

# KERMIT LYNCH WINE MERCHANT

AUGUST 2017



*What we mean when we say black cherry-colored*

© Gail Skoff

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COMTESSE DE CHÉRISEY PRE-ARRIVAL  
SUPER VALUES • JURASSIC PEAK  
COMTE ABBATUCCI NEW ARRIVALS

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— PRE-ARRIVAL OFFER —

2015 COMTESSE DE CHÉRISEY

by Dixon Brooke

**W**E HAVE HEARD a lot of effusive praise about this vintage in Burgundy, all of it well-deserved. The story most of you probably haven't heard is how close this vintage came to last-minute destruction.

In early September 2015, Laurent Martelet, vigneron in Blagny, sat huddled in his living room listening to reports of a massive and violent storm that was rapidly closing in on Burgundy, likely bearing hail. He and most of his fellow growers had made the decision to begin harvest imminently, in Laurent's case the following day; they had been blessed thus far with the most generous crop in recent memory. In great contrast to the tiny yields in 2012, 2013, and 2014—thanks to poor flowering, disease, and hail—2015 had been relatively stress-free. A successful flowering gave them a respectable crop, disease pressure was minimal, and they had escaped major damage from frost and hail.

Acidities had even been preserved despite the heat. After threading that needle, here he was on the cusp of harvest, at risk of losing it all. Around midnight, Laurent headed out into his vineyards above Blagny to await the storm and suffer with his vines.

Thankfully, he was only belted with rain, thunder, and lightning. Did his being there provide some extra energy to ward off the storm? We'll never know. As devastated as we are that the storm ultimately veered up north toward Chablis and ravaged Montmains, Clos, and Montée de Tonnerre, we are thankful at least that the vines in Meursault and Puligny were spared. As an added silver lining, the last-minute rain actually did wonders for the quality of the wine. These beauties, born under a bad sign, are sculpted for the long term, or "*taillé pour la garde*," as the French say. De Chérisey is the source of some of the finest white wines in Burgundy today, and they remain accessible.



PER CASE

2015 PULIGNY-MONTRACHET <i>IER CRU</i>	
“HAMEAU DE BLAGNY” . . . . .	\$996.00
2015 MEURSAULT-BLAGNY <i>IER CRU</i>	
“LA GENELOTTE—MONOPOLE” . . . . .	996.00
2015 BLAGNY <i>ROUGE IER CRU</i>	
“LA GENELOTTE—MONOPOLE” . . . . .	696.00

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

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# DOMAINE COMTE ABBATUCCI

## NEW ARRIVALS

by Anthony Lynch

### 2016 FAUSTINE *BLANC* “VIEILLES VIGNES”

Jean-Charles AbbattuCCI, master of biodynamic viticulture and proud custodian of Corsican winemaking history, has struck again. His 2016 Faustine *blanc* is Vermentinu in its purest form: delicate, charmingly floral, a touch herbaceous, and mouthwateringly mineral. Don't be fooled by the ease with which this breezy white can be sipped, for there is a complexity within that beckons further analysis. A tautness and subtle salinity from the granite *terroir*, plus a whisper of Vermentinu's typical bitterness on the finish, keep this wine stimulating to the last drop and make it a wonderful asset at table.

**\$40.00** PER BOTTLE

**\$432.00** PER CASE

### 2016 ROUGE FRAIS IMPÉRIAL

AbbattuCCI's red for warm-weather quaffing is back in stock! The new vintage is as bright, juicy, and downright poundable as ever. If you want to experience a 100% Sciaccarellu with the drinkability of great Beaujolais, here is your chance. Thirst-quenching on its own and capable of complementing even the most unlikely of cuisines, the Rouge Frais deserves a place in everyone's ice bucket this summer. Act fast, before our staff drinks it all.

**\$28.00** PER BOTTLE

**\$302.40** PER CASE

### 2015 MONTE BIANCO

If the Rouge Frais above is your Sciaccarellu *nouveau* meant for daily refreshment, then the Monte Bianco here is the *grand cru*. Everything is amped up: the same wild berry perfume is infused with a sappy density; the subtle hints of spice and dried herbs become an orchestra of rich, earthy nuances; and the bright, clean finish is now an opulent, voluptuous layer of flavor that coats the palate and just keeps on giving. There's no doubt that Sciaccarellu can make interesting wines in Corsica, but in AbbattuCCI's hands, the grape is capable of true greatness. This masterpiece is the proof.

**\$92.00** PER BOTTLE

**\$993.60** PER CASE



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# LOIRE WHITES

by Emily Spillmann

## 2014 CLISSON “LA MOLETTE” DOMAINE MICHEL BRÉGEON

Evocative: a rarely used tasting note, maybe, but a fitting one for this wine. Shared with colleagues a few days ago, the Clisson’s expressive wet-stone and saline qualities summoned memories of the seaside and lavish oyster-accompanied aperitifs, while its long palate conjured a comparison to never-ending meals (“because it evolves like a good feast”). For my part, I was brought back to a particularly refreshing moment on vacation in Yosemite last month, when I plunged my feet into the icy-cold waters of the Merced River. A subtly floral nose and textured mouthfeel seal the deal. This is off-the-charts Muscadet.

**\$38.00** PER BOTTLE      **\$410.40** PER CASE

## 2016 JASNIÈRES • PASCAL JANVIER

Fellow Jasnières winemakers call Pascal Janvier “*l’américain*.” Not for his jet-setting tendencies (no time for travel when he works practically solo at the domaine), but because of the impressive affinity Americans have for his wine. Jasnières is a tiny appellation, covering a single ridge smaller than the Corton hillside in Burgundy. Nevertheless, Pascal is a passionate spokesperson, and—more importantly—the proof is in the glass. For the Jasnières *connaisseur*, this 2016 might be a “sweet” surprise. Uncharacteristically rich and concentrated, it is not as dry as in most years, owing in large part to the frost that swept France. “It’s still classic Jasnières,” the former butcher-turned-winemaker assures us. “Perfect with a simple platter of *charcuterie*.”

**\$21.00** PER BOTTLE      **\$226.80** PER CASE

## 2015 QUINCY • DOMAINE TROTÉREAU

Pierre Ragon—a man of few words—has precisely one for his 2015 Quincy: “fruit.” I’ll take that and run with it, adding “fruit-forward” for the nose and “fruit-friendly” for the palate (try it with grilled peaches!). Full of fleshy, ripe citrus, this versatile Sauvignon Blanc will add zest and freshness to virtually any summer meal under the sun.

**\$20.00** PER BOTTLE      **\$216.00** PER CASE



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# PIERRE GUILLEMOT

by Chris Santini

**P**IERRE GUILLEMOT once told me that there are three great *terroirs* of Burgundy that share the common trait of being more about bouquet than body. He would close his eyes and inhale deeply, as if to illustrate where the pleasures of these three *terroirs* reside. “Chambolle, Volnay, and Savigny, like the scent of a woman,” he would say. The finest Savigny always seems to have a pale hue, so light you can clearly see right through your glass, yet with a bouquet that positively sings, dances, and seduces to make up for whatever the wine might lack in color or structure. Guillemot’s Savignys always have rustic, imperfect, unpolished, yet absolutely warm, inviting, and intriguing aromas. These qualities are what I personally seek out in Burgundy; each bottle has its own delicate character, its own feeling, which evolves in so many interesting ways over time as well. The lightness of body adds a jovial character that I often find missing when Burgundy veers toward something too serious and stuffy.

## 2015 SAVIGNY-LÈS-BEAUNE BLANC “DESSUS LES GOLLARDES”

There’s a good splash of Pinot Blanc in here, which is simply a strain of Pinot Noir that has gone albino and lost all color. I find it gives a unique chalky texture, with which the Chardonnay blends well. Highly unique and enjoyable, it can also age like a champ.

**\$47.00 PER BOTTLE      \$507.60 PER CASE**

## 2015 SAVIGNY-LÈS-BEAUNE “LES GRANDS PICOTINS”

A parcel once used by horses to rest and sleep, “*faire leurs picotins*,” in the patois of the time. This is Guillemot’s most easily approachable, fun Savigny for drinking young.

**\$42.00 PER BOTTLE      \$453.60 PER CASE**

## 2015 SAVIGNY AUX SERPENTIÈRES 1ER CRU

Serpentières is what put Guillemot on the map so many years ago, and it remains their pride and joy. It exemplifies the grandeur of bouquet that can be attained from a wine with such a seemingly light touch. If you haven’t experienced this before, don’t miss this chance.

**\$53.00 PER BOTTLE      \$572.40 PER CASE**

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## SUPER VALUES

**I**T SHOULD BE NO SECRET that we are just as proud of our value wines as we are of our most precious, allocated selections. On these two pages you'll find a select group of recent arrivals that any wine drinker should find enticing. These are our super values—wines that deliver well beyond their price and often have aging potential.

### 2016 VERDICCHIO DEI CASTELLI DI JESI AZIENDA SANTA BARBARA

Santa Barbara's Verdicchio has quickly become one of the most popular white wines in our retail shop, and it's easy to see why. It strikes the right balance of quality and price to deliver a wine with vibrant tropical fruit aromas and a dry, refreshing finish. If you're looking for a new house white or just something to take to your next picnic, this is the one. —Will Meinberg

**\$12.00** PER BOTTLE      **\$129.60** PER CASE

### 2016 BARDOLINO CHIARETTO CORTE GARDONI

In this Italian rosé composed of mainly Corvina and Rondinella with a bevy of other grapes, you'll discover aromas of rose petals, peach, and juicy melon. Chiaretto is the perfect pairing for the classic *prosciutto e melone*. —Bryant Vallejo

**\$14.00** PER BOTTLE      **\$151.20** PER CASE

### 2015 CAHORS • CLOS LA COUTALE

The Coutale Cahors is undoubtedly a KLWM classic value wine. This deep garnet stunner, predominantly Malbec with a touch of Merlot, has both elegance and rusticity, juicy ripe fruit and earthy aromas, and bears a velvety finish that will only soften with time. Try some now or stash it in your cellar to watch it unfold. —Bryant Vallejo

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

### 2015 PINOT BLANC • KUENTZ-BAS

New to Alsatian wine? This is the perfect place to start. Winemaker Samuel Tottoli's meticulous methods are rooted in more than 200 years of experience and tradition. Crisp, dry, and sunny, like a warm day in the mountains.

—Dustin Soiseth

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

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## 2016 BEAUJOLAIS • DOMAINE DUPEUBLE

Here is the best example that I can imagine of a truly “quaffable” wine. The 2016 Dupeuble embodies the essence of classic Gamay Beaujolais. With a soft texture and a playfully juicy aroma and flavor, this wine is best consumed slightly chilled and casually enjoyed. I’ve even been known to pour some over shaved ice for a refreshing Beaujolais snow cone! —Will Meinberg

**\$14.95** PER BOTTLE

**\$161.46** PER CASE

## 2015 BARBERA DEL MONFERRATO “ROSSO PIETRO” • CANTINE VALPANE

My kids really like pasta and we eat it *a lot*. A bit too frequently for me, truth be told, but thankfully I have Pietro Arditi’s ripe, savory Barbera to wash it all down. It’s at home accompanying both meaty tomato-based sauces and simple *cacio e pepe* alike. —Dustin Soiseth

**\$15.00** PER BOTTLE

**\$162.00** PER CASE

## 2016 MUSCADET CÔTES DE GRAND LIEU SUR LIE “CLOS DE LA BUTTE” • ÉRIC CHEVALIER

Muscadet is one of my absolute favorite dry white wines to drink while cooking at home. Éric’s Clos de la Butte is the perfect combination of freshness, crisp acidity, and a lingering finish that is always a mouthwatering experience. Oops, Honey, did we just drain the whole bottle?!? —Steve Waters

**\$16.00** PER BOTTLE

**\$172.80** PER CASE

## 2015 VALTÈNESI “LA BOTTE PIENA” • LA BASIA

With my *secondi* at Trattoria Caprini in Italy’s Veneto region, I had a hard time deciding which wine would go best with my *straëca di cavallo*. There was some Amarone on the table, but I felt it was far too powerful. Luckily, I was sitting next to Giacomo Tincani, winemaker at La Basia, and he poured me a glass of his 2015 Valtènesi. *Certo!* Medium-bodied, deep red fruit aromas, and perfect with a grilled salt-and-peppered piece of meat. Giddy up! —Steve Waters

**\$16.00** PER BOTTLE

**\$172.80** PER CASE



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# ELORO?

## THE SICILIAN WINES OF RIOFAVARA

by Anthony Lynch

**Y**OU ARE LIKELY unfamiliar with this wine zone of southeast Sicily, just outside the hilltop town of Ispica and its stunning Baroque architecture. More likely you know its star grape variety, Nero d'Avola. While it can be found all over Sicily, Nero d'Avola takes on another dimension in the white, chalky soils of the Eoro appellation—the grape is said to have originated nearby, and it arguably makes its greatest wines here. Breezes coming off the Mediterranean temper the decidedly hot, arid climate (these are Italy's southernmost vineyards, on the same latitude as Tunis), while the abundant limestone ensures the roots of the vines stay cool, preserving acidity and giving the wines a welcome freshness. While Nero d'Avola produces pleasant wines for easy drinking all across Sicily, nowhere else does it reach the complexity, grandeur, and refinement possible in Eoro.

A great *terroir*, of course, is only half the equation: it takes a talented *vignaiolo* to harness the natural richness of the territory and put it into bottle. That man is Massimo Padova, who founded the Riofavaara estate in 1994. The dry conditions in southern Sicily are naturally favorable to organic agriculture, but the pursuit of quantity over quality meant that industrial farming dominated until only recently. In addition to pioneering organic viticulture in the region, Massimo became the first to vinify with native yeasts, seeking authentic expressions of Nero d'Avola from his low-yielding, dry-farmed vines. His visionary approach and uncompromising precision in his work result in wines of great harmony that ally Nero d'Avola's intense blackness with lively fruit and silky-smooth tannins.



Massimo Padova

© Gail Skoff



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## 2013 ELORO NERO D'AVOLA "SPACCAFORNO"

Here is a soft, round, deliciously accessible Nero d'Avola that escapes the grape's all-too-common pitfalls of overripeness, excessive alcohol, and low acidity. The perfume suggests blackberries, violets, and baked earth, while the aging in used barrels and unfiltered bottling have given a velvety, pulpous texture. While the Spaccaforno is at home alongside most Mediterranean-inspired dishes, you might consider exploring the unique, almost exotic cuisine of Sicily, with its Arab influences, for a next-level pairing.

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

## 2013 ELORO NERO D'AVOLA "SCIAVÈ"

From a parcel of the estate's oldest vines, the Sciavè is by all means a bigger, badder, and brawnier brother to the Spaccaforno. Everything is black: the color, the fruits its aromas suggest, the tarry concentration, its notes of licorice, and the spice elements that prickle the sides of the palate. For all its outright power, this beast of a wine boasts an acidity that keeps things refreshing, along with tannins of remarkable finesse.

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

## 2012 SPUMANTE EXTRA BRUT

Massimo also grows some Moscato, which he vinifies bone-dry to fully capture the chalkiness of his terrain. This exotically perfumed sparkler is unlike anything you've ever tried. Guava, orange blossom, passion fruit, and wildflowers race across the palate like a lightning bolt, and its fine, persistent bead cleanses the palate with delicacy and class. You'll try many sparkling wines from all throughout Italy, but the marriage of the Moscato grape with this stony Mediterranean *terroir* is unrivaled.

**\$29.00** PER BOTTLE      **\$313.20** 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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# JURASSIC PEAK

FRANÇOIS ROUSSET-MARTIN

by Jennifer Oakes

LET ME INTRODUCE YOU to some of my favorite wines in the shop—the fascinatingly diverse and refreshingly versatile wines of the Jura region’s François Rousset-Martin. The whites come in two main styles. First, there’s the *ouillé* (“topped-up”), or fresh style, either of native Savagnin, not unlike a Chenin Blanc in flavor profile, or of Chardonnay, which is like a yeasty Chablis. They have excellent acidity and brightness with a lovely mineral texture. These wines are perfect with briny oysters, cheese, Thai food, fried chicken—you name it!

The other style of white is *sous voile* (“under the veil,” the veil being a thin cloak of yeast floating on the top of the wine in barrel). These are similar to dry Sherry, but unlike Sherry, which is vinified in a much warmer climate so the wine can have a more “cooked” aroma to it, Jura whites have a more pronounced vitality and freshness and, while dry and slightly savory, are incredible with a wide range of foods. Try them with Comté cheese, curry, shrimp, risotto, or mushroom dishes.

The reds are light and juicy and have all the joyous hallmarks of a classic Beaujolais, bringing in Gamay, Pinot Noir, and the local grape, Poulsard, yielding a perfect accompaniment to all your summer fare.

	PER BOTTLE	PER CASE
2015 CÔTES DU JURA CHARDONNAY “GRAVIÈRES” . . .	\$42.00	\$453.60
<i>Zippy and fresh with a sea-salt tang, lip-smacking chalky minerality, and perfume of white flowers, mandarin, and lemon zest.</i>		
2015 CÔTES DU JURA SAVAGNIN “VEINE BLEUE DE BACCHUS CLOS BACCHUS” . . . . .	\$52.00	\$561.60
<i>Gorgeously silken and lush in texture and bursting with honeyed quince, spicy ginger, and oranges.</i>		
2013 CÔTES DU JURA CHARDONNAY “LA CHAUX SOUS VOILE 3 ANS” . . . . .	\$59.00	\$637.20
<i>Gloriously golden—think toasted almonds, a field of summer herbs, spicy curry leaf, lemons, caramel and anise—all in one bottle!</i>		
2015 CÔTES DU JURA ROUGE “PP ANDRÉ” . . . . .	\$45.00	\$486.00
<i>75% Pinot and 25% Poulsard, juicy and light with a slight perlant texture on the palate, redolent of currants, cherries, and spices.</i>		

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# NEW ARRIVALS FROM BOXLER

by Dixon Brooke

## 2015 CHASSELAS

The best example of this Swiss variety may be produced by this Alsatian family, who emigrated from Switzerland four centuries ago. I have not tasted finer. The beautifully perfumed nose is followed by a delicate touch on the palate: suave, elegant, and ethereal. It was raised in a Stockinger cask from Austria. The *savoir faire* of three great countries blended into one delicious and affordable white wine! An excellent aperitif, this Chasselas is also quite versatile with seafood or poultry. Think of it as a drier, racier version of Boxler's classic Pinot Blanc.

**\$28.00** PER BOTTLE

**\$302.40** PER CASE

## 2015 GEWURZTRAMINER

We recently welcomed Jean Boxler and his wife, Sylvie, to New York City, accompanied by their close friends Félix and Aura Meyer. André Ostertag was on hand as well. Our goal was simple: celebrate how special the wines of Alsace can be, particularly the incredible diversity of *terroirs* and grape varieties that make the region so exciting and unique. Kermit can remember when Gewurtztraminer was the most prized and demanded grape of Alsace in the United States; my, how times have changed. Its fortunes have fallen along with those of Sauternes growers. But the reason for its popularity back then still holds true today: it is capable of producing some of the most complex, delicious, age-worthy white wines in the world. There are few better ways to experience its charms than through Boxler's talented hands. Many classical French food pairings exist, although spicy Asian cuisine is also a great combination.

**\$32.00** PER BOTTLE

**\$345.60** PER CASE

## 2014 RIESLING GRAND CRU SOMMERBERG "SCHEIBENBERG"

A first from Albert Boxler! This parcel, planted on the steep granite slopes of the Sommerberg *grand cru* behind the Boxler home and cellars in Niedermorschwihr, is typically blended, but in 2014 the wine was too interesting to not be bottled separately. Drinking beautifully already, it can also, of course, be tucked away for future enjoyment. Vintage 2014 in Alsace gave Rieslings of impressive power, purity, and dry extract. Scheibenberg brings the additional qualities of finesse, balance, and pure pleasure.

**\$79.00** PER BOTTLE

**\$853.20** PER CASE

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## IF YOU WANT IT, YOU CAN HAVE IT

*by Dustin Soiseth*

### 2015 CÔTE-RÔTIE • DOMAINE FAURY

We want what we can't have. It's a familiar adage, and it certainly holds true in the wine world. Certain wines, either because of price or scarcity or both, are simply out of reach for most of us. Côte-Rôtie, being a tiny appellation, has its share of these types of wines, but it also has Lionel Faury's outrageously good 2015 Côte-Rôtie. It's solid and flavorful without being heavy, with dark chewy fruit and intense minerality in equal measure. He co-ferments a bit of Viognier along with the Syrah and it adds a gorgeous floral element to the nose. It's world class, and there's enough for everyone to have a few bottles (or a case)!

**\$65.00** PER BOTTLE

**\$702.00** PER CASE

