

KERMIT LYNCH WINE MERCHANT

JUNE 2015



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NEW ARRIVALS FROM QUINTARELLI
LIBRARY BORDEAUX SAMPLER ■ ROSÉ TIME—FINALLY!
IT'S HAPPENING IN PARIS

PARIS 2015

by Kermit Lynch

AGAIN, THIS YEAR I urge our readers who are going to Paris for several days or weeks to research finding an apartment rather than a hotel. For one thing, you can enjoy shopping for your own cooking.

Remarkable vegetables? Google Joël Thiébault and frequent his street market stand. His lettuces are the best ever, his carrots barely resemble the taste of the carrots we're used to, and I never tired of them. Prepare his products simply as you desire—they speak for themselves.

For meat products, go to Hugo Desnoyer in the 14th, or the only butcher on the block-long rue du Nil (same street as Frenchie's three petite restaurants), where I bought an early spring lamb shoulder that I salted and peppered and thymed—lots of dried thyme—then simply roasted in the oven. Wow! Also, their baked and smoked hams . . . I never, ever imagined ham could be so good.

Dining out, the best food I had was at Frenchie Wine Bar. I was having issues with a herniated disk, so I ate standing up at a high table with my pal from Gros 'Noré. They were playing some James Brown cuts I'd somehow never heard, good cuts, so, bad back and all, I found myself bopping in place because of the irresistible beat. Roll over Beethoven, dig these rhythm and blues. Frenchie has opened a hotel room-sized diner-style joint as well that serves excellent fish and chips. He also offers bacon/tomato sandwiches and hot dogs. Neither place takes reservations.

Other satisfying meals were at Septime, Clamato, and Abri. All can be googled. Reserve well in advance!

One problem at the new hip restos in Paris (and more and more are popping up): instead of being grateful for their success, some take on a snotty attitude. Also, the so-called natural wine lists—you grow tired of the same producers on wine lists time and again. I'll take some credit for pioneering natural wines, starting way back with Jules Chauvet and Marcel Lapierre, for example, but how some winemakers have convinced anybody that they are more natural than thou—I, for one, know better. Ask winemakers today if they make natural wines and they all say yes.

If you are not on a tight budget, go to the Michelin-starred Carré des Feuillants. The wine list is beyond belief, filled with old vintages from great domaines at surprisingly low prices. Arrive early enough to spend time surveying page after page of temptation.

My advice: rent an apartment and enjoy the exploding gastronomic scene in Paris.





Joël Thiébault's vegetables

© Gail Skoff

ROSÉ TIME—FINALLY!

by Dixon Brooke

STRIKES AT THE PORT OF OAKLAND—something we haven't been accustomed to on this side of the pond—delayed our annual releases of freshly bottled rosé direct from mainland France and Corsica. We struggle to remember the last time we weren't able to slake your thirst with a diverse selection like this in May. In this unusual year we hope not to repeat, we present them in time for the first days of summer.

2014 BEAUJOLAIS VILLAGES ROSÉ CHÂTEAU THIVIN

Any wine from Château Thivin always has a bit of a serious side. For Beaujolais, this makes the property stand out a bit. The joy and deliciousness are still there, but those impressions are accompanied by such class and character in their red wines that you feel obligated to sit up a little straighter in your chair. With this absolutely carefree Gamay rosé, the Geoffray family has decided to give in completely to the concept of pure, unadulterated pleasure.

\$18.95 PER BOTTLE

\$204.66 PER CASE

2014 ROSÉ DE SCIACCARELLU DOMAINE DE MARQUILIANI

Every year we have a tug-of-war with proprietor and *vigneronne* Anne Amalric for our supply of her delightfully pale, aromatic *vin gris*. How much must she absolutely keep on the island to satisfy her compatriots? Put it this way: you are much more likely to be able to enjoy this beauty here in the United States than as a tourist in Corsica—if you act quickly, that is.

\$28.00 PER BOTTLE

\$302.40 PER CASE

2014 LANGUEDOC ROSÉ CHÂTEAU DE LASCAUX

I love Lascaux's rosé for its consistency. Every year their delicious southern blend of Cinsault, Syrah, and Grenache delivers on our high expectations for what southern French rosé should be, honed over time with Bandol as a reference point. With this charmer's fresh aromas of stone fruit and *garrigue*, generously underlain by freshness and herbal complexity, Lascaux's limestone *terroir* delivers yet again.

\$17.00 PER BOTTLE

\$183.60 PER CASE

2014 MARSANNAY ROSÉ RÉGIS BOUVIER

As rosé snobs, we tend to focus on areas where rosé is a priority, not an after-thought, ensuring that the best grapes and savoir faire go into its production. Burgundy's hallowed Côte de Nuits clearly wouldn't be the first place we'd look, yet, quite by accident, we discovered that the rosé trade does have at least one master practitioner here. Bouvier's Pinot Noir rosé from Marsannay beautifully captures the elegance and weightlessness of Burgundian Pinot when it is done well.

\$23.00 PER BOTTLE

\$248.40 PER CASE



Newborn rosé

© Fanny Singer

2014 CHINON ROSÉ • CHARLES JOGUET

In Chinon, world capital of Cabernet Franc, you'll find a myriad of styles from each individual grower, to be drunk young, old, and in between. The one to drink first would be this rosé, in which the spices that this great grape is known for weave their way through a core of bright and fleshy fruits, refreshing your palate Chinon-style.

\$20.00 PER BOTTLE

\$216.00 PER CASE

2014 REUILLY PINOT GRIS • DENIS JAMAIN

Pinot Gris grown and turned into rosé wines is one of the particular specialties of this hard-to-pronounce, hard-to-find appellation in between the Touraine and Sancerre. Jamain's rendition is the best we've ever found. The ever so delicately oily mouthfeel of Pinot Gris allies itself to fresh pit fruits and tangy acidity, all presented in a very pale *gris*-like hue. This is one of those rosés that slide down effortlessly.

\$20.00 PER BOTTLE

\$216.00 PER CASE



LIBRARY BORDEAUX SAMPLER

by Clark Z. Terry

WHEN WORD CAME from Bénédicte and Grégoire Hubau that they were releasing good quantities of older vintages from two of their properties, I knew we had a special offer on our hands.

It's hard to place exactly what I like most about the Hubaus' wines. Is it that they bring honor to Merlot, accentuating its natural proclivity for balance, elegance, and age-worthy structure? Or is it that they make a practice of cellaring a portion of their annual production each year for future release? Perhaps it is that when you buy six of these wines together, they are still less expensive than a single bottle of nearly any vintage Bordeaux that you'll find at auction today.

The Hubaus' organic vineyards in Fronsac and Canon-Fronsac have all the elements to make great wine—the white, chalk-limestone hillsides are steep and well exposed, and the vines are on average more than sixty years old. These historically storied appellations have a champion once again, and we are proud to source wines of such quality and value, procured directly from the château's cellar. This six-bottle sampler offers two bottles from the 1996, 1998, and 2000 vintages, giving you the opportunity to enjoy fine Bordeaux at varying stages of aging. I recommend drinking a few now and holding a few for the future.



PER BOTTLE

1996 CANON-FRONSAC • CHÂTEAU MOULIN PEY-LABRIE	\$60.00
1998 FRONSAC • CHÂTEAU HAUT LARIVEAU	50.00
2000 CANON-FRONSAC • CHÂTEAU MOULIN PEY-LABRIE	60.00

TWO BOTTLES OF EACH

Normally \$340

SPECIAL SAMPLER PRICE

\$255

(a 25% discount)

NEW ARRIVALS FROM RIOFAVARA

by Dixon Brooke

LAST SUMMER I finally made my way to the island of Sicily and to its south-east corner, the windswept limestone plateaus known as the Val di Noto, which extends from Noto in the east toward Modica and Ragusa farther west. Ispica, home of Massimo Padova and his wine estate, Riofavaara, is a hilltop town just southeast of Modica. The Baroque architecture that is prominent in these Val di Noto cities—the result of a major rebuilding effort after a huge seventeenth-century earthquake—beautifully conceals remnants of the diverse cultures that have ruled this area over millennia: Phoenician, Greek, Roman, Byzantine, Arab. The chance to meet Massimo and his family and see his vineyards was further enhanced by discovering an incredible new range of wines to complement his Nero d’Avolas.

2013 MOSCATO DI NOTO “MIZZICA”

Mizzica means something like “wow” in the local dialect. Moscato has evolved particularly in the Val di Noto, over hundreds (if not thousands) of years, and it has become its own sub-class of the variety. Massimo has crafted a wonderfully aromatic, unique dry white from this local bounty. *Mizzica*’s fresh salinity and chalky zestiness make it the perfect pairing for shellfish.

\$19.00 PER BOTTLE

\$205.20 PER CASE

2013 MOSCATO DI NOTO “NOTISSIMO”

This wine is destined to become another staple on our shelves, much like Durban’s Muscat Beaumes-de-Venise has been over the years. Its sweetness is matched by electric brightness, crystalline purity, and generous perfume. It is pure pleasure, uniquely Sicilian, and made from only grapes rather than muted with neutral spirits, as is so often the case with Muscat.

\$24.00 PER 500-ML BOTTLE

\$259.20 PER CASE

2011 ELORO NERO D’AVOLA “SCIÀVÈ”

Massimo’s master stroke is extracting the true character of Sicilian Nero d’Avola while vinifying it in a style that retains freshness and energy. He has the *terroir* for it, which is of course half the battle, but knowing how to get it from the vine to the bottle is the other pretty crucial half. Bravo, Massimo.

\$35.00 PER BOTTLE

\$378.00 PER CASE

LATEST QUINTARELLI RELEASES

by Dixon Brooke

THE QUINTARELLI FAMILY is just completing an impressive expansion of their *cantina*, dug out of limestone and basalt bedrock underneath their hillside home in Negrar. This space will enable them to increase their cask and bottle aging capabilities. Patience in aging and releasing wines remains a critical virtue at this storied house.

2011 PRIMOFIORE

What better way to announce the arrival of spring (albeit a bit late this year) than with Quintarelli's first flower? Primofiore is the closest thing they make to a more traditional, non-Ripasso-style Valpolicella. The fruit maintains the freshness and vigor of youth, while a brief *appassimento* (drying) on a portion of the grapes adds additional dimension and complexity. This 2011 has beautiful brightness, elegance, and length.

\$59.00 PER BOTTLE **\$637.20** PER CASE

2006 ROSSO "CÀ DEL MERLO"

Made in the style of a Valpolicella Ripasso, this single-vineyard selection of principally Corvina, Corvinone, and Rondinella is a bit more fruit-driven than its brother below. Full-flavored, full-textured, and well-knit, it offers an aging capacity that will be limited only by your patience.

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

2006 VALPOLICELLA CLASSICO SUPERIORE

The 2004 Valpolicella was all about power and concentration, the 2005 finesse and poise. This 2006 is a perfect combination of the two. It is a classically styled, noble, and beautifully balanced example of the great winemaking tradition of Valpolicella, as redefined by the maestro del Veneto himself. Kind of like opening an old leather-bound book, it is quite enjoyable right now and will continue to be so for many, many years.

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

2005 ROSSO DEL BEPI

This is only the second release of this transcendent wine since we began working with the Quintarellis and offered the 2002 vintage. As the followers of this estate know well, Bepi is released exclusively in years when the estate does not produce Amarone. It has the potential to be Amarone and is made in exactly the same way—time in cask alone makes its ultimate designation clear. This 2005 begins with a glorious nose, followed by power, concentration, and explosive energy, with dark cherry, leather, and spice, its tannins a perfect blend of smoothness and thickness. Another one for the ages from Quintarelli.

\$175.00 PER BOTTLE

\$1,890.00 PER CASE

2006 AMARONE DELLA VALPOLICELLA CLASSICO

This wine always provides the benchmark, the standard by which all Quintarelli wines and other producers in the region are measured. It is the one wine you must taste to truly understand the potential of both this legendary producer and the beautiful Veronese hills. Vintage 2006 has given us a *vino* with impeccable delineation, depth, style, and composure. A truly classic, timeless Quintarelli Amarone.

\$365.00 PER BOTTLE

\$3,942.00 PER CASE



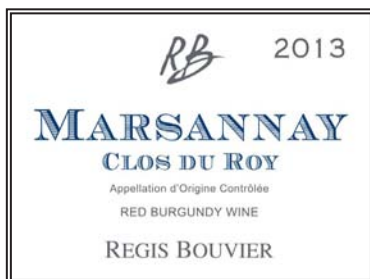
RED BURGUNDY OF ALL AGES

by Anthony Lynch

2013 MARSANNAY ROUGE “CLOS DU ROY” RÉGIS BOUVIER

This Pinot Noir hails from “the king’s vineyard,” so it is only natural to feel and act like a king when imbibing. Try drinking from a big, gold-lined goblet—encrusted with diamonds, if possible. Appreciate the deep ruby color. Pair Clos du Roy with a wild beast slain by a loyal subject (read: your butcher), then roasted and served whole on an extravagant platter over a bed of foraged greens. Devour with gusto, using your

hands, all while taking big gulps of this Marsannay, regally downing it until the last drop of cornucopian fruit and rich, gamey complexity. All hail!



\$33.00 PER BOTTLE

\$356.40 PER CASE

2000 BLAGNY ROUGE 1ER CRU “LA PIÈCE SOUS LE BOIS” • FRANÇOIS JOBARD



Blagny *rouge* is a rare specimen, from a lonesome island of Pinot Noir in a sea of Chardonnay vines, sandwiched between dense woodland and prestigious white wine growths. Meursault master François Jobard tended this small parcel, upslope from the villages of Meursault and Puligny, before narrowing the domaine’s focus solely to white. We desperately begged the Jobards for a few cases of an older red that showcases Blagny at peak

maturity, and reeled in this treasure from the 2000 vintage. Delicately perfumed with classic earthy, mushroomy aromas that retain a bright freshness, this is a gorgeous lighter-bodied Pinot Noir with age that you can drink tonight.

\$75.00 PER BOTTLE

\$810.00 PER CASE

SUMMER WHITES

by Jane Berg

A RECENT VISIT TO THE MOSEL REGION in Germany has sparked a new appreciation for lower-alcohol wines in my life. This summer I'll be sampling as many crisp, aromatic whites as I can find without worrying about the side effects of overindulgence. Below, a trio of light-bodied, fridge-stocking quaffers that will keep you hydrated even while enjoying them under the sun!

2014 BORDEAUX *BLANC* • CHÂTEAU DUCASSE

Winemaker Hervé Dubourdieu nailed the recipe for this Bordeaux blend, made mainly from his finest Sémillon, with a splash of Muscadelle and a bolt of high-voltage Sauvignon Blanc. The result is a ripe, zingy cocktail of passion fruit and pink grapefruit with just a pinch of salinity. A perfect palate opener for a perfect price.

\$16.00 PER BOTTLE

\$172.80 PER CASE

2014 PIGNOLETTO FRIZZANTE FATTORIA MORETTO

Brothers Fabio and Fausto Altariva are making the region of Emilia-Romagna very proud these days, slaying the Lambrusco competition and championing the *aperitivo* hour with their juicy Pignoletto. Kermit summed it up nicely when he first wrote to us about this discovery: "I'm drinking for my *apéritif* a wonderful white sparkler from Fattoria Moretto—Pignoletto Frizzante. Really worth importing, great drinking all year round." We think this local variety will outshine the finest Prosecco any day of the week, but we'll let you be the judge.

\$18.95 PER BOTTLE

\$204.66 PER CASE

2014 CHIGNIN *BLANC* ANDRÉ & MICHEL QUENARD

Made from the native Jacquère grape, Quenards' Chignin from the remote Savoie region of France is as close to a taste of the Alps as you'll experience without taking a trip. It is lacy and weightless, yet somehow loaded with character and minerality. Grandson Guillaume tells me that winds from the north (the Bise, the Lombarde, and the Foehn) have a huge influence on their climate and growing season. No wonder this wine reminds me of a cool breeze.

\$19.00 PER BOTTLE

\$205.20 PER CASE

TUSCANY

by Anthony Lynch

2011 CHIANTI CLASSICO VILLA DI GEGGIANO

On your next vacation to Tuscany, drop by the Geggiano estate just outside of Siena: immaculately preserved, this magnificent sixteenth-century palace is filled with gorgeous art and other vestiges from an era past. Should you book a stay in the exquisite country guesthouse, take advantage of the cooking classes offered, discover the Tuscan countryside on horseback, or tour Siena from above in a hot-air balloon!

Until your trip, enjoy this latest arrival from the Geggiano cellar. Like the property itself, this Chianti Classico is luxurious, classy—loaded with dense, hedonic fruit—yet humble and driven, firmly grounded by a sense of tradition. You don't need to cross an ocean to have an authentic Tuscan experience.



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

2009 BRUNELLO DI MONTALCINO • SESTI

Year in and year out, Sesti's Brunellos are characterized by a delicate, caressing texture, and the elegant 2009 is no exception. Already extremely aromatic, it has soft, ripe tannins that beckon you to dig in right away. The tender Sangiovese fruit is sprinkled with suggestions of spices, earth, and bitter cocoa. This young but very approachable Brunello has breadth, style, and breed, all while conveying a majestic weightlessness. It is a truly special wine that begs to be served with wild mushrooms and other simple, rustic fare.

\$85.00 PER BOTTLE **\$918.00** PER CASE

KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

Title to all wines sold by Kermit Lynch Wine Merchant passes to the buyer in California, and the buyer is solely responsible for the shipment of wines. We make no representation as to the legal rights of anyone to ship or import wines into any state outside California. In all cases, the buyer is responsible for complying with the laws and regulations, in particular those relating to the importation of alcohol, in effect in the state to which the buyer is shipping alcohol. 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.

— NEW ARRIVALS —

2012 CHARLES JOGUET

by Anthony Lynch

THE 2012 VINTAGE IN CHINON could be called a “vigneron’s vintage”: from a grower’s point of view, it proved quite challenging, requiring constant vigilance and hard work in the vines to overcome the hurdles thrown by Mother Nature. Such trying vintages are the ones that differentiate the best from the rest, and when tasting 2012s from Charles Joguet, there is no question as to which camp this historic domaine belongs.

Kevin Fontaine, who currently vinifies Joguet’s wines in the tradition of the retired Charles, has crafted a classic, timeless range of Chinons in 2012. The wines come in at a proper 12.5 percent alcohol, echoing a style of yesteryear, not driven by luscious fruit and ripeness but rather featuring freshness, definition, and balance as primary attributes. Flavors are not obvious: nuance reigns, with *terroir*-specific aromas emerging with time, expressed transparently through the lens of the Cabernet Franc grape. Today we offer the domaine’s top three cuvées—recommended to the amateur and the collector alike, these wines reflect the work of man in concert with the fortuity of Nature, with a wink to the past and plenty of promise for the future.

	PER BOTTLE	PER CASE
2012 CHINON “LES VARENNES DU GRAND CLOS” <i>Premier cru pedigree for this tightly knit, limestone-born Chinon. The word finesse comes to mind. Subtle perfume waiting to blossom; lean and delicate with fine, elegant tannins providing backbone and focus.</i>	\$36.00	\$388.80
2012 CHINON “CLOS DE LA DIOTERIE” <i>Dioterie spotlights the domaine’s oldest vines, seventy to eighty years of age on a chalky slope. It is correspondingly deeper, denser, thicker, with significant extract—sévoux, the French would say, as if the vine’s sap had flowed to the grapes to give extra concentration. Certainly a very long ager.</i>	\$52.00	\$561.60
2012 CHINON “CLOS DE CHÊNE VERT” <i>Another grand cru—worthy site, which gives a wine of serious cellaring potential. Black fruit, clove, and forest suggestions enveloped by rich, velvety tannins.</i>	\$49.00	\$529.20

MIXED CASES OF THESE WINES

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Northern Rhône

© Gail Skoff

NORTHERN RHÔNE

by Chris Santini

2013 SAINT JOSEPH ROUGE LIONEL FAURY

“Sweet, ripe, and dense,” “roasted notes from the oak,” and “black fruit jam” are some tasting-note descriptors about Saint Joseph found online within a few seconds of searching. Interesting, considering that seventeenth-century monks in the region wrote about the wine from these same hills as being “fresh and delicate.” A few thousand years prior to that, Plutarch explained how the Romans added pine tar to beef up their Saint Joe they viewed as too subtle (the Roman-day equivalent of new oak?). Faury is resolutely on the fresh, delicate, and subtle side of Saint Joseph, and that’s just the way we like it. Spices and pepper perfume the nose and the palate for a versatile, mid-weight, traditionally styled Saint Joseph. The monks would be proud.

\$30.00 PER BOTTLE

\$324.00 PER CASE

2012 HERMITAGE ROUGE “LA PIERRELLE” BARRUOL LYNCH

Hermitage is one of those few places that hold mythical status in every French person’s wine imagination. While most of France has never had the opportunity to taste Romanée-Conti, or Château Petrus, or a wine from the hill of Hermitage, almost everyone seems to know these three places and hold them as the *nec plus ultra* for Burgundy, Bordeaux, and the Rhône, respectively. Adding to the celebrity of Hermitage is the north-south highway that descends from Paris to Marseille, cuts just below the slope, and serves as a sort of marker for vacation goers driving south to Provence that they’ve arrived in the hallowed *Le Sud*. I don’t have leads for you to score any Romanée-Conti or Petrus, but you do have this rare chance to get your hands on some Hermitage. I’ve never met anyone as obsessive and encyclopedic about this slope as Louis Barruol, born in Gigondas but with his heart in Hermitage. Memories of the great Hermitage producers and wines of yesteryear drive him to work tirelessly to recreate the magic only this *terroir* can produce. This cuvée, from the celebrated La Pierrelle parcel at the top of the hill, is intense, intriguing, rustic, and grand, with an utterly unique and long finish that Barruol describes as “crushed rock and cold ash.” For those yet uninitiated to the pleasure of Hermitage, or those familiar with the Greats, none will be disappointed by this classic.

\$76.00 PER BOTTLE

\$820.80 PER CASE

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VALUE OF THE MONTH

by Dixon Brooke

2013 VALTÈNESI “LA BOTTE PIENA” LA BASIA

When estate owner Giacomo Tincani visited our Berkeley store earlier this year, he had a wonderful analogy to share with the retail sales team. He likened his Valtènesi to a combination of a mountain wine and a Mediterranean wine. Indeed, the vineyards on the western slopes of Lake Garda are planted in glacial deposits that were carried down from the Dolomites farther north. The warm breezes sweeping from the south across the lake encourage the growth of olive and fruit trees, not to mention vines. La Basia's Valtènesi *rosso*, made principally from the native Groppello grape, possesses simultaneously the stony, mineral-driven freshness of a mountain wine and the soft, herb-scented plushness of a Mediterranean wine, all presented in a seamless and delicious experience. This is definitely a wonderful friend to have at table.

\$16.00 PER BOTTLE

\$172.80 PER CASE