

# KERMIT LYNCH WINE MERCHANT

MARCH 2017



Cellar, Domaine de Fontaine

© Gail Skoff

TIMELESS: 2015 VIEUX TÉLÉGRAPHE PRE-ARRIVAL  
ITALY'S BEST PINOT NERO? ■ GRAND CRU CHABLIS  
OUR BEST VALUES FROM BURGUNDY

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— PRE-ARRIVAL OFFER —

## 2015 VIEUX TÉLÉGRAPHE

by Anthony Lynch

**V**IEUX TÉLÉGRAPHE's greatest strength is undoubtedly its consistency. I am not referring to the consistency resulting from now four generations of Bruniers who know the plateau of La Crau stone for stone, as crucial as this is. Rather, I am alluding to the timeless power of this *terroir*, which allows for wines of noble character, profound complexity, and unrivaled typicity year in and year out. There is no question that vintage variation exists at Vieux Télégraphe—one need only taste two diametrically opposed vintages side by side, such as 2007 and 2008, to observe this phenomenon. Yet even in 2003, an infamous year in which climactic extremes all but erased the nuances of *terroir* across France's wine regions, V.T. remains V.T.—ripe, no doubt, but defined more by stone than by fruit. And such is how La Crau asserts itself: the stones are omnipresent, supplying a firm spine to the wine, a salivating mineral aspect that refreshes regardless of the vintage's overall balance.

Vigneron Daniel Brunier describes 2015 as “a superb vintage that once again proves that nothing great can be done hurriedly.” His statement applies to the growing season, which necessitated late rains to restore balance to the drought-afflicted grapes, as well as to the harvest, an exercise in patience and restraint, and finally to the vinification, in which extended macerations yielded deep tannic structures that reached a seamless integration during the wine's *élevage*.

In other words, 2015 showcases La Crau in all its glory. From its pure and explosive young fruit to the wine's momentous structure, culminating in its trademark stoniness, this is V.T. as we love it and as we have always known it.



**\$828.00 PER CASE FIFTHS**

ALSO AVAILABLE IN TENTHS, MAGNUMS, JEROBOAMS,  
METHUSELAHS, SALMANAZARS, AND NEBUCHADNEZZARS

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

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# SEASONALITY SAMPLER

by Jennifer Oakes

**S**EASONALITY ISN'T JUST A WORD that fancy "farm-to-table" restaurants have co-opted to indicate they're going to be using a lot of kale. Despite how it might seem here in Northern California, where some years our rainy season lasts a couple of weeks max, the seasons and their changing bounty really inform the way I cook. I wouldn't dream of eating a peach in January (provided I could find one outside of a chain supermarket) any more than I would expect juicy tangerines in July. But what has really focused this adherence to seasonality is that I've recently joined a CSA.

CSA, which stands for Community Supported Agriculture, helps farmers have a stable market all year round and means I get an ever-changing boxful of absolutely fresh produce (and pastured eggs if I want them—and I do!) every week. In a similar way that our wine clubs do, this weekly surprise helps me keep my mind open to trying new things and gently forces me to be creative and not rely on the usual suspects recipe-wise. I highly encourage you to join a CSA, and to accompany all your fresh-from-the-earth goodies, we've put together a fantastic assortment of reds, whites, and rosés to try.

P.S. Does anybody have any good recipes for (so far!) four different kinds of winter squash? Send me an email at [jennifer.oakes@kermityllynch.com](mailto:jennifer.oakes@kermityllynch.com), and we'll post our favorites on our blog later this month.

PER BOTTLE

2015 VERDICCHIO DEI CASTELLI DI JESI • SANTA BARBARA . . . .	\$12.00
2014 PINOT BLANC • KUENTZ-BAS . . . . .	14.95
2015 MUSCADET SÈVRE ET MAINE SUR LIE • MICHEL BRÉGEON	18.95
2015 VOUVRAY • CHAMPALOU . . . . .	19.95
2015 JASNIÈRES • PASCAL JANVIER . . . . .	20.00
2015 LANGUEDOC ROSÉ "GARRIGUE" • CHÂTEAU DE LASCAUX	17.00
2015 CORBIÈRES ROUGE • DOMAINE DE FONTSAINTE . . . . .	14.95
2014 VALTÈNESI "LA BOTTE PIENA" • LA BASIA . . . . .	16.00
2015 PIC SAINT LOUP ROUGE • CHÂTEAU FONTANÈS . . . . .	19.00
2013 CORSE CALVI ROUGE "E PROVE" • DOMAINE MAESTRACCI	22.00
2014 CHINON • DOMAINE BERNARD BAUDRY . . . . .	25.00
2014 BOURGOGNE "PINOT NOIR" • BRUNO COLIN . . . . .	29.00

Normally \$228.80

SPECIAL SAMPLER PRICE **\$172**

(a 25% discount)

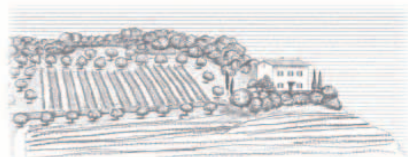
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# CHIANTI FROM PODERE CAMPRIANO

by Dixon Brooke

I'M TELLING YOU, the only difficult thing about visiting Podere Campriano in Greve in Chianti is leaving. Their friendliness, their enthusiasm, their incredibly delicious wines and homemade salumi . . . Once you are seated at their rough-hewn wooden table along with a plate of *la nonna's* pasta and the wine and laughter begin flowing, there is really nowhere else on earth you would rather be. I encourage you to visit, but in the meantime, we have more conveniently bottled the experience for your pleasure.



## 2012 CHIANTI CLASSICO

Of the three wines produced on the property, this Chianti gives the most hedonistic, unadulterated expression of pure unbridled deliciousness. It is a fruit-driven, full-bodied, smooth, flavorful red that does an admirable Houdini act on your table. There is no better example to show why Chianti is still going strong after three hundred years of “official” production.

**\$30.00** PER BOTTLE

**\$324.00** PER CASE

## 2012 CHIANTI CLASSICO RISERVA

Campriano's Riserva is produced from a wild parcel surrounded by forest, hidden in a small valley in the mountains of the Alta Greve. Dipping your nose into the glass is like inhaling deeply during a fall hike through the Tuscan woods: forest floor, damp earth, mushrooms, game. These characteristics work wonders at a Tuscan table and also develop further complexity with time in your cellar.

**\$42.00** PER BOTTLE

**\$453.60** PER CASE

## 2012 ALTA VALLE DELLA GREVE ROSSO “80”

A declassified Chianti Classico from the domaine's highest altitude and oldest vines, this wine is the most elegant and refined of the Campriano lineup. As with all Campriano reds, it is made from 100% organic Sangiovese. Its purity, bright acidity, and stony backbone make for a truly noble Italian wine experience—an impressive tour de force emanating from this humble Tuscan farmhouse.

**\$57.00** PER BOTTLE

**\$615.60** PER CASE

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*Valerio Lapini of Podere Campriano*

© Gail Skoff

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# NORTHERN ITALIAN REDS

*by Clark Z. Terry*

## 2015 VALLE D'AOSTA "TORRETTE" CHÂTEAU FEUILLET

This Torrette is what Anthony and I like to refer to as a "border" wine—wines made in regions that are close to international borders and therefore take influence from the country next door as well as their "official" one. If you look at a map of Valle d'Aosta, you'll see more village names in French than Italian, like Saint-Pierre, where Château Feuillet is located. And, to make a sweeping generalization, this wine even tastes more French than Italian! The dried flowers and peppery nose are reminiscent of Saint-Joseph, and there's a bright gulpable fruitiness, not unlike that of a young Côte de Brouilly.

**\$25.00** PER BOTTLE      **\$270.00** PER CASE

## 2012 BAROLO "RAVERA DI MONFORTE" BENEVELLI PIERO

Massimo Benevelli, son of this Barolo estate's founder, Piero, started working the vines when he was fourteen, as early in life he knew his calling. His parcel of the Ravera *cru* has been in the family for six generations. We've found that history like that often leads to great wine, and over the past few years, Massimo has delivered. His 2012 Barolo is right in line with the Benevelli style: smoky fruit, hints of herbs and forest floor, and firm structure make this a Barolo apt for a few years in the cellar. Decant for an hour or so if you can't keep your hands off.

**\$54.00** PER BOTTLE      **\$583.20** PER CASE

## 2012 GATTINARA • FRANCO PATRIARCA

If Barolo is like a refined and trained Great Dane, Gattinara is a stoic, yet wild gray wolf. Located in the Alto Piemonte, deep into the foothills of the Alps, the winemakers of Gattinara relish their apartness from the other top wines of the region. They insist on using the local name for the Nebbiolo grape—Spanna—and the wines, though undeniably Piemontese, have a rustic edge. Franco Patriarca is one of the leaders of a movement to bring attention to this little-known DOCG. To say his wine is rare is an understatement. Of the total 250 cases that he makes, we have only 5 for our retail shop. Though we might not be able to get you a case, call your salesperson soon to secure a few bottles.

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

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# GRAND CRU LAVANTUREUX

by Dixon Brooke

**F**EW THINGS have given me more pleasure lately than observing the flourishing, wonderfully successful transition from *père* to *fil*s at Domaine Lavantureux in Chablis. When I first met Roland's son Arnaud in Burgundy while he was studying enology and I was managing our Beaune office, I immediately knew that he was going places. Arnaud and his brother David have pushed the limits of this small family domaine in Lignorelles, all the while remaining laser-focused on quality, and the results in the glass speak loudly for themselves. Imagine our excitement when we found out they had succeeded in adding two new *grands crus* to their stable, including a long-favorite of Kermit's, Les Preuses, which he first purchased from Maurice Fèvre in 1973.



## 2015 CHABLIS GRAND CRU “BOUGROS”

Bougros is on the northern end of the *grands crus* of Chablis, sitting below Les Preuses. In historical times, its proximity to the Serein River meant that it was at risk of frost more than any other *grand cru*. One fortunate consequence of modern times in Chablis has been less danger of frost (we'll forget the terrible frost of 2016, hoping it was an anomaly). The Lavantureux brothers' interpretation is full-bodied, buttery, complex, and extremely seductive—most important, it is appropriately *grand*.

**\$79.00** PER BOTTLE

**\$853.20** PER CASE

## 2015 CHABLIS GRAND CRU “LES PREUSES”

Preuses is probably the stoniest-tasting of the Chablis *grands crus*, thanks to its unique microclimate, and is rivaled only by Clos when it comes to aging potential. Interestingly, its name is derived from “stone” due to an old Roman road between Maligny and Chablis that passed through it, rather than to its flavor. It is indisputably one of the great sites of Chablis. The Lavantureux brothers did not miss taking advantage of this inaugural opportunity—they have produced a wine that I expect to be talking about for decades.

**\$79.00** PER BOTTLE

**\$853.20** PER CASE

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# BURGUNDY VALUES

by Anthony Lynch

## 2015 CHABLIS • DOMAINE SAVARY

If my visit to Domaine Savary last June is any indication, this Chablis has special powers. Let me explain: my tasting took place under nearly apocalyptic conditions in the Chablisien, as days of torrential downpours had created unprecedented flooding in the region, displacing entire families while creating serious erosion and rot concerns for local vignerons. This deluge came not long after a devastating spring frost followed by two violent hailstorms all but decimated large portions of the Chablis appellation. Needless to say, the feeling was rather morose at the domaine—that is, until Olivier Savary began pouring samples of his 2015s. The mood instantly brightened as a flash of Kimmeridgian *terroir* bolted across my palate, leaving behind the impression of tart pear and crunched sea-shells. The moral of the story is, when doomsday looms, be sure to have some Savary Chablis at the ready—it may come in handy sooner than you think.

**\$24.00** PER BOTTLE

**\$259.20** PER CASE

## 2014 MÂCON-VILLAGES • HENRI PERRUSSET



Amid a sea of very forgettable Chardonnay in the Mâconnais, Henri Perrusset's wines stand out for their consistency, value, and just plain deliciousness. His simple, yet proven methods—hand-harvesting, fermentation in tank with indigenous yeasts, and full malolactic fermentation—give crisp, mineral-driven whites layered with ripe fruit. Keep this crowd pleaser on hand at all times.

**\$18.95** PER BOTTLE

**\$204.66** PER CASE

## 2014 BOURGOGNE ROUGE “PINOT NOIR” BRUNO COLIN

Bruno Colin's eight hectares of vineyards are divvied up among a staggering *thirty* individual parcels ranging across five different villages. What a headache! His entry-level red, a blend of fruit from Chassagne-Montrachet and Santenay, combines a gentle fruitiness with a touch of rustic spice. It is fresh, elegant, and balanced, but most of all, it represents a screaming deal for top-quality red Burgundy that is completely ready for business!

**\$29.00** PER BOTTLE

**\$313.20** PER CASE

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## 2015 BOURGOGNE EPINEUIL DOMAINE SAVARY

Epineuil is a small appellation in the very north of Burgundy that specializes in lean, bright reds born from the same Kimmeridgian limestone found in the nearby vineyards of Chablis. In this cool climate, where ripening is not always a sure thing for our beloved Pinot Noir, warm years like 2015 are welcomed with open arms. The Savary family took advantage of the fine vintage to craft a deeply colored Pinot perfumed of wild dark fruit and saturated with floral charm, finishing on a stony note that must be the hallmark of this *terroir*. Did somebody say *Epineuil of the century*?!

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

## 2014 BOURGOGNE PASSETOUTGRAIN DOMAINE ROBERT CHEVILLON

It would be a mistake to dismiss this Passetoutgrain as a repository for undesirable Gamay grapes and Pinot Noir leftovers that did not make the cut. At Domaine Chevillon, this humble wine is a thing of beauty: the product of old vines from just outside Nuits-Saint-Georges, it is made with the same loving care as the Chevillons' noblest *premiers crus*. The result is a graceful red loaded with energy, spicy complexity, and supple tannins—bargain access to one of Burgundy's established masters, ready to drink tonight.

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

## 2015 BOURGOGNE ROUGE LA SŒUR CADETTE

Handicapped by recurrent low-yielding vintages, Valentin Montanet of Domaine de La Cadette has set his sights outside Vézelay, sourcing fruit from new appellations grown by the same strict standards with the goal of satisfying his perennially thirsty customers (read: you and me). This Bourgogne *rouge* hails from the uncharted Côtes d'Auxerre zone, meaning it shares the same low alcohol and bursting, high-toned fruit Valentin typically captures from Vézelay. Burgundy lovers, take note of this juicy delight!

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



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# MÉMORIA

by Chris Santini

**P**ICTURE PATRIMONIO, CORSICA, back in 1920. On an island desolated and neglected by colonial French rule, with no tourism and no industry, locals had only the dream of leaving to keep them going. Their choice was subsistence living or emigration, so most chose to leave (my own family among them). A few brave—or perhaps crazy—families chose to stay. While others packed their bags, the Arenas continued to plant and tend vines for themselves and a minuscule local market. By the 1970s, when Antoine Arena was old enough to head for better shores himself, his family encouraged him to leave, since the outlook was unchanged. The measly two hectares of vines that had allowed the family to survive until then were not sufficient to provide any kind of future for Antoine. He reluctantly acquiesced and left the island for a new life, yet the memory of his family's vines haunted him. Would his be the generation that let this history disappear forever from the island? Would that be his cross to bear and explain to his children?

Unwilling to assume that role, and inspired by an island-wide *ri-acquistu*, or “reappropriation,” of Corsican language and culture by his generation, he returned home against his parents' wishes and decided—much like his ancestors had—to plant, develop, and expand,

even if he had no market to sell his wine to. A sort of “If you build it, they will come” faith and determination. To make this happen, Antoine knew right where to start: the oldest parcel of vines in all of Patrimonio, planted by his grandfather in 1920, which had never seen a drop of chemicals or fertilizer, and provided a pure, direct connection with the Patrimonio of the past. From here, Antoine selected his cuttings and propagated his vines to the fourteen hectares they occupy today. He thus launched a revolution that would take the Paris wine scene by storm and eventually woo wine lovers the world over, bringing Corsica the fame it greatly deserved. It all began right here in the Arenas' vineyard, this living connection with memories and struggles of the past.

Antoine has always vinified the fruit from these old vines separately, yielding just a few barrels of wine. More often than not, the treasure was kept and enjoyed only by family and visiting guests, too rare and intimate to release anywhere else. The 2013 is the last vintage Antoine made from these vines before handing off the vineyards to his son Antoine-Marie. As a sort of parting gesture, Antoine is



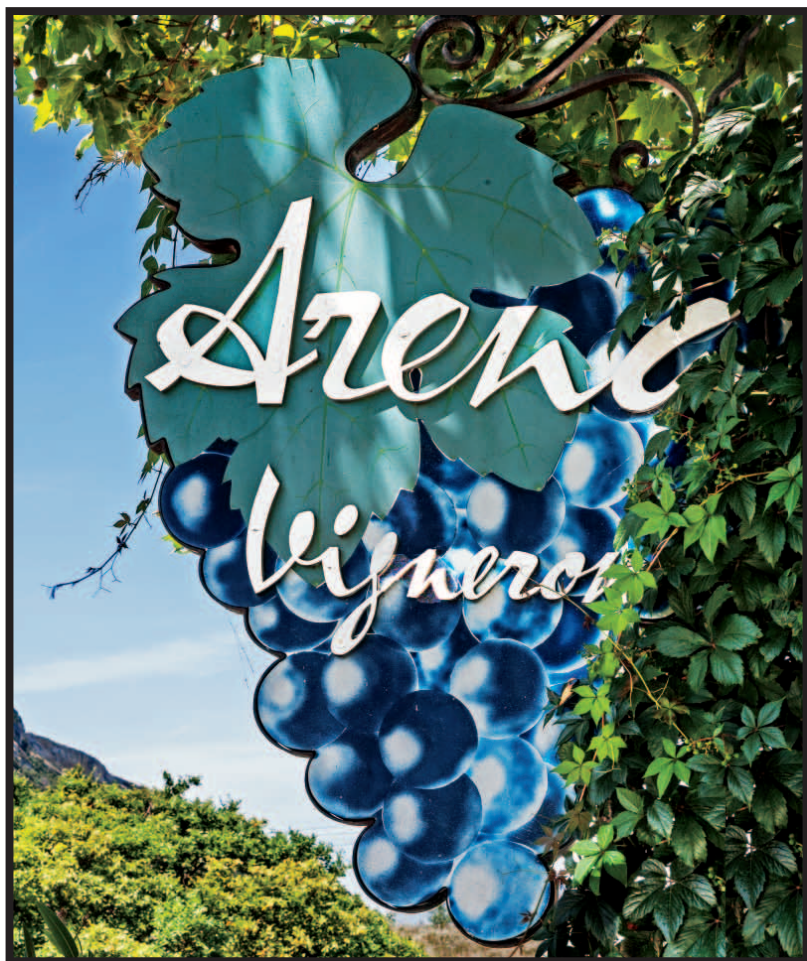
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allowing us, for the first and last time, to share this wine in a very limited fashion with you. *Mémoria* is a deeply personal wine, with notes of black fruit, tapenade, chimney embers, and smoked meat—the scents and savors of a shared family meal in the Arena home, past or present. *Ti ringraziiu*, Antoine, for sharing your final *Mémoria* with us.

**2013 PATRIMONIO ROUGE “MÉMORIA”  
ANTOINE ARENA**

**\$56.00 PER BOTTLE**

**\$604.80 PER CASE**



© Gail Skoff

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# ITALY'S BEST PINOT NERO?

*by Dixon Brooke*

## 2013 ALTO ADIGE PINOT NERO

### “FILARI DI MAZZÖN” • FERRUCCIO CARLOTTO

This vineyard has been known to produce great Pinot Nero in Alto Adige since the mid-nineteenth century. Ferruccio's daughter Michela and Peter Dipoli, a wine grower in nearby Egna, combined forces recently to write a book about this famous Italian *terroir*. Mazzön is a western-facing limestone shelf suspended above the valley near the town of Ora, where the Carlotto winery is located. From this striking site, Michela crafts an incredibly nuanced, delicate, ethereal Pinot Nero, which she ages in a combination of large and small oak casks. It offers the type of excitement with this grape that I can only recall experiencing in Burgundy. The aforementioned book reveals the history behind the painstaking search for Italy's best site for Pinot Nero that ended here, clinging to these Dolomite cliffs south of the Austrian border: Pinot Nero plucked from the heavens. This wine needs time to develop in bottle, and Michela kindly agreed to hold back her 2013 and release it one year later than usual for our inaugural shipment to the US market.

**\$45.00** PER BOTTLE

**\$486.00** PER CASE



*Mazzön*

© Dixon Brooke

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# RHÔNE STANDOUTS

by Emily Spillmann

**A** COUPLE WEEKENDS AGO, two of my Beaune office colleagues and I took a road trip south. With our backs to the frosty gray Burgundy winter, we filled our lungs with sagey, dry southern air. The three wines below that we tasted could be classified as sunshine in a glass.

## CLAIRETTE DE DIE BRUT • ACHARD-VINCENT

There's nothing like a good-value sparkling wine to put a little bounce in your step this time of year. Who cares that there are no formal festivities in March—Achard-Vincent's *méthode traditionnelle* Clairette de Die is a bargain that justifies popping the cork on a Monday night. With refreshing citrus and a hint of honeysuckle on the nose followed by a delicious-with-anything palate, here's a great way to add zest to a spur-of-the-moment weeknight meal.

**\$25.00** PER BOTTLE

**\$270.00** PER CASE

## 2014 VACQUEYRAS ROUGE “CUVÉE DOUCINELLO”

### DOMAINE LE SANG DES CAILLOUX

Why pick up a bottle of 2014 Doucinello? Vigneron Serge Ferigoule's answer could not be more concise: “There is no reason to hesitate before opening a 2014. It's good—why ask questions?—just drink.” Coming from an amply mustachioed man with a southern melody in his voice, this is all you should need to hear. But for the curious, there's concentrated red fruit, plenty of Provençal herbs, texture, balance, and all of the southern charm you could hope for.

**\$34.00** PER BOTTLE

**\$367.20** PER CASE

## 2015 CÔTES DU RHÔNE “LA SAGESSE” DOMAINE GRAMENON

If you're looking to store some rays for a rainy day, Michèle Aubery says her Sagesse will age nicely for years to come. Made from the “younger” of the old vines (planted in the '50s), this Côtes du Rhône flaunts the purity and power of 100% Grenache. The rich, dark fruit on the nose is a nod to all the sun this vintage saw, and the spicy, structured palate is a tip of the hat to complete the gesture. Try it now, but do take Michèle's recommendation and cellar some, too.

**\$39.00** PER BOTTLE

**\$421.20** PER CASE

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# LANGUEDOC REDS

by *Anthony Lynch*

## **2014 LANGUEDOC MONTPEYROUX ROUGE “CUVÉE AUPILHAC” • DOMAINE D’AUPILHAC**

If you’ve read our newsletter much, you have probably heard us rave about Sylvain Fadat’s Montpeyroux—certainly among the best values in our portfolio, buy it by the case, etc. All of this holds true with the 2014 vintage, but what has changed is that Sylvain has coaxed newfound elegance out of the Mourvèdre, Carignan, Syrah, Grenache, and Cinsault grapes that make up this cuvée. A combination of vintage effect with gentler winemaking that seeks more freshness and less brute tannin, it has yielded this lively, crunchy, medium-bodied red reminiscent of violets, herbs, and dusty stone. Enjoy it over the next five or ten years.

**\$25.00** PER BOTTLE

**\$270.00** PER CASE

## **2012 COLLIOURE ROUGE “PUIG AMBEILLE” DOMAINE LA TOUR VIEILLE**

At La Tour Vieille, where the mighty Pyrenees plunge into the Mediterranean, Vincent Cantíe and Christine Campadieu proudly uphold a fascinating collection of nearly extinct local traditions. This is French Catalonia, and centuries of viticulture dating back to the Phoenicians have resulted in an array of unique wines: dry and sweet whites and reds, oxidative *rancio* wines, *solera*-aged marvels recalling a bygone era . . . Puig Ambeille is a dry red from primarily Mourvèdre and Grenache. Imagine Bandol if it were grown in Collioure’s dark, flaky schist soils—at a price that would make any Bandol blush. Don’t miss this herb-tinged, sun-and-sea-inflected rarity from these skilled Catalan artisans.

**\$27.00** PER BOTTLE

**\$291.60** PER CASE

## **2013 FITOU “ATSUKO” • LES MILLE VIGNES**

In the village of La Palme, overlooking glimmering Mediterranean waters that hug the southern French coastline, Valérie Guérin of Domaine Les Mille Vignes is accomplishing the greatest feat achievable in fine wine. You’ll taste it in this cuvée of seventy-five-year-old Grenache: intensity without weight; a purity and richness of fruit that graces the palate ethereally. I would call it a textbook example of the proverbial iron fist in a velvet glove, but this is no fist—it is an open hand that seductively beckons you forth and caresses your palate with the tender warmth of Mediterranean sunshine. Only five cases available.

**\$77.00** PER BOTTLE

**\$831.60** PER CASE

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*Sylvain Fadat of Domaine d'Aupilliac*

© Gail Skoff

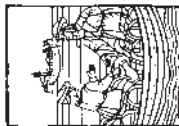
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## VALUE OF THE MONTH

by *Dustin Soiseth*

### 2015 CÔTES DU RHÔNE SELECTED BY KERMIT LYNCH

So much of the praise in this business gets heaped on a tiny sliver of expensive and unobtainable wines—trophies, cult wines, unicorns, and the like. That's all well and good, but what about the sturdy *vins de table* that do the yeoman's work of quenching our daily thirst? Shouldn't they be lauded for brightening our weekday meals and burnishing our quotidian moments? I say yes! Take this year's chewy, stick-to-your-ribs Côtes du Rhône. While it may not make it onto the Instagram feed of a famous sommelier or fetch a princely sum at auction, it is full, flavorful, and utterly delicious. With a glass in hand, the sun will shine brighter, the birds will sing louder, your cooking will taste better, and life will be good. That's the highest praise I can think of.

**\$12.95** PER BOTTLE

**\$139.86** PER CASE