNELLE" BRUT SAVOIE

With the taste of a fresh mountain spring gurgling through an alpine meadow, this sparkling Jacquère is the ultimate introduction to the stony, mountain-born Quenard style.

\$24.00 PER BOTTLE

\$259.20 PER CASE

2012 "LES ABYMES"

Another Jacquère, this time mostly still but just a touch *perlant*. This has always been the locals' preferred style, but as their style changes, we are embracing the old here in America. Cool, sleek, delightfully easy to drink.

\$16.00 PER BOTTLE

\$172.80 PER CASE

2012 CHIGNIN BERGERON "LES TERRASSES"

From old-vine Bergeron (Roussanne) grown on terraces sculpted out of the steep limestone slopes, this is one of the world's ultimate expressions of the grape. The combination of Roussanne's lush, honeyed pit fruit side with the high-altitude stony locale of Torméry makes for quite a show.

\$30.00 PER BOTTLE

\$324.00 PER CASE

2011 CHIGNIN BERGERON “LE GRAND REBOSSAN”

This is the single best wine produced by the Quenards, in my humble opinion. Born of the collaboration with Kermit that blossomed many years ago, some of their best Roussanne is fermented (including malo) in large *foudres*, vinified dry, and aged a year longer than their other whites. Drink it now or later, but by all means drink it.

\$34.00 PER BOTTLE

\$367.20 PER CASE

Mixed cases of wines on these two pages receive 25% off



© Dixon Brooke

Michel, Guillaume, and Romain Quenard

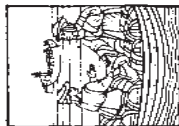
KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

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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CLOSED • SUNDAY & MONDAY

2011 EDELZWICKER RÉSERVE

ALBERT BOXLER

by Clark Z. Terry

I WAS A LITTLE OVERWHELMED tasting this wine for the first time. That usually happens only with wines of a higher pedigree, but there I was, taken aback by the abundance of wildflowers and aromas of ripe summer peaches that were flowing my direction. And such a zing and crispness on the palate!

Perhaps I shouldn't have been surprised, as Jean Boxler is an Alsatian master and his Edelzwicker—a blend of Riesling, Chasselas, Muscat, and Pinot Blanc—is primarily sourced from his *grand cru* holdings.

What lasts for me is the texture. Edelzwicker is supposed to be a simple white wine, yet this one has so much grip, length, and structure. My sense of being overwhelmed soon turned to awe—you'll no doubt have a similar experience.

\$24.00 PER BOTTLE

\$259.20 PER CASE