



## CLUB ROUGE

by Clark Z. Terry

FEBRUARY 2014

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### 2010 MONTAGNE-SAINT-ÉMILION CHÂTEAU TOUR BAYARD

So often we write about how a wine is drinking well now but has great potential to age. I hope this concept doesn't get tired—a pleasurable bottle when it is young or old is the mark of a great wine. The Tour Bayard Montagne-Saint-Émilion epitomizes this concept perfectly and has the benefit of a value price.

Montagne-Saint-Émilion shares more than a name with its more famous neighbor, Saint-Émilion; it also shares a similar *terroir* and grape varieties. Here we have a blend predominantly of Merlot, but with 20% Cabernet Franc and 5% Malbec. The Merlot provides the elegance, while the Cabernet Franc and Malbec lend tannin, structure, and deep earthiness. I highly recommend stashing a case of this away in your cellar to drink over the next twenty years.

**\$22.00** PER BOTTLE

**\$237.60** PER CASE

### 2008 BAROLO "RAVERA" • PIERO BENEVELLI

Two true classics in this month's Club Rouge! Christopher Lee, esteemed Berkeley chef and the writer of the recipes for both of our clubs, swooned when I told him we'd chosen Bordeaux *and* Barolo this month. You see, Chris is somewhat of an expert in the tradition of fine Italian cuisine (as well as French cuisine, as he pulled a decent stint as the head chef at Chez Panisse), so if there was ever a recipe that you should cook from one of our clubs, let it be this one.

Benevelli is a new producer for us. We received the 2009 and 2008 of his Barolo, and we saved ALL of the 2008 for our Club Rouge members. After tasting the two, we found that, though young, the 2008 is more approachable now than the 2009. Pair it with a rustic meal, and you'll have magic. I've extolled many of the virtues of this wine without telling you how I think it tastes. I leave that to you—decant, cook some hearty fare, and enjoy over a number of hours to savor each glass.

**\$47.00** PER BOTTLE

**\$507.60** PER CASE

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## KERMIT LYNCH WINE MERCHANT

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 [winedclub@kermitylynch.com](mailto:winedclub@kermitylynch.com).



## MUSHROOM-STUFFED FILLET OF BEEF

by Christopher Lee

*This dish is beautiful, and quite delicious, too.*

SERVES 4

### *Mushrooms*

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|--|--|
| 1 tablespoon olive oil                                 | Sea salt   |
| 2 shallots, peeled, finely diced                       | Cracked black pepper   |
| 1½ pounds fresh wild mushrooms,<br>sliced ¼-inch thick | 3 sprigs fresh thyme, leaves stripped<br>from stems, roughly chopped |
| 1 small clove garlic, minced                           | 2 ounces parsley, finely chopped                                     |

Sauté shallots and mushrooms in olive oil in medium-hot pan, stirring. Chop mushrooms coarsely, season with salt and pepper, and stir in chopped thyme and parsley. Transfer to a flat dish to cool.

### *Sauce*

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|---------------------------------|-----------------------------|
| 1½ ounces unsalted butter       | 1 cup red wine              |
| 1 shallot, peeled, finely diced | 1 cup meat or chicken stock |
| 1½ teaspoons all-purpose flour  |                             |

Sizzle shallot in butter for 30 seconds, stirring. Sprinkle with flour, and stir for 30 seconds. Deglaze with red wine. Add rest of wine and stock, and reduce to 4 ounces.

### *Tenderloin*

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|--|-----------------------------------|
| 1 center-cut piece of beef tenderloin<br>cleaned of all fat and sinew, about<br>10 inches long | Cracked black pepper              |
| Sea salt   | 2 ounces grated Parmigiano cheese |
|  | 1 tablespoon olive oil            |

Make an off-center cut into tenderloin about ¾ inch from its edge, down to ¾ inch from its bottom edge. Continue cutting, keeping knife parallel to table, while rolling the piece to the side; you'll produce a flat sheet of meat ¾-inch thick. Do not cut through tenderloin. Press meat out to make it even. Season meat lightly with sea salt and cracked pepper, and spread an even layer of mushrooms; sprinkle the grated cheese over the mushrooms. Roll meat up tightly and tie with kitchen twine at 2-inch intervals. Season exterior of tenderloin with salt and pepper. Sear tenderloin in oil over high heat on all sides, turning frequently to avoid overcooking the meat.

Roast on rack for 15–18 minutes at 375°F, to medium rare (127–130°F). Rest for 10 minutes before slicing. Place tenderloin on sauce on warm platter.

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*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>.*