

KERMIT LYNCH WINE MERCHANT

SEPTEMBER 2014



© Gaël Skoff

Pont du Diable, Languedoc

NEW ARRIVALS FROM LIGURIA AND VALLE D'AOSTA
BURGUNDY TRADITIONALISTS
LATE SUMMER SAMPLER

LATE SUMMER SAMPLER

by Mark Congero

IS THERE A BETTER WAY to celebrate the bounty of the season than with a late summer pizza party? Well, that is exactly what a handful of my KLWM colleagues and I did. The obvious reason to have the party at my house is the wood-burning oven my wife and I built last summer.

With the fire in the oven burning bright and hot, friends arrived with arms full of delicious food and wine. Here is just a small list of what our *pizzaioli* had to play with: eggplant, cherry tomatoes, summer squash, fresh eggs, fresh herbs, sweet and spicy peppers, pepperoni, sausage, prosciutto, and fresh squid. Perfect

Napolitano pizzas were flying out of the 800-degree oven as well as roasted squid and prosciutto-wrapped fontina cheese. By night's end the pizza count was at thirty-two and there were *A LOT* of empty bottles!

Of course, not everyone has a wood-burning oven in the backyard, but with a pizza stone and a Weber you can make some darn good pizza. Relax with a glass of rosé, soak up the last bit of late summer warmth, and enjoy all the amazing treats the season has to offer.

We have a great six-bottle mix of wines and a few fun recipes you might enjoy. That, combined with a great discount, makes this the perfect end-of-summer selection of wine. Remember, two six-packs make a case!

Bon appétit!

PER BOTTLE

2011 RIESLING • KUENTZ-BAS	\$16.95
VOUVRAY BRUT "LA DILETTANTE" • C. & P. BRETON	24.00
2013 BANDOL ROSÉ • DOMAINE DU GROS 'NORÉ	32.00
2011 LANGUEDOC ROUGE "PODIO ALTO"	
DOMAINE DU POUJOL	24.00
2012 MONTELECCIO • SESTI	25.00
2013 JULIÉNAS "BEAUVERNAY" • DOMAINE CHIGNARD	25.00

Normally \$146.95

SPECIAL SAMPLER PRICE **\$125**
(a 15% discount)



© Melissa Fernandez



© Gail Skoff

BURGUNDY TRADITIONALISTS

by Chris Santini

2011 PULIGNY-MONTRACHET 1^{ER} CRU “HAMEAU DE BLAGNY” DOMAINE DE CHÉRISEY



Traditionally in Burgundy, many tasks of the vineyard were the exclusive domain of women, perhaps because they demanded a softer touch and a more delicate approach. Today, a few domaines, including Romanée-Conti, still require some work to be under the sole management of women. In Blagny, where grapes have grown uninterrupted for more than one thousand years and the Chérissey

family has been growing them for the last two hundred, Hélène, the proprietress, manages the labor in the vines. While her husband may run a simple and hands-off cellar—allowing native yeasts, a cold *cave*, and the *terroir* to do their job—it's Hélène who toils most in the soil. The Hameau de Blagny is an absolute rarity in Burgundy. Located on the high slope that dominates both Meursault and Puligny below, its wine contains the power and weight you'd expect from those villages, nuanced with the higher-altitude limestone chalkiness and precision one finds in the top estates of Chablis. A dazzling combination!

\$89.00 PER BOTTLE **\$961.20** PER CASE

2011 NUITS-SAINT-GEORGES 1^{ER} CRU “LES CHAIGNOTS” DOMAINE ROBERT CHEVILLON

The Chevillon brothers have an impressive lineup of no less than eight different *premiers crus* of Nuits-Saint-Georges. No matter the vintage, when they taste you through their range of *premiers crus*, they'll always pour the Chaignots first. It's the most delicate, the most floral, and the softest on the palate. The 2011 vintage in particular is bestowed with a silky, plush texture, full of earthy undertones. It is traditional Nuits-Saint-Georges at its best.

\$97.00 PER BOTTLE **\$1,047.60** PER CASE

ITALIAN VALUES

by Anthony Lynch

2012 BARBERA DEL MONFERRATO “ROSSO PIETRO” • CANTINE VALPANE

A strong sense of family, respect for elders, and hospitality to foreigners . . . Oh, wait, not those Italian values. No, more like the “drink it every day and still have enough left to pay your rent” kind of value. So, in the spirit of avoiding forceful eviction, here is Valpane’s 2012 Barbera. Fleshy, juicy, smooth, and extremely pizza-friendly, you won’t find much more bang for your buck than what’s in this bottle.

\$15.00 PER BOTTLE

\$162.00 PER CASE

2013 BARDOLINO CHIARETTO CORTE GARDONI

“Chiaretto” is the local word for *rosé* on the eastern shores of Lake Garda, a land where the sun shines, the wine flows, and the prosciutto-slicer slices year-round. At Corte Gardoni, the Piccoli family specializes in making light, refreshing wines that don’t cost much. Their Chiaretto—made from grape varieties you’ll find only in the Veneto—is incredibly bright in flavor, with citrus and nectarine leading the way to the crispest of finishes. This wine exudes pure joy.



\$14.00 PER BOTTLE

\$151.20 PER CASE

2013 VINO ROSSO “IL GOCCETTO” SELECTED BY KERMIT LYNCH

If you’re familiar with our Côtes du Rhône blend but are perhaps feeling more Italy-inclined, check out Il Goccetto. The idea is similar: a red that is very approachable, both in flavor and in price, which offers a genuine snapshot of its region of origin. Here, the region in question is Piedmont’s Monferrato, with its seemingly endless rolling hills and bountiful vineyards. The blend is mostly Brachetto with some Freisa, and the aroma is of fresh forest berries. This is a great wine for absolutely whenever.

\$9.95 PER BOTTLE

\$107.46 PER CASE

LANGUEDOC-ROUSSILLON

by Dixon Brooke

2013 SAINT-CHINIAN ROSÉ MAS CHAMPART

The timing could not be more perfect for the Champarts' wonderful rosé this year. It was tightly wound after the spring bottling, but now that it has rested in the Champart cellars over the summer, it arrives in Berkeley in ideal drinking condition. For our Bay Area customers, September sees the return of the summery climate of late spring. *Parfait!* Mourvèdre is the dominant component in the Champarts' rosé, bringing structure and wild *garrigue* elements, while Cinsault offers fresh, smooth fruit and helps round things out. It is a very elegant, classy wine, as always.

\$16.00 PER BOTTLE

\$172.80 PER CASE

2013 LANGUEDOC BLANC "LES COCALIÈRES" DOMAINE D'AUPILHAC



As Sylvain's incredible Cocalières vineyards reach their teenage years, not only are the vines' roots beginning to settle deep into the volcanic bedrock of this stunning *terroir*, but also Sylvain has had a decade to experiment with the harvest times of the various grapes and the vinification and *élevage* until he has found his preferred style, and what a style it has turned out to be! Fresh and racy at a cool 12.5% alcohol, it completes its malo and is refined in *foudres*. The Roussanne, Marsanne, Grenache Blanc, Clairette, and Vermentino all have something to say here, and the wine transports you to the limestony, truffle-ridden, thyme-infused volcanic crater that is Cocalières. Production is tiny, but I hope you can all experience its charms. Kermit attended Aupilhac's twenty-fifth anniversary feast and drank the 2002 Cocalières. He wrote that it convinced him that it is "one of the top sites for white wine in the south of Europe."

\$35.00 PER BOTTLE

\$378.00 PER CASE



2011 CORBIÈRES ROUGE “RÉSERVE LA DEMOISELLE” • DOMAINE DE FONTSAINTE

Bruno Laboucarié’s Demoiselle cuvée, from century-old Carignan vines, has been a KLWM staple for many years and is as consistent as they come—consistently well-made, consistently a reflection of its *terroir*, consistently delicious young and old. It exudes the warmth and generosity of the Laboucarié family and the rolling hills of their native Boutenac, the most highly regarded *terroir* of the Corbières. Now, a moment to consider its price.

\$16.95 PER BOTTLE **\$183.06** PER CASE

2013 PAYS D’HÉRAULT ROUGE “LES SERVIÈRES” • DOMAINE D’AUPILHAC

Servières is a rare creature, a pure Cinsault from century-old vines. This vintage is deep and grapey, with black mission fig, blueberry, and blackberry fruit oozing into every cavity of one’s taste buds. I envision it with grilled pork tenderloin rubbed with chilies and thyme, but that’s only the first thing that popped into my head.

\$29.00 PER BOTTLE **\$313.20** PER CASE



2012 BANYULS “RIMAGE” DOMAINE LA TOUR VIEILLE

Thank goodness for Tour Vieille. The production of this style of wine in Catalonia has become a lost art. So few independent producers remain today, and none are as talented as Tour Vieille. The oxidative, solera, fortified wines of Banyuls have been known and appreciated for many centuries, but the intensity of labor required to farm these hills and the compulsory patience to make great wines have all but eliminated a new generation’s possibility to thrive. This is our most popular wine from Tour Vieille. Their Rimage Banyuls is released young, shortly after the harvest year, and explodes with a cornucopia of fruit of which only Grenache from these steep schist hillsides is capable. Drink it with figs, with nut tarts, with chocolate; enjoy a glass after dinner with friends. And inquire about the many exceptional wines of Tour Vieille—we have numerous styles, colors, and flavors, some produced from rotating solera-style barrels started decades ago.

\$24.00 PER 500-ML BOTTLE **\$259.20** PER CASE

A TRIO OF CABERNETS

by Anthony Lynch

2013 BOURGUEIL “CUVÉE ALOUETTES” DOMAINE DE LACHANTELEUSERIE

Every time I get a whiff of this red’s enlivening, blithesome fruit, I am immediately tempted to drop what I’m doing and dash to the nearest park, cold cuts in a picnic basket and bottle in hand. It has a perfume that screams, “Drink me!,” an impression that is promptly confirmed on the palate. If you’re not into picnics, that’s okay. Poultry, prepared any which way, will prove just as effective in bringing out the Alouettes’ total yumminess, for lack of a better word.

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

2011 HAUT-MÉDOC • CHÂTEAU ANEY

In his benchmark 1966 book *Wine*, Hugh Johnson describes the taste of red Bordeaux: “The overriding hallmark of claret is to be slightly mouth-drying and at the same time taste of fresh soft fruit. It is not what is known as ‘fruity’ . . . Spiciness—the kind of scent found in a cigar-box—there sometimes is, and quite frequently a slight hardness.” While his vintage chart only covers through 1966, I imagine 2011 would garner positive reviews. The soft fruitiness Johnson references is what allows Château Aney’s Haut-Médoc to be enjoyed right now, while its “slight hardness” denotes a tannin that will help it to age and evolve for many years. In other words, this is a classic red Bordeaux, delicious now or down the line.

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

2011 CHINON “CLOS DU CHÊNE VERT” CHARLES JOGUET

Monks first planted Cabernet Franc vines on this chalky slope in the eleventh century, making Clos du Chêne Vert one of Chinon’s oldest parcels. Charles Joguet acquired the land by auction and was left with the laborious task of replanting the overgrown, untended hillside. In 1988 Kermit wrote, “Le Chêne Vert, once the vines are of sufficient age, will produce his finest wine.” Today, the vines are over thirty-five years old, and that statement holds true. The wine has appropriate magnitude for such a storied vineyard, expressing this legendary *cru* with intensity and refinement. Several years in the cellar will bring out its best.

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

LIGURIA

PUNTA CRENA

by Dixon Brooke

A RECENT DAY SPENT with the Ruffino family in the beautiful town of Varigotti reconfirmed for me what didn't need reconfirming. These are some of the most delicious, honestly made white wines in all of Italy. It is sometimes hard to think of anything I'd rather drink. As with all wines made in the vineyard with a strong sense of place and tradition, they are meant to go with the local cuisine and pair most beautifully with Mediterranean coastal fare.

2013 MATAÒSSU "REINÉ"

The Ruffino specialty, the hyper-local Mataòssu grape is a chameleon capable of delivering many styles. It thrives on steep seaside terraces, and they have to struggle tenaciously to keep yields down. It drinks up the local surroundings and translates vintage character with clarity. The 2013 has an edginess that makes it the perfect pairing for anchovies, capers, artichokes, stuffed hot peppers, and many other things, including, oh yes, grilled fish.

\$27.00 PER BOTTLE

\$291.60 PER CASE

2013 PETTIROSSO "ALLEGRO"

There are few more delicious and ever-appropriate wines to have in your fridge than this Pettirosso. A dry, sparkling rosato, Punta Crena's Allegro is lively and a little bit feisty, like the classical movement. From a blend of Barbarossa, Cruvin, and Rossese, the 2013 is particularly fun to drink, crisp and smooth at the same time, with wonderful aromatics and a lingering flavor. Keep one at the ready in your fridge.

\$19.95 PER BOTTLE

\$215.46 PER CASE



2013 ROSSESE "ISASCO"

Rossese is a local red grape that makes a lightly hued, minimally tannic wine that pairs beautifully with all forms of antipasti and with fish. It also takes a chill well and is quite handy during barbecue season. As with all Punta Crena wines, it has a unique personality identifiable with its birthplace: the steep mountain slopes of Liguria that plunge dramatically into the sea, co-planted with vines, lemons, and olives.

\$27.00 PER BOTTLE

\$291.60 PER CASE

DOMAINE LE SANG DES CAILLOUX

by Julia Issleib

EVERY TIME I have the chance to meet one of the many fascinating vignerons with whom we work here at Kermit Lynch Wine Merchant, I notice how much his or her personality finds its way into the bottle.

Take the two Vacqueyras from Serge Férigoule, for instance—like the winemaker, they are generous, genuine, bright, and full of character.



© Clark Z. Terry

2012 VACQUEYRAS “CUVÉE AZALAÏS”

The floral and spicy hints from your glass might tickle your nose a little, as would Serge’s impressive moustache if you’re lucky enough to be greeted with *la bise*. On the palate, it’s like sucking on a cherry pip—fruity, stony, mouthwatering, and making you come back for more. Enjoy this delicate yet powerful beauty at cellar temperature with your next barbecue, or slightly warmer with red meat or game.

\$34.00 PER BOTTLE

\$367.20 PER CASE

2012 VACQUEYRAS “CUVÉE DE LOPY”

No dictionary needed here, as one pour of this dense nectar is all you need to understand the meaning of *Le Sang des Cailloux*—“the blood of the stones.” The fifty-five- to sixty-five-year-old Grenache and Syrah vines bring out the best of the *terroir*: dark fruit, leather, stony minerality, and smoke. If you happen to make a big, hearty stew, you’ve found its perfect companion!

While the wine already displays impressive tenderness along with its earthy energy, cellar it for a few years and you’ll fully enjoy the elegant balance of this 2012 vintage.

\$52.00 PER BOTTLE

\$561.60 PER CASE

— VALLE D'AOSTA —

CHÂTEAU FEUILLET

by Dixon Brooke

2013 VALLE D'AOSTA "PETITE ARVINE"

Outside of Switzerland, the grape variety "Petite Arvine" is nearly unique to this tiny mountainous slice of Italy. It thrives on the steep, rocky slopes of the Valle d'Aosta that, given their striking exposure, are surprisingly sun-baked and warm during the growing season. The flora here makes its debut at the same time as it does in southern Italy. Grower/winemaker Maurizio Fiorano likes his Petite Arvine racy and vibrant, with a core of luminous fruit. The aroma transports you to a lost Sound-of-Music-esque alpine meadow, and the finish is packed with a stony crunchiness that lingers and slakes thirst.

\$32.00 PER BOTTLE

\$345.60 PER CASE

2013 VALLE D'AOSTA "TORRETTE"

This gorgeous mountain red is a blend of Petit Rouge and Mayolet, so welcome again to some rarely encountered grape varieties. They are grown high on the slopes of the Italian Alps, near the renowned little ski town of Courmayeur, on the Italian side of Monte Bianco. Take a moment to notice this wine's balance and harmony. A light-bodied red, it stops just short of being too light, which makes it so diverse for food. The aromas and flavors are particular to the Valle d'Aosta, with smokiness, meatiness, and sweet spices along with mountain flowers, wild berries, and a juicy acidity.



\$25.00 PER BOTTLE

\$270.00 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.

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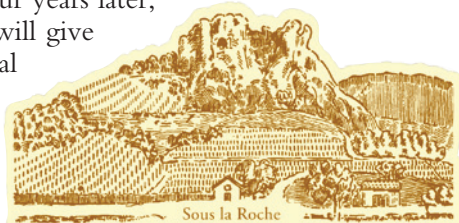


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2010 CÔTES DU JURA “CUVÉE PRESTIGE” JEAN FRANÇOIS GANEVAT

by Jane Berg

JEAN FRANÇOIS GANEVAT doesn't bottle his Cuvée Prestige for the passive palate. In a cellar as damp as a dungeon, he patiently raises this unadulterated Savagnin in a large oak cask beneath a lacy veil of flavor-concentrating yeasts. Four years later, the result is savory and supple, and will give the impression of drinking several wines in one. A cuvée as nuanced as this one is worthy of your undivided attention, so make sure to have some aged comté nearby to nibble while you marvel at its metamorphosis.



\$70.00 PER BOTTLE

\$756.00 PER CASE
