

KERMIT LYNCH WINE MERCHANT

MAY 2018



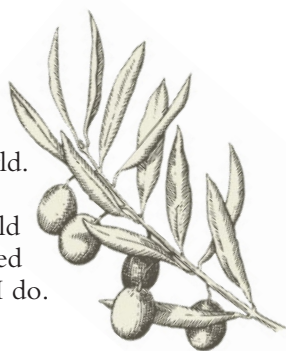
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SPRING TASTING ■ A TOUR OF SICILY
MEDITERRANEAN OLIVE OIL ■ ROSÉ TIME!

MEDITERRANEAN OLIVE OIL

by Dixon Brooke

WHEN TRAVELING THE WINE ROUTE in France and Italy, I come across fine olive oil almost as often as I come across fine wine. Of course, these are the two staples of the diet in this part of the world. Recently I discovered a few new oils that I wanted to introduce to all of you. Here they are, along with some old favorites, freshly pressed from the 2017 harvest and shipped alongside our wines. I hope you enjoy them as much as I do.



ITALIAN OILS

Grottafumata. Mount Etna, Sicily

2017 Olio Extravergine di Oliva Biologica \$30.00 PER 500-ML CAN
Grown organically in the black volcanic ash of Etna: herb-tinged, bright, and savory.

Castagnoli. Castellina-in-Chianti, Tuscany

2017 Olio Extravergine di Oliva Biologica \$30.00 PER 500-ML BOTTLE
From schist terraces co-planted to organic olives and Sangiovese: rich, complex, and multifaceted, like their great Chiantis.

Sesti. Montalcino, Tuscany

2017 Extra Virgin Olive Oil \$36.00 PER 750-ML BOTTLE
Bright, intense green with hints of fennel and parsley, a Tuscan treasure.

FRENCH OILS

Marquilianì. Aghione, Corsica

2017 Huile d'Olive Vierge Extra "Fruitée Douce". \$35.00 PER 500-ML BOTTLE

2017 Huile d'Olive Vierge Extra "Fruité Sauvage" \$40.00 PER 500-ML BOTTLE
From a tiny mill in Corsica's eastern mountains, Douce is soft and tender; Sauvage is wildly peppery and herbaceous.

Vieux Télégraphe. Châteauneuf-du-Pape, Rhône

2017 Huile d'Olive Vierge Extra \$40.00 PER 500-ML BOTTLE
Full-bodied yet delicate, infused with the joie de vivre of the south of France.

Maussane. Les Baux, Provence

2017 Virgin Olive Oil "Les Baux" \$49.00 PER LITER BOTTLE
Made with mature black olives, the most buttery and decadent oil we import.

SPRING TASTING

**JOIN US FOR OUR FIRST-EVER
SPRING TASTING IN OAKLAND!**

Our Autumn Tasting at Impact Hub was a real treat, and we're excited to share with you another evening of fine wine and great company. We'll enjoy portfolio classics from France and Italy, new arrivals, and a few very special selections.

To purchase tickets, or if you have questions, please call the store at (510) 524-1524. Space is limited.

FRIDAY, MAY 18, 2018

6:30–8:30 P.M.

\$50

Impact Hub Oakland
2323 Broadway Avenue, Oakland



Artwork by Helen Krayenhoff

BEAUJOLAIS, *BLANC* & *ROUGE*

by Anthony Lynch

2016 BEAUJOLAIS *BLANC*

“CLOS DE ROCHEBONNE” • CHÂTEAU THIVIN

Not all Beaujolais is red: the region's sporadic limestone outcrops offer the possibility to craft compelling whites, too, in the kingdom of Gamay. In what is decidedly a southerly latitude for the Chardonnay grape, the folks at Château Thivin farm a parcel at high elevation, where cool nights ensure focused flavors and zippy acidity. Indeed, the Clos de Rochebonne, a stony plot at 480 meters above sea level, has all the makings of a great white wine *terroir*. Aged in barrels with complete malolactic, this magnolia- and hazelnut-scented Beaujolais *blanc* has the elegance, subtle creaminess, and mineral-tinged finish typical of fine Burgundy. It also has immediate charm and drinkability, as any self-respecting Beaujolais should.

\$29.00 PER BOTTLE

\$313.20 PER CASE

2016 RÉGNIÉ • GUY BRETON

At first, a dollop of supple, juicy fruit evokes the sandy layer of topsoil into which these Gamay vines—many of them century-old—sink their roots. Then a granite kick, full of gritty spice, clutches the palate with gusto, conjuring the stony bedrock beneath. After all, the vineyards of Régnié sit high on a slope between Brouilly and Morgon, so you can expect the perfume and brightness of the former along with a hint of the mineral-driven structure typical of the latter. And let us not forget the house style—Breton's wines are designed to be drunk with reckless abandon, and this is no exception.

\$30.00 PER BOTTLE

\$324.00 PER CASE

2016 CHÉNAS • LA SŒUR CADETTE

Valentin Montanet of Vézelay is the author of this brand-new cuvée, the severe frost in Burgundy having driven him south in search of available fruit to purchase. Luckily, Valentin consumes Beaujolais with regularity and is well connected to growers in the region, so he relished the opportunity to vinify one of his own. The rarest of Beaujolais' ten *crus*, Chénas is one for those of us who like a bit of meat to sink our teeth into. Its firm tannins are enrobed by chewy Gamay fruit, like a cherry pit surrounded by sweet, pulpy flesh.

\$28.00 PER BOTTLE

\$302.40 PER CASE

BREAK FROM SPRING SAMPLER

by *Dustin Soiseth*

SPRING IS A SEASON OF HARD WORK. Most important to us here at KLWM, of course, is what's happening in the vineyards. They're coming to life! The ground is warming and the vines are waking up. Buds are breaking and leaves are unfurling, setting the stage for this year's vintage. Back at home, you may be weeding and planting, getting your garden ready for the growing season. Or perhaps for you spring is just now arriving. While others are hoeing their gardens, you're still shoveling snow. It's strenuous either way. And then there are those other spring rituals: baseball, taxes, and (of course) spring break. My family went to the mountains for our spring break, but with two small kids it wasn't much of a break. Thankfully, I had a few bottles from this month's sampler to help me unwind in the evening and prepare for the next day's challenges. Whatever work you may be engaged in this spring, take a break from your labor and enjoy a bottle from this well-priced, no-nonsense sampler.



PER BOTTLE

2016 MUSCADET "CLOS DE LA BUTTE" • ÉRIC CHEVALIER	\$16.00
2016 MÂCON-VILLAGES • HENRI PERRUSSET	18.95
2016 COLLINE SAVONESI LUMASSINA • PUNTA CRENA.	20.00
2016 PETIT CHABLIS • ROLAND LAVANTUREUX	24.00
N.V. CRÉMANT D'ALSACE BRUT EXTRA • MEYER-FONNÉ.	25.00
2016 TAVEL ROSÉ • CHÂTEAU DE TRINQUEVEDEL	18.95
2016 LANGUEDOC <i>ROUGE</i> • SELECTED BY KERMIT LYNCH.	12.00
2016 BEAUJOLAIS • DOMAINE DUPEUBLE	14.95
2016 DOLCETTO DI DIANO D'ALBA "SÖRÌ CRISTINA"	

IL PALAZZOTTO	16.95
2016 VALTÈNESI "LA BOTTE PIENA" • LA BASIA.	17.00
2016 BEAUMES-DE-VENISE <i>ROUGE</i> • DOMAINE DE DURBAN	19.00
2016 PIC SAINT-LOUP <i>ROUGE</i> • CHÂTEAU FONTANÈS	20.00

Normally \$222.80

SPECIAL SAMPLER PRICE **\$167.00**

(a 25% discount)

— NEW ARRIVALS —

A TOUR OF SICILY

by Anthony Lynch

ONLY TWO MILES separate Sicily from the Italian mainland at the Strait of Messina, but the largest Italian region feels like a whole different continent. A wild and exotic mystique defines Sicily's sprawling landscapes, its fiercely independent people, and even its cuisine—the consequence of being isolated in the Mediterranean and subject to constantly changing rulership over the course of its long, convoluted history.

Viticulture has thrived here since wine-savvy Greek settlers arrived in the eighth century BC—their first landing point in Italy, and their gateway to the rest of Western Europe. Long dominated by mass production of bulk wine to be shipped north and blended, the island's wine scene is currently enjoying a renaissance, as numerous small growers honor traditional wine styles from indigenous grapes to craft clean, elegant, and *terroir*-driven wines.

Sicily's assets are abundant sunshine, an arid climate that facilitates organic viticulture, and a richness of local grape varieties and unique growing zones that give rise to a number of distinct wines. The new arrivals below represent three of the island's top *crus*—Vittoria, Eloro, and Etna—in which its most characterful red grapes (Frappato, Nero d'Avola, and Nerello Mascalese) respectively give their best. With our Sicilian selections, you can discover that wild exoticism and taste centuries of tradition in your glass.



Old vines in volcanic soil at Vigneti Vecchio

© Vigneti Vecchio

2016 VITTORIA FRAPPATO • PORTELLI

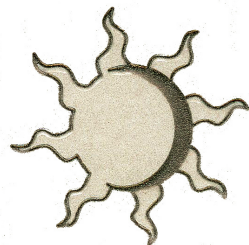
The Portelli family is a historic grower in the southern bastion of Vittoria, home of the ravishing Frappato grape. Typically blended with Nero d'Avola to make the noble Cerasuolo di Vittoria, Frappato is also bottled on its own, producing irresistibly aromatic medium-bodied reds with soft, cushiony tannins to be joyously gulped at will. Suggestions of minty herbs, wildflowers, lavender, and succulent red fruit make this a rather complex, yet still dangerously drinkable, rendition of the grape.

\$20.00 PER BOTTLE

\$216.00 PER CASE

2014 ELORO NERO D'AVOLA "SPACCAFORNO" RIOFAVARA

On the southeast coast, a stone's throw from the majestic Baroque cathedrals of Ispica and Noto, lie the chalky vineyards of Eoro, the source of Sicily's most elegant expression of Nero d'Avola. Massimo Padova of Riofavaara became the first to embrace organic farming here in the mid-1990s, taking advantage of the constant cleansing sea breezes to craft powerful, yet fine-grained reds. The 2014 Spaccaforno is surprisingly delicate, supple, and charmingly rustic with hints of licorice, black cherry, and an alluring twist of blood orange—in other words, very swallowable.



\$22.00 PER BOTTLE

\$237.60 PER CASE

2016 ETNA ROSSO "CRASÀ CONTRADA" VIGNETI VECCHIO

This young, family-run estate high on the northern slopes of Mount Etna has just bottled its first vintage from minuscule plots of very old vines. Planted in 1930, this single-vineyard Nerello Mascalese—co-planted and co-fermented with a smattering of other indigenous varieties—is a statement in power and finesse from Europe's most active volcano. Recalling smoky ash, white pepper, and brandied cherries, it makes me crave a wood-fired pizza with a rich tomato sauce, hunks of fennel sausage, and crispy bits of singed, blackened crust. The suave mouthfeel and grippy finale lend themselves to pairings with a number of more nuanced dishes as well.

\$58.00 PER BOTTLE

\$626.40 PER CASE

RED BURGUNDY

by Will Meinberg

2014 SAVIGNY-LÈS-BEAUNE “VIEILLES VIGNES” DOMAINE PIERRE GUILLEMOT

I never understood the idea of a “house style” until I started tasting wines from Domaine Pierre Guillemot. Not only will his Burgundy never be mistaken for a new-world Pinot Noir, it’s hard to mistake it for that of any other Burgundian producer. Guillemot’s wines are rustic, fine, and firmly rooted in the old tradition of Burgundian winemaking, which produces balanced wines that showcase the bright fruit and savory character of Savigny-lès-Beaune. This bottling is sure to convince any Pinot Noir drinker that there’s something special about Burgundy.

\$36.00 PER BOTTLE

\$388.80 PER CASE

2016 CÔTES DE NUITS-VILLAGES DOMAINE GACHOT-MONOT

Being a Burgundy lover on a budget is not always easy, but finding a producer you can trust makes the search much simpler. Damien Gachot has produced a wine that aims to please every Burgundy lover’s palate. Sourcing grapes from the village of Corgoloin in the southern end of the Côtes de Nuits, he presents a wine with the velvety character of the Côtes de Beaune while maintaining the structure and finesse of the Côtes de Nuits. From the soft fruit to the exotic spice, this bottle provides something for everyone.

\$36.00 PER BOTTLE

\$388.80 PER CASE

2016 GIVRY ROUGE 1^{ER} CRU “LA BRÛLÉE” DOMAINE FRANÇOIS LUMPP

At my wedding last September, great wine was flowing, music was playing on the dance floor, and my wife and I could hardly take a moment to enjoy it all. We were so wrapped up in the “fog of war” that we could hardly enjoy a glass of wine or a bite of food. I knew I was drinking good wine, but I seemed to be gulping it down between greeting, dancing, and pictures. One wine stopped me in my tracks at the first sip. I made a beeline for the bar to see what they were pouring. To my delight, it was La Brûlée from François Lumpp. With forward ripe berry fruit aromas and a velvety finish, this wine cut through the chaos. I savored every sip of that wine and every moment of that day.

\$54.00 PER BOTTLE

\$583.20 PER CASE

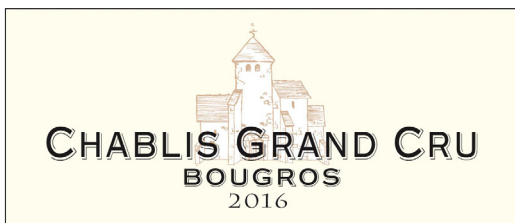
GRAND CRU WHITES

by Dixon Brooke

2016 CHABLIS GRAND CRU “BOUGROS” ROLAND LAVANTUREUX

The Lavantureux family’s new *grands crus* in Chablis are some of the most important and exciting additions to our portfolio over the past few years. Thanks to them, we now import every *grand cru* in Chablis except for Grenouilles! This Bougros

shows itself to be immediately accessible, with the type of ripe, unctuous nose I love with *grand cru* Chablis. Any thoughts that it may be soft are quickly dispelled, however, as an intense spine of trademark Chablisian limestone cuts across the palate. While this bottle is a great candidate for your cellar, don’t feel guilty about popping the cork right away if the mood strikes.



\$89.00 PER BOTTLE

\$961.20 PER CASE

2015 MUSCAT GRAND CRU “KIRCHBERG DE RIBEAUVILLÉ” KUENTZ-BAS

This is one of the best wines to come out of the Kuentz-Bas cellars in many years. The steep and stony Kirchberg *grand cru* in Ribeauvillé, next to Geisberg, is known as one of the great *terroirs* for the noble Muscat grape. If you haven’t

yet discovered the wonders of dry Muscat from Alsace, both young and old, start here and spoil yourself forever! I have been aging and enjoying dry Muscat from Alsace for years, and it has been one of my most pleasant discoveries in wine. Delicious now, this will improve for decades. When I go to my cellar for white wine, I find myself reaching for Alsace more often than not, and this is a perfect example of why.



\$43.00 PER BOTTLE

\$464.40 PER CASE

WHITE BEFORE RED

VALUE EDITION

by Anthony Lynch

2016 GAMBELLARA CLASSICO “COL MOENIA” DAVIDE VIGNATO

Gambellara may not share the renown of its neighbor, Soave, but that is changing thanks to ambitious young growers like Davide Vignato. Recognizing the Garganega grape’s potential in these volcanic hills, Davide has set out to valorize this small appellation via organic and biodynamic farming, revitalizing lifeless soils depleted by decades of indiscriminate herbicide use. His vineyards now brim with flowers, animals, and, crucially, the microbial life that allows for spontaneous alcoholic and malolactic fermentations. The wine matures in stainless steel on its lees and is bottled unfiltered, with minimal sulfur. The textured, racy, and incredibly stony Col Moenia comes from Davide’s oldest vines, and with ravishing scents of fleshy orchard fruits, hay, almond, and spring flowers, it is not to be missed.

\$20.00 PER BOTTLE

\$216.00 PER CASE



2016 CÔTES DU RHÔNE SELECTED BY KERMIT LYNCH

Kermit and I arrived at the Terres d’Avignon *cave co-op* in early July last year to blend the 2016 vintage of our Côtes du Rhône. We tasted our way through twenty-one tanks of various capacities, each holding different blends of Grenache, Syrah, Carignan, Mourvèdre, and Cinsault sourced from small farmers in the surrounding hills. The wines tasted generous, focused, and complete, showing great aromatic typicity in the form of sun-kissed blackberry, black olive, and plenty of spicy *garrigue* herbs like rosemary and thyme. In our final blend, we sought to marry the element of nectarous fruit that invites carefree gulping with a touch of depth and slight grip that will come in handy at table. Just arrived in our shop, here are the fruits of that day’s labor.

\$12.95 PER BOTTLE

\$139.86 PER CASE

ROSÉ TIME

by Chris Santini

2017 MARSANNAY ROSÉ • RÉGIS BOUVIER

Hard to believe, but there was a time when Burgundians had to make an actual effort to sell their wines. Unlike today, when clients come begging for drops, vigneron of a century ago often had to go door to door and pitch their goods on the cheap. One such vigneron in Marsannay, just after the First World War, had the novel idea to make rosé. No one was doing it, no one wanted to buy his *rouge* when they could go to Gevrey-Chambertin down the street, and he figured Pinot Noir had the potential for aromatic and delicate rosé, so off he went and the village soon followed his lead. Before long, it was *the* beverage of choice for movers and shakers, and all wanted to be seen *en terrasse* in Dijon sipping Marsannay rosé. Given that this happened long before social media, it took a while for the trend to spread, but spread it did and continues to do so. Now exported around the world, Marsannay rosé is recognized not as a novelty but as a serious wine built for the table. Ice cubes need not apply. Think of it as a pale, delicious Burgundy. Remember, all the great Burgundies of yore were once pale, as revealed in texts from the eighteenth century that sing the praises of Romanée-Conti's clear, pink hue. It's not the color, it's the content that counts!

\$26.00 PER BOTTLE

\$280.80 PER CASE

2017 PATRIMONIO ROSÉ "E CROCE" YVES LECCIA

For years, Yves Leccia made rosé almost as an afterthought: just a small cuvée he'd sell to a few local clients in season and that was that. Kermit would come by each year to taste the *rouge* and the *blanc*, and Yves wouldn't even think to pour him the pink stuff. Then a few years ago, something clicked. Yves put some serious focus on his rosé, and each year it reaches a whole 'nother level. Last year with the 2016 I thought, "WOW!" at first sniff. Now, pouring a glass of the freshly bottled 2017, all I can think to myself is "HOLY S!★T"!!!! It really is that good. This serious, vinous, bled-off-the-tank rosé is to be swirled and sniffed to prolong the pleasure.

\$29.00 PER BOTTLE

\$313.20 PER CASE



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TO PLACE AN ORDER

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Retail Shop Open Tuesday–Saturday 11 A.M. to 6 P.M.
1605 San Pablo Avenue at Cedar Street in Berkeley



In the course of my buying trips, I run across excellent wines with a rosé color. I don't look for them. They appear. What can I do? I'm in the cellar with a serious winemaker; there is a glass of something special in my hand that happens to be neither red nor white.

—KERMIT LYNCH, 1983

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.