



KERMIT LYNCH
WINE MERCHANT

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RETURN SERVICE REQUESTED

- **SUMMER SAMPLER**
- **IS CORSICA FRENCH?**
- **PRE-ARRIVAL COLINS**

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

AUGUST 2012

SUMMER SAMPLER

by Mark Congero

AHH, SUMMER IN PROVENCE . . . No, I have not just returned nor do I have plans to go, but if I can't go I may as well have fun writing about it. After almost thirteen years of combined service at KLWM and Chez Panisse I certainly feel as though I've been to Provence. So come on, let's go: close your eyes, breathe in the lavender, the *garrigue*, and the sea air. Feel the mistral blow and hear *les cigales* singing their song. Now, imagine the vines covered in ripe, black Mourvèdre grapes and the smell of garlic being pounded in an ancient mortar and pestle. Can you feel it? Can you smell it? I can.

Well, short of buying you a plane ticket, that is as close to Provence as we can take you—unless you buy one of the summer samplers. There will be a few Provençal gems in the box as well as other great summer wines. To entice you even more, I will add some of my favorite Provençal recipes, and we will give you a generous discount. So, if you don't have the time or the money to go to Provence this summer, for \$160 we will take you close enough to put a smile on your face.

Bon appétit!

PER BOTTLE

2011 LANGUEDOC ROSÉ • CHÂTEAU DE LASCAUX	\$16.95
2011 BANDOL ROSÉ • DOMAINE DE LA TOUR DU BON	29.00
2011 SAUVIGNON BLANC “UNIQUE” • DOMAINE DU SALVARD	14.95
2010 LANGUEDOC BLANC • CHÂTEAU LA ROQUE	17.50
2009 CASSIS BLANC • CLOS STE MAGDELEINE	32.00
2010 MONFERRATO ROSSO • BLENDED BY KERMIT LYNCH	12.00
2009 CÔTES DU RHÔNE • SELECTED BY KERMIT LYNCH	12.95
2010 CABERNET FRANC • ÉRIC CHEVALIER	14.95
2010 BEAUJOLAIS • DUPEUBLE	14.95
2010 PRÀDICÀ • CORTE GARDONI	17.50
2009 E PROVE ROUGE • DOMAINE MAESTRACCI	22.00
2009 CÔTES DE PROVENCE “EN CARACTÈRE” DUPÉRÉ BARRERA	23.00

Normally \$227.75

SPECIAL SAMPLER PRICE \$160

(a 30% discount)



CORSICA

by Dixon Brooke

2011 PATRIMONIO ROSÉ • YVES LECCIA

What a color! A gorgeous watermelon pink greets the eye. Leccia's latest beauty is brimming with flavor and character. The essence of Patrimonio's complex soil and its native grape Niellucciu is at the core—scorched earth, *réglisse*, tannin, schist—yet all this is wrapped in the elegant, delightful charm we expect from a rosé wine. A divinely sophisticated (yet down-to-earth, so to speak) rosé for your summer table.

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

2011 MUSCAT SEC “C281” • YVES LECCIA

This is the first year that the Leccias have produced a dry Muscat, but it won't be the last. They sent us a sample, and we were seduced at first whiff! There is a lot of Muscat planted in the northern part of Corsica, and since folks tend to drink a little less sweet wine these days, Leccia had the brilliant idea to vinify it dry. Classic floral Muscat aromas leap from the glass in this super fresh, bone-dry white with a whisper of salty sea air. It makes a gorgeous apéritif. Mainly, it is delicious!

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

2009 PATRIMONIO ROUGE “MORTA MAIO” • ANTOINE ARENA

Morta Maio comes from a parcel of younger vines (by Arena's standards) planted in 2001. It is ample proof that relatively young vine Niellucciu can produce stunning wine in Patrimonio. It is always a bit of a walk on the wild side, with dark, herb-infused fruit, very fine tannins, and the finesse and freshness of Patrimonio's limestone soils. It is tough to beat slightly chilled with an *assiette* of Corsican charcuterie (from pigs that roam wild on the island, enjoying a diet of wild herbs and chestnuts), which is sadly becoming a bit of a rarity even on the island itself. Luckily any good charcuterie will do, and this red is also light and balanced enough to pair well with fish (tomatoes, olives, and a variety of herbs are a great way to make the connection). You'll come up with lots of other ideas.

\$44.00 PER BOTTLE **\$475.20** PER CASE

ALSACE

by Dixon Brooke

2011 PINOT BLANC

“VIEILLES VIGNES” • MEYER-FONNÉ

I'll bet this is not the first time you readers have heard this from me, but Alsatian Pinot *Blanc* is one of my favorite all around white wines. Not too dry, not too sweet, complex, balanced, versatile at table, great as an apéritif, the list goes on. It helps that Alsatian Pinot “Blancs” often benefit from the contributions of a variety of Pinot cousins (Blanc, Noir, Gris, Auxerrois). In the hands of one of Alsace's masters, well, expect to fall in love.

\$18.95 PER BOTTLE **\$204.66** PER CASE

2010 PINOT BLANC

“BARRIQUES” • OSTERTAG

André Ostertag's Pinot *Blanc* is a wonderful contrast to Meyer's more classically vinified version. André raises his in the Burgundian tradition, in smaller barrels rather than in larger *foudres*, and he has really mastered the use of oak. He also ages it a bit longer on the lees before bottling. The resulting wine is rounder, deeper, and deliciously complex—truly seductive. And I've found that it also takes age well.

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

2010 RIESLING

“KATZENTHAL” • MEYER-FONNÉ

This is Félix Meyer's flagship bottling, produced solely from his relatively unique (for Alsace) granite *terroir* around his home village of Katzenthal. Most of Félix's wines are blends from vines planted in various soil types, so it is illuminating to see this thrilling combination of Riesling and granite. It is often lost between his two ranges: Edelzwicker, Gentil d'Alsace, and Riesling Réserve at the entry level and the *grand crus* at the top. The Katzenthal is not to be forgotten! It is a precise, bright, and racy dry Riesling with a firm, stony core. Of course it can age—the 2005 is drinking beautifully right now.

\$28.00 PER BOTTLE **\$302.40** PER CASE

A TRIO OF SUMMER FRESHENERS

by Steve Waters

2011 COTEAUX DU LANGUEDOC ROSÉ “TRADITION” • ST. MARTIN DE LA GARRIGUE

Winemaker Jean-Claude Zabalia may just have created your new everyday rosé. A blend of mostly Cinsault with Syrah and Grenache, this rosé will delight you with its fresh aromas and lingering finish. What’s even more enjoyable, beyond the reasonable price, is its delicacy on the palate—crisp and dry, with a moderate level of alcohol that will allow you to refresh yourself with more than one glass.

\$13.95 PER BOTTLE **\$150.66** PER CASE

2011 SAINT-CHINIAN ROSÉ MAS CHAMPART

If you’re thinking about renting a *gîte* in France, the countryside around Saint-Chinian would be an ideal place to consider. First off, stop by Mas Champart and throw a couple cases of their delicious rosé into the car. Composed principally of Mourvèdre, their rosé will quench your thirst every evening as you watch the sun slowly set over the vineyards. Isabelle Champart is a fantastic cook as well, and if you could score some of her tapenade, you might never want to leave the south of France again.

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

2011 TAVEL ROSÉ CHÂTEAU DE TRINQUEVEDEL

I think it’s a fair assessment that a lot of wine drinkers first discover rosé with a bottle of Tavel. I was always impressed by the elongated bottle and the fact that Tavel is France’s only AOC devoted entirely to rosé. If you’re searching for a slightly bolder, more red-wine style of rosé, this Grenache-based blend is right up your alley. Deeper in color but still dry and captivating, Trinquevedel’s rosé has been a best-selling staple in the KLWM portfolio for decades.

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

—PRE-ARRIVAL OFFER—

2010 MICHEL & BRUNO COLIN

by Dixon Brooke

HERE WE FIND OURSELVES in the heart of Montrachet country, standing perhaps the tallest among the greatest white wine vineyards in the world. The village of Chassagne-Montrachet anchors the southern end of the Côte d’Or, at least the section that gets the hearts of Burgundy enthusiasts palpitating. The famous *grand crus*, including Le Montrachet, stretch mid-slope between Chassagne and Puligny-Montrachet.

The Colins are one of Chassagne’s great winemaking families. Michel, founder of Domaine Colin-Deléger, continues to make wine from the family’s three most prestigious parcels. His son Bruno, now managing his own domaine, has holdings in nearly every great *premier cru* in the appellation. Vinified classically and precisely, these are among the elite Chardonnays of the world. Vintage 2010 boasts outstanding quality and minuscule quantity, so this isn’t the year to procrastinate.

BRUNO COLIN

PER BOTTLE

2010 SAINT-AUBIN “LE CHARMOIS” IER CRU	\$36.00
2010 CHASSAGNE-MONTRACHET	42.00
2010 CHASSAGNE-MONTRACHET “LES CHAUMÉES” IER CRU . . .	60.00
2010 CHASSAGNE-MONTRACHET “EN REMILLY” IER CRU	60.00
2010 CHASSAGNE-MONTRACHET “LES VERGERS” IER CRU	60.00
2010 CHASSAGNE-MONTRACHET “BLANCHOT DESSUS” IER CRU	65.00
2010 PULIGNY-MONTRACHET “LA TRUFFIÈRE” IER CRU	89.00

COLIN-DELÉGER

PER BOTTLE

2010 CHASSAGNE-MONTRACHET “EN REMILLY” IER CRU	\$66.00
2010 PULIGNY-MONTRACHET “LES DEMOISELLES” IER CRU	125.00
2010 CHEVALIER-MONTRACHET GRAND CRU	225.00

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



NEW ARRIVALS FROM JASNIÈRES

by Graeme Blackmore

THERE IS A RISK INVOLVED whenever a wine of privileged class is opened with an overt sense of reverence. The hushed tones, intense examination, and mumbled rhetoric of elusive properties can at times appear conceited if tediously protracted. Don't get me wrong, this habit is nothing to be sniffed at, especially when it elicits a fine wine moment for future recitation. But there might be no better way to turn a party into an indulgence of hyperbole than to simply pop a *grand cru* something-or-other. And when such singular focus excludes conversation itself, the behavior may be less attractive than the wine deserves.

Although they are certainly not without their own nobility, the wines of the Loire present a diversion from the need for constant scrutiny. They appear altruistic in nature, much like Champagne, with the ability to transcend the sum of their innate physical properties—none more so than the exquisitely crafted wines from Pascal Janvier.

The pristine Chenin Blanc is accented with mineral-apple fruit and unmistakable notes of honeysuckle. The Pineau d'Aunis *rouge* possesses exquisite texture. Both display uniquely refreshing bright acidity and modest alcohol levels. They are wonderfully uninhibited and simply delightful, paired with apéritifs through a selection of grilled fish—think quickly pan-fried sole or mackerel and *haricots verts*—to more thoughtful preparations, notably, grilled veal kidneys.

Janvier is one of our most exciting finds in the last few years and subordinate only to the limited supply. They arrive in the store today.



PER BOTTLE PER CASE

2011 JASNIÈRES • PASCAL JANVIER	\$19.95	\$215.46
2011 JASNIÈRES “CUVÉE DU SILEX” • PASCAL JANVIER	22.00	237.60
2011 COTEAUX DU LOIR ROUGE “CUVÉE DU ROSIER”		
PASCAL JANVIER	17.95	193.86
2010 JASNIÈRES “CUVÉE SAINTE NARCISSE”		
PASCAL JANVIER	25.00	270.00

BURGUNDIAN SUMMER WINES

by Chris Santini

2010 CÔTE DE NUITS-VILLAGES ROUGE DOMAINE GACHOT-MONOT

I've been told the key to success is to find what you do best, and do it well. Or is it to find what you do well, and do it best? In any event, Damien Gachot is *the* Côte de Nuits-Villages specialist, and he does it best. When he took over the family estate in 1993, he watched his compatriots break the bank to beef up their holdings with *grand cru* vineyards, while he quietly plucked up the best yet neglected Côte de Nuits-Villages parcels in town. Since then he's put all his focus into making this wine shine, and shine it does. A bread-and-butter Burgundy, full and fragrant, plush and delicious for all occasions.

\$28.00 PER BOTTLE **\$302.40** PER CASE

2010 AUXEY-DURESSES BLANC "LES HAUTÉS" • JEAN-MARC VINCENT

The Vincents are no-vacation, no-weekend, live-for-the-vineyard kind of people. They have such small holdings with such inconsequential yields they seem to barely scrape by.

Their Auxey *blanc* is the wine that first put them on the map, and first caught Kermit's attention, too, well over a decade ago. The vines are a stone's throw from Meursault, planted in limestone rock, giving wine that is beautifully mineral and always ripe.

\$43.00 PER BOTTLE **\$464.40** PER CASE

2010 SANTENAY BLANC "LE BEAUREPAIRE" PREMIER CRU • JEAN-MARC VINCENT

Until recently, the Beaurepaire parcel was long abandoned and a small acacia forest had taken over the slope, which the Vincent family used for firewood and to make stakes for their vines. There is a high natural phosphorus content in the soil here (locals call the Beaurepaire the "Chablis of the Côte de Beaune"), which adds incredible freshness to a well-exposed and early-ripening *terroir*. I swear you can still smell and taste the acacia flowers here that bloomed over the land not long ago.

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

BACK TO BASICS

by Jane Berg

2010 BOURGOGNE ROUGE DOMAINE BRUNO COLIN

About a hundred years ago in Chassagne, there were more Pinot Noir vines in production than Chardonnay. While Bruno Colin is best known for his lush and stony *premier cru* whites, he still keeps tradition alive with a few red wine throwbacks to the turn of the century. Made exclusively from Pinot Noir parcels in Chassagne-Montrachet, this Bourgogne *rouge* will take you back in time to the old Côte de Beaune when red wines reigned as king in this village. Enjoy this one at a summer barbecue, with the perfect burger or marinated chicken cooked slowly over the coals.

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

2009 BOURGOGNE ROUGE DOMAINE LUCIEN BOILLOT ET FILS

If I've learned one thing working for Kermit over the past two years, it's that any appellation can be exceptional in the hands of the right winegrower. Of course, the opposite can be said for a great appellation in the hands of the wrong producer, which is a far-too-common reality these days in Burgundy. Thankfully there are vigneronns like Pierre Boillot who show us that great wine is born in the vines, and that even the most modest appellation mustn't be overlooked. This wine proves that while not all *terroirs* are created equal, neither are all winemakers.

\$29.00 PER BOTTLE
\$313.20 PER CASE



Pierre Boillot

© Molly Surbridge

LOIRE VALLEY

by Graeme Blackmore

2011 POUILLY FUMÉ • RÉGIS MINET

The vintage conditions in 2011 were a boon for Minet, and this wine takes on a luxurious composition. Before considering the refreshing lime, grapefruit, and surprisingly juicy texture, and long before the invigorating stony finish, the first impression is one of deliciousness.

\$23.00 PER BOTTLE **\$248.40** PER CASE

2011 MUSCADET “CÔTES DE GRAND LIEU” ERIC CHEVALIER

Light gold. Pear, green apple, and honey aromas. Medium-bodied, zesty lemon and quince flavors. Brisk with good energy and roundness. Finishes with a persistent floral-tinged mineral note and the dryness one expects of fine Muscadet.

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

2010 CHINON “LES GRANGES” BERNARD BAUDRY

Exquisitely textured may not adequately describe the silken, chocolaty, wine-soaked flavors that glide past an aroma of freshly crushed and finely spiced berries in this stunning Cab Franc. While other wines boast of structure and power, the seductive charm of *Les Granges*' lingering finish is as irresistible as its price.

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

11TH ANNUAL THINK PINK! CAFÉ ROUGE

The annual rosé extravaganza at Café Rouge is upon us once again! The menu is *à la carte* and each dish is carefully crafted to pair perfectly with the myriad rosés that will be available by the glass and bottle. We're flattered that all the rosé comes from us. Hope to see you there!

Wednesday Evening, August 8
Café Rouge
1782 Fourth Street, Berkeley
Reservations: 510-525-1440

A TRUE ORIGINAL

DUPÉRÉ BARRERA

by Katya Karagadayeva

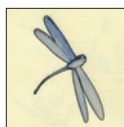
I MET EMMANUELLE DUPÉRÉ, a striking young woman, and her equally handsome husband, Laurent Barrera, at the 2010 KLWM portfolio tasting in New York City. When Kermit asked me to write about their wines for the newsletter, I looked up my notes from that tasting. To my disappointment, besides “great,” “beautiful fruit,” and “complex” I did not find much—it must have been later in the tasting, when by the time one reaches Table 19, one’s eagerness for note-taking is greatly diminished. I do remember being impressed with the lovely couple, though.

Laurent, a former geologist, and his Canadian-born wife, Emmanuelle—a professional singer who also has two degrees in selling wine and making wine—created their intriguing, cutting-edge company in 2000. Their love for wine and enthusiasm for craft and originality is what makes them exciting. They have their own perspective. Laurent and Emmanuelle started out buying grapes from other winemakers, remaining free to experiment with equipment, technique, and style. Because they were only two people and had limited resources, they transformed half of Laurent’s grandmother’s house into a wine cellar. This is where they first created the renowned “Nowat” blend—made without any use of electricity, pumping, fining, or filtration. They now have a much bigger cellar and grow their *own* grapes to make Clos de la Procure. Clos de la Procure is located in Carnoules, in the Côtes de Provence, where the warm Mediterranean climate provides ideal harvest conditions in most years. This region is known for its rosés, but Dupéré Barrera says it is the perfect place to make exceptional reds. Their wines mostly consist of the traditional southern French varieties: Grenache, Mourvèdre, Cinsault, Syrah, and the not-so-common Cabernet Sauvignon. Their holdings are certified organic, and they use biodynamic methods in growing their grapes—grapes that produce luxurious, deeply colored, richly flavored, generous wines. Here is what is currently available in the store.

PER BOTTLE PER CASE

2009 CÔTES DE PROVENCE

“TRÈS LONGUE MACÉRATION”	\$42.00	\$453.60
2009 CÔTES DE PROVENCE “NOWAT”	33.00	356.40
2009 CLOS DE LA PROCURE ROUGE.	28.00	302.40
2009 BANDOL ROUGE.	44.00	475.20



IS CORSICA FRENCH?

by Kermit Lynch

W E AMERICANS WERE the property of the English before our Revolutionary War, and we properly make a big deal of all that.

But what if you were Corsican? You would have been invaded, conquered, and/or occupied by the Carthaginians, Greeks, Etruscans, Romans, Vandals, Goths, Saracens, Genoese, and the list goes on so long, you may have stopped reading by now. Corsican independence finally began in 1755 and lasted fourteen years. Their constitution inspired our founding fathers, by the way. Then in 1764 the French purchased Corsica from the Genoese, battled and defeated the Corsican nation—so, yes, today Corsica belongs to France.

But listen, please, especially you sommeliers in Italian restaurants: let us resist calling Corsican wine French wine. For one thing, it is closer to Tuscany than it is to the Côte d'Azur. Plus, one of the two major Corsican red grape varieties has proven to be a descendent of the Sangiovese. The whites are mainly from Vermentino.

And here are the names of our producers: Arena, Leccia, Gioielli, Maestracci, Abbatucci, Marquiliani, Canarelli—how French is that? The first Corsican wine I imported was not from a Louis. His name was Monsieur Luigi.

I'm writing because I have never seen a Corsican wine on the wine list of an Italian restaurant—which just ain't right. What is it all about? An unofficial boycott?

Corsican wines go with Italian cuisine—that's the important thing. Corsican reds will stand up to any Sangiovese-based reds, unless you like new oak. No, the Corsicans don't much take to the new oak fad. And as for the whites, Corsica is the home of the world's grandest Vermentinos. In fact, I'd call Patrimonio the Meursault-Perrières of Vermentinos. I love drinking Liguria's Vermentinos, and Sardinia's for example, but they are quaffers next to the great whites from Patrimonio.

Corsican wines successfully accompany the many cuisines of the Mediterranean rim. A decision to deny them a place in Italian restaurants is a political, not a gastronomic decision.



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.
