

KERMIT LYNCH WINE MERCHANT

FEBRUARY 2016



Tuscany makes good wine, too

© Gail Skoff

AN ABUNDANCE OF NEW ARRIVALS FROM ITALY
COLINS PRE-ARRIVAL ■ BEAUJOLAIS BLANC & ROUGE

— PRE-ARRIVAL OFFER —

2014 WHITE BURGUNDY

BRUNO & MICHEL COLIN

by Dixon Brooke

THE COLIN FAMILY NAME is almost as hallowed as the ground in these parts of Burgundy. The prized land around the village of Chassagne-Montrachet is home to the world's greatest and most highly sought-after white Burgundies, emanating from central command: Le Montrachet. Michel's sons Bruno and Philippe inherited equal portfolios of land starting with the 2004 vintage, while Michel has continued to make wine from three of Burgundy's finest sites for Chardonnay: Chassagne "En Remilly," Puligny "Demoiselles," and Chevalier-Montrachet. Bruno works an enviable array of all of Chassagne's finest *crus*. I was blown away by the quality of Bruno's 2014: *terroir* transparency was on full display, each site chiseled with clarity. These wines are racy and fine, approachable yet with plenty of stuffing to age. It is one of Bruno's best vintages ever as a solo vintner. Sadly, hail decreased the yields in 2014; thankfully, quality was not affected. This means you don't have time to hesitate, and with no need to cellar these classic beauties that will drink well right out of the gates, do yourself a favor and stock up for the next five years.

PER BOTTLE

BRUNO COLIN

2014 CHASSAGNE-MONTRACHET	\$61.00
2014 CHASSAGNE-MONTRACHET	IER CRU "LA BOUDRIOTTE"	90.00
2014 CHASSAGNE-MONTRACHET	IER CRU "LES CHENEVOTTES"	90.00
2014 CHASSAGNE-MONTRACHET	IER CRU "LES CHAUMÉES"	90.00
2014 CHASSAGNE-MONTRACHET	IER CRU "LA MALTROIE"	90.00
2014 CHASSAGNE-MONTRACHET	IER CRU "EN REMILLY"	104.00
2014 CHASSAGNE-MONTRACHET	IER CRU "LES VERGERS"	90.00
2014 CHASSAGNE-MONTRACHET	IER CRU "MORGEOT"	90.00
2014 CHASSAGNE-MONTRACHET	IER CRU "BLANCHOT DESSUS"	104.00
2014 PULIGNY-MONTRACHET	IER CRU "LA TRUFFIÈRE"	135.00

DOMAINE COLIN-DELÉGER

2014 CHASSAGNE-MONTRACHET	IER CRU "EN REMILLY"	96.00
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*Pre-arrival terms: Half-payment due with order;
balance due upon arrival.*

WHITE BEFORE RED

BEAUJOLAIS EDITION

by Anthony Lynch

2014 BEAUJOLAIS BLANC

“CLOS DE ROCHEBONNE” • CHÂTEAU THIVIN

The Geoffrays of Château Thivin, guardians of the Côte de Brouilly since 1877, have added a new white to their already stellar lineup. Clos de Rochebonne is a high-lying Chardonnay plot in the southern Beaujolais, where the limestone and red clay soils are perfectly conducive to elegant whites with gorgeous fruit and good minerality. The *terroir* brings nerve along with charming aromas of flowers and citrus, the vinification in wood plus lees aging add lovely mouthfeel and a creamy texture, while the inimitable Geoffray touch—consistent across the entire gamut—means the whole is delivered with total class.

\$27.00 PER BOTTLE

\$291.60 PER CASE

2014 CÔTE-DE-BROUILLY

NICOLE CHANRION

Enough beating around the bush: Nicole Chanrion's Côte-de-Brouilly is not only among *the best values* in Beaujolais, it should be on any list of *best quality*, too. No, I'm not exaggerating or making a sales pitch. Highly delicious and strongly evocative of its *terroir*, it can be carelessly quaffed today but will hold up for ten years easily, its lively fruit gradually giving way to a deep complexity and gutsy structure. By sticking to a time-tested formula—hand-harvested old-vine fruit, whole-cluster fermentation with native yeasts, old *foudres*, and (you guessed it) no filtration—Nicole creates some of the most honest and affordable *cru* Beaujolais on the market. It smells good, too: pull the cork and breathe in the intoxicating perfume to see what I mean.

\$22.00 PER BOTTLE

\$237.60 PER CASE



© Anthony Lynch

Nicole Chanrion and
her son, Romain

A FOR ALSACE

by Julia Issleib, Beaune Office Manager

LET ME BE FRANK: Alsace rarely comes to my mind as the solution to the dilemma “What should we drink?” I’m a bit intimidated by the region’s complexity and variety, its many styles of wines and appellations. Yet, when I think back, I cannot remember a single time when an Alsatian bottle (*de qualité, bien sûr*) was a disappointment and didn’t go delightfully with the food.

So why not reach for Alsace more often? Put it back in its natural place at the top of the wine alphabet. We like to praise a wine region’s versatility, how there’s “something for everyone.” Nowhere is that more true than in Alsace.

2014 GENTIL D’ALSACE • MEYER-FONNÉ

Clearly, this *Gentil* is named after the older meaning of the word—noble. And noble it is: Riesling makes up 50% of the 2014, and 25% is Muscat. The nose is elegant and chalky, on a delicate base of rose petals. But it’s the palate of lychees, yellow raspberries, and chamomile that shows the full complexity of this dry, linear wine. You and your guests might forget your noble upbringing and fight over the last pour in the bottle. My solution: buy a case.

\$18.00 PER BOTTLE

\$194.40 PER CASE

2014 PINOT BLANC “BARRIQUES” DOMAINE OSTERTAG

Pinot Blanc is not considered one of the “noble” varieties in Alsace. Leave it to André Ostertag to give it the royal treatment in homage to its Burgundian origin. Indeed, this *cuvée* is aged in barrels, allowing the equal blend of Pinot Blanc and Auxerrois to develop unexpected power. The nose is delicately buttery, the palate rich; yellow peach and white flowers lead to a smoky finish.

\$26.00 PER BOTTLE

\$280.80 PER CASE

2013 RIESLING GRAND CRU BRAND “KIRCHBERG” • ALBERT BOXLER

One whiff of this might make you want to plunge right into the glass. Once the wine hits your tongue . . . Nope, *zingy lemon, delicate white flowers, rich mineral backbone, beautiful mouthwatering finish, incredible length* . . . (though all true) will not come close to summing up the experience of enjoying this wine. How’s “Buy as much as you can get” for a tasting note? It’s a classic!

\$85.00 PER BOTTLE

\$918.00 PER CASE

SNACKTIME SAMPLER

by Jennifer Oakes

L'HEURE DU SNACK! Doesn't that sound fancy? The French don't generally "graze" like we Americans, but they do vigorously defend their right to the *apéro*, or the pre-dinner apéritif hour. Personally, I *love* finger foods, nibbles, noshes—whatever you want to call them. And I sincerely believe that Super Bowl Sunday should just be called Chicken Wing Sunday so we can stop the charade that it's actually about the football.

Sitting down with friends for a glass of wine and a morsel or two doesn't have to be a big to-do. How about some freshly fried corn tortillas and chilled ceviche with a zippy Verdicchio? Or warm slices of a savory quick bread with a soft, supple Pinot Noir. Maybe try Kermit's favorite snack, Provençal popcorn: olive oil, sea salt, and dried thyme stirred into the popped corn. It's an ideal pairing with rosé. Heck, with enough tasty treats, you can call it dinner and nobody has to know the difference. We've put together an assortment of versatile, ready-to-drink wines that don't need a big meal to help them shine and added some recipes to inspire you. And should your snack hour become the dinner hour, you'll be well covered. Snack on!

PER BOTTLE

2014 VERDICCHIO DEI CASTELLI DI JESI

AZIENDA SANTA BARBARA \$12.00

2014 CHEVERNY • DOMAINE DU SALVARD 16.00

2014 VAL DE LOIRE CHARDONNAY • ÉRIC CHEVALIER 16.00

2014 DELLE VENEZIE BIANCO "INCÒ" • LA VIARTE 19.00

2014 MÂCON-VILLAGES • HENRI PERRUSSET 18.95

2014 HÉRAULT ROSÉ • DOMAINE DU POUJOL 14.95

2014 LAMBRUSCO SECCO • FATTORIA MORETTO 19.95

2013 BARBERA DEL MONFERRATO "ROSSO PIETRO"

CANTINE VALPANE 15.00

2013 CORBIÈRES "RÉSERVE LA DEMOISELLE"

DOMAINE DE FONTSAINTE 16.95

2014 VAUCLUSE ROUGE "LE PIGEOULET" • BRUNIER 18.00

2014 BOURGOGNE "PINOT NOIR" • RÉGIS BOUVIER 19.95

2014 PIC SAINT-LOUP ROUGE "CARRA"

CHÂTEAU DE LASCAUX 19.95

Normally \$206.70

SPECIAL SAMPLER PRICE

\$155 (a 25% discount)

NEW LOIRE

by Anthony Lynch

2014 SANCERRE • HIPPOLYTE REVERDY

Vintage 2014 marks the thirty-fifth edition of this Sancerre to grace our shores, each one delivering excellent typicity and beyond—a model for Sauvignon Blanc born from the Loire’s Kimmeridgian limestone. Reverdy’s trademark is a generous flavor of blossoming flowers channeled over the palate, culminating in a finely etched mineral finish. Ethereal and full of charm, the 2014 comes into precise focus on the crisp, mouthwatering finale. A whisper of fresh-squeezed lemon lingers on the lips and tongue, zestfully inviting the next sip. Don’t miss yet another classic from this Loire Valley reference.

\$28.00 PER BOTTLE

\$302.40 PER CASE

2014 CHINON “LES GRANGES” BERNARD BAUDRY

Les Granges is the kind of Chinon you don’t need to think twice about, the type of bottle that somehow empties in the blink of an eye. Put a slight chill on it, pop the cork, and inhale its lively perfume: the floral fragrance and bright, juicy fruit—picture fresh-squeezed berries—are simply irresistible. On the palate, you’ll find a nimble frame and plush, silky tannins that make it dangerously gulpable. It has also been known to convert those who generally shy away from the Cabernet Franc grape, so please do be kind and share.

\$20.00 PER BOTTLE

\$216.00 PER CASE

2014 BOURGUEIL “LES GALICHETS” C. & P. BRETON

The “Galichets” in question are gravelly soils home to fifty-year-old Cabernet Franc vines, which the Bretons farm biodynamically and coax into producing this delightful little red—using only the most natural methods, of course. The *Revue du Vin de France* aptly described it as having “depth, pleasure, and *terroir*,” and I’ll add that the pleasure really takes the upper hand in this cuvée. Not only does it demonstrate the merits of a nondogmatic approach to noninterventionist viticulture and vinification in a dynamic environment amid ever-changing market demands due to shifting trends in mainstream consumer culture, but also it is a damn tasty drink.

\$29.00 PER BOTTLE

\$313.20 PER CASE

ITALIA

by Dixon Brooke

AS I HOPE you've noticed, we have invested a lot of energy in revitalizing and growing our Italian portfolio over the past few years. It sure has been a lot of fun. We are just getting started, by the way, so please keep paying attention and help us in bringing you the best from this great land of riches!

Many in the wine world express surprise about our company's roots in Italy. As far back as the 1970s, Kermit was a pioneer in the region, first importing to these shores what are now household names such as Vietti, Aldo Conterno, Cacchiano, and Gini. For whatever reasons—maybe the quality of the wine and cooking in Provence, Kermit's home there, and his well-traveled circle of influence from Collioure in the west up to Beaune in the north and (most especially) up and down the Rhône River—KLWM developed a real focus on and expertise in French wine. Still, we never stopped importing Italian wine, and our love of the country, its people, its history and culture, and, of course, its incredible food and wine brought us back with a vengeance during the past decade.

As the New Year gets under way, here are a dozen great reasons to get better acquainted with our Italian selections. Let one of our salespeople help you unlock all of Italia's glory with a personalized tour of our entire portfolio. Give us a call anytime. *Salute!*



VINI BIANCHI

by Dixon Brooke

2014 FRIULI GRAVE FRIULANO VIGNAI DA DULINE

It is old news: our beloved “Tocai” now can only be referred to as Friulano, since the Hungarians have secured the exclusive use of the name for their famous “Tokaji” dessert wine. Long gone is Alsatian “Tokay” Pinot Gris as well. Thankfully, the wine itself is still around, as few pleasures in life are as scintillating as a fresh glass of peach-scented, dry, and stony Friulano with a freshly sliced platter of silky pink prosciutto. Here is one of Italy’s best examples.

\$45.00 PER BOTTLE

\$486.00 PER CASE



© Gail Skoff

*Lorenzo Mocchiutti of
Vignai da Duline*

2012 MALVASIA ISTRIANA • KANTE

The Malvasia strain grown on the Istrian peninsula is a far cry from the Malvasia grown in central Italy. Here it drinks in the sea air above and the rocky soil below to create one of Italy’s most interesting seafood wines. The brininess is balanced by a delicious rounded charm. Utterly unique, this beauty deserves a place at your table this year.

\$35.00 PER BOTTLE

\$378.00 PER CASE

2014 COLLINE SAVONESI LUMASSINA PUNTA CRENA

Here comes Ligurian refreshment at its absolute best. Grown on steep terraces clinging to the cliffs above the Mediterranean, these native Lumassina grapes make a wine that weighs in around 11% alcohol, with a slight spritz, salty tang, and crisp green apple and star fruit to boot. Richard Olney would have affectionately referred to this type of wine as “mouth rinse,” a palate perker to enjoy before the real apéritif arrives. I have to assume that the name of the grape has its root in “luminous” or *luminoso*, as this wine alights the senses!

\$19.95 PER BOTTLE

\$215.46 PER CASE

2014 MÜLLER THURGAU “SASS RIGALS” MANNI NÖSSING

From Manni’s highest-altitude vineyard in the Dolomites of Italy’s Alto Adige, this mountain white is a veritable mineral lick, akin to good Jasnières (without the residual sugar) or properly made Muscadet. Lean, bright, saline, it flows across the palate and down the throat like a sip from a cool mountain stream. An edgy quality wakes up the taste buds, putting them at attention for whatever they are about to eat.

\$30.00 PER BOTTLE

\$324.00 PER CASE

2014 PINOT GRIGIO • LA VIARTE

If you love Pinot Grigio, make sure you taste this one before you proclaim you’ve found your favorite. Not a Pinot Grigio fan? Make sure you taste this one before you write it off. Stimulating and refreshing, with just the right amount of oily roundness, it puts the “gray” in the Pinot “blanc.” To me, it’s kind of like a blend between Sylvaner and Pinot Blanc. It has a serious side rather than being all gaiety, flowers, and sunshine.

\$19.95 PER BOTTLE

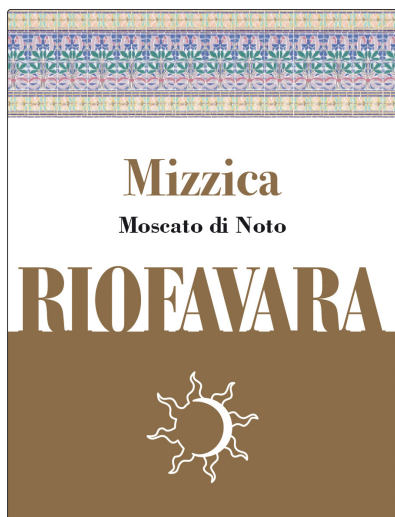
\$215.46 PER CASE

2013 MOSCATO DI NOTO “MIZZICA” RIOFAVARA

I just tasted a sample of this wine with our national sales team earlier this week, and it elicited a lot of oohs and aahs. It is certainly a unique creation, and perhaps a first in the wine world. Massimo Padova of Riofavaara took his indigenous Moscato grapes from the Val di Noto in southeastern Sicily and used them to craft a bone-dry white. (The area is known for its sweet wines.) Noto’s *terroir* consists of an arid plateau of white limestone, so imagine what dry Muscat grown in these conditions tastes like: an herbal infusion with exotic fruit and a dry, chalky finish.

\$19.00 PER BOTTLE

\$205.20 PER CASE



VINI ROSSI

by Dixon Brooke

2014 ORCIA ROSSO “SELVARELLA” COLLEONI

Colleoni grows organic Sangiovese in less-heeled areas of Montalcino that he has identified as top *terroirs*. This is one great example: it tastes like the Gang of Four might have given him a tip or two on his vinification. Expect ripe Sangiovese fruit with a streak of bitter cherry and a pleasant dusting of Tuscan tannin.

\$35.00 PER BOTTLE **\$378.00** PER CASE

2010 BAROLO BUSSIA “CASCINA DARDI” A. & G. FANTINO

A bottle of Barolo from the Fantino brothers in Monforte is one of Italy's great comfort foods. The excellent site of Bussia and their expert touch provides a Barolo with the best of all worlds: typicity, aromatics, fine structure, complexity, and the crowning touch—a silkiness of fruit and tannin that is uncommon for the king of wines when young. Enjoy this one both young and old.

\$55.00 PER BOTTLE **\$594.00** PER CASE

2014 COLLINE SAVONESI CRUVIN PUNTA CRENA



Kermit once wondered out loud whether the grape used here, Cruvin, took its name from *crudo* (raw). It struck him as about as close as wine can come to tasting like freshly fermented grape juice, nothing added or taken away. I read somewhere that the name might also be an adaptation of Corvina, the red grape of the Veneto, to which Cruvin bears some relation (and the flavors certainly bear some resemblance). In any case, the deep purple, juicy Cruvin is an interesting foil to all the crisp, breezy seashore wines of Punta Crena. It works wonders with pastas, grilled veggies, roast fowl, or anything else off the barbecue. It is made to be swallowed, not sipped.

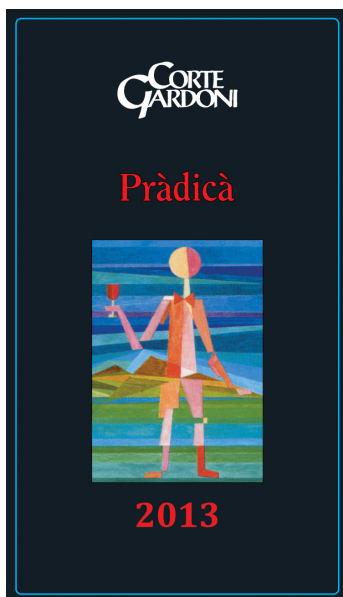
\$34.00 PER BOTTLE **\$367.20** PER CASE

**2013 BARDOLINO
SUPERIORE
“PRÀDICÀ”
CORTE GARDONI**

From the *grand cru terroir* of Bardolino (think terraced Châteauneuf La Crau in a cooler climate), the Piccoli family brings us their pride and joy, raised in Slavonian oak *foudres*. With the class and poise of a Barbaresco and the fruit and approachability of a Beaujolais, it is one of the most fun wines to drink that I am aware of, and nothing works better with one of my favorite simple dishes: anchovy pasta.

\$18.95 PER BOTTLE

\$204.66 PER CASE



**2014 VENEZIA GIULIA SCHIOPPETTINO
VIGNAI DA DULINE**

We are all hopping with excitement about this new addition to our portfolio. Duline wines are rendered with such grace and provide such effortless enjoyment, they are downright magical. Here is Schioppettino as it is meant to be: light to medium color, highly perfumed, elegant tannins, soft and sweet at the core. It is the red Burgundy of Friuli.

\$48.00 PER BOTTLE

\$518.40 PER CASE

**2014 DOLCETTO DI DIANO D'ALBA
“SÖRÌ SANTA LUCIA” • IL PALAZZOTTO**

I love soft, fruit-driven Dolcetto, especially when it provides real refreshment, and in this case the combination of the highlands of Diano d'Alba and old vines brings us both the pleasure and the seriousness. Drinking this wine will make you yearn to be in Piedmont at a rustic wood table, eating handmade pasta and *carne arrostiti*. Thankfully, you can re-create the experience in your own kitchen, since the wine is the hardest part to find.

\$19.00 PER BOTTLE

\$205.20 PER CASE

EXCEPTIONAL LANGUEDOC REDS

by Anthony Lynch

2014 HÉRAULT ROUGE “LES SERVIÈRES” DOMAINE D’AUPILHAC

This 100% Cinsault vineyard dates back to 1900 and is now farmed organically in the poor soils around Montpeyroux, in the Languedoc. The wine opens to typical notes of Cinsault—smooth, fresh, red-fruited, with a sprinkle of mysterious dark spice. With some aeration, an intensity arises that could only come from the concentration bestowed by naturally low yields from century-old vines. Without ever being heavy, it is fleshy enough—deep, solid, and tensely stony, like the gripping handshake of Mother Earth.

\$29.00 PER BOTTLE

\$313.20 PER CASE

2013 SAINT-CHINIAN “CAUSSE DU BOUSQUET” MAS CHAMPART

With today’s ever-evolving wine trends, it’s hard to say if the Languedoc will achieve the cult-like notoriety of the Jura, Burgundy, or Piedmont. But the Midi’s diversity of *cépages* and *terroirs*, along with the relative ease of farming sustainably, suggests a promising future. While we wait for the Languedoc’s day to finally come, we’ll continue to offer (and drink) these largely underpriced gems from charming vigneronns like Isabelle and Mathieu Champart. A Syrah-based blend from rugged, windswept slopes of limestone and marl, Causse du Bousquet is the perfect introduction to Saint-Chinian. Rustic yet remarkably polished, it is inky dark with notes of blackberry and a whole lotta soul.

\$25.00 PER BOTTLE

\$270.00 PER CASE

2013 FITOU “ATSUKO” • LES MILLE VIGNES

Valérie Guérin’s wines are all the rage in Paris wine bars, ground zero for the next vinous trends to infiltrate their New York and San Francisco counterparts. While she farms her meager holdings organically and scarcely intervenes in the cellar, the draw to Valérie’s wines does not lie in her philosophy or any radical techniques. Rather, the wines possess a level of purity and finesse that appeals to wine lovers on an elemental level, beyond what fashion may dictate. Atsuko is a regal expression of seventy-five-year-old Grenache, taut with energy and buried layers of complexity that will unfurl onto your palate and over many years in bottle. Mille Vignes is the real deal.

\$77.00 PER BOTTLE

\$831.60 PER CASE

YVES LECCIA

by Kermit Lynch

THERE'S A WHOLE LOT of wine out there—why, even the *New York Times* sells wine nowadays. You could simplify one aspect of your life and start shopping only here at my place. Or really simplify (to spend more time with your kids, for example) by drinking nothing but Yves Leccia's red, white, and rosé. They're so good!

His Patrimonio *rouge* has been one of Corsica's top three for quite a while. He has perfected his Patrimonio *blanc* until it is one of the world's greatest Vermentinos, as you can see in his newly arrived 2014. And now his rosé is earning raves, too. There you go, the three colors. You start with a bottle of each. Then four of each and the 10% discount. Then a case of each. Think of the time you'll save.

Three new Leccias just arrived from Corsica:

2014 ÎLE DE BEAUTÉ ROUGE

Beautiful island, talented winemaker. Yves created this absolute marvel by blending Grenache with Niellucciu. Think Mediterranean flavors, Rhône, Provence, Italy. It's a great drink, with lovely round flesh *and* a light touch. Yes, rich, fleshy, and light. You'll love it.

\$27.00 PER BOTTLE

\$291.60 PER CASE

2014 PATRIMONIO BLANC

This is the magnificent Vermentino I was talking about. Maybe it is the 2014 vintage in Corsica, but this too has an amazing perfume. It leaps out of the glass, happy to realize its destiny. And it has an unusually suave, mellow texture. Think cashmere. Bizarre—there are a lot of stones in the vineyard, but in the wine they turn to cashmere.

\$38.00 PER BOTTLE

\$410.40 PER CASE

2013 PATRIMONIO ROUGE

I know that the grape, Niellucciu 100%, has been proven to be the Corsican descendant of the Sangiovese. Maybe that's why I find a bouquet typical of its illustrious ancestor. Who knows? The body, however, is not at all like Brunello or Chianti. In a string trio, it plays violin, and it soars.

Uncork it whenever you want over several years.

\$36.00 PER BOTTLE

\$388.80 PER CASE

ANDRÉ & MICHEL QUENARD

by Dixon Brooke

2014 CHIGNIN BERGERON “LE GRAND REBOSSAN”

Selling the ten cases we import per year of this wine may take more work than selling several thousand cases of Sancerre, but it continues to be totally worth it. For every person I introduce to the joys of Roussanne grown on the limestone scree slopes of the Savoyarde, his or her life will be more complete. This bottling is from the Quenards' finest hillside parcel, fermented and aged in large oak *foudres*, and released a year after their other whites. Alpine freshness meets Mediterranean charm in an inimitable rendering of this lovely grape.

\$35.00 PER BOTTLE **\$378.00** PER CASE

2014 CHIGNIN MONDEUSE “VIEILLES VIGNES”

Among the Quenard family's many qualities, their mastery of the intriguing Mondeuse grape is one that I celebrate. Related to Refosco of northern Italy, Mondeuse from Savoie makes a medium-bodied, sleek, pleasantly structured, and peppery wine that is delicious and versatile. I enjoyed a mighty tasty bottle of their 2007 a few weeks ago; you don't have to age it, but you certainly can. They've produced this bottling for years, aged in oak *foudres* like the Grand Rebossan Roussanne above. It is an imposing presence, with a delicate touch: the proverbial iron fist in a velvet glove.

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

2014 ARBIN MONDEUSE “TERRES BRUNES”

Arbin is another village farther around and higher up the mountain from the Quenards' home base in Chignin. A vintner they knew there who had worked his old vines by hand for decades was nearing retirement, so they paid him a visit a few years ago and earned the honor of continuing to work his land. High on the limestone slopes and pruned in the *gobelet* style of the Beaujolais (see the label), these beautifully gnarled old vines eke out a wine with much more finesse and delicacy than the Mondeuse from Chignin. Volnay to Pommard. Terres Brunes is a gorgeous effort from the Quenards, a steal for the price, and a welcome addition to their stable of fine alpine wines.

\$32.00 PER BOTTLE **\$345.60** PER CASE



Quenards' old vines

© Gail Skoff

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.

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POMEROL

by Anthony Lynch

2012 POMEROL CHÂTEAU GOMBAUDE-GUILLOT

Bordeaux is back on the rise after years of being shunned by sommeliers and other wine enthusiasts in favor of the novel, obscure, and often downright weird. Is it possible to be classic and trendy at the same time? Gombaude-Guillot, our beloved organic Pomerol grower, proves that it is not only possible but also truly exciting for all walks of the wine world. With incredible depth, power, and fine but grippingly youthful tannins, this is unmistakably Pomerol—in the style on which this great appellation built its reputation. Yet its rich, velvety texture and vivid fruit, suggesting blackberry and plum with an almost wild intensity, are certain to appeal to classically trained palates and thrill-seeking youths alike. Already approachable, the 2012 will improve for twenty years or more.

\$75.00 PER BOTTLE

\$810.00 PER CASE