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RETURN SERVICE REQUESTED

- OYSTER BLISS
- 2003 DOMAINE TEMPIER
- [WWW.KERMITLYNCH.COM](http://WWW.KERMITLYNCH.COM)

OPEN • TUESDAY–SATURDAY 11 A.M. to 6 P.M. CLOSED • SUNDAY & MONDAY

APRIL 2005

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# REDS FOR THE ADVENTUROUS PALATE

## 2003 SANCERRE ROUGE HIPPOLYTE REVERDY

Is 2003 our 1929? Heck if I know, although a lot of people too young to have tasted a 1929 in its youth would have us think so.

That said, certain 2003s inspire me to go searching for an equivalently marvelous vintage. I cannot find a vintage during my career that produced such an extraordinary Sancerre *rouge* as Reverdy's 2003. It was aged in oak *demi-muids* and bottled unfiltered. It is a black, velvety Pinot Noir that slides lusciously down what is called the gullet.

**\$19.95** PER BOTTLE      **\$215.46** PER CASE

## 2002 CHINON "FRANC DE PIED" DOMAINE CHARLES JOGUET

When I opened my shop in 1972, I promised never to offer you a wine that I had not tasted. Here's an exception. When I visited the winery they forgot to give me a taste of it, and the boat bringing it to our shores arrives after the deadline for getting this brochure to the printer.

This is Joguet's ungrafted Cabernet Franc. Past vintages have been so intriguing that other growers have followed his lead and planted small parcels of ungrafted vines. You may be aware that almost all French grapevines were grafted onto American rootstock in order to protect them from phylloxera.

I can report that a 1990 from my own cellar tasted last year seemed different in certain respects from the other 1990 Joguets. The 2002 is a wine bound to be interesting and more.

**\$29.95** PER BOTTLE      **\$323.46** PER CASE

## 2002 CHÂTEAU ANEY • HAUT-MÉDOC

Here is a red Bordeaux so opposite from the current jam and new oak style, I'm not sure it will be understood. I consider it a little jewel that glitters without neon. I got to it before it was filtered, so it tastes as good from bottle as it did out of the barrel. If a claret with finesse and "touch" sounds good . . .

**\$19.95** PER BOTTLE      **\$215.46** PER CASE

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— PRE-ARRIVAL OFFER —

2003 BANDOL • DOMAINE TEMPIER

It strikes me as a classic vintage at Tempier—intense, lean and penetrating, with a solid tannin that should keep them evolving over twenty to twenty-five years or more. As for the historic heat wave which hit France, at Bandol it was nothing more than an unusually beautiful summer.

2003 BANDOL “LA MIGOUA”

**\$468.00** PER CASE FIFTHS

2003 BANDOL “LA TOURTINE”

**\$468.00** PER CASE FIFTHS

2003 BANDOL “CABASSAOU”

**\$169.50** PER THREE BOTTLES

ALSO AVAILABLE IN MAGNUMS AND JEROBOAMS

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

— NOW ON-LINE —

**WWW.KERMITLYNCH.COM**

**PRICING NATIONALLY**

**W**E NOW INCLUDE PRICES in out-of-state mailings and on our new Web site. Prices quoted are Berkeley retail prices. I cannot control or fix prices nationally, so do not be surprised if they vary. There are several reasons—such as changing currency values and shipping charges—that explain why a given wine might be cheaper or more expensive elsewhere. If, for example, retailer #1 orders 10 cases of Mâcon and retailer #2 orders 700 cases, retailer #2 can charge considerably less because shipping charges will be quite different. Since Bush took over, the value of the dollar has known only one direction: down. Therefore, if one distributor purchased currency early and another waited, their costs will vary. And I have even seen wines priced below cost in order to attract attention and clients. All the possibilities could fill a book chapter, but I thought I should explain somewhat because some people go bananas if prices are not consistent from one store to another. I would love to arrange for every store in the country to sell my wines at the same price; not only is it impossible, but, if I'm not mistaken, it would also be illegal.

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## 2002 RED BURGUNDY

*However you look at it, over, under, Sideways, down,  
Red Burgundy is . . . guess what . . . PINOT NOIR.*

### 2002 BOURGOGNE ROUGE • MÉO-CAMUZET

A complete wine, impressively crafted from start to finish. The bouquet is classic, subtle, fine, the palate full, round, and delicious.

**\$36.00** PER BOTTLE      **\$388.80** PER CASE

### 2002 MARSANNAY ROUGE • MÉO-CAMUZET

I usually think of Marsannay as a light, pretty charmer, but here you see its proximity to Gevrey-Chambertin. Smoky berry and cherry fruit; firm and long with a nice tannic finish.

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

### 2002 MARANGES “LA FUSSIÈRE” PREMIER CRU • DOMAINE COLIN-DELÉGER

Here is something important if value for your money matters: if this wine were produced anywhere else in the world it would say simply Pinot Noir on the label and could sell for huge bucks. But in France it cannot legally say Pinot Noir on the label even though it is. The label must say Maranges (a little-known appellation) and therefore it sells at what is a very reasonable price for top Pinot Noir.

**\$30.00** PER BOTTLE      **\$324.00** PER CASE

### 2002 CHASSAGNE-MONTRACHET “MORGEOT” PREMIER CRU DOMAINE COLIN-DELÉGER

Based on tasting in Burgundy since right after the harvest to the finished wines now arriving in bottle, I have grown to consider 2002 the most consistently successful vintage for reds since 1990.

I like the depth here, the Côte Brune-like subterranean aspect. While it is a pleasure now, you will get a lot more for your money if you age it at least five years before attacking your cache of bottles.

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

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## OYSTER BLISS XIV

**O**UR NATIONAL SALES MANAGER is Mr. Bruce Neyers, who also produces wine at his winery up near St. Helena. Bruce spent some years with Mayacamas and Joseph Phelps, too. He's had an envious amount of tasting experience here and abroad. Listen to what he wrote to our distributors about a bottle of Muscadet and a platter of raw oysters he recently enjoyed in Paris: "No food and wine marriage I've ever had was better."

Bruce, here in Berkeley we call that oyster bliss.

XIV. Yes, here we go again, folks. Get your mouths watering, your thirst up and running, and join us in our parking lot because Monterey Fish tells us that the oysters are nearing peak quality. We will try to come up with some worthy oyster-appropriate wines, including the very Muscadet that brought Bruce to bliss.

Let's see, what else might come in handy? How about a big tent in case of rain, some ambient down-home music, bread by Acme Bread Co., and don't forget those heavenly grilled, smoky sausages from Christopher Lee.

Note the date:

SATURDAY, APRIL 23, 11 A.M. TO 4 P.M.

*The event is presented by Café Fanny.*

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## SOUTHERN FRANCE

### 2003 CHÂTEAUNEUF-DU-PAPE *BLANC* DOMAINE DE LA CHARBONNIÈRE

Golden color. Succulent. Lovable. Even the aroma seems succulent: honey with a lemony edge and a dusting of Châteauneuf stoniness.

The palate? *Ooh la la*. Unforgettable. One of the most delicious southern whites in my bank of tasting memories.

Don't age it; wallow in it.

**\$39.00** PER BOTTLE      **\$421.20** PER CASE

### 2003 CUVÉE TRADITION *ROUGE* SAINT MARTIN DE LA GARRIGUE

This is a blend of southern French grape varieties: Grenache, Carignan, Mourvèdre. Strangely enough it reminds me of a top effort by a California Rhone Ranger and I think Californians are going to love it. It has their kind of intensity and tannin. It is filled with beautiful, deep, dark fruit on the nose and on the palate. And look at the value. Someone could spend five or six times the price and not enjoy such a knockout, such perfection. I bought every case I could get, and it is our VALUE OF THE MONTH.

**\$9.25** PER BOTTLE      **\$99.90** PER CASE

### 2003 VIN DE TABLE DU VAUCLUSE SÉLECTIONÉE PAR KERMIT LYNCH

Such un-sexy names. *Cuvée Tradition*. *Vin de Table*. *Cuvée Réservee*. I tried to get them to label this red Rhône *Cuvée Kermitium*, to hip it up a bit (you know how people love Greek and Roman wine names), but the French, *zose* French, are not renowned for their marketing skills. They are often inhibited by anachronistic wine-labeling laws, too. Imagine the price for a beauty like this if French family growers excelled at marketing.

Here is another marvelous dry red from 2003. The vintage raised many so-called "little" wines to a much higher level. The black cherry and berry fruit is not jammy, but you will sense the dry, hot summer in the depth and intensity.

**\$8.95** PER BOTTLE      **\$96.66** PER CASE

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**2002 CUVÉE RÉSERVÉE  
SAINT MARTIN DE LA GARRIGUE**

And now for something completely different, a blend of Cabernet and Merlot aged in five-year-old barrels purchased from Château Gruaud-Larose. Why is this not our Value of the Month? Well, take six of this, six of the other; you will still get the 10 percent discount.

**\$9.95 PER BOTTLE      \$107.46 PER CASE**

**2003 COTEAUX DU LANGUEDOC *BLANC*  
“CLOS DES BÉNÉDICTINS”  
CHÂTEAU LA ROQUE**

The label explains in French that the vineyard site was already cultivated ten centuries ago by Benedictine monks. They must have been growing red grapes for their Communion wine. I doubt that the monks were enjoying a barrel-fermented Marsanne/Rolle/Viognier blend like this. Well, come to think of it, there are oyster beds at nearby Bouzigues. Maybe they had a use for dry whites, because in those days Muscadet was not shipped as far as the Mediterranean.

Here each varietal contributes some of its character, and it has a nice combination of richness and nerve. You will find it versatile at table.

**\$17.95 PER BOTTLE      \$193.86 PER CASE**

**BACK IN STOCK**

	PER BOTTLE	PER CASE
2001 CORBIÈRES “LA DEMOISELLE” • DOMAINE DE FONTSAINTE .....	\$14.95	\$161.46
2001 BANDOL <i>ROUGE</i> • DOMAINE DE TERREBRUNE .....	19.95	215.46
2001 CHÂTEAUNEUF-DU-PAPE • DOMAINE DU VIEUX TÉLÉGRAPHE .....	49.00	529.20



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# ITALY

## PROSECCO SUR LIE • ADRIANO ADAMI

Back in the early eighties I imported a Prosecco like this one and tried to promote it with a GUNK, FUNK, & FIZZ SWEEPSTAKES. It didn't work as well as I thought it should, and in fact even in the Prosecco zone this old-fashioned kind of Prosecco has disappeared. Not at all "loaded with flavor." It is rather austere, light in alcohol, and has a tinge of Italian bitterness at the end. Not only that, the cork is hard to get out, but believe it or not, I'm a fan. Still, if it came to a vote, most Americans would vote Diet Coke.

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

## 2004 MOSCATO D'ASTI "SORI' GRAMELLA" ELVIO TINTERO

What is the cheapest wine from a slope as steep as Zind-Humbrecht's Rangen? Instead of working out at the Y, go work the harvest at Tintero's instead. You'll get more exercise, and you'll drink better. What a wine. It makes me feel like a king bee, baby, buzzing around a luscious honeycomb.

**\$9.95** PER BOTTLE      **\$107.46** PER CASE

## 1999 BAROLO "LAZZAIRASCO" GUIDO PORRO

This Barolo tasted great right out of the cask. It manages to taste very Barolo-ish and still be balanced and accessible early on. I want to point out, in case you did not notice, that I never led you up the trail of the \$100 Barolos. Here's a great Barolo value.

**\$34.00** PER BOTTLE      **\$367.20** PER CASE

## 2003 BARDOLINO "LE FONTANE" CORTE GARDONI

This is exactly the same Bardolino I recommended for drinking cool last summer, but now it is different. It was so rambunctious brand new. Now we have a new shipment. It is less *Nouveau*-ish eight months older, and it is truly loaded with flavor. Putting it quite simply, it seems more mature now. Stock up because of the pleasure factor. This is a big staff favorite.

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

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