

KERMIT LYNCH WINE MERCHANT

OCTOBER 2018



Backstreets of Venice

© Gail Skoff

UNCOMPROMISING CRAFTSMANSHIP IN PATRIMONIO
GREATNESS IN THE LOST HILLS OF TUSCANY
BEAUJOLAIS, 2017 EDITION



AUTUMN TASTING

YOU ARE
INVITED

Friday
October 19, 2018
6:30–8:30 P.M.
\$50

Impact Hub Oakland
2323 Broadway Avenue
Oakland, CA 94612

Please join us for our
annual Autumn Tasting at
Impact Hub in uptown Oakland.
We'll enjoy portfolio classics from France
and Italy, new arrivals, and a few very
special selections . . . plus live music and
charcuterie, cheeses, and seasonal salads
prepared by Kirstin Jackson.

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

LIMITED SPACE AVAILABLE

WHITE BEFORE RED

• BOXLER EDITION •

by Sarah Hernan and Emily Spillmann

JEAN BOXLER'S NAME has become synonymous with the very best Alsatian wines, but if you ask him, he doesn't seem to know what the fuss is all about. He's a *vigneron, tout simplement*, just doing his job in the beautiful little village of Niedermorschwihr. We recently paid him a harvest visit, during which his zeal and dedication were immediately palpable—and his priorities very clear. “People might be disappointed when they come to visit,” he said, humbly pointing out the simplicity of his winery and its tiny tasting room. “We are here to work the earth—often a harsh endeavor on these slopes—to prune, and pare down the harvest in order to achieve the best grapes possible and offer pleasurable wines: this is the essence and source of pride in winemaking.”



2016 EDELZWICKER RÉSERVE

Boxler creates this reserve blend exclusively for us using the best grapes from his various parcels, always in different percentages based on his intuition and the quality of each harvest. In 2016, the blend is Riesling, Pinot Blanc, Pinot Auxerrois, and Sylvaner: a synthesis that produces an exuberantly inviting nose and a fleshy palate, leading to a fresh, graceful finish.

\$27.00 PER BOTTLE

\$291.60 PER CASE

2016 PINOT NOIR

A new addition from a parcel Boxler purchased in the *grand cru* vineyard Brand. The vines are north facing, ideal for Pinot Noir in this climate, as the wine is guaranteed to be fresh even in hot vintages. Compared to his Pinot Noir “S”, also grown on granite, this cuvée is a little denser, very smooth, silky, and spicy, a wine obviously influenced by his love for Burgundy. As an additional bonus, unlike so many of Boxler's wines that are best over time, this one is ready to drink immediately.

\$45.00 PER BOTTLE

\$486.00 PER CASE

ITALIAN WHITES

by the Retail Staff

2017 VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE "CAPOVOLTO" LA MARCA DI SAN MICHELE

Capovolto is a delightful and refreshing white from Le Marche region of Italy, a relatively less-traveled part of the country that is ideally situated between the green, heavily forested hills of Umbria and the Adriatic Sea. La Marca's organically tended vineyards grow in the limestone soil of an ancient seabed, benefiting from mountain breezes at their back and cool sea air in their face. This pure Verdicchio has a divine fullness followed by a long, crisp finish, like an Italian version of Mâcon.

I enjoy it as an *aperitivo* as I cook, and find that it sings with a classic regional dish such as *petrale sole* with capers, lemon, and parsley. —Michael Butler

\$25.00 PER BOTTLE

\$270.00 PER CASE

2017 COLLI DEL LIMBARA BIANCO "FRIA" DEPERU HOLLER



One of the highlights of my tasting trip to France and Italy last year was meeting our brand-new Sardinian producers, who joined us in southern Corsica. It was my first visit to Corsica, and quite a bonus to taste the new wines from our friends on the neighboring island to the south. The standout for me was the "Fria" from Deperu Holler, a fresh and lively Vermentino that made my mouth water. Crisp, aromatic, and delicious going down, it was made all the more interesting thanks to the tales from Carlo Deperu about Sardinian history and viticulture. It was abundantly clear, both listening and tasting, that he was a true artisan, deeply dedicated to his craft. —Steve Waters

\$27.00 PER BOTTLE

\$291.60 PER CASE

2017 VALLE D'AOSTA PETITE ARVINE • CHÂTEAU FEUILLET

I escape to the mountains any chance I get. Breathing in the crisp mountain air and touching the cool granite rocks revitalizes my spirit and helps me to center my mind. All my attempts to bottle that air for enjoyment during a busy week have proved futile—until now. The wines of Château Feuillet are made in the dramatic mountain landscape of the Valle d'Aosta in northwestern Italy. Tucked away in a glacial valley much like Yosemite, the vineyards of Château Feuillet produce an invigorating white wine that quenches my thirst for the mountains.

—Will Meinberg

\$29.00 PER BOTTLE

\$313.20 PER CASE



2015 VENEZIA GIULIA VITOVSKA • KANTE

Indigenous to and grown only in the Carso region of Italy between the Adriatic Sea and Slovenia, Vitovska is an enchanting grape. Edi Kante's interpretation, grown at an elevation higher than 800 feet in a limestone-rich soil, boasts an undeniable vibrance and freshness. Aromas of sage and thyme waft up alongside citrus and hints of pear, but it is the almost smoky minerality and slightly saline finish that really seal the deal. The next time you're looking for a dry, mineral-driven white, stray from the beaten path and pull the cork on a bottle of Kante's Vitovska.

—Maeve Decouvelaere

\$35.00 PER BOTTLE

\$378.00 PER CASE



FINDING GREATNESS IN THE LOST HILLS OF TUSCANY

by Dixon Brooke

THE WINE ROUTE can often lead me to unsuspecting corners of France and Italy. Usually the promise of a great potential *terroir* is present, but often the potential of the land itself has been either misunderstood or simply misread, and even more commonly the *vigneron* in question is struggling to translate a great *terroir* into the glass. While the secret to making great wine is undoubtedly growing healthy fruit on a properly selected piece of land, the human hand must be there to guide the fruit into wine. There are a number of key touchpoints that only we can decide: harvest date and timing and technique of bottling are arguably the two most important. Length and style of maceration and choice of aging vessel are two more critical decisions.

One morning in August last summer, as I drove for an hour from Arezzo due north on a small two-lane road through eastern Tuscan towns all new to me—Rassina, Bibbiena, Poppi—I reflected on the likelihood of whether I would find greatness on the spectrum of “*terroir* realization.” As I neared my final destination in Prato Vecchio, one hour due east of Firenze in the foothills of the Apennine mountains, my thoughts drifted back



to the more mundane question: Where exactly was this place? Not even my trusty GPS was comfortable in these parts, so after climbing a dirt road nearly to the summit of a mountain without finding a cantina, I gave up and phoned my host, Federico Staderini. I probably could have walked to his small cellar from where I was, but ended up driving back down the mountain and back up a nearby dirt road. Close, but no cigar.

Several decades of work as an agronomist and enologist, not to mention being a native of Tuscany and an avid student of history, gave Federico all the tools he needed to ferret out this forgotten limestone *terroir* high in the hills of eastern Tuscany, known to the Etruscans long before him. Truth be told, given Federico's track record, I had very high confidence that I would find the stars aligned. However, Pinot Nero in Toscana? It had to be seen and tasted to be believed.

After we toured his vineyards, which did indeed exist and seemed abundantly



Federico Staderini

© Felicitas Dory

healthy, his pipette began to dip and tour through his small cellar of old barrels, each taste revealing a wine of strong, confident character and surprising finesse. Afterward, a vertical sampling of six older vintages confirmed what had to be tasted to be believed: Federico had unearthed the Holy Grail for producing age-worthy Pinot Nero in Tuscany, and I would import it to the United States for all of our clients to experience.

**2015 TOSCANA ROSSO “CUNA”
FEDERICO STADERINI**

\$48.00 PER BOTTLE

\$518.40 PER CASE



ITALIAN REDS

by the Retail Staff

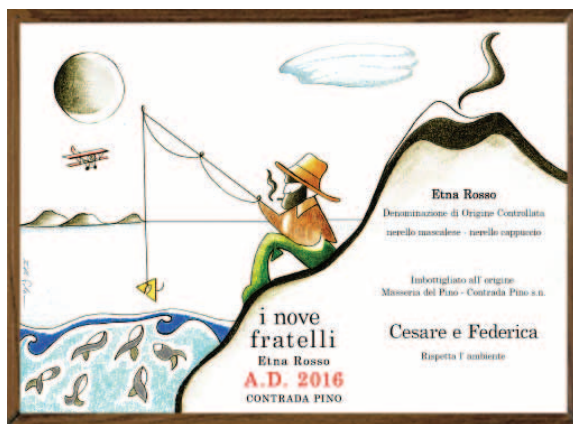
2017 VIGNETI DELLE DOLOMITI SCHIAVA WEINGUT CARLOTTO

This is the wine to carry in your rucksack on a fall hike when the warm days are starting to chill and a walk up a mountain trail needs a light coat. You stop to soak up some sun, not because of a need to rest. Instead, you're ready for refreshment.

Like a vivid Burmese ruby in the glass, this Schiava from the Dolomite mountains in Alto Adige is bursting with raspberries and Montmorency cherries and sports a subtle floral quality. Low tannins, low alcohol, and high deliciousness make it the perfect foil for the country ham sandwich or spicy peanut noodles you also tucked in your pack. It's downhill from here! —Jennifer Oakes

\$27.00 PER BOTTLE

\$291.60 PER CASE



2016 ETNA ROSSO "I NOVE FRATELLI" MASSERIA DEL PINO

The winemaking at Masseria del Pino is old-school. Modern technology is eschewed, farming is organic and incorporates biodynamic practices, and all the grapes are hand-harvested and crushed by foot before being fermented in tanks made from the volcanic rocks of Mount Etna. The resulting wine is undeniably *terroir*-driven—rich with smokiness from the volcanic soil, dense, sappy red fruit and spices from the southern climate, and a grippy yet fine tannin balanced by bright minerality from 120-year-old vines—Etna Rosso at its boldest and best.

—Maeve Decouvelaere

\$45.00 PER BOTTLE

\$486.00 PER CASE

2012 CHIANTI CLASSICO RISERVA VILLA DI GEGGIANO



I was looking for a substantial red the other night and grabbed Geggiano's newly released Chianti Classico Riserva to pair with lamb kofta. The 2012 Riserva is brimming with the black-cherry notes I love so much in Sangiovese, and each sip was full and expansive, with a sumptuous texture. A slight chill really upped its juiciness. Geggiano's Riserva is usually about two vintages behind our other Chianti Riservas, and the extra time in bottle gives chewy tannins time to soften and mellow. Imagine running your hand over corduroy, then velvet. Geggiano is the velvet. —*Dustin Soiseth*

\$45.00 PER BOTTLE

\$486.00 PER CASE

2013 BAROLO "RAVERA DI MONFORTE" BENEVELLI PIERO

My tasting notes about this wine are glowing, and I'll include them here: "2013 was a great vintage for extended cellaring. Beautiful, classic Barolo nose. Intense depth. Fresh and complex in the mouth. Wonderful finish. Great wine!" Massimo Benevelli has created a masterpiece of Nebbiolo from the distinctive Raverà *cru* of Barolo in Monforte d'Alba. With a good decanting, this wine is enjoyable now, but the wise bet would be to stick a case of this in the deepest, darkest part of your cellar. —*Steve Waters*

\$56.00 PER BOTTLE

\$604.80 PER CASE



BEAUJOLAIS, 2017 EDITION

by Anthony Lynch

2017 BEAUJOLAIS-VILLAGES “LES GRANDES TERRES” • QUENTIN HAREL

For those of you still unacquainted, Quentin Harel is the latest addition to our Beaujolais portfolio. His wines first caught our eyes—or rather, our noses—when I chanced upon a bottle of his Morgon, a perfumed little beauty that stood no chance after being uncorked at the family dinner table one summer evening. Around the same time, my colleague Dixon informed me he had tasted a particularly juicy, downable Beaujolais-Villages from a young grower. Upon comparing notes, we realized Quentin was the man behind both bottles. As it turned out, he had recently taken the reins of the family domaine and begun making Beaujolais just the way we like it: farmed organically, vinified naturally with whole clusters, and bottled with minimal added sulfur. The nose, the palate, and the price encourage unbridled quaffing.

\$22.00 PER BOTTLE

\$237.60 PER CASE



2017 MOULIN-À-VENT “VIEILLES VIGNES” DOMAINE DIOCHON

Anybody expecting the stereotypical light, easygoing Beaujolais is in for a surprise here. The 2017 harvest was drastically reduced in quantity by a violent spring hailstorm, followed by hot, dry weather that further concentrated the remaining grapes. Add old vines and Moulin-à-Vent’s *terroir*—known for giving powerful, long-lived wines—to the equation, and you end up with this dense, stony red, jam-packed with savory, sanguine accents, an almost creamy mid-palate perked up by fresh acidity, and a long finish redolent of sucking on a cherry pit. Gamay can flex its muscles, too!

\$26.00 PER BOTTLE

\$280.80 PER CASE

YVES LECCIA

UNCOMPROMISING CRAFTSMANSHIP IN PATRIMONIO

by Dixon Brooke

2017 PATRIMONIO BLANC “E CROCE”

Lyle Railsback had the brilliant instinct to serve this wine in magnum at his wedding in Italy in August. It certainly did not seem out of place on the grounds of an ancient *castello* in western Piedmont at the height of summer. I am not shy about sharing my opinion with any of our Italian growers that the world's best Vermentino is produced in Corsica. Yves Leccia's magical limestone *terroir* of E Croce in the northern commune of Poggio d'Oletta produces one of the island's and the world's most magnificent examples. Always fresh and saline, with ample body and tuned-up aromatics, this is an *aperitivo* par excellence and works wonders with anything fresh from the sea as well.

\$42.00 PER BOTTLE

\$453.60 PER CASE

2017 ÎLE DE BEAUTÉ ROSÉ

Yves selects certain parcels from his Patrimonio vineyards planted to Niellucciu, the noble grape of northern Corsica, to produce this direct-press rosé. Much like Sangiovese in Tuscany, from where it is thought to descend, or Mourvèdre in southern France, Niellucciu here maintains proper acidity in high heat and has ample antioxidative properties in its skins, producing a rosé that is both delicious and characterful *and* has staying power. Like biting into a perfect slice of juicy watermelon, this beauty from the Île de Beauté confirms that Yves is just as comfortable producing irresistible daily drinkers as *grands vins de garde*.

\$26.00 PER BOTTLE

\$280.80 PER CASE

2016 ÎLE DE BEAUTÉ ROUGE

Leccia's declassified *rouge* is made to give fans of the domaine an alternative to its muscular Patrimonio that can take a few years to soften up. By blending some of their Niellucciu with a majority of Grenache, planted mostly in schist, a highly aromatic, velvety-structured gem emerges that is a joy to drink young while it showcases the unique local flavors of Patrimonio. It is light enough to enjoy with fish but can handle just about anything with style.

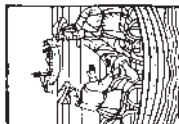
\$28.00 PER BOTTLE

\$302.40 PER CASE

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“When they are making good port wine, and the better kinds of claret and burgundy,” said Stephen, looking at the candle through his glass, “men act like rational creatures. In almost all their other activities we see little but foolishness and chaos.”

PATRICK O'BRIAN, *THE THIRTEEN GUN SALUTE*

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