

KERMIT LYNCH WINE MERCHANT

NOVEMBER 2015



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ANNUAL CHAMPAGNE SALE! ■ VISIT THE LOIRE
NEW PRODUCERS FROM ALTO ADIGE AND PROVENCE

VISIT THE LOIRE

by Kermit Lynch

DURING MY RECENT VISIT to the Chinon/Bourgueil region for tastings, I couldn't help thinking of my readers and clients, and how much you might enjoy the same trip, but as a vacation. You will discover a special charm and dynamic. There is a lot of great old stuff to see—the plentiful historic châteaux, for example—and exciting current developments, like the increasingly organic and biodynamic wine and food scene.

The French call Corsica *l'Île de Beauté*, and their nickname for the Loire is *Le Jardin de France*. Every house and property appears to have its own flower and vegetable garden, which seem as thriving as gardens can be. Flowers, fruits, and vegetables galore!

To get there, you can fly to Nantes from London or Paris; rent a car and Bourgueil is only a two-hour drive from the airport by *autoroute*. Or meander on the small riverside routes for a more scenic, bucolic experience. Stop in Savennières and visit our producer, Château d'Epiré—beautiful village, lovely winery in the château's rustic chapel, and the broad, shallow Loire River outside your car window.

Or take the TVG from Paris to Tours (only 59 minutes), rent a car, and start your vacation across the river in Vouvray. Then drive west along the Loire on D952 toward Bourgueil and its glorious Cabernet Francs.

Stay at the eighteenth-century Château de Rochecotte in Saint-Patrice. I've



The Loire's Château d'Ussé inspired Walt Disney

© Kermit Lynch

enjoyed it for a decade or two. It provides about forty acres of garden, park, and forest to explore on foot. The restaurant isn't bad if you don't feel like venturing out, but my delicious Vouvray from Domaine Champalou, 2010, was not flattered by an overcooked slice of swordfish. Better dining awaits elsewhere. And anyway, there are no swordfish in the Loire.

I also spent a couple of nights in Restigné at a *chambre d'hôte* called La Dixmeresse. I generally avoid *chambres d'hôtes* because of a few experiences with intrusive hosts, but Bruno and Valérie seemed to value their solitude as much as I do mine.

We import wine from four domaines around there: Joguet, Breton, Baudry, and Chanteleuserie. All would be happy to see you. Be sure to check out Domaine Breton's website for regional lodging and cuisine.

Between Bourgueil and Chinon, you'll be thrilled to see an enormous nuclear power plant steaming away, ignoring the catastrophe that, the French are assured, will never happen.

Never mind. Chinon has a lovely center of old buildings dominated by the visitable ruins of the Château de Chinon, with its Joan of Arc and Richard the Lionheart connections.

Nearby, on the banks of the Loire, are the two villages Candes-Saint-Martin and Montsoreau. Walk their narrow streets—there aren't many, but it's a treat. At the west end of Montsoreau, go up a street or two from the Loire and turn right. A little path leads you alongside the chalk cliff in which habitations still exist. The cliff has doors and windows, plus deep caves where building blocks were excavated centuries ago. The caves come in handy today for aging wines, which can live longer than we do.

Candes has a good restaurant with about eight tables, right below the village's Catholic church. The grilled *cèpes* were perfect in front of the fireplace on a cold, foggy night, and I had a heart-poundingly lovable dessert, mainly because the raspberries were the best I've ever tasted. Maybe I'm easy to please. The place is called the Auberge de la Route d'Or, and it is reasonably priced.

Back around 1980, Charles Joguet took me to the Bourgueil vineyards to taste at Domaine Lame-Delisle-Boucard, and I imported their wines for two or three years. I decided to drop in and say hello, and found that the current winemaker, Philippe Boucard, is the grandson of the fellow who was making the wines when I initially visited. Philippe pulled out all of the stops, uncorking his grandfather's 1976, 1964, 1959, and 1947 Bourgueil reds. The 1964, especially, was a thoroughbred. But the most remarkable for me was the 1949 rosé. Yes! Still full of life, with ravishing aromas and a fleshy texture. We spent some time swallowing that one. It was vinified in an oak *foudre* and completed its malo, which is how Lucien Peyraud made Domaine Tempier's Bandol rosé and is still the best recipe.

About fifty yards downhill from Philippe's frigid limestone cellar, I found a gem of a restaurant and returned several times. Again, only a few tables and you



At Montsoreau near Chinon

© Kermit Lynch

feel like you are in someone's home, which you are. Vincent and Olivia Simon do it right. Their luscious vegetable garden is outside the window, all organic, as are their chickens, ducks, guinea hens, and rabbits.

In the past, Vincent was a wine importer in Belgium and worked in a three-star restaurant. He and Olivia dreamed of a better day-to-day existence. They grew more and more passionate about changing. Then, to hell with profit, status, stability—they were after a certain quality of life. (We could use a new political party in the U.S. devoted to its citizens' quality of life.) They are bursting with smiles after buying a farm in Bourgueil, and I was about to burst from overeating—not to mention the wine list, which had too many temptations. Try as I might, I didn't get to the 1999 Clos des Papes Châteauneuf-du-Pape at 95 euros. At a restaurant today in Bandol, I saw the 2012 Gros 'Noré at 72 euros, so you see what a giveaway the 1999 Châteauneuf was. Several Raveneau Chablis were available for a song, too.

The eggs *en meurette* (a red wine sauce with *lardons* and little onions) were a treat—eggs from their chickens, *bien sûr!* Their garden salad seemed plucked leaf by leaf from a huge variety of leafy greens. And the rabbit in rosé wine had just the right hint of mustard and was the best rabbit I've ever tasted. Another best ever? Vincent's chocolate cake.

Their restaurant is Vincent Cuisinier de Campagne. I'm sitting here writing this thinking you should go. And who knows, but I'll bet you become forever clients of our great Chinon and Bourgueil selections—the best there are, and they are here in Berkeley for your quality of life.

LOIRE VALLEY SAMPLER

by Clark Z. Terry

IT IS TEMPTING TO SAY that this is a “discovery” sampler: “Introduce yourself to the Loire” or something like that. But how could that be true? We’ve imported wines from some of these producers for nearly four decades—certainly introductions are no longer necessary. Gone are the days when sommeliers turned up their noses at Chinon or when our retail clients found Savennières too subtle or austere. Loire Valley wines may no longer be a novelty, but the region’s value is appreciated now more than ever.

Faithful, open-minded clients have kept us in the Loire Valley wine business for years. As a sort of tribute to those of you who have supported and enjoyed these wines, we’ve assembled a diverse collection from across the Loire. Note the classics: Chinon from Joguet, Savennières from Epiré, Vouvray from Champalou. To dig a little deeper, we’ve included a single-vineyard Muscadet, a Sancerre *rouge* (made from Pinot Noir), and a rare Pinot Gris bottling from the village of Reuilly. Most of you must already be aware of the pleasure these wines deliver and the bountiful character that the Loire has to offer. Newcomers, you are in for a treat—at a discount!

PER BOTTLE

2014 MUSCADET CÔTES DE GRAND LIEU SUR LIE

“LA NOË” • ÉRIC CHEVALIER \$17.95

2014 VOUVRAY • CHAMPALOU 19.95

2014 QUINCY • DOMAINE TROTTEREAU 20.00

2014 POUILLY FUMÉ “VIEILLES VIGNES” • RÉGIS MINET 24.00

2014 SANCERRE “CLOS DES BOUFFANTS” • ROGER NEVEU 24.00

2013 SAVENNIÈRES “CUVÉE SPÉCIALE” • CHÂTEAU D’ÉPIRÉ 30.00

2014 REUILLY PINOT GRIS ROSÉ • DOMAINE DE REUILLY 20.00

2012 BOURGUEIL “CUVÉE BEAUVAIS” • CHANTELEUSERIE 18.00

2013 CHINON • BERNARD BAUDRY 25.00

2013 SANCERRE *ROUGE* • HIPPOLYTE REVERDY 27.00

2013 BOURGUEIL “NUITS D’IVRESSE” • C. & P. BRETON 34.00

2011 CHINON “CLOS DE LA DIOTERIE” • CHARLES JOGUET 52.00

Normally \$311.90

SPECIAL SAMPLER PRICE

\$234

(a 25% discount)

Need a case of wine to take you through your Thanksgiving feast? This is it.

2015 BEAUJOLAIS NOUVEAU

NOUVEAU IN BERKELEY

HARVEST IN FRANCE came early this year, and the French found this distressing—what if the grapes needed to be picked in August when they were on vacation? As it turns out, our vignerons don't like leaving their vines, so they were okay with picking a little early.

This year's harvest is particularly good news for makers and imbibers of Beaujolais Nouveau. As of this writing, Dixon is in France, blending this year's Nouveau. Here's his update from the cellar of Domaine Dupeuble:

Rarely do we see such dark color and voluptuous fruit in a young Beaujolais! The challenge with Nouveau is in keeping the more structured wine to age in the cellars until next year and releasing the easier-drinking stuff first. In 2015 everything was worthy of the grand vin! Nouveau as you've never experienced it.

The wine arrives in the shop on Thursday, November 19. We'll sell it by the bottle and the case. If you'd like a glass, head next door to Bartavelle Coffee and Wine Bar. Give us a call anytime this month to secure some Nouveau for yourself and we'll have it ready to be picked up or shipped on the 19th.

NOUVEAU AROUND THE NATION

Not in Berkeley? That's okay because our Nouveau is sold in many states. Visit the webpage below for a list of retailers around the nation who will carry the wine starting Thursday, November 19.

kermitylynch.com/nouveau



INTRODUCING WEINGUT CARLOTTO

by Dixon Brooke

THE SEARCH FOR THE holy grail of Lagrein ended at the humble doorstep of this tiny father-daughter estate in the town of Ora, just south of Bolzano in Italy's Alto Adige. Ferruccio Carlotto and his daughter Michela farm five hectares of vines in the stony riverbed plains of the valley, surrounded by sheer cliffs. Precise viticulture and vinification along with patient aging in large Slavonian oak casks give birth to the Lagrein of our dreams.



Michela Carlotto

© Gail Skoff

2014 VIGNETI DELLE DOLOMITI SCHIAVA

The locals drink Schiava by the gallon—kind of like Dolcetto in Piedmont. Feathery light, with very little tannin, it is slightly darker than rosé. So many examples are insipid and boring. I was thrilled to find one with so much fruit, floral character, and pizzazz.

\$25.00 PER BOTTLE

\$270.00 PER CASE

2012 LAGREIN RISERVA “DI ORA IN ORA”

Black, inky, and dense, yet smooth as silk and weightless on the palate. What a combo! Not many wines out there have this kind of balance.

\$32.00 PER BOTTLE

\$345.60 PER CASE

SOUTHERN RHÔNE ESSENTIALS

by Anthony Lynch

2014 CÔTES-DU-RHÔNE ROUGE “L’O DE JONCIER” • DOMAINE DU JONCIER

Here is a biodynamic young Grenache made for drinking, not thinking. Vigneronne Marine Roussel picks the fruit early and treats it gently for minimal extraction and maximal quaff factor—in this case, dangerously high. The reasonable alcohol and juicy, spice-tinged fruit mean you should serve it slightly chilled, any time of day.

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

2014 VAUCLUSE ROUGE SELECTED BY KERMIT LYNCH

I’ll try not to portray this custom Rhône bargain—the best French value in our portfolio—as more than what it is. No, my connoisseur’s nose did not pick up wafting aromas of singed sandalwood, thrice-cooked bacon, or pureed overripe fig compote. Nor does it possess a stupefying, mind-boggling, 100-point finish. And while it will certainly hold up for several years, this is not the wine you should safeguard in your cellar for half a century. But it does provide a wholly satisfying mouthful of chewy black fruit, a dark, supple, tender fleshiness, and some grip that recalls its rustic *terroir*. Don’t miss out on this unfiltered eleven-dollar delight.

\$11.00 PER BOTTLE **\$118.80** PER CASE

2014 BEAUMES-DE-VENISE ROUGE DOMAINE DE DURBAN

Durban’s Beaufort-de-Venise *rouge* is a friend you can always count on. As opposed to typical friendships, which require constant investment, this Grenache-based country sipper will keep you satisfied for a one-time payment of just \$18.95, with a discount on a case. Unlike lovers, who have a tendency to leave the next morning or, if you’re lucky, several months down the line, Durban’s red will stay with you for at least a decade. And that initial spark—generous strawberry fruit, loads of spice, and a depth of flavor you can sink your teeth into—will not wither and decay; rather, this *rouge* will actually become more and more interesting with each passing year. Picture a relationship like that! Finally, it is a delicious southern Rhône pleasure you can consummate any night of the week—no excuses, guaranteed.

\$18.95 PER BOTTLE **\$204.66** PER CASE

ALBERT BOXLER

by Dixon Brooke

2013 CHASSELAS

The Boxler family has Swiss roots that go back to the 1600s, when they immigrated to Alsace. I have no idea whether those roots are connected to their being one of the only Alsatian domaines to cultivate this Swiss variety. Usually blended into their Edelzwicker, here is a chance to experience Chasselas pure, Boxler-style. From fifty-year-old vines, it is a beauty, combining voluptuous and inviting aromatics with a taut, chiseled palate that is reminiscent of the granite in which it is grown.

\$28.00 PER BOTTLE **\$302.40** PER CASE

2013 PINOT BLANC “RÉSERVE”

The great Brand vineyard (granite soil again) is the source of a Pinot Blanc that could be aged, much like the finest (rare) examples of Pinot “Gouges” from Burgundy. Its acidity and mineral spine make it very long-lived. If all Pinot Blanc was this good, it would be considered a “noble” grape in Alsace.

\$40.00 PER BOTTLE **\$432.00** PER CASE

2013 RIESLING GRAND CRU “BRAND”

Speaking of Brand, it is most renowned for its Riesling, and Boxler’s combination of granite and Riesling is electric, spicy, and profound. It sends chills up at least one person’s spine: mine. Hold for at least five years before drinking.

\$79.00 PER BOTTLE **\$853.20** PER CASE

2013 RIESLING GRAND CRU “SOMMERBERG”

Have a pal over and compare Sommerberg’s Riesling to Brand’s. The Sommerberg *cru* is also granite, but a cooler site. It translates vintage with great clarity. Purity, precision, and *droiture* are its trademarks. This will begin to drink a bit earlier than the Brand.

\$79.00 PER BOTTLE **\$853.20** PER CASE



CHAMPAGNE SALE!

by Julia Issleib

Crystalline Happiness Aerial Mystery Pleasure Aromatic Gem Natural Enlightenment

Cheerful Hope Aesthetic Magic Party Authentic Golden New Year's Emotion

Charming Halo Art Miracle Playful Amazing Gorgeous Necessary Excitement

YES, THIS IS A NOT-SO-SUBLIMINAL MESSAGE to make you drink more Champagne. For the big occasions, the small ones, and any other day. No beverage has inspired more thinkers, writers, and doers to tell us when they, and when we should, drink it. The answer given by Napoleon, Churchill, Coco Chanel, F. Scott Fitzgerald, Lily Bollinger is: any time. Champagne doesn't need an occasion, Champagne is the occasion!

Our three growers produce something for every taste. If you want to admire the chiseled precision work of the brothers at Veuve Fourny, indulge in the elegant Champagnes created by three generations of women at J. Lassalle, or enjoy the classics brought to life in the cellar of Pinot Noir master Chantale Bara, we've got you covered. And don't forget F. Scott Fitzgerald's lesson: "Too much of anything is bad, but too much Champagne is just right"—especially at this unbeatable discount.

	BOTTLE	CASE
	15%	25%
REGULARLY	DISCOUNT	DISCOUNT

J. LASSALLE • CHIGNY-LES-ROSES

NV BRUT ROSÉ <i>IER CRU</i>	\$64.00	\$54.40	\$576.00
NV BRUT ROSÉ "CUVÉE SPÉCIALE"			
<i>IER CRU</i>	89.00	75.65	801.00
2008 BRUT "CUVÉE ANGÉLINE" <i>IER CRU</i>	74.00	62.90	666.00
2006 BRUT BLANC DE BLANCS <i>IER CRU</i> . . .	82.00	69.70	738.00
2006 BRUT BLANC DE BLANCS			
<i>IER CRU MAGNUM</i>	176.00	149.60	792.00
2005 BRUT "CUVÉE SPÉCIALE" <i>IER CRU</i>	89.00	75.65	801.00
2005 BRUT "CUVÉE ANGÉLINE" <i>IER CRU</i>	73.00	62.05	657.00



VEUVE FOURNY & FILS • VERTUS

NV BRUT <i>IER CRU</i> "GRANDE RÉSERVE". . .	\$47.00	\$39.95	\$423.00
NV BRUT <i>IER CRU</i> "GRANDE RÉSERVE"			
<i>TENTH</i>	30.00	25.50	540.00
NV BRUT <i>IER CRU</i> "GRANDE RÉSERVE"			
<i>MAGNUM</i>	104.00	88.40	468.00
NV BRUT NATURE BLANC DE BLANCS			
<i>IER CRU</i>	50.00	42.50	450.00
NV BRUT NATURE BLANC DE BLANCS			
<i>IER CRU TENTH</i>	31.00	26.35	558.00
NV BRUT BLANC DE BLANCS <i>IER CRU</i> . . .	50.00	42.50	450.00
NV BRUT ROSÉ <i>IER CRU</i>	57.00	48.45	513.00
NV EXTRA-BRUT "R. DE VEUVE FORNY ET FILS" <i>IER CRU</i>	67.00	56.95	603.00
2009 EXTRA-BRUT "MONTS DE VERTUS"			
<i>IER CRU</i>	79.00	67.15	711.00
2005 EXTRA-BRUT "CUVÉE DU CLOS NOTRE DAME" <i>IER CRU</i>	173.00	147.05	1,557.00



PAUL BARA • BOUZY

NV BRUT RÉSERVE <i>GRAND CRU</i> 100%. . .	\$57.00	\$48.45	\$513.00
NV BRUT RÉSERVE <i>GRAND CRU</i>			
100% <i>TENTH</i>	33.00	28.05	594.00
NV BRUT ROSÉ <i>GRAND CRU</i> 100%.	63.00	53.55	567.00
NV BRUT ROSÉ <i>GRAND CRU</i>			
100% <i>TENTH</i>	36.00	30.60	648.00
2006 BRUT MILLÉSIMÉ <i>GRAND CRU</i> 100%	70.00	59.50	630.00
2004 BRUT "SPECIAL CLUB"			
<i>GRAND CRU</i> 100%.	102.00	86.70	918.00
2004 BRUT "COMTESSE MARIE DE FRANCE" <i>GRAND CRU</i> 100%. . .	130.00	110.50	1,170.00



GREATNESS FROM THE PROVENÇAL ALPILLES

DOMAINE HAUVETTE, PART I

by Dixon Brooke

DOMINIQUE HAUVETTE, like Valérie Guérin at Les Mille Vignes mentioned later, is one of the reigning *viticultrices* in France today. Like most of the others, her force lies in her utter conviction, her unique vision, and her tireless drive for perfection. Couple all that with an incredible *terroir* in the foothills of Les Alpilles in Les Baux de Provence and you have a pretty formidable combination. Oh, and did I mention she grows her vines biodynamically? If you don't know these wines, a delicious surprise awaits you.



2013 LES BAUX DE PROVENCE ROSÉ “PETRA”

First admire the beautiful color, unique for a rosé. Not pink, red, or orange, it is a bit of each. Then the ravishing perfume: *pêche de vigne*, is it? (Those little peaches with red flesh that grow in wine country and have a blood orange-like aroma.) You may find something altogether different, and you won't be mistaken. Then witness the fleshiness, the flavor, the texture . . . all this in a bottle of rosé? Eureka.

\$35.00 PER BOTTLE

\$378.00 PER CASE

2012 ALPILLES BLANC “JASPE”

Once again, prepare yourself to be wowed. I now have three favorite Roussannes. One is from the Ravaille brothers at Pic Saint Loup, profiled in this brochure (fine, theirs isn't 100% Roussanne, but who's counting?). Then there is the Chignin-Bergeron from the Quenard family in the Savoie. Here's the third. From vines deeply rooted in the *garrigue*-encrusted, limestone foothills of Les Alpilles, Jaspe is fermented in concrete eggs and aged briefly in stainless steel. A gorgeous perfume of honeysuckle meets the nose, and the wine is at once both lush and nervy, comforting and stimulating. It is picture-perfect with Provençal cuisine, those garlicky, herby, tomato-based dishes that sometimes give white wine a hard time.

\$37.00 PER BOTTLE

\$399.60 PER CASE

2011 LES BAUX DE PROVENCE ROUGE “AMETHYSTE”

Here we have a *vin rouge* from the talented Madame Hauvette, and one that puts Cinsault on center stage. Not many of those exist! (None come to mind other than Sylvain Fadat’s Les Servières bottling.) Amethyste is raised in concrete eggs and is the Burgundian foil to Dominique’s hearty, Rhône/Bandol/Bordeaux-esque blend she calls Cornalin. We’ll feature a vertical of that stout red next month. Amethyste is all about finesse, in the perfume, in the balance, in the tannin. Never fear, there is grit to go with that silk—good grain, as I like to say. Don’t miss this singular, beguiling wine from a Provençal master.

\$57.00 PER BOTTLE

\$615.60 PER CASE



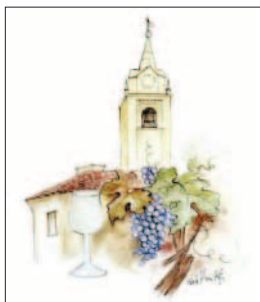
Dominique Hauvette

© Domaine Hauvette

NOBLE NEBBIOLO

by Anthony Lynch

2014 LANGHE NEBBIOLO BENEVELLI PIERO



Before we get into the heavy stuff—see the Barbaresco and Barolo below—let’s start with a heady everyday Nebbiolo that offers all of the variety’s charm without the imposing structure and thought-provoking kaleidoscope of flavors. A perfume of roses, violets, and high-toned red fruit introduces this gentle *rosso*, its silken mouthfeel lifted by the bright acidity typical of the fresh 2014 vintage. You’ll want to enjoy it with simple home cooking; white truffles optional.

\$22.00 PER BOTTLE

\$237.60 PER CASE

2012 BARBARESCO • ELVIO TINTERO

You may know Marco Tintero for his sprightly Moscato d’Asti, but the man is a master when it comes to all things Piemontese. In exceptional vintages, he even makes small batches of this radically inexpensive Barbaresco! The fruit comes from the Balluri *cru* in Neive, and Marco gives it the all-traditional treatment—two years in large, neutral oak, no fining or filtration—to preserve Barbaresco’s best attributes: delicate floral overtones, baked-asphalt minerality, and a caressing elegance on the palate from start to finish. It can age for several years, but there is no need to wait.

\$23.00 PER BOTTLE

\$248.40 PER CASE

2011 BAROLO “V. S. CATERINA” GUIDO PORRO

I urge you to try one each of Guido Porro’s three fabulous 2011 Barolos! The wines are open, luscious, and giving, singing a Nebbiolo tune you’ll want to put on repeat. The Santa Caterina offered here—a small monopole within the greater Lazzarito vineyard—is all about finesse. The glorious plush fruit makes it all too easy to dive in right away, but I can tell this is one for the ages by the way the finish tightens up, offering an impressive flash of young Barolo structure. Stock up for now and later!

\$47.00 PER BOTTLE

\$507.60 PER CASE

LANGUEDOC-ROUSSILLON

by Dixon Brooke

2014 LANGUEDOC BLANC “CUVÉE SAINTE AGNÈS” ERMITAGE DU PIC SAINT LOUP

I’ve said it multiple times on these pages, but here I go again: this is one of southern France’s truly amazing values in white wine. From Roussanne grown at high altitude in limestone atop the Pic Saint Loup and aged in *foudres*, this inexpensive little southern French white shows so much class and is so fresh and stimulating you will be blown away. My advice: don’t miss it.

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

2011 FITOU “CADETTE” LES MILLE VIGNES

Fitou has a storied past, being one of France’s first appellations, along with Châteauneuf-du-Pape and Quincy. Steep schist slopes rise from the Mediterranean—not unlike Collioure—and are planted to old, gnarled, Grenache, Carignan, and Mourvèdre vines. Valérie Guérin coaxes bright precision, deep seriousness, and joyful pleasure out of these vines. Her wines, produced in a cellar small enough to be your garage, are making quite a splash. Try this beauty and you’ll see why.

\$45.00 PER BOTTLE **\$486.00** PER CASE

2013 BANYULS “RIMAGE” DOMAINE LA TOUR VIEILLE

The ancient art of Banyuls is disappearing at a frightening pace. One of its great champions and longest-standing practitioners is the wonderful, charismatic Vincent Cantié. He is the spirit of Catalan culture personified, and he makes the best Banyuls money can buy. Made from ripe Grenache picked from steep, stony hillsides above the Mediterranean on the Spanish border, Banyuls is muted with neutral alcohol to stop fermentation and preserve some residual sugar to produce a glorious after-dinner drink. Its best friend is probably a walnut tart or a flourless chocolate cake. Thomas Jefferson loved Banyuls and so can you.

\$25.00 PER 500-ML BOTTLE **\$270.00** PER CASE

PUNTA CRENA 2014S ARE HERE

by Anthony Lynch

SOMEbody recently asked me which KLWM producer is my favorite to visit. This question is extremely difficult to answer, akin to choosing a favorite child—although when I think about it, my sister always did seem favored.

The inquiry led me to consider the roughly one hundred seventy French and Italian suppliers we proudly represent in this country. Who has the most fun, outgoing personality? Which estate's wines truly make me weak in the knees? What is the most beautiful region, with the finest cuisine?



Punta Crena, the Mediterranean abode where the Ruffino family has cultivated the same seaside terraces for more than five hundred years, may well be my favorite child. Liguria's agreeable climate, colorful coastal towns, and turquoise waters backed by rugged pre-alpine slopes are reason enough to visit. Its people are laid-back, accommodating, generous—nobody more so than the ever-growing Ruffino clan. The scene at the winery justly sums up the family, with children tirelessly frolicking, bottles and other equipment strewn about in total disorder, and smiling *mamma* Ruffino calmly selling homegrown vegetables and lemons amid the habitual chaos.

The wines offered here are new releases from the 2014 vintage. Their rightful place is on the Ligurian table, where they marry to perfection with *fritto misto*, grilled fish, *pesto alla Genovese*, and any other product of sea and Mediterranean sunshine. The genuine local flavors and irresistible Ligurian charm make these gorgeous thirst-quenchers yet another reason to be smitten with Punta Crena.

PER BOTTLE PER CASE

2014 LUMASSINA FRIZZANTE \$19.95 \$215.46

The ultimate quaffer—gently sparkling Lumassina with a delicate perfume, like a Mediterranean breeze.

It will bring pure joy to your aperitivo.

2014 PIGATO “VIGNETO CA DA RENA” \$27.00 \$291.60

Crisp and mineral-driven, this cousin of Vermentino exudes a lovely coastal vivacity. White flowers, sea salt, and a lemony kiss of freshness remind you of where it's grown.

2014 ROSSESE “VIGNETO ISASCO” \$27.00 \$291.60

A bright, vivid red with hints of tomato leaf, peppery spice, and juicy cherry. Give it a slight chill and watch it transform your light meals—the pairing potential is unlimited.

2013 RED BURGUNDY

by Chris Santini

AS I WRITE THIS, the 2015 vintage here in Burgundy is winding down, the last sugars fermenting away and the wine going down to barrel to rest up a while. The grapes from the 2015 harvest looked postcard-perfect, not a blemish in sight. Ideal ripeness and great balance are characteristic of the vintage. One vigneron told me that if you didn't make a decent wine this harvest, it's time to find a new job. It's one of those "easy to please" years, fruit forward, fun, and dependable. But we'll have plenty of time to revisit the 2015s when they arrive stateside in a few years. The 2013 vintage, now in bottle and shipping, is a completely different animal. Complex, and at times even abstract and thought-provoking, this is the kind of vintage that reminds longtime lovers of Burgundy why they love it in the first place. Great producers here thrive on challenging vintages, and instead of seeking fruit and easy pleasures, they often tease out something much more grand, mysterious, and ethereal. Perhaps it's what they call *terroir*. Classic, pure, and transparent are the words I hear most often associated with red Burgundies from the '13 vintage. The only worries for this vintage are the minuscule quantities produced.

2013 SAINT-ROMAIN ROUGE CHRISTOPHE BUISSON

Lacy and seductive, with a supple tannic structure.

\$39.00 PER BOTTLE

\$421.20 PER CASE

2013 CHAMBOLLE-MUSIGNY DOMAINE GACHOT-MONOT

Textbook Chambolle with a delicate violet bouquet. Every vigneron in Burgundy dreams of owning a few rows of vines in Chambolle, and here is why.

\$84.00 PER BOTTLE

\$907.20 PER CASE

2013 SANTENAY ROUGE 1ER CRU "LES GRAVIÈRES" • JEAN-MARC VINCENT

An autumnal masterpiece of forest floor and spice-box scents, along with a unique and interesting wild streak.

\$57.00 PER BOTTLE

\$615.60 PER CASE

TOSCANA

by Anthony Lynch

2013 CHIANTI CLASSICO • CASTAGNOLI



Perched at 450 meters above sea level atop a towering hillside overlooking the magnificent Tuscan countryside, Castagnoli enjoys a microclimate of its own, where cool nights favor bright, focused acidity that accentuates this red's crunchy schist backbone. The winemaking is elemental: the harvest is brought in by hand, destemmed and crushed, and left to ferment naturally in open bins with occasional punchdowns and pumpovers. Aging in neutral wood conserves Sangiovese's vibrant fruit and

herbaceous qualities, yielding a delicious Chianti Classico for now or later, with extraordinary potential at table.

\$29.00 PER BOTTLE

\$313.20 PER CASE

2010 BRUNELLO DI MONTALCINO • SESTI

The Sesti family's Brunello marks our first arrival from the much-anticipated 2010 vintage. Already emanating a marvelous fragrance despite its youthfulness, this noble beast has lived up to—if not exceeded—the great promise of the *millesimo*. An exquisite aroma of scorched earth, dry herbs, and exotic spices leads to a dense and concentrated, yet graceful-as-can-be palate defined by majestic dark fruit enveloping a firm core. The sustained finish is nothing short of regal. This is a Brunello you'll want to start drinking now and patiently follow over its long, fascinating life span.

\$85.00 PER BOTTLE

\$918.00 PER CASE





The Castagnoli estate

© Gail Skoff

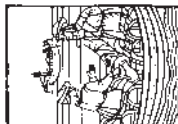
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Title to all wines sold by Kermit Lynch Wine Merchant passes to the buyer in California, and the buyer is solely responsible for the shipment of wines. We make no representation as to the legal rights of anyone to ship or import wines into any state 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.

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A SICILIAN SPARKLER!

by Dixon Brooke

SPUMANTE METODO CLASSICO EXTRA BRUT • RIOFAVARA

From the great isle of Sicily comes this gem from Massimo Padova at Riofava. Made from his native Moscato di Noto, planted in the chalk of southeastern Sicily in Ispica, this is his entirely original creation. Dry and exploding with energy, perfume, and luxurious fruit, it is a sparkler unlike any you've ever tried, and absolutely delicious. I can't imagine a better way to welcome a group of friends or colleagues to a dinner party.

\$29.00 PER BOTTLE

\$313.20 PER CASE

RIOFAVARA