

KERMIT LYNCH
WINE MERCHANT
JULY 2016



© Gail Skoff

FIREWORKS AT KUENTZ-BAS!
NEW ARRIVALS FROM BORDEAUX, CORSICA,
CHABLIS, JURA, PROVENCE & TUSCANY

FIREWORKS AT KUENTZ-BAS

by Kermit Lynch

I'D GIVE A MEDAL to young Samuel Tottoli, winemaker at Kuentz-Bas—biggest turnaround I've ever seen at a winery after a change of personnel. And to prove it, to put it right out there where you can taste Samuel Tottoli's craftsmanship, here are three of the finest Alsatian *grands crus* I or anyone else has ever imported. Don't look for some weird reason not to buy them. These gems speak so clearly and eloquently, you won't want to miss the experience.

2014 RIESLING GRAND CRU "PFERSIGBERG"

Pfersig means "peach," and the wine's subtle whispers of white peach are adorable, and then the bouquet keeps growing more expansive, more intense, grander. I've imported twenty-four vintages of Pfersigberg and never imagined it attaining such heights. It is a *delicious grand cru*—the main reason to drink it is its flavor!

\$49.00 PER BOTTLE

\$529.20 PER CASE

2014 RIESLING GRAND CRU "GEISBERG"

Geisberg at Ribeauvillé has long been considered one of Alsace's greatest vineyards. Kuentz-Bas acquired a few rows of vines, and Samuel knew what to do in the vineyard and in the cellar. Aromatically generous already. Quince and *quetsche* come to mind, but doesn't that sound almost too cute to be true? How I love *quetsche* (an Alsatian plum) tarts when I'm dining in Alsace.

Spend a minute or two trying to describe the palate: I'll propose voluptuous, *finesse*, *ampleur*. Maybe simply *grand cru* says it—a privileged site for Riesling!

\$52.00 PER BOTTLE

\$561.60 PER CASE

2013 PINOT GRIS GRAND CRU "EICHBERG"

I predict this Eichberg will give you one of the most beautiful Pinot Gris aromas you've ever experienced. Gorgeous! Definitive! Then, a luxurious, satin pillow on the palate.

"Samuel, what would you serve with it?"

"*Ris de veau* with morels. Pigeon or quail with a balsamic reduction sauce."

\$58.00 PER BOTTLE

\$626.40 PER CASE

PURCHASE THREE BOTTLES OF EACH, RECEIVE 20% OFF

(One for now, one for five years, one for your retirement.)



Samuel Tottoli

© Gail Skoff

RED BURGUNDY

by Julia Issleib

2014 CÔTES DE NUITS-VILLAGES DOMAINE GACHOT-MONOT

Sharing color and taste with a cool glass of fresh-pressed cherry juice, this wine is the most quaffable expression of red Burgundy you could hope for. The nose is subtle and elegant: floral aromas on a bed of small red berries. The tannins are velvety and supple, and yet a bright, crunchy red fruitiness energizes the whole. Red Burgundy rarely comes to mind as a summer wine, but this one, slightly chilled, will be refreshing as an apéritif with grilled vegetables, white meat, or even fish.

\$32.00 PER BOTTLE

\$345.60 PER CASE

2014 MARANGES 1ER CRU “CLOS DES LOYÈRES” JEAN-CLAUDE REGNAUDOT ET FILS

Maranges is known for producing some of the darkest wines on the Côte de Beaune, and this cuvée is no exception. The profound ruby color is reminiscent of the dark aromas on the nose: violets, blackberry, and ivy. Despite the rustic, almost wild palate—underbrush, tea leaves, mushrooms—the wine is charming and approachable with well-integrated tannins. Yes, the tannins are present, but this is still one of those rare *premier cru* Burgundies that can be enjoyed young. Accompany it with a simple juicy steak from the grill.

\$32.00 PER BOTTLE

\$345.60 PER CASE

2013 ALOXE-CORTON 1ER CRU “LES VERCOTS” DOMAINE FOLLIN-ARBELET

Here at KLWM we’re extremely lucky to work with a group of vigneronns from Burgundy that makes it virtually impossible to play favorites. Still, in my opinion (or I should say “in my taste”), the traditional, lean, elegant Burgundies chiseled by Franck Follin make it onto the podium of this long, delicious list.

This Aloxé-Corton will show you why: Violet, strawberry, rose petals, sour cherry, pine, dried herbs, hollyhock . . . the wine is multilayered, complex, and profound. It has beautiful minerality and nice texture and without a doubt will continue to grow and bloom if you let it age for a few years—or a few dozen.

\$76.00 PER BOTTLE

\$820.80 PER CASE

TOSCANA

by Dixon Brooke

2014 ROSSO DI MONTALCINO • SESTI

Sesti's recently arrived 2014 reds are absolute marvels—testaments to what can be achieved when working rigorously in a challenging vintage. Often the problem in Tuscany is excessive heat. This vintage brought weather patterns that tested the growers with storms and cooler-than-normal temperatures. The Sestis turned the trouble into an advantage, producing wonderfully detailed, precise, bright, invigorating Sangioveses that are irresistibly fresh, aromatic, and thirst-quenching. The Rosso is, as usual, a significant step up in weight and structure from the downright quaffable Monteleccio, yet it gives us a delightfully versatile Sangiovese that will be a lot of fun this summer with a slight chill for outdoor barbecues.

\$39.00 PER BOTTLE

\$421.20 PER CASE

2013 CHIANTI CLASSICO RISERVA “TERRAZZE” • CASTAGNOLI

We introduced Castagnoli last year in the United States with their monumental 2012 Chianti Classico Riserva, and it was one of the best-selling Chiantis of our almost forty-four-year history here at KLWM. Along comes the new vintage. At Castagnoli, the Terrazze Riserva is sourced from the series of terraces that plunge from their farmhouse down steep slopes facing west toward the Mediterranean. These terraces are covered in schist stone and co-planted with olive trees. The estate is perched just below the town of Castellina in Chianti, on the western edge of the Chianti Classico zone, world



headquarters for quality Sangiovese production. Castagnoli's Chianti Riserva is characterized by a full, juicy core of fruit, a solid backbone, and sanguine acidity. There is great finesse in the tannins, and always ample perfume. A Chianti to drink over twelve years at least, much longer if you buy more than a case.

\$42.00 PER BOTTLE

\$453.60 PER CASE

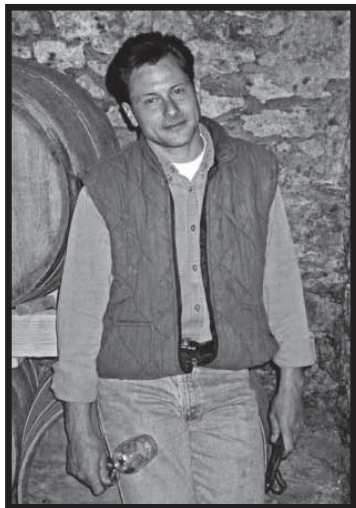
DOMAINE LÉON BARRAL

by Dixon Brooke

MANY OF YOU may be aware of Didier Barral's status in France as one of the few capable of truly "making wine in the vineyard." He definitely takes the concept to the extreme. When you cut off the main road and meander through rolling hills to find his domaine in the small hamlet of Lenthéric, time decidedly slows down. With the exception of tractor technology, little has changed here in terms of viticulture since Roman times. Each time I arrive, Didier's brother Jean-Luc will inevitably be in their tractor shed tinkering with one of their new inventions, his mother will be tending her vegetable patch next to the shed, and his son Victor will be rooting for earthworms to go fishing or minding the family's ducks and chickens. It has been this way every visit over the past ten years, and I really don't expect it to change much.

Each year Didier will have new theories about harnessing the wonderful power of Mother Nature to promote biodiversity and, most important for him, vine health in his vineyards. Last year he planted fruit trees around his vineyards to allow bats to effectively hunt at night and eat predatory insects. Didier has no cell phone, television, email address, or computer, and hones his craft by observation and reflection.

Barral's biodynamically grown grapes from his pure schist vineyards are harvested by hand, mostly left whole-cluster, and fermented in large cement vats, punched down regularly with large wooden poles. Black velvet is the best description of these wines. They are the result of ripe, minimally manipulated fruit, microscopic to zero doses of added SO₂, and the high pH of the schist soils of Faugères that give softer acidities. Big, yet smooth and uncommonly deep and complex, Barral wines come straight from the farm—nothing added or taken away—and you immediately taste the difference.



© Carl Skoff

Didier Barral, circa 1999

2013 FAUGÈRES

The blend here is Carignan dominant, rounded out with Grenache and Cinsault. This wine is always immediately enjoyable but ages beautifully as well. The 2004 is still in top form, for example, but you must have a very cool cellar to enjoy Barral in its later years.

\$35.00 PER BOTTLE

\$378.00 PER CASE

2013 FAUGÈRES “JADIS”

Jadis is also based upon old-vine Carignan but sees a complement of southern-exposed Syrah along with a dollop of Grenache. Didier ages it in older barrels for two years prior to bottling.

\$45.00 PER BOTTLE

\$486.00 PER CASE

2013 FAUGÈRES “VALINIÈRE”

Valinière is the Mourvèdre-based cuvée chez Barral, with an added touch of Syrah from a northern-exposed vineyard. Dark, inky, and powerful, it is the longest lived of Barral’s magical cuvées.

\$72.00 PER BOTTLE

\$777.60 PER CASE



A FRESH NEW SOUND FROM BORDEAUX

by Anthony Lynch

2014 POMEROL “POM’N’ROLL” CHÂTEAU GOMBAUDE-GUILLOT

Bordeaux is typically not a wine that makes you want to shake, rattle, or roll. But that’s about to change, thanks to this new cuvée from Olivier Techer, the youngster running things at Gombaude-GuilLOT. His idea is to take out the components that make Bordeaux uncool—heavy oak, big tannins, and the pursuit of high scores—leaving just vivid fresh fruit and suave tannins in a radically drinkable expression of this pedigreed *terroir*. This is Pomerol like we’ve never seen before: delicious, unpretentious, with its hair let down and the amp turned up. Decant it if you’ve got time, then pour yourself a glass and move to the rhythm.

\$60.00 PER BOTTLE

\$648.00 PER CASE

FRANÇOIS ROUSSET-MARTIN

A NEW JURASSIC PHENOM

by Dixon Brooke

2014 CÔTES DU JURA CHARDONNAY “LA CHAUX”

This Chardonnay comes from Savagnin country, namely the steep limestone slopes below the village of Château Chalon. This bottling reminds me a bit of Savagnin Vert, a green-skinned version of the grape that is rarely bottled separately. It is racy, with a distinct taste of lime and a pleasant bitter edge. But La Chaux is Chardonnay, after all, and its ample mouthfeel and pleasant fruitiness offset the force of *terroir* that is Château Chalon. Only two barrels produced!

\$39.00 PER BOTTLE

\$421.20 PER CASE

2014 CÔTES DU JURA CHARDONNAY “TERRES BLANCHES”

Named after its *terroir* of white marl or “white earth,” this beautifully detailed Jurassic Chardonnay is made in the *ouillé* or topped-up style (as is the La Chaux above), meaning the barrels are topped off with wine as the wine evaporates, rather than left underneath a thin veil of yeast (*sous voile*) that causes the wine to gently oxidize over time. This latter technique is more typical historically in the Jura. Why the *ouillé* technique has not been employed more frequently has always mystified me, given the unbelievable geological complexity underlying the vineyards of the Jura that can be beautifully translated by the vine and is often masked with *sous voile*. As intriguingly delicious as the *sous voile* wines can be (we offer one magnificent example here), these *ouillé* wines offer more approachability (in taste and price) and a wider variety of possibilities at table.

Terres Blanches is produced from forty- to fifty-year-old vines in the village of Lavigny. Aromatically very fresh, the bottling hints of beeswax on the palate, and the finish is dominated by a strong, stony *goût de terroir*. With it, I’ll take the rabbit terrine.

\$39.00 PER BOTTLE

\$421.20 PER CASE





Château Chalon

© Dixon Brooke

2013 CÔTES DU JURA SAVAGNIN “CUVÉE DU PROFESSEUR-SOUS ROCHE”

Here we have a Savagnin made in the *ouillé* style from late-harvest grapes that were just beginning to show a purple tinge (Savagnin is related to Gewurztraminer, and both grapes deliver hauntingly complex aromas and flavors at this stage). The equilibrium of this wine is startling: rich, layered, and complex, it is high in concentration and low in alcohol. It has a touch of sweetness in the center and finishes with a salty, dry tang that is uniquely Jurassien. “Sous Roche” refers to the location of this vineyard “under the rock” outcropping that supports Château Chalon above, one of the Jura’s *grands crus* for Savagnin.

\$44.00 PER BOTTLE

\$475.20 PER CASE

2008 CÔTES DU JURA SAVAGNIN “CLOS BACCHUS SOUS VOILE 7 ANS”

The Clos Bacchus is another one of the Jura’s most reputed *terroirs* for Savagnin. We offered the *ouillé* version of this vineyard in April with the 2013 Veine Bleue de Bacchus. Imagine if that dry, lemony, saline wine had been left to age in barrel for another five years *sous voile*. Well, you don’t have to imagine, because this is what it tastes like. Honey and musk emerge from the glass in a deeply complex mélange that is reminiscent of yellow chartreuse. On the palate it is a different animal entirely, with salty comté cheese rind and high treble acidity, finishing with a suggestion of toasted walnuts. I highly recommend finishing off a nice dinner party with a bottle of this and a platter of the Jura’s great cheeses.

\$74.00 PER BOTTLE

\$799.20 PER CASE

NEW ARRIVALS FROM CORSICA

by Chris Santini

2013 MONTE BIANCO ROUGE DOMAINE COMTE ABBATUCCI

I hate to make bold claims, but I gotta say that this is the single greatest pure Sciaccarellu I've ever tasted. Once seen as quaint and a bit of a novelty, Sciaccarellu is finally getting its due respect. Monte Bianco has a complexity and subtlety that could rival the greatest Burgundy, and with a strong sense of Mediterranean place. Growers everywhere should take note: in this age of our warming planet, don't forget the grapes native to your land, as they are best suited to cope. Corsica, as you can imagine, is HOT in the summertime, with little rain. You'd think such weather would be a recipe for jammy and overripe wines, but not with Abbatucci, and not with Sciaccarellu. Don't call it a comeback—Sciaccarellu has been here for years (millennia, actually). Its DNA is adapted and ready for whatever summer sends its way. It's learned to live in harmony with the other native flora and benefit from them, too. Then add biodynamic farming to the mix, and *voilà!* Monte Bianco is incredibly fresh and compelling, with a minimalist structure more akin to a northern climate. If you want to see the new heights Sciaccarellu can attain, this is it right here.



\$89.00 PER BOTTLE

(Very limited quantities)

2015 FAUSTINE ROSÉ “VIEILLES VIGNES” DOMAINE COMTE ABBATUCCI



Get some of this Sciaccarellu in its rosé form while you can. Every year we beg for more from the estate, and they tell us no. Faustine is no mass-production rosé; it's from parcels adapted specifically and exclusively for rosé. The result is steeped in *terroir*.

\$35.00 PER BOTTLE

\$378.00 PER CASE

2015 ROUGE FRAIS IMPÉRIAL DOMAINE COMTE ABBATUCCI

The third and final declination of Sciaccarellu is in this deliberately overcropped, high-acid, light red form. As the label implies, drink it chilled! This perfect summer *rouge* is made for the ice bucket. There's a lot of talk these days about red wines made via extraction of grapes versus reds made via infusion of grapes. Here is the textbook version, and showpiece, of the elegance and light touch of the infusion approach.

\$28.00 PER BOTTLE

\$302.40 PER CASE

2013 CORSE CALVI ROUGE "E PROVE" DOMAINE MAESTRACCI

Once you've emptied the *rouge frais* from the ice bucket and are looking to follow up with a little something to sink your teeth into, this is it. While full of wild Corsican brush aromatics, E Prove contains plenty of juice and sunshine, too. Don't worry, though, about it going over the top, since it has been tamed for more than two years of aging in large oak casks and is released when ready for your table. I call this *rouge* the quintessential pairing for hearty Mediterranean dishes.



\$22.00 PER BOTTLE

\$237.60 PER CASE

2014 PATRIMONIO ROUGE "CRU DES AGRIATE" DOMAINE GIACOMETTI

From out in the middle of the barren scrublands Corsicans call their desert comes one of the best values you can find for this quality of Corsican *rouge*. It's no simple wine, though; it's just that this domaine is still under the radar and hasn't attained the star status of some of its neighbors . . . yet. This vintage marks the first year of organic conversion for the estate, too. Get in on it before you-know-what happens.

\$19.95 PER BOTTLE

\$215.46 PER CASE

ROSÉ TIME CONTINUES

by Clark Z. Terry

2015 PIC SAINT LOUP ROSÉ ERMITAGE DU PIC SAINT LOUP

Out of the five Languedoc rosés we have in stock at this moment, this is my pick to take home. It has some stiff competition, as Languedoc rosé delivers incredible value, but the Ravaille brothers of Ermitage du Pic Saint Loup have the touch and *terroir* to take their wines up a notch. Notes of apricot and *garrigue* stand out at first taste, but what draws me in is the weight, or perhaps the gravity, of the wine on the palate—it's mouth-coating and lingering, multilayered and ever evolving. You can taste it long after you've finished the glass. All that for just 16 bucks!

\$16.00 PER BOTTLE

\$172.80 PER CASE

2015 CHINON ROSÉ • CHARLES JOGUET

We have imported the Joguet rosé since the 1970s, but it still flies under the radar, overshadowed by the apparent sexiness of basically any rosé that comes from the south of France. Refreshment is needed in the north, too, far from the crystalline waters of the Mediterranean. They have rivers in the Loire, so grab a bottle of Chinon for the next time you plan a picnic next to a stream. Smoked trout, pâté, or a Loire *chèvre* with a crusty baguette will pair quite nicely with this juicy Cab Franc rosé.

\$20.00 PER BOTTLE

\$216.00 PER CASE

2015 BANDOL ROSÉ DOMAINE DE LA TOUR DU BON

Peace and Love. That's what Agnès Henry, *vigneronne* at Tour du Bon, will tell you her domaine is all about. Mind you, her property isn't some hippy commune (but there is a bed-and-breakfast if you'd like to visit). Peace and love for the earth is what she means, from the untamed flower garden that greets you to organic treatments for the vines, and keeping the property's hilltop forest instead of putting in more vines.

Her 2015 rosé is lithe, delicate, and fresh. Aromas of rosemary and summer peaches couple with pure enjoyment. You'll find it is best to drink this wine in a garden with a peaceful someone you love.

\$30.00 PER BOTTLE

\$324.00 PER CASE



© Gail Skoff

OFF THE BEATEN PATH

by Anthony Lynch

2013 VENEZIA GIULIA CHARDONNAY • KANTE

The Carso is a strange place to grow grapes: this limestone plateau, hundreds of meters above the Adriatic coastline and not far from the city of Trieste, has practically no soil! When Edi Kante planted his vineyards, he had to carry over heaps of red clay dug up from deep gulleys that dot the landscape—the only place where soil can be found. These Chardonnay vines survive thanks to this thin layer of dirt, and then are met with nothing but hard rock below. Factor in the proximity to the sea, and Kante's wines are pure mineral with a crisp, saline finish. You'll also find fleshy white fruit and a lovely creaminess, so there is an element of charm to coat the stone. Drink or hold.

\$35.00 PER BOTTLE

\$378.00 PER CASE

2013 CÔTES DU VIVARAIS ROUGE DOMAINE GALLETY

If you're unfamiliar with the Côtes du Vivarais, imagine treating your palate to a cross between Saint Joseph and Gigondas. Savory and elegant, recalling a harmonious medley of spices and flowers, this red also features the fleshy, dark fruit we've come to expect in southern appellations. Hidden away in the Ardèche, the Galletys are starting to turn heads in France. This rare, ageable red provides excellent value and is a must-try for amateurs of unknown *terroirs*.

\$29.00 PER BOTTLE

\$313.20 PER CASE

2013 IROULÉGUY ROUGE "CUVÉE HAITZA" DOMAINE ARRETXE

Welcome to Basque country, where Michel and Thérèse Riouspeyrous of Domaine Arretxea biodynamically farm Irouléguy's steep mountain slopes just miles from the Spanish border. There is a lot of wine here: Tannat and a touch of Cabernet Sauvignon give a powerful beast built for the long haul, yet delightfully balanced at only 12.5% alcohol. Pitch-black in color with dense, earthy tannins and suggestions of wild forest berries and spice, their Haitza bottling is the Pyrenees' answer to Clape's Cornas and Tempier's Cabassaou. And old vintages—you can't help but think, "Why didn't I put down more of this one?"

\$46.00 PER BOTTLE

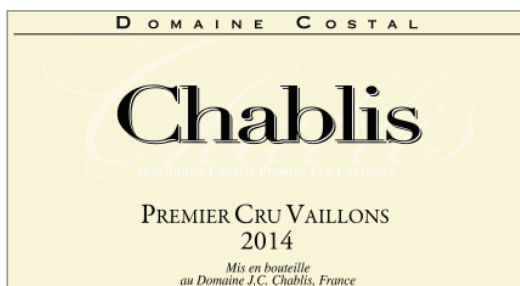
\$496.80 PER CASE

PREMIER CRU CHABLIS

by Dixon Brooke

2014 CHABLIS 1ER CRU “VAILLONS” DOMAINE COSTAL

We have long revered the Vaillons *premier cru* here at KLWM thanks to the long-lived, old-vine bottling from Domaine François Raveneau. Most well-made Chablis could be called racy, but Vaillons takes the precise, linear style of traditional Chablis to a whole new level. You could call it the Puligny-Montrachet of Cha-



blis. In the hands of the talented young Romain Collet, Vaillons reaches its full potential in this bottling done specially for KLWM. Romain vinifies the wine with wild yeasts and raises it in a combination of large *foudres* and stainless steel tanks. The Kimmeridgean seashell deposits make their presence greatly felt on the long, chiseled, bracingly fresh finish. Drinking well now, this is also a worthy candidate for your cellar.

\$40.00 PER BOTTLE

\$432.00 PER CASE

OTHER IN-STOCK CHABLIS

PER BOTTLE

2014 CHABLIS “LES TRUFFIÈRES” • DOMAINE COSTAL	\$30.00
2014 CHABLIS • FRANCINE ET OLIVIER SAVARY	24.00
2014 CHABLIS “VIEILLES VIGNES” • ROLAND LAVANTUREUX	28.00
2013 CHABLIS GRAND CRU “VAUDÉSIR” ROLAND LAVANTUREUX	75.00

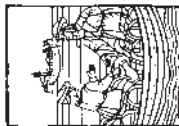
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A DAILY WHITE FROM ITALY

by Dixon Brooke

2015 VERDICCHIO DEI CASTELLI DI JESI SELECTED BY KERMIT LYNCH

Verdicchio is the perfect grape to capture the essence of the green, rolling hills of Italy's Le Marche region, along the Adriatic coast directly east of Tuscany. This is no accident—we are the beneficiaries of hundreds of years of trial and error. Verdicchio itself has a little greenness, in both color and flavor, a fresh springtime green. For those of you who discovered our first vintage, the 2014, this 2015 has a bit more richness and concentration. It has a hint of anise, too. Aromatic, fleshy, dry, and savory, this type of white wine has chameleon-like qualities. Enjoy it year-round, day and night, without thinking too hard about food pairings. I'm having it tonight with zucchini flowers from our garden stuffed with ricotta and herbs and lightly pan-fried in olive oil.

\$12.00 PER BOTTLE

\$129.60 PER CASE