

KERMIT LYNCH WINE MERCHANT

SEPTEMBER 2015



Franck Follin-Arbelet

© Gail Skoff

NEW FAVORITE ROSÉ?
LATE-SUMMER SAMPLER
25 YEARS WITH SANG DES CAILLOUX

LATE-SUMMER SAMPLER

by Jennifer Oakes

WELL, it's got to be warm where you are, right? Unless you're inside a temperature-controlled wine shop in the heart of already somewhat glacial late-summer Berkeley, I imagine you're searching for a way to cool off, thinking, "Why don't I have a nice chilled glass of rosé in my hand?" Or "What can I make for dinner that doesn't require the oven being turned on?" Or even, "How much ice does it take to fill a kiddie pool and still leave room for an adult human and a couple bottles of wine?"



© Gail Skoff

I have definitely posed these questions to myself at one time or another (although the three sweaters I'm wearing right now might suggest otherwise). But I know we can help if you require answers. To that end, we've put together a lovely assortment of reds, whites, and rosés that are ready to quench your thirst whether you are trying to evade the heat or, like I would, embrace it head-on and just need a full glass as your companion. And I encourage you to visit your local farmers' market and fill your basket with corn, tomatoes, peppers, and berries so you can try some of the recipes I've enclosed—I promise, no oven required!

PER BOTTLE

2014	CABRIÈRES ROSÉ “PRÉMICES”	
	CHÂTEAU DES DEUX ROCES.	\$14.95
2014	TAVEL ROSÉ • CHÂTEAU DE TRINQUEVEDEL	18.95
2014	SAUVIGNON BLANC “UNIQUE” • DOMAINE DU SALVARD. . .	14.95
2014	BORDEAUX <i>BLANC</i> • CHÂTEAU DUCASSE	16.00
2014	COTEAUX DU LOIR <i>BLANC</i> • PASCAL JANVIER	18.00
2013	MOSCATO DI NOTO “MIZZICA” • RIOFAVARA.	19.00
2013	DOLCETTO DI DIANO D’ALBA “SÖRÌ CRISTINA”	
	IL PALAZZOTTO	16.95
2013	CORBIÈRES <i>ROUGE</i> • DOMAINE DE FONTSAINTE	14.95
2013	VAUCLUSE <i>ROUGE</i> “LE PIGEOULET EN PROVENCE”	
	F. & D. BRUNIER.	18.00
2013	ROSSO DEI DARDI • A. & G. FANTINO	19.00
2011	LUSSAC SAINT-EMILION “LES GRIOTTES”	
	CHÂTEAU DE BELLEVUE.	19.95
2014	BEAUJOLAIS VILLAGES “MARYLOU” • GUY BRETON	24.00

Normally \$214.70

SPECIAL SAMPLER PRICE

\$161

(a 25% discount)

LOIRE WHITES AND REDS

by Anthony Lynch

2014 QUINCY • DOMAINE TROTTEREAU

The small, historic Quincy appellation is experiencing a revival! Once highly esteemed, its unparalleled Sauvignon Blancs are now returning to the spotlight after decades spent in the shadow of Sancerre, its northerly neighbor. You'll appreciate the distinctive flavor profile: born from warmer soils, it tastes of ripe, succulent citrus devoid of grassiness, while boasting the same flinty nerve as a good Sancerre. The snappy finish beckons a refill just as the reasonable bottle price will have you coming back for more.

\$20.00 PER BOTTLE

\$216.00 PER CASE

2014 JASNIÈRES • PASCAL JANVIER

This stunningly aromatic, exotic Chenin Blanc hails from the Loire Valley's northernmost appellation, the tiny, unheralded Jasnières AOC. It's hard to qualify the nose, as I have never encountered such a perfume. Something like quince, cinnamon, clove, honey, gunsmoke . . . An ultra-stony element mingles with racy tropical fruit and Oriental spices. Perfectly balanced, it drinks superbly now and will age surprisingly well.

\$20.00 PER BOTTLE

\$216.00 PER CASE

2011 MUSCADET SÈVRE ET MAINE "RÉSERVE" DOMAINE MICHEL BRÉGEON

It would be a terrible mistake to assume that all Muscadets are light and inconsequential. Take this 2011 reserve bottling from Muscadet master Michel Brégeon. Raised on its fine lees for forty months in underground glass-lined tanks, it has developed a roundness and richness of flavor that add new dimension to its trademark brisk acidity and tide-pool minerality. Iodine, sea spray, lime, and salt crystals come to mind, while its textural magnitude takes it far beyond the realm of a simple oyster wine. Try it with goat cheeses or deep-fried seafood to explore its pairing potential.

\$35.00 PER BOTTLE

\$378.00 PER CASE



2014 BOURGUEIL “TRINCH!” C. & P. BRETON

Searching for raw pleasure in Cabernet Franc? Newly in stock from natural-wine heroes Catherine and Pierre Breton is this early-release, young-drinking, fruit-forward, hyphen-worthy Bourgueil, loaded with fragrant leather, spice, and brambleberry. The fruit of young Cabernet Franc vines is hand-harvested, tank-fermented, reefer-shipped, and . . . you get to decide what happens next.



\$24.00 PER BOTTLE

\$259.20 PER CASE

2013 CHINON “LES PETITES ROCHES” CHARLES JOGUET



Petites Roches is Joguet’s equivalent to the Bretons’ Trinch! Young vines, gravelly soils, tank aging, fresh primary fruit . . . The main difference is *attitude*. This Chinon proposes polished, dignified refinement—characterized by a floral, rose-petal delicacy—to the Bourgueil’s wild, funky young bramble. Joguet is more early Beatles to the Bretons’ Stones.

Bach compared to Iggy. Da Vinci versus Picasso. You get the idea. Choose your camp, or settle for both.

\$23.00 PER BOTTLE

\$248.40 PER CASE



— PRE-ARRIVAL OFFER —

2012 GRANGE DES PÈRES

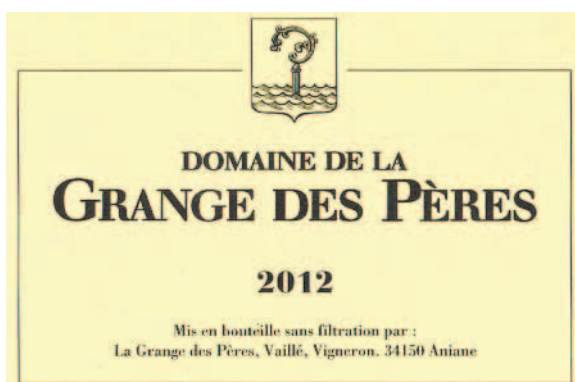
by Dixon Brooke

ANOTHER YEAR, another outstanding vintage of Grange des Pères. The consistent quality achieved at this storied domaine year after year is truly inspiring. Laurent Vaillé and his brother Bernard have proven to be one of the most formidable sibling teams the wine world has ever known. Their mastery of viticulture on the harsh, rocky, barren mountaintop they deforested and planted in the Languedoc hills is the unglamorous source of the greatness of their wines. Laurent has definitely proven to have the magic touch in the cellar as well. Both the incredibly rare white and the red have proven to be somewhat timeless. With Grange des Pères' two and a half decades of history, we at least know that none of the wines the Vailles have produced are remotely tired after twenty-five years of bottle age. This is a pretty impressive track record for a domaine that sprang out of nowhere. Well, it is no longer nowhere; it is now one of France's truly exceptional wines. No special cuvées, just a single bottle bearing the family name that will age, improve, and impress alongside the great Châteauneufs, Hermitages, Bordeaux, and Burgundies that inspired its creators.

\$100.00 PER BOTTLE

\$1,200.00 PER CASE

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



PREMIER CRU BURGUNDIES

by Anthony Lynch

2013 MARANGES 1ER CRU “LES CLOS ROUSSOTS” JEAN-CLAUDE REGNAUDOT ET FILS

This red Burgundy takes us back in time. I picture a peasant’s old stone cabin on a cold, unforgiving night; a cast-iron pot gently simmering over a flickering flame, emanating comforting aromas of savory goodness. A family huddles by the fire while a bottle of Les Clos Roussots breathes tranquilly on the table, awaiting suppertime. This Maranges evokes an old-fashioned, rustic style of red Burgundy. Deep and powerful with a firm, earthy tannin, it has the muscle, guts, and soul to go the distance. For immediate consumption, it possesses a clayey grip that will allow it to pair with rich, hearty stews like the one above.

\$32.00 PER BOTTLE

\$345.60 PER CASE

2013 SANTENAY ROUGE 1ER CRU “LE BEAUREPAIRE” • JEAN-MARC VINCENT

Jean-Marc and Anne-Marie Vincent represent a breed of vigneron that is harder and harder to come by. The elegance and seductiveness of this Pinot Noir is a testament to the potential of the undervalued Santenay appellation in the hands of dedicated artisans. Full-cluster fermentation—a lost art in Burgundy—contributes appetizing bright fruit before deeper notes of dark forest berries and a sturdy finale remind us of Santenay’s *goût de terroir*. You’ll want to enjoy this rare beauty now and over the next decade.

\$57.00 PER BOTTLE

\$615.60 PER CASE

2012 ALOXE-CORTON 1ER CRU “CLOS DU CHAPITRE” • DOMAINE FOLLIN-ARBELET

Franck Follin-Arbelet bottles a pure, unadulterated expression of Aloxé-Corton’s *terroir*. His reds ferment naturally in old wooden vats, and are then racked by gravity into barrel for a long and patient *élevage* in the domaine’s deep, cool cellar. Brimming with perfumed sour cherry and red currant, Clos du Chapitre graces the palate with the utmost finesse. While still tightly wound, its sensuous texture and silky-fine tannins impart a graceful, ethereal harmony to the wine. You’ll see why we rank Follin-Arbelet alongside the top Burgundy domaines we’ve ever imported.

\$76.00 PER BOTTLE

\$820.80 PER CASE

CELEBRATING 25 YEARS WITH SANG DES CAILLOUX

by Kermit Lynch

THAT'S SERGE with the 'stache, this summer in Provence. When you drink Sang des Cailloux, you are drinking Provence. Yum. Tastes good.

Twenty-five years ago, I was thrilled (as a Dylan fan) that Serge's wine in the glass fit the moniker. Blood of the stones. Oh yes, you can squeeze blood out of a stone. Serge does it every year.

Serge and I went through our earlier days liking wines with a wallop. We liked brawny mouth-fillers. But his also had intense flavors and great depth. Nowadays we are, of course, more sage. We like touch and finesse, and Serge achieves both without losing that impression of intensity. The stones are in the vineyard. The aromatic herbs fill the air. Both are in this perfect 2013.

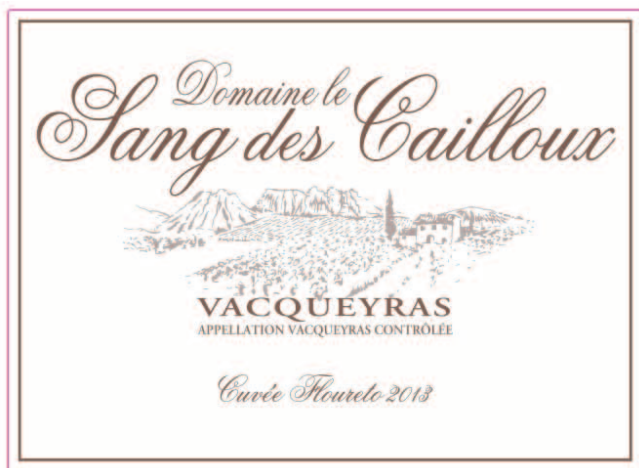
To see vividly the difference between northern and southern Rhône, to fix the difference in your mind, pair Serge's with the Côte Rôtie "La Viaillère" offered elsewhere in this brochure. You will enjoy a pristine, very expressive version from each region.

Serge has supplied us all with several memorable vintages over the past twenty-five years. I wouldn't say this is his best, but none have been better.

2013 VACQUEYRAS ROUGE "CUVÉE FLOURETO"

\$34.00 PER BOTTLE

\$367.20 PER CASE





*Serge Férigoule, Sang des Cailloux; Alain Pascal, Domaine du Gros 'Noré;
Sylvain Fadat, Domaine d'Aupillhac; Kermit Lynch, Domaine Les Pallières*

NORTHERN ITALY

by Katie Dodds

2014 VALLE D'AOSTA BIANCO "PETITE ARVINE" CHÂTEAU FEUILLET

When: 5:30 P.M. on a Friday. Hottest summer on the books since '03.

Where: Ground floor of a well-insulated and poorly ventilated townhouse, Beaune, Côte d'Or, Burgundy.

Problem: Fan not working, brain boiling, bad attitude. Flies.

Solution: This sweating bottle of high-altitude Petite Arvine. Simple yet refined, it harks to its lofty upbringing in the Italo-Swiss Alps, where the grapes grow on striated parcels of stark granite cliffs at 2,600 feet.

My glass opened to zingy minerality, fleshed out with summer melon and stone fruit. I could swear I felt an impossible breeze descend from Mont Blanc, and the fan began to whirl . . .

\$29.00 PER BOTTLE

\$313.20 PER CASE

2013 BECCO ROSSO • CORTE GARDONI

The Corvina grape has spent most of its history cast as a workhorse. In Valpolicella, it lays to dry on straw mats, where its hallmark bright acidity is sacrificed to ramp up the sweetness and power of Amarone. Across Lago di Garda, Corvina typically huddles in dense, industrial-style growing conditions and is mostly found blended with less expressive, easier-to-grow varietals. Fortunately for us, at Corte Gardoni they believe in pure Corvina, putting the best aside for their Becco Rosso. Vibrant and faultlessly refreshing, this variety is worthy of praise in its own right.

\$18.95 PER BOTTLE

\$204.66 PER CASE

2008 VENEZIA GIULIA ROSSO • KANTE

Pause before judging a wine called "Rosso" for lack of originality. A name without bells and whistles can be a daring choice for a winemaker, a statement that he would rather produce a wine worth standing behind than something bland with a DOC pedigree. Edi Kante dropped the DOC, which let him whittle this wine to his standards without stressing the regulations. A third each of Cabernet, Merlot, and Terrano, it spent six years reaching impeccable equilibrium in Kante's cellar prior to release. It speaks for itself, no DOC needed.

\$19.00 PER BOTTLE

\$205.20 PER CASE

LANGUEDOC SURPRISES

by Anthony Lynch

2014 LANGUEDOC BLANC “LES COCALIÈRES” DOMAINE D’AUPILHAC

This blend of Rolle, Marsanne, Grenache Blanc, and Roussanne is a definite contender for “best white of the South.” The organically farmed Cocalières vines sit at altitude in an amphitheater of limestone and ancient volcanic basalt, surrounded by big stones and aromatic *garrigue*. The juice ferments wild and ages for over a year in neutral casks, completing its malolactic fermentation before an unfiltered bottling. Why one of southern France’s finest whites? Poise, length, sense of place, and aging potential. A 2002 opened recently showed astonishing complexity, reminiscent of honey, almonds, wildflowers, and liquid rocks.

\$35.00 PER BOTTLE

\$378.00 PER CASE

2013 PIC SAINT LOUP “TOUR DE PIERRES” ERMITAGE DU PIC SAINT LOUP

This Pic Saint Loup is not your average “GSM,” or whatever the hip somms are calling them these days. Maybe it’s the biodynamics: ever since converting several years ago, the three brothers in charge of this estate have achieved a new-found energy and vitality in their wines. While meaty and chewy, Tour de Pierres remains utterly drinkable. The 50% Syrah brings smoky, grilled, umami notes that are nicely complemented by the 40% Grenache’s supple fruit, while a dollop of Mourvèdre adds a touch of the dark side. Don’t overlook this generous southern red with uncommon drinkability—it’s a bargain and a treat.

\$18.00 PER BOTTLE

\$194.40 PER CASE

2012 HÉRAULT ROUGE • CLOS LALFERT

When the young, talented Baptiste Lalfert came across an abandoned vineyard of old vines in the cool, windy foothills of the Cévennes Mountains, adjacent to prestigious estates like Granges des Pères and Daumas Gassac, he did not think twice. So was born Clos Lalfert: a micro-cuvée of gnarled old Syrah, carefully vinified in a tiny garage to produce a wine that marries southern concentration with cool-climate finesse. This 2012 represents a breakthrough in Baptiste’s ever-improving endeavor: inky dark with notes of black fruit, graphite, and dry herbs, it is mouth-filling yet mouth-watering, age-worthy yet thirst-quenching—a sense of focus and restraint we welcome in a Languedoc red.

\$39.00 PER BOTTLE

\$421.20 PER CASE

CORSICA

by Chris Santini

2014 CORSE CALVI BLANC “E PROVE” DOMAINE MAESTRACCI

There's a new sheriff in town at the domaine, the transition from father to daughter having been completed. We've seen a slight reworking of the label—now more elegant and refined—as well as a lighter, feminine touch to the wines. Sulfur levels have dropped, studies are under way for a future biodynamic conversion, and precision in the wines never ceases to rise. This wine has long been a personal favorite, as there's no better Corsican bang for your buck out there. It is fresh, salty, and citrusy all at once, an instant crowd pleaser that I proudly pour to show off what Corsica can do. It's no surprise that a recent (and spot-on) *New York Times* article on Corsican wines gave this one special praise.

\$19.95 PER BOTTLE

\$215.46 PER CASE

2013 PATRIMONIO BLANC “HAUT DE CARCO” ANTOINE ARENA

I wonder what went through Antoine's head when he decided to dynamite and pick-axe to pieces a large, barren, limestone slab at the top of a hill, and then plant some vines in the rubble. Nobody, himself included, even knew whether they would take root, given that there wasn't a grain of soil to hold them in place. Today, this small parcel is widely celebrated as being Antoine's greatest achievement among many great achievements. Haut de Carco may be the purest expression of Vermentinu you will ever taste.

\$45.00 PER BOTTLE

\$486.00 PER CASE

2014 CORSE FIGARI ROSÉ CLOS CANARELLI

Perhaps this wine can put the notion of rosé as a seasonal drink to rest once and for all. This is no ice-cube-accommodating thirst quencher; this is the real Corsican deal that you can drink now and later, by the summer pool or at the autumn table. A serious, year-round rosé with loads of local spice, fruit, and character.

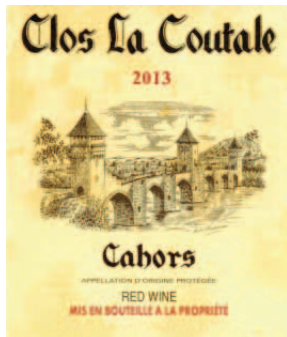
\$36.00 PER BOTTLE

\$388.80 PER CASE

THE WILD, WILD SOUTHWEST

by Anthony Lynch

2013 CAHORS • CLOS LA COUTALE



Enter Malbec and Merlot, also known as the “black wine” from the sunny southwest of France. Uh-oh, sounds like a blockbuster—or, rather, a palate buster. But wait, keep reading: vivid fresh fruit, floral suggestions, and just the right touch of *terroir*-driven grit on the finish. Dare I say, a feminine Cahors? Is such a thing possible? Find out for yourself with a bottle of the ever-affordable, consistently delicious Cahors from Clos La Coutale.

\$14.95 PER BOTTLE

\$161.46 PER CASE

2012 IROULÉGUY ROUGE “CUVÉE HAITZA” DOMAINE ARRETxea

Strong advocates of organic and biodynamic agriculture, Michel and Thérèse Riouspeyrou craft some of the most exciting, singular wines in France—wines that tell a story about a land and a people. We are in Basque country, in the heart of the Pyrenees, and it feels drastically removed thanks to its unique culture and landscape. Haitza features Tannat and some Cabernet Sauvignon, aged in barrel and built to last. Black, earthy, and laden with intense dark fruit and wild spice, it balances grippy tannin with fresh acidity. It is bottled unfined and unfiltered to retain all its purity and flesh. This is serious stuff, and a must-try for any curious wine drinker.



\$46.00 PER BOTTLE

\$496.80 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.

C'EST LA RENTRÉE— DRINK SOME GAMAY!

by Julia Issleib

IN FRANCE, *la rentrée* (the return to school and work—in short, real life—after summer vacation) is a serious matter. Office and school supplies are heavily advertised starting in June. Nobody seems to be particularly happy come September, but at least they're well equipped.

Here's our selection of supplies that will have you not only prepared to take on the world but also ready to do so with a smile. Beaujolais from the stellar and fulfilling 2014 vintage will be the most trusted utensil in your pencil case.

2014 BEAUJOLAIS • DOMAINE DUPEUBLE

Dupeuble has been around for almost as long as printed books, and 502 years into their existence, their Beaujolais is youthfully fruity, floral, and vibrant—perfect to get you into the groove of things, no motivational speeches needed.

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

2014 FLEURIE “LES MORIERS” DOMAINE CHIGNARD

As if delicately written in pencil, here's the recipe for elegant and lively *cru* Beaujolais: sour cherry, red currant, black chocolate, tea leaves, hints of licorices . . . It evokes autumn so beautifully, one can't wait for the first leaves to drop.

\$26.00 PER BOTTLE **\$280.80** PER CASE

2014 CÔTE-DE-BROUILLY NICOLE CHANRION

Nicole Chanrion seems to have used a soft brush to paint this enthralling, graceful, and feminine *aquarelle* of roses, peonies, and ripe red berries—full of confidence and yet exceptionally subtle.

\$22.00 PER BOTTLE **\$237.60** PER CASE

2014 MOULIN-À-VENT • DOMAINE DIOCHON

Created with the precision of sharp scissors, layers of raspberries, prunes, herbs, black pepper, and acacia come together in a complex arrangement that can be hidden away in your supply closet for years to come.

\$23.00 PER BOTTLE **\$248.40** PER CASE

RHÔNE WINES

by Kermit Lynch

2012 SAINT JOSEPH *BLANC* DOMAINE FAURY

I've been championing Saint Joseph reds and whites forever, and damn it, this bottle will show you why. It is white, a dry white, vinified in older barrels, malo completed—the old-fashioned way.

Some claim Hermitage and Condrieu make greater whites. Greater for what? Value? No. Immediate gratification? No. Snobbery? Yes. So I say: Don't be a snob, vote Saint Joseph! Actually, I'd say that a lot depends on the winemaking.

Faury's 2012 offers obvious deliciousness—no beating around the bush. The nose is a complexity of lovely fruits and flowers. It offers a rare charm to the senses, and I have a weakness for charm.

\$32.00 PER BOTTLE

\$345.60 PER CASE

2013 CROZES HERMITAGE “TIERCEROLLES” BARRUOL / LYNCH

From a charming Marsanne to a deep, tannic Syrah—one you can enjoy for its youthful vigor. Like the Saint Joseph, if you cellar it, it won't up and die on you anytime soon, but don't buy it exclusively for the aging.

Here are a few ways to enjoy it that indicate the kind of wine you're buying: long-cooked beef or lamb. Grilled quail. Coq au vin. Spare ribs. Kermit's super-burger. Richard Olney's zucchini gratin. Duck with olives.

Don't miss the gorgeous color of it, by the way.

\$35.00 PER BOTTLE

\$378.00 PER CASE

2013 CÔTE RÔTIE “LA VIAILLÈRE” BARRUOL / LYNCH

One of the things that brought Louis Barruol and me together was our love for the Côte Rôties of Marius Gentaz. Now that I think of it, not many readers will have tasted a Gentaz—vintage 1993 was his last, and there really wasn't ever much to go around back then anyway. Here is our latest homage to the humble master.

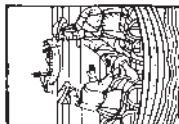
\$75.00 PER BOTTLE

\$810.00 PER CASE

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2014 BANDOL ROSÉ DOMAINE DE TERREBRUNE

by Anthony Lynch

IT'S NO COINCIDENCE that Terrebrune's elegant, lively rosé has earned the domaine countless new converts, many of whom will not hesitate to call it the best Bandol rosé on the market—a hotly debated topic with the arrival of each new vintage. Terrebrune's key to success is its location: just minutes from the Mediterranean, the vines benefit from cool sea breezes that contribute lovely subtlety and finesse. Accordingly, this 2014 is characterized by tangy, salty minerals underlying beautiful citrus and herbal notes. Could this be your new favorite rosé?

\$32.00 PER BOTTLE

\$345.60 PER CASE

