

KERMIT LYNCH WINE MERCHANT

JUNE 2016



© Gail Skoff

THE JOY OF GIGONDAS
HERE THEY COME—THE 2015 ROSÉS
PREMIER CRU BURGUNDY ■ JUICY ITALIAN VALUES

— PRE-ARRIVAL OFFER —

2014 DOMAINE LES PALLIÈRES

by Chris Santini

FOR ME, it's no surprise—legend has it that Gigondas derived its name many moons ago from *jucunda*, Latin for “joyous.” I personally associate Gigondas with many joyous occasions, beginning back in the 1980s when as a kid I would accompany my father on trips there, where he would purchase the fresh vintage in bulk, which we would then bottle ourselves by hand. Later, in the 1990s, my siblings and I figured out how to dismantle the lock on the cellar door and empty said bottles over a few (quite joyous) days. How can I forget the 1999 Les Pallières I cracked open ten years ago the day Kermit hired me here in Beaune? Of course, I still recall the palpable excitement and joy in the cellar of Les Pallières back in 2008, tasting through the 2007 vintage with Kermit and the Brunier brothers, the day the code of Pallières *terroir* was finally cracked and the decision made to bottle “Terrasse du Diable” and “Les Racines” as two distinct cuvées.

Les Pallières
GIGONDAS

A joyous wine, like a joyous person, is one that is *bien dans sa peau*, as the French say, “comfortable in one's skin.” Gigondas is small enough, far enough off the radar, to be able to pay no heed to trends and fashions. In neighboring Châteauneuf-du-Pape, for example, with a reputation and a price tag that allow no room for disappointment, winemakers have often turned to consultants to help make wines sure to please the public's taste of the day. Gigondas, with a loyal and long-term following, can just carry on as usual. Who doesn't like a little bit of joy in their glass?

The two cuvées from Les Pallières showcase the two facets of Gigondas that have produced such loyalty and transcended changes in taste over the centuries. The Terrasse du Diable is all about the marked minerality and freshness of higher-elevation vineyards, planted in the fallen rocks from the 200-million-year-old Dentelles de Montmirail that tower above. The Les Racines cuvée displays the silky, deep, complex expression of old-vine Gigondas, which is planted around the house, chapel, and winery. The 2014 vintage offers exceptional balance, plenty of violet, lavender, and licorice-infused tannins, and, as always, an abundance of joy.

PER CASE

2014 GIGONDAS “LES RACINES”	\$480.00
2014 GIGONDAS “TERRASSE DU DIABLE”	480.00

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

PREMIER CRU BURGUNDY

by Dixon Brooke

2013 ALOXE-CORTON 1ER CRU “CLOS DU CHAPITRE” • FOLLIN-ARBELET

It is hard to think of anyone making more compelling, classic, archetypical red Burgundy than Franck Follin. I'm amazed, Frankly, that we have any of his wine available to sell. Aloxé-Corton is a wine of breed and needs time to develop, so it is not necessarily an easy wine. Franck is wonderfully suited to the task. Thoughtful, unaffected, calm on the surface—but calm waters can run deep, and he has a passion for his craft. His quiet intensity and ability to focus and block out all noise deliver the type of sensational Burgundian experience that we all dream of.

\$76.00 PER BOTTLE

\$820.80 PER CASE

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

Jean-Marc seems to have found the key to unlocking more finesse in the rustic, full-bodied, coarse wines of Santenay: Stems! His past few vintages have shown an ethereal side and a smoothness of tannin to go along with the trademark Vincent style of fleshy, layered, concentrated Burgundy that makes a larger-than-life impression. The wine is gregarious, much like its maker.

\$57.00 PER BOTTLE

\$615.60 PER CASE

2012 MEURSAULT-BLAGNY 1ER CRU “LA GENELOTTE” • COMTESSE DE CHÉRISSEY

Ancient vines, a high-altitude limestone vineyard, a low-yielding vintage that delivered concentrated wines, long and slow aging in oak in a deep stone cellar dug into the hillside . . . all the makings for an explosive Meursault-Blagny. Another world from the golden slopes just below, Meursault-Blagny is only produced from the vineyards around the Hameau de Blagny, a village founded by Cistercian monks in the twelfth century. They ventured high on the hill below the forest in a search for solace from the town's bustle. Actually, it was for the quality of the soil. Meursault up here is very stony, and built for the long haul. A mature bottle is simply magical. While not fully mature, this 2012 is wide open and a marvel to enjoy today.

\$92.00 PER BOTTLE

\$993.60 PER CASE

PETER DIPOLI

A STUDY IN ALPINE *TERROIR*

by Anthony Lynch

WHEN DRINKING Peter Dipoli's wines, it is not unusual to forget the grape variety in question and instead revel in the awe-inspiring site that gave birth to these creations. *Terroir* takes over completely, to the point that the *vitigno*—cultivars carefully selected after Peter's in-depth study of local microclimates and soils—becomes an afterthought. Hundreds of meters above the valley floor in the Dolomites of Alto Adige, these vineyards offer all the right conditions for the making of a *grande vino*: elevation, slope, exposure, and soils of clay and limestone that yield low quantities of characterful, concentrated fruit. To say that these are atypical representations of these grape varieties would be an understatement; the grapes here are merely a lens through which we can better appreciate the stunning slopes that give them life.

In Peter's cellar, vinification is a means of bringing out the most of the *terroir* in order to capture the beauty of the site in bottle. Natural yeasts transform grapes to wine, then both white and red see a healthy dose of wood for a lengthy aging period. The intense, structured nectar can easily digest it. For Voglar, large acacia *botti* provide a roundness and completeness to the bracing, mineral alpine fruit. Meanwhile, oak *barriques* help soften the grippy mountain tannins of the profound, dark-fruited Iugum, giving an elegant texture to envelop the powerful core within.

These two wines are ready to drink but will continue to develop with further aging. Dipoli's creations represent unique interpretations of both grape and *terroir*, and offer a compelling taste of the Dolomites young and old.



Peter Dipoli's Sauvignon vines © Anthony Lynch

	PER BOTTLE	PER CASE
2012 ALTO ADIGE SAUVIGNON "VOGLAR"	\$32.00	\$345.60
2010 ALTO ADIGE MERLOT-CABERNET SAUVIGNON "IUGUM"	48.00	518.40

LANGUEDOC REDS

by Anthony Lynch

2014 CORBIÈRES ROUGE DOMAINE DE FONTSAINTE

The consistent quality and value of this Carignan-based red has made it a staple at our shop for *decades*! The new 2014 is no exception: a potent color; aromas of wild herbs, licorice, and blackberry; and a rich, juicy finish make this one of the finest editions yet. Stock up, and drink up.

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

2014 COLLIOURE ROUGE “PUIG ORIOL” DOMAINE LA TOUR VIEILLE

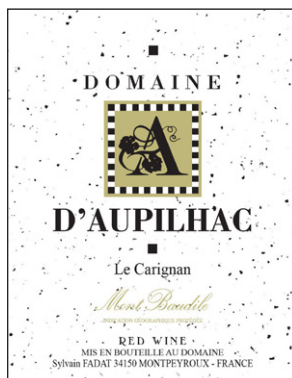
Collioure’s long history of viticulture dates back to the seventh century BC, when Phoenician settlers established the port town as a Mediterranean trade hub and covered the surrounding schist slopes with vines. Keen to honor the rich Catalan tradition of winemaking, Domaine La Tour Vieille produces this dry red made from Syrah, Carignan, and Grenache. A brooding, wild beast with hints of black fruit and dried herbs, this is a portal to Catalonia’s stunning seaside vineyards.

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

2013 MONT BAUDILE ROUGE “LE CARIGNAN” DOMAINE D’AUPILHAC

At Domaine d’Aupilhac, Syvain Fadat’s mission is to valorize the great *terroirs* of the Languedoc and show off the potential of its traditional grapes when planted in selected sites. He calls Carignan “a symbol of the essence of the region and its history,” and crafts this wine as a testimony to the quality Carignan can achieve with low yields from old vines in poor soils. A deep, smoky powerhouse capable of aging for decades in your cellar, this beauty will prompt you to reassess your idea of what can be done in this undervalued region.

\$36.00 PER BOTTLE **\$388.80** PER CASE



— HERE THEY COME — THE 2015 ROSÉS

by Julia Issleib

ALONG WITH FRESH STRAWBERRIES and white asparagus, rosé is what I most look forward to when early summer rolls around. From north to south, here are six pink favorites of ours that will bring sunshine to your glass, no matter the weather.

2015 BANDOL ROSÉ • DOMAINE TEMPIER

Yes, this is TEMPIER! But you shouldn't drink it because of its name, its label, its reputation, or because some say it's "the best rosé in the world." You should drink it because it's just damn good. The nose is zingy, mineral, and full of pink grapefruit. On the palate, the fruitiness of crushed raspberries and a round finish reminiscent of licorice root complement each other to create a complete, delicious rosé. The complexity will allow it to age beautifully, so do yourself a favor and hide a few bottles away for a few years.

\$42.00 PER BOTTLE

\$453.60 PER CASE



2015 REUILLY PINOT GRIS DOMAINE DE REUILLY

The 2015 vintage gives it a bit more power and color, but this Pinot Gris is still its typical pale, light, floral, fresh self. In a blind tasting, creamy apricots on a foundation of stony minerality might mislead you into thinking it's a white wine. Pure and elegant—this is a rosé that is all about *terroir*.

\$20.00 PER BOTTLE

\$216.00 PER CASE

2015 BEAUJOLAIS VILLAGES ROSÉ CHÂTEAU THIVIN

If you like Beaujolais, you will love this rosé—it is just as satisfying as its red brother! On days when even chilled Beaujolais might not be refreshing enough, turn to this balanced and delicate bottling. Full malo, by the way.

\$18.95 PER BOTTLE

\$204.66 PER CASE

2015 TAVEL

reminiscent of freesias and cooked strawberries. Plum, notes of iron, and herbs combine into a palate of similar intensity, making this a rosé that deserves a meal to stand next to it.



\$204.66 PER CASE

CHÂTEAU DES DEUX ROCS

Scents of dried rosemary transport you to the hills of Languedoc, where Jean-Claude Zabalia works some of the highest-elevation vineyards of the region. Thanks to Cabrières's schist soils, Prémices has plenty of minerality. A pink wine with some backbone, it has enough oomph to partner up with aromatic dishes from the south of France as well as more exotic fare. Experimentation is highly recommended.

\$161.46 PER CASE

2015 PATRIMONIO ROSÉ • YVES LECCIA

The Mediterranean is only a few kilometers away from Património, and its influence is flagrant in Yves Leccia's wines. This rosé is no exception—along with notes of Corsican maquis, it showcases a salinity that makes your mouth water and will have you reaching for a second glass. Pair it with grilled fish or a few slices of saucisson and you'll be daydreaming of the Île de Beauté . . .



\$302.40 PER CASE

JUICY ITALIAN VALUES

by Anthony Lynch

2014 VALTÈNESI “LA BOTTE PIENA” LA BASIA

The local Gropello grape stars in this delightful, quaffable red from the shores of Lake Garda. Beyond being a lot of fun to say, Gropello offers a light-bodied frame and energetic, bright fruit flavors that provide the elemental pleasure we seek in wine. At the estate, it was served alongside fettuccine tossed with fragrant porcini mushrooms and a sprinkle of chopped parsley, but this is truly a *vino da tutto pasto*: a red you can pop open for whatever reason you damn want.

\$16.00 PER BOTTLE

\$172.80 PER CASE

2014 DOLCETTO DI DIANO D’ALBA “SÖRÌ CRISTINA” • IL PALAZZOTTO

For a red of such a dark, inky purple hue, it’s amazing how smooth it goes down. This Dolcetto has no lack of guts, but its structure does not prevent it from being utterly gulpable. A perfume of violets and generous, juicy fruit make Palazzotto’s Dolcettos some of the most scrumptious, easygoing additions to our portfolio as of late. Bottled unfiltered for your drinking pleasure.

\$16.95 PER BOTTLE

\$183.06 PER CASE

2014 BARBERA D’ALBA SUPERIORE “CASCINA DARDI” • A. & G. FANTINO

Barbera’s versatility and flat-out deliciousness mean it is always a good idea to have a bottle or two on hand. That is especially the case when it comes from an established producer like the Fantino brothers of Monforte d’Alba. These seasoned Barolistas farm sixty-year-old Barbera vines planted in a privileged site alongside their finest Nebbiolo, giving a red priced for everyday that bears the mark of its fine *terroir*. The cool 2014 vintage presents a lively, zesty Barbera with abundant fresh red fruits and a texture that makes it hard to say no to another glass.

\$21.00 PER BOTTLE

\$226.80 PER CASE



ALSACE

by Dixon Brooke

2013 PINOT BLANC • KUENTZ-BAS

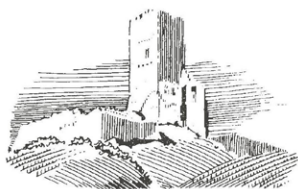
Samuel Tottoli is doing amazing things at Kuentz-Bas, a historic Alsatian estate. The fact that he is able to put a wine in bottle that is hand-harvested, wild-yeast-fermented, *foudre*-aged with complete malolactic fermentation, minimally filtered, and that we can ship in temperature-controlled reefers to our shop in Berkeley and sell at this price is simply astounding. This is one of the wine world's greatest values, and you should know its pleasures. Bright, crisp, refreshing, with pleasantly rounded edges and a luscious core of fruit—it delivers total satisfaction.

\$14.95 PER BOTTLE

\$161.46 PER CASE

2013 RIESLING GRAND CRU

“WINECK-SCHLOSSBERG” • MEYER-FONNÉ



Wineck is Félix Meyer's home *terroir*, so to speak, the closest *grand cru* vineyard to his *cave* in Katzenthal. The steep slope lies just beneath the ruins of the thirteenth-century castle pictured on the estate's label. From this site of granite, Meyer produces a powerful, stony, complex, full-bodied Riesling. While there are plenty of fireworks now,

Meyer's wines show a consistently remarkable ability to age and improve. If you haven't been on the receiving end of this fact yet, here is a good place to start.

\$46.00 PER BOTTLE

\$496.80 PER CASE

2014 PINOT NOIR “E” DOMAINE OSTERTAG

Mark my words, Alsace will become more of a destination for Pinot Noir in the future. For us, it already is. All four of our growers are making examples that are well worthy of your attention. Ostertag's “E,” for Epfig, is the exception to André Ostertag's rule to age all his wines from the Pinot family in wood. The idea with this wine is vibrant fruitiness, and he achieves that with his soft vinification and brief *élevage* in stainless steel. This is an absolutely delicious Pinot Noir to enjoy immediately.

\$32.00 PER BOTTLE

\$345.60 PER CASE

NORTHERN RHÔNE

by Dixon Brooke

2014 CROZES HERMITAGE “TIERCEROLLES” BARRUOL / LYNCH

The collaboration between Louis Barruol of Gigondas and Kermit continues to evolve, and if these most recent releases are a sign of the direction this project will take in the future, we are in for a real treat. As quality-seeking merchants with firm ideas about what Crozes and Côte-Rôtie should taste like, we have open minds, noses, and palates that have led us to Louis’s doorstep—in Gigondas, of all places. What we have here is a winning partnership. Pay attention to this Crozes cuvée: all of the fruit is sourced from the prized hillside *terroirs* of the appellation. These hillsides represent a very small percentage of its planted surface and bear more resemblance to Hermitage than Crozes Hermitage and Côtes-du-Rhône. You’ll find the classic northern Rhône Syrah floral aromatics, a texture of velvet, and a wine of class, finesse, and complexity.

\$35.00 PER BOTTLE

\$378.00 PER CASE



Parking lot mural, northern Rhône

© Gail Skoff

2013 CÔTE RÔTIE “LA BOISSELÉE” BARRUOL / LYNCH

Stepping up a bit to the “Roasted Slope,” La Boisselée is a proprietary cuvée whose blend changes from year to year based on whatever tastes best. In 2013 the wine was sourced exclusively from the *lieu-dit* of Le Plomb, a mica-schist *terroir* north of Ampuis, above Nève and Viallère. The aroma of well-made Côte-Rôtie (stems included) is unmistakable. When you smell it, you wonder whether the appellation was named for the sunbaked slopes or the wine’s roasted aroma; suggestions of charred meat and sometimes coffee are usually present. Floral perfumes are also typical, especially white lilies. On the palate, this wine is ample, with a full, mouth-filling texture, and the tannins are smooth as silk—the sun gets the best of the earth. As good as La Boisselée is now, it will be glorious in ten years.

\$79.00 PER BOTTLE

\$853.20 PER CASE

2014 SAINT JOSEPH ROUGE • LIONEL FAURY

This is without a doubt one of my favorite red wines in our entire portfolio. I like its medium body and its corresponding versatility at table. I like its reasonable price and its consistent ability to over-deliver, both young and old. Here are a few more appropriate adjectives, without delving into the aroma wheel: pretty, sleek, gutsy, smart, polished, and fit. Above all, this wine puts pleasure first, yet does so in a way that makes you thoughtfully take notice. It has presence. There are many other wines as good for the price but none better.

\$32.00 PER BOTTLE

\$345.60 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.

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REDISCOVERING CASSIS

by Anthony Lynch

2014 CASSIS “BEL-ARME” CLOS SAINTE MADGELEINE

This newish cuvée spotlights primarily fifty-year-old Marsanne vines perched on a limestone precipice over the Mediterranean. Fermentation takes place with native yeasts in concrete eggs, where the wine ages and completes its malolactic fermentation before an unfinned, unfiltered bottling.

An herbaceous, floral nose opens up to hints of anise and pine nut. The palate is bright and zesty, substantially fleshy yet lean and precise, recalling a medley of Mediterranean herbs lifted by a mouthwatering salinity. There is no doubt: we are in Provence, by the sea—Bel-Arme is an unmistakable representation of a breathtaking site, impeccably translated into the glass.

\$49.00 PER BOTTLE

\$529.20 PER CASE