



KERMIT LYNCH
WINE MERCHANT

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RETURN SERVICE REQUESTED

- **FALL SAMPLER**
- **2009 JOBARD MEURSAULT**
- **DON'T MISS 2010 BEAUJOLAIS**
- **ALICE WATERS BOOK SIGNING**

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

OCTOBER 2011

VALUES OF THE MONTH

by Dixon Brooke

2010 MONFERRATO ROSSO BLENDED BY KERMIT LYNCH

The inaugural 2009 vintage of the Italian version of our KL Côtes du Rhône flew out of here, which must mean we did something right. The new blend just arrived, and one of the retail staff here compared it to Nebbiolo. He was referring to its floral character, its earthy rusticity, and its elegant balance. The blend happens to be a mix of Barbera, Dolcetto, Bonarda, and Freisa. We worked well past dinnertime on this one, experimenting with one blend after another in search of the balance we achieved with the 2009. Our collaborators in Piedmont didn't make our job any easier by piling the table high with artisanal salumi and cheeses, but what a sweet reward when the work was finally over. It's our pleasure to bring you your *vino da tavola* for the fall season.

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

2010 EDELZWICKER • MEYER-FONNÉ

Félix Meyer, Alsatian master, introduced us to this field blend, which he has the sense to bottle in liters. A regular-size bottle just wouldn't do. Dry, floral, and complex, this beauty will make a believer out of anyone who hasn't yet jumped on the Alsace bandwagon. It delivers on so many levels: Great price, check. Easy and fun to drink, check. Pairs with a myriad of foods, check. Intriguing name that most people have never heard of, check. Sustainably farmed, check. Stock up, because this one always moves quickly. And by the way, Edelzwicker means "noble blend."

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

BOOK SIGNING WITH ALICE WATERS & PATRICIA CURTAN

40 Years of Chez Panisse: The Power of Gathering
by Alice Waters and Friends

Menus for Chez Panisse by Patricia Curtan

SATURDAY, OCTOBER 15 • 11:30 A.M. TO 1:00 P.M.

THREE RHÔNE REDS

by Clark Z. Terry

2009 LIRAC • DOMAINE DU JONCIER

“How can you work in these vineyards?” I asked Marine Roussel, *vigneronne* of Domaine du Joncier, as we walked through one of her parcels. Laughing, she replied, “Very slowly.” The vines of Lirac are strewn with the same kind of stones found in Châteauneuf, and taking a walk among the vines is an exercise in *not* rolling your ankle.

Her wine is a testament to the Grenache grape being the ideal vessel for delivering the stoniness of the vineyard straight to the bottle. Marine labors over the blend each year, never subscribing to a formula. Over months she plays with the Syrah, Grenache, Mourvèdre, Carignan, and Cinsault until she settles on the combination that speaks to her most. She brings out the best of each vintage, and with 2009, there is a lot of good stuff to go around.

\$24.00 PER BOTTLE **\$259.20** PER CASE

2008 CHÂTEAUNEUF-DU-PAPE DOMAINE LA ROQUÈTE

Contrary to popular belief, not all of Châteauneuf's vineyards are covered in stones. The vines of Domaine La Roquette are planted in such vineyards and produce a wine that is unmistakably Châteauneuf, yet possesses an elegance that is often absent in wines from stonier locales. I often hesitate to make cross-regional comparisons, but there is something Burgundian about this wine, yet wild at the same time—reminiscent of a hearty Gevrey-Chambertin.

\$48.00 PER BOTTLE **\$518.40** PER CASE

2009 SAINT-JOSEPH ROUGE DOMAINE MONIER

Kermit describes Jean-Pierre Monier as a man who is “living the life of a 19th-century *vigneron*.” He is the third generation of his family to farm the vineyards of Saint-Joseph and works his vines biodynamically. He views himself more as a farmer than a winemaker because his property has orchards alongside his vines. Farmers do create artisanal wines, and his flagship Saint-Joseph exemplifies this. This is deep, concentrated Syrah, with classic northern Rhône aromatics of white pepper and delicate violets. Fifteen cases are all we have—don't let this opportunity pass you by.

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

LOIRE VALLEY SPECTACULARS

by Steve Waters

2009 SANCERRE ROUGE HIPPOLYTE REVERDY

The consensus among the staff is unanimous—this is the best Pinot Noir any of us has ever tasted from the Loire Valley. Michel Reverdy has been on a roll with his reds and has absolutely nailed it this time. With pure, bright Pinot fruit, the silkiness in the mouth makes this wine seem downright sexy. Some of our red Burgundies just got a bit jealous.

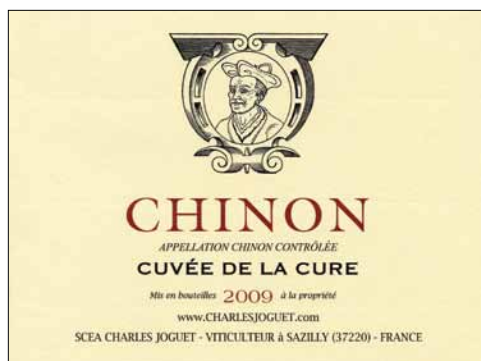
\$26.00 PER BOTTLE **\$280.80** PER CASE

2010 MUSCADET “CÔTES DE GRAND LIEU” SUR LIE • ÉRIC CHEVALIER

Other than being a mineral-bomb and a supreme example of the serpentinite and quartz *terroir* of the western Loire, this is a wine you can just quaff the heck out of. Éric Chevalier is a master of the-bottle-you-suck-down—bone-dry, crisp, and oh-so-refreshing—while preparing dinner. Only 12% alcohol. Oh, yeah, it also pairs wonderfully with steamed mussels or oysters on the half-shell.

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

2009 CHINON “CUVÉE DE LA CURE” DOMAINE CHARLES JOGUET



Kevin Fontaine is the driving force behind the stunning Cabernet Francs now being made at Domaine Charles Joguet. As winemaker, Kevin strives for optimal, natural ripeness in his grapes, and has eradicated the use of any herbicides or pesticides in the vineyards. “Cuvée de la Cure” is a single-vineyard Chinon that is the best of both worlds—fresh and drinkable upon release, but also capable of considerable improvement in your cellar.

\$29.00 PER BOTTLE **\$313.20** PER CASE

NOTES FROM THE LANGUEDOC, PART II

by Lori Varsames

2008 LANGUEDOC BLANC “LES PIERRES D’ARGENT” • CHÂTEAU DE LASCAUX

Jean-Benoît Cavalier couldn’t be any kinder or more down-to-earth, considering he’s such a VIP (he’s the President of AOC Languedoc, formerly known as AOC Coteaux du Languedoc). He explained that the region is now trying to redefine its somewhat confusing “pyramid” of appellations and *crus*, but the changes have created a small uproar. “After tasting these wines, *Mademoiselle*,” he asked me, “does it really make a difference to you what appellation we give it?” Not at all. *Terroir* this expressive speaks for itself. The notes of honeysuckle and mineral shine in this *blanc*. Pop the cork and pass the fish, please!

\$29.00 PER BOTTLE **\$313.20** PER CASE

2009 COTEAUX DU LANGUEDOC ROUGE “BRONZINELLE” SAINT MARTIN DE LA GARRIGUE

Jean-Claude Zabalia has been working the vineyards and the cellars of this beautiful property since 1992. The cellar, winery, and vineyards are just as impeccably cared for as the gardens, which is high praise at this stunning little 16th-century château. However, in the wine business, *tasting* is believing. His blend of Syrah, Mourvèdre, Grenache, and Carignan harmoniously highlights the notes of cocoa and *garrigue* from the *terroir* with a surprisingly smooth finish.

\$18.00 PER BOTTLE **\$194.40** PER CASE

2009 COTEAUX DU LANGUEDOC ROUGE MOURVÈDRE • CHÂTEAU LA ROQUE

Cyriaque Rozier has made me a devotee. He directs Château La Roque with the same integrity as his own domaine, Château Fontanès, right next door to his own vines. His expression of Mourvèdre is not to be missed; it is both powerful and elegant. Explosive notes of crushed limestone and sun-kissed fruit make their presence known, yet the mouth-feel is tempered by tannins that seem to melt into the finish. Now is the time to dust off the Dutch oven or slow cooker: this is the ultimate match for beef or lamb stew, for example.

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

PRE-ARRIVAL ANTOINE JOBARD

by Dixon Brooke

WORD SEEMS TO BE getting around about Antoine Jobard. All white Burgundy fanatics know Antoine's father, the well-respected François Jobard. Kermit began working with François in the 1970s, and this is one of our oldest relationships. In fact, we uncorked a magnum of 1978 Meursault-Charmes from Kermit's collection a few months ago, one of the most memorable white Burgundies of my life. Antoine began working closely alongside François in 2004, and has slowly and methodically proven that he can skillfully carry on his father's legacy. Transitions are difficult in any small family business, and we are all thrilled by the fact that this estate looks to be in very good hands for the future.

Jobard is always among the last in Burgundy to release his whites. It was remarkable to see how the wines gained minerality and freshness with time in barrel in Jobard's cool stone cellar. These will be every bit as classic as the great 2008s from this address. And watch out—their 2007s are starting to shed their sharp edge and emerge from their shells: the En La Barre is just perfect right now. If all this wasn't enough excitement, Antoine is harvesting his first vintage of Puligny-Montrachet *premier cru* "Champs Gains" as I write this . . .



Antoine Jobard's cellar

© Gail Skoff

PER CASE

2009 BOURGOGNE <i>BLANC</i>	\$369.00
2009 MEURSAULT "EN LA BARRE"	708.00
2009 MEURSAULT "LES TILLET"	708.00
2009 PULIGNY-MONTRACHET "LE TRÉZIN"	708.00
2009 MEURSAULT BLAGNY <i>IER CRU</i>	1038.00
2009 MEURSAULT PORUZOTS <i>IER CRU</i>	1038.00
2009 MEURSAULT GENEVRIÈRES <i>IER CRU</i>	1068.00
2009 MEURSAULT CHARMES <i>IER CRU</i>	1068.00

Please inquire about tenths and magnums.

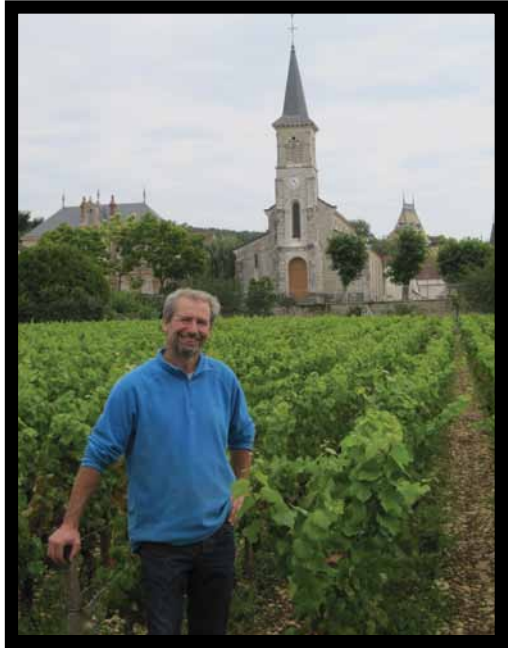
*Pre-arrival terms: Half-payment due with order;
balance due upon arrival.*

2009 FOLLIN-ARBELET

by Dixon Brooke

WE INTRODUCED YOU to Follin-Arbelet with a small shipment of his brilliant Aloxe-Cortons earlier this year. Franck laments the fact that this *appellation* is no longer a household name in the United States for great-quality red Burgundy. We think Franck's wines are just the ones to return notoriety to this prestigious village.

Franck is a perfect fit with KLWM. He is a respectful traditionalist, and you would see what I mean the moment you stepped into his deep stone cellar below his home in Aloxe-Corton. All that meets the eye are old, dusty bottles, moldy stone walls, and oak barrels. Franck ferments all his juice in old wood *caves*, each one a perfect fit for each of his parcels. Then he racks by gravity to barrels below. His wines are bottled relatively late, after two winters, and the bottling lasts for several months as the wines are not pumped, fined, or filtered. Finally Franck prepares and labels each bottle entirely by hand. He is a true artisan, and we are very proud to represent his classic, timeless Burgundies in the United States. Wines of such power and grace are increasingly difficult to find—wines made by a master who works his vines *and* his cellar with total dedication and *savoir-faire*.



Franck Follin

© Dixon Brooke

All wines are in stock and available now. Ten percent discount on full or mixed cases.

PER BOTTLE

2009 ALOXE-CORTON	\$57.00
2009 PERNAND-VERGELESSES "LES FICHOTS" IER CRU	51.00
2009 CORTON GRAND CRU	109.00
2009 CORTON BRESSANDES GRAND CRU	112.00
2009 CORTON-CHARLEMAGNE GRAND CRU	148.00
2009 ROMANÉE-SAINT-VIVANT GRAND CRU	399.00

THREE FROM CORSICA

by Chris Santini

2010 PATRIMONIO BLANC “CARCO” • ANTOINE ARENA

Patrimonio was the first recognized appellation in Corsica, and for good reason. There's a certain refinement and class unique to the *terroir* that becomes especially apparent in the whites of Arena. The Carco parcel in Patrimonio sits mid-slope, with enough sun to give the wine some weight with rich apricot and peach fruit, yet Arena picks early to avoid any excess. Arena often picks so early, in fact, that he's sometimes finished his harvest before others have begun. There's a wonderful floral side to the nose that makes this wine an instant crowd pleaser, too.

\$46.00 PER BOTTLE **\$496.80** PER CASE

2009 PATRIMONIO ROUGE “CARCO” • ANTOINE ARENA

Arena's Carco *Rouge* is the most versatile of his reds. It has a brightness and smoothness upon its release that make it immensely drinkable and enjoyable right off the boat. Keep some aside for a while—they age well and develop some lovely smoke and spice notes. The Carco *Blanc* and Carco *Rouge* are ideal for those who may still be unfamiliar with Patrimonio's *terroir* and are looking to discover the cream of the Patrimonio crop.

\$46.00 PER BOTTLE **\$496.80** PER CASE

2008 CORSE CALVI ROUGE “E PROVE” • DOMAINE MAESTRACCI

While flipping through an old and now out-of-print Corsican cookbook the other day, I noticed that the authors would repeatedly recommend the E Prove Calvi *rouge* for nearly any dish requiring a red wine pairing. Seems like this wine's reputation as a “food wine” has been around for a while. For as long as I've known the wine, I've been recommending it as the quintessential wine for all things Mediterranean. Something about its tannin, black fruit, herbs, and spices makes it almost as fundamental as olive oil at any Mediterranean meal.

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

DOMAINE ROBERT-DENOGENT

by Dixon Brooke

JEAN-JACQUES ROBERT and his son Nicolas are typically talking about bottling their wines when most in their village have already bottled the following year's vintage. I've heard it said that there is no such thing as over-oaked wine, only under-wined barrels. I disagree, as I believe you can have both. But certainly the Roberts' wines are a good case in point for wines that, thanks to the sheer power of their raw material, can endure a much longer *élevage* (and come out shining) than your average Pouilly-Fuissé. The Roberts have no fear about uncorking older vintages and man, do they show off.

2009 POUILLY-FUISSÉ "LA CROIX"

From a Mosel-like *terroir* of blue schist, lost in a sea of limestone, La Croix flexes its muscles in a sinewy, chiseled fashion, with awesome minerality and poise.

\$40.00 PER BOTTLE **\$432.00** PER CASE

2009 POUILLY-FUISSÉ "LES REISSES"

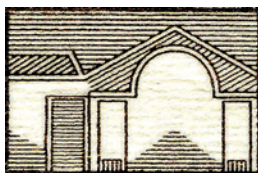
Reisses has a bit more fat on those bones, but she's still fit. There is serious depth here, rich and complex: what we expect from great Burgundian Chardonnay.

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

2009 POUILLY-FUISSÉ "LES CRAS" CUVÉE CLAUDE DENOGENT

Les Cras refers to the pure chalky limestone underlying this vineyard. It's an impressive combination of the two wines above—power and finesse, fine and imposing.

\$50.00 PER BOTTLE **\$540.00** PER CASE



BEAUJOLAIS

by Dixon Brooke

2010 BEAUJOLAIS • CÉDRIC VINCENT

Cédric makes a Beaujolais that defies expectations—it may not be the archetypal example of Gamay, but it does impress year in and year out with its uncanny depth and richness. The 2010 is ripe and stony, with a big, juicy core, good nerve on the finish, and tannins that are just right.

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

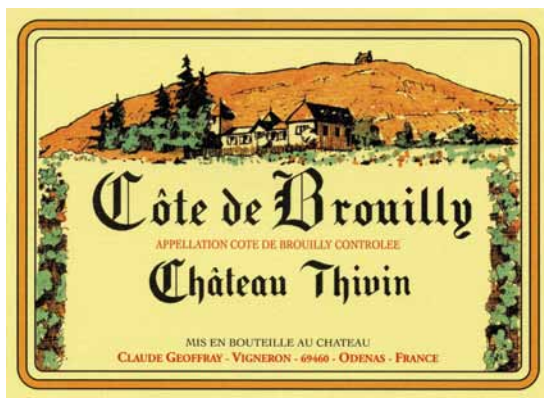
2010 FLEURIE “LES MORIERS” CÉDRIC CHIGNARD

The Chignards appreciated the growing season in 2010, explaining that a cool summer with northern winds chased clouds and allowed good sunlight to shine through, providing a long, slow, ideal ripening. An elegant, classic Fleurie, weighing in around 12.5% alcohol, is the result. It is the Volnay of the Beaujolais.

\$26.00 PER BOTTLE **\$280.80** PER CASE

2010 CÔTE DE BROUILLY • CHÂTEAU THIVIN

The Geoffray family is working through a steady conversion toward more organic and sustainable farming methods, not easy on the treacherously steep, stony slopes of the Côte. The most important thing, the wine itself, is better than ever. Note the flinty intensity imparted upon their Gamay by the blue schist soils—you won't find this elsewhere in the Beaujolais.



A favorite of writers Richard Olney and Colette, Château Thivin is one of the standards against which *cru* Beaujolais should measure itself—class from start to finish.

\$24.00 PER BOTTLE **\$259.20** PER CASE

ALSACE

by Dixon Brooke

2010 PINOT BLANC “BARRIQUES” • OSTERTAG

All of a sudden, we can't seem to keep this wine in stock, and André Ostertag can't make enough to keep up with the demand. The raw juice, a blend of four different “Pinots,” is complex enough; add a Burgundian-style *élevage* in oak barrels and the wine is taken to new heights. This is an incredible value; if it said Burgundy on the label it would cost many times more, and would be worth the money. You can profit from this market anomaly.

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

2009 PINOT GRIS “KAEFFERKOPF” GRAND CRU • MEYER-FONNÉ

Grand Cru terroir in Alsace + talented winemaker + Pinot Gris vinified dry = recipe for success. I'd venture to say that no Pinot Gris anywhere in the world can come close. Kaefferkopf doesn't mean “kaleidoscope,” but it might as well—what a complexity of flavor is imparted by this complex soil. I highly recommend decanting this wine at least an hour before serving.

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

2008 RIESLING “PFERSIGBERG” GRAND CRU • KUENTZ-BAS

This is the greatest wine of Samuel Tottoli's young and budding career as wine-maker at Kuentz-Bas. His skill has aligned with a great vintage and a great *terroir* to produce this stunning wine. Generous in aroma and flavor, this truly has everything you could look for in a dry Riesling. This is a great example if you want to understand why so many put Riesling in the same conversation along with the other great white noble grapes, such as Chardonnay and Chenin *Blanc*.

\$49.00 PER BOTTLE **\$529.20** PER CASE

KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

All wines purchased from Kermit Lynch Wine Merchant are deemed sold in California and title passes to the buyer in California. We make no representation relative to the customer's right to import wine into his/her state. 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.

FALL SAMPLER

by Mark Congero

HAVING JUST FINISHED UP an incredible weekend helping with the Chez Panisse 40th anniversary, I thought it would be fitting to write a little about my time there and the influence it has had on my life.

Before I started waiting tables at Chez Panisse, I'd had fifteen years of restaurant experience. I thought that I had a pretty good idea about food—boy, was I wrong. Not only was I immediately thrust into a new world of intense flavors, but, more important, an intense attitude and ideology about food that really blew me away. Within my first few weeks I was re-thinking everything I thought I knew about food and cooking. I felt immediately at home, that I truly belonged. The food was delicious and inspiring, the work environment unlike any other I had experienced. It all made sense and it all fit together. And I might as well add, the nightly staff meals at Panisse are unforgettable!

My eight years at Chez Panisse changed my life forever. It was in the Café that I met my wife, and we now have a beautiful daughter. Most of my life revolves around food (and wine!). How and where I buy my groceries, what I cook and when I cook it—it all relates to what I learned at Chez Panisse, and I will always be grateful for that. I was lucky enough to be part of both the 30th and 40th anniversary parties and with any luck I will be around for the 50th!

The sampler box will be a nice mix of wines of all colors to celebrate great food. I will include some of my favorite recipes from my time at Chez Panisse and they will be geared toward fall cooking. *Bon appétit!*

PER BOTTLE

2008 ALSACE BLANC • KUENTZ BAS	\$12.95
2009 LANGHE ARNEIS • ELVIO TINTERO	12.95
2010 VIN DE SAVOIE “LES ABYMES” • A. & M. QUENARD	16.95
2010 COTEAUX DU LANGUEDOC BLANC • CHÂTEAU LA ROQUE	17.50
2010 CHEVERNY ROSÉ • DOMAINE DU SALVARD	16.00
2010 COTEAUX DU LANGUEDOC ROSÉ • CHÂTEAU DE LASCAUX	16.00
2010 BARDOLINO “LE FONTANE” • CORTE GARDONI	12.95
2010 VIN DE PAYS D’OC ROUGE • CHÂTEAU FONTANÈS	13.95
2009 REUILLY ROUGE “PINOT NOIR” • DOMAINE DE REUILLY	19.95
2009 CÔTES-DU-RHÔNE-VILLAGES “CAIRANNE” • LE GOEUIL	22.00
2010 BROUILLY • CHÂTEAU THIVIN	23.00
2007 BANDOL ROUGE • DOMAINE DU GROS ’NORÉ	39.00

Normally \$223.20

SPECIAL SAMPLER PRICE **\$167**

(a 25% discount)
