

KERMIT LYNCH WINE MERCHANT

Adventures Club Bulletin

FEBRUARY 2013

2011 COTEAUX DU LANGUEDOC *BLANC* CHÂTEAU DE LASCAUX

As a trained agricultural engineer and President of the Coteaux du Languedoc appellation, Jean-Benoît Cavalier has a special affinity for details, including organic farming, which have made the wines of Château de Lascaux such a success. While much of the Languedoc is exposed to intense sunshine, the vineyards of Lascaux lie in the path of the wily Tramontagne wind, which blows south from the Cévennes Mountains toward the Mediterranean. The Tramontagne cools the grapes and allows them to retain their wonderful acidity to create wines that are balanced and wonderfully food-friendly—particularly important in crafting elegant white wines. This Coteaux du Languedoc *blanc* is a great introduction to the many delicious cuveés the domaine has to offer. Composed of Vermentino, Roussanne, Marsanne, and Viognier, there is an undeniable kiss of sunshine to indulge the winter blues, yet its stony freshness and lemony finish also make it wonderfully quaffable. With prices like this, don't be surprised if one bottle inspires you to make this your regular house pour.

\$16.95 PER BOTTLE

\$183.06 PER CASE



2009 HAUT-MÉDOC CRU-BOURGEOIS CHÂTEAU ANEY

Kermit makes no secret of his love-hate relationship with the wines of “Bored-*eaux*.” Believing many of them to be overpriced, over-cropped, and unworthy of their reputation, he has carefully selected only the finest, small-production, family-owned domaines to build lasting, long-term relationships. Château Aney caught his attention because of its strategic location in between two of the region's finest *crus*, St-Julien and Margaux—the epicenter of fine wine on the left bank of the Garonne River. The Raimond family has been farming this land since 1972, bringing prestige and promise to land that had once fallen into disrepair. The generous 2009 vintage flexes its muscles in this blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot, lending it both fleshy ripe fruit and firm tannins. Years in bottle will tame some of its bold character, but what's so bad about bold? It drinks well now, too.

\$23.00 PER BOTTLE

\$248.40 PER CASE

To re-order any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson or send us an email at wineclub@kermitlynch.com.

LAMB CHOPS A SCOTTADITO

by Christopher Lee

I was stunned by the elegant fullness of the Château Aney. It struck me immediately as the perfect wine for lamb—I adore rack of lamb chops. I almost always serve them with a simple vegetable of some kind, often a salad—they're fantastic with winter chicories. Chicories are abundant this time of year, and now that the weather is good and cold they've become sweet and yummy. Chicories are extraordinarily beautiful and I like to combine several varieties in the bowl; Castelfranco, Tardivo, Red Verona, Treviso. As you notice, they often take their names from a Venetian city of origin. You can serve chicories in a vinaigrette of your preference, or you can wilt them slightly: toss them quickly in a pan—the one you've cooked the chops in—with olive oil, and douse them with vinaigrette after they're soft; or give them a moment on the grill to char slightly, then toss them in vinaigrette. Many cooks prefer a mustardy dressing to balance the boldness of chicories, but wilted, I prefer a simpler taste. Anchovy, lemon, and garlic give them a wonderful brightness.

Scottadito roughly means, "Burn your finger," which derives from the act eating the chops hot and right off the grill. You're not obligated to do so, it's just fun that way. They are fantastic grilled, but you can also cook them in a thin layer of olive oil in a hot cast iron pan. You'll need a hot fire—embers only, no flames—with the grill set down near the coals. The chops need to get crisp!

Serves 4

2 racks of lambs, frenched or not, cut into individual chops with bone

Good olive oil

A few stalks of rosemary,

leaves chopped finely

1/2 cup parsley chopped,

but not too finely

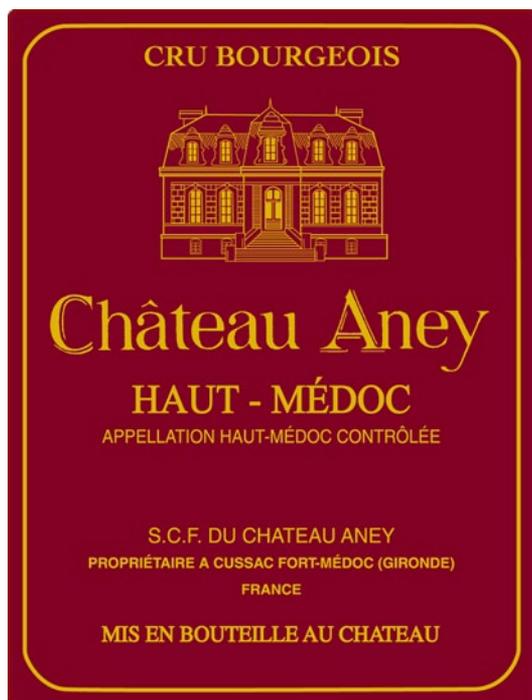
4 or 5 cloves garlic, peeled,

chopped fine as sand

1 lemon, cut in half

Sea salt

Rub chops with olive oil. Mix together parsley, rosemary, and garlic, and sprinkle chops with the herbs so they are well coated. Place them in a hot part of the grill, directly over the coals, for 4 or 5 minutes. Turn the chops and cook for another 4 minutes. Of course, thinner chops will cook faster. Sprinkle them with lemon and sea salt, and serve them right on top of the chicories so their flowing juices can mingle with the vinaigrette on the leaves.



Christopher Lee is a former head chef of Chez Panisse and Eccolo in Berkeley and co-founder of the Pop-Up General Store in Oakland, California. Read his blog at <http://oldfashionedbutcher.blogspot.com>.