

KERMIT LYNCH WINE MERCHANT

MARCH 2020



Pergola in Piedmont

© Gail Skoff

PUGLIA: THE BIRTHPLACE OF ITALIAN WINE?
CURRENT PICKS FROM KERMIT ■ JURA ORIGINALS
WHITE AND RED BURGUNDY ■ GUIDO PORRO SPOTLIGHT

CURRENT PICKS TO CLICK

by Kermit Lynch

2016 PATRIMONIO BLANC “CARCO” ANTOINE ARENA

Full disclosure: Antoine’s a pal. One of my favorite people. Good guy, good wine. Carco is a limestone vineyard a minute from the Med. Vermentino is the grape. Pleasure is the result. This vintage is luscious with a stony core.

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

2018 ROSATO “BARROSU” • MONTISCI

Only 900 bottles produced. High-priced? Not for what pours out of each bottle. To you serious rosé makers and drinkers: don’t miss tasting it! For one thing, it’s the closest rosé to what Lucien Peyraud produced back in the 1970s. For another, you’ll value it down to the last drop.

\$59.00 PER BOTTLE **\$637.20** PER CASE

2018 PAYS D’OC BLANC • MAS CHAMPART

At my home near Bandol, I’m planting the hillside in white grapes. My son and I decided on a blend: 40% Vermentino, 40% Marsanne, and 20% Terret Blanc. Here, have a taste of Terret vinified at Mas Champart. They have an old pre-clonal vineyard of it, and they vinify their white like I’ll want Domaine Tempier to vinify ours. Champart will supply the vine cuttings.

\$31.00 PER BOTTLE **\$334.80** PER CASE

2018 LANGUEDOC BLANC “LES COCALIÈRES” DOMAINE D’AUPILHAC

One of five or six most outstanding dry whites of the Mediterranean rim, vintage after vintage and worth every centime!

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

2015 POMEROL • GOMBAUDE-GUILLOT

I had in 2019 the Gombaude 2001, 2000, 1997, 1994, 1989, 1988, 1986, and 1981. The 2015 is a top vintage, and more luscious and tasty than most, and you can enjoy it now through the next few decades.

\$100.00 PER BOTTLE **\$1,080.00** PER CASE

DISCOVERY IN PUGLIA

I PÁSTINI

by Dixon Brooke

OUR FIRST-EVER FORAY into the heel of the Italian boot might not be what you expect. It certainly wasn't what I expected! On a trip there last July, I discovered a *terroir* perfectly suited to producing dry, aromatic white wines of character and freshness. Puglia is the likely birthplace of Italian wine (and, as follows, French wine!), with the vine originally traveling here via Greek settlers who crossed the Adriatic channel. Today it is the second-largest producer of wine out of Italy's twenty regions. Most of it is red. I Pástini is a small, family-run winery in the Valle d'Itria in eastern central Puglia. Gianni Carparelli and his father, Donato, founded I Pástini so that they could bottle their own production from land used by their forebears to grow wine grapes for sale. Their organically grown grapes thrive on a limestone plateau co-planted to ancient (multi-millennia-old!) olive groves overlooking the Adriatic Sea. Located roughly in between the coastal towns of Brindisi and Bari, the Valle d'Itria is made up of a dozen or so small, agrarian towns distinguished by their *trulli*, conically shaped stone structures that historically served to house people, store grain and other foodstuff, and shelter livestock. The Carparellis produce a beautiful range of white wines, and I am excited to introduce you to two of them here.



2018 VALLE D'ITRIA BIANCO "FARAONE"

Made from the local Verdeca grape (which is genetically similar to Verdicchio in Le Marche), this stimulating dry white is a wonderfully versatile table wine that is crisp, floral, herbaceous, and cleansing. A perfect introduction to I Pástini's style, it is the type of white you might like to consume often and plentifully.

\$19.95 PER BOTTLE

\$215.46 PER CASE

2018 VALLE D'ITRIA BIANCO "RAMPONE"

The magic of Rampone is the result of the intriguing Minutolo grape, a Pugliese originality, isolated and propagated by I Pástini. It is distinguished by an incredible perfume of sweet lime blossoms as well as a gorgeous palate that balances savory, salty, floral, and fruit elements. Try it with simply prepared white fish, with great olive oil, wild herbs, and olives. I hope you enjoy it as much as I do!

\$24.00 PER BOTTLE

\$259.20 PER CASE

WHITE BURGUNDY

by Jane Berg

2017 MÂCON-VILLAGES • HENRI PERRUSSET

Enjoying regional Bourguignon specialties like *jambon persillé*, *escargots*, and *cuisse de grenouilles*—prepared with loads of garlic, parsley, and, of course, butter—requires cleansing white wines with grippy texture to keep your palate refreshed. Henri ferments and ages his Mâcon-Villages in giant, stainless-steel tanks to accentuate acidity and showcase the chalky quartz and fossil-laden soils where his Chardonnay vines grow. Dishes like snails, frogs’ legs, and homemade terrine are best left to the pros, but a garlicky and briny linguine with clams or anchovies shouldn’t be too hard to throw together. Plus, a bottle of Perrusset will wash it down as cleanly as a fancier-priced Chablis.

\$20.00 PER BOTTLE **\$216.00** PER CASE

2017 MÂCON CHARDONNAY LA SOEUR CADETTE

Delightfully low in alcohol at just 12.5 percent, this organically grown Mâcon Chardonnay, made with fruit from the northern part of the region, epitomizes the signature Cadette style: it’s effortlessly drinkable, friendly, and grown with an emphasis on biodiversity in the vineyard and minimal intrusion in the cellar. Patriarch Jean Montanet sums up the winemaking philosophy at the domaine, now helmed by son Valentin, with one humble idea: make the most of what you have, by giving it all you’ve got. The result of this love and hard work is a near-perfect wine with, as Valentin would say, a “*claque!*” of freshness and minerality.

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

2016 POUILLY-FUISSÉ “CLOS REYSSIÉ” ROBERT-DENOENT

White wines from the Côte de Beaune tend to hog the spotlight with their illustrious *premier* and *grand cru* vineyards, but the attention they attract from label chasers and collectors with bottomless bank accounts means that bottle prices soar out of proportion. Farther south in Pouilly-Fuissé, while hardly an undiscovered part of Burgundy, is still the smartest place to look for value and ageability. The organic bottling of Clos Reyssié from the Roberts is a stunning example. Sturdy and waxy, it offers intense concentration laced with a touch of menthol freshness. It’s bold and inviting, like the Roberts themselves.

\$54.00 PER BOTTLE **\$583.20** PER CASE

RED BURGUNDY

by Chris Santini

2017 GIVRY 1ER CRU “A VIGNE ROUGE” DOMAINE FRANÇOIS LUMPP

When you drive into Givry, an old, faded sign on the road announces you are entering the *cru* that was once the preferred drink of King Henri IV of France. While the sign harkens back to a glory the village knew five centuries ago, modern times haven't been so kind. In the 1970s, to buck a trend of quantity rather than quality, a few vignerons decided to turn back the clock. Led by François Lumpp, they began a long process of replanting abandoned slopes, cutting yields, farming responsibly, and putting arduous effort into once again making Givry a *grand vin*. The rest, as they say, is history. This bottling contains a lot of ripe fruit (we are in southern Burgundy, after all), but it also has a sheen, sharpness, and smartness, possibly due to this parcel's high limestone and marl content—a unique identity you would expect from a unique *cru*.

\$59.00 PER BOTTLE **\$637.20** PER CASE

2017 POMMARD 1ER CRU “LES PREMIERS” DOMAINE LUCIEN BOILLOT & FILS

Some like their Burgundy a bit tight and austere, while others enjoy the fleshy, crunchy, sappy side you can really dig your teeth into. If the latter is what you want from your Burgundy, this one's for you! Intense and deep, Les Premiers is the kind of wine that gave Pommard its reputation in the first place.

\$121.00 PER BOTTLE **\$1,306.80** PER CASE

2017 SANTENAY 1ER CRU “LE PASSETEMPS” JEAN-MARC VINCENT

The first thing many people notice on their initial visit to Burgundy is the tight spacing of the vines. Most often the rows are a mere meter apart—just wide enough for a horse. When Jean-Marc planted this parcel in 2004, he made the spacing even tighter, cutting the distance between vines by a third. Those few feet are too narrow even for a horse! Only humans can pass through, which is how these vines have been worked since day one. The high-density planting keeps the ground and grapes under shade in the increasingly hot Burgundian summers, allowing the *terroir's* earthy and effusive character to shine through.

\$70.00 PER BOTTLE **\$756.00** PER CASE

SPOTLIGHT ON GUIDO PORRO

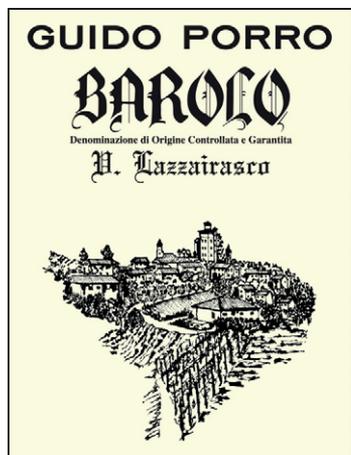
by Anthony Lynch

A RECENT VISIT to Guido Porro's cellar in Serralunga d'Alba confirmed my speculation that this humble, reserved *vignaiolo* has taken the small family farm and turned it into one of the great traditionalist estates of Barolo. Not much has changed here since Guido, the fourth generation of Porros to make wine in Serralunga, took over from his father in 1996. The wisdom passed down from his ancestors guides his approach to viticulture, and he still ages his Baroli extensively in huge old Slavonian oak casks. The only real changes of late have been the acquisition of a prime slice of Serralunga's most legendary *cru*, Vigna Rionda (inquire about availability), the decision to revert to the estate's magnificent historic label design, and the increasing presence in the cellar of Guido's passionate twenty-year-old son, Fabio. Given their excellent vineyard holdings and steady adherence to classical vinification methods, it is safe to say the Porros and their wines will be around for a long time to satisfy our thirst for Piedmont's fabled Nebbiolos.

The majority of Guido's production comes from the Lazzarito *cru*, a steep slope that abuts the Porro *cantina* at its highest point. Two distinct Baroli originate here, differentiated by their unique exposure and elevation: the lower-slope Lazzairasco, which yields a mouth-filling, authoritative Barolo with trademark Serralunga tannins and extensive cellaring potential, and the slightly higher, less-exposed Santa Caterina, which gives a more delicate, high-toned, floral expression of Nebbiolo that nonetheless features a tightly wound core and has a great track record of aging. Gianetto, a more recent addition to the lineup, sits opposite the Lazzarito hillside; the young vines here impart less structure but plenty of approachability and pleasure for the near term.

As far as the three vintages offered here are concerned, both the 2015 and the 2014 will provide early-drinking charm: the 2015 conveying a plump, fruit-driven ripeness, with the 2014 leaner, earthier, and spicier. The 2013, by contrast, is built for the cellar—a "classic" Barolo vintage if there ever was one, it will uncoil slowly over many years.

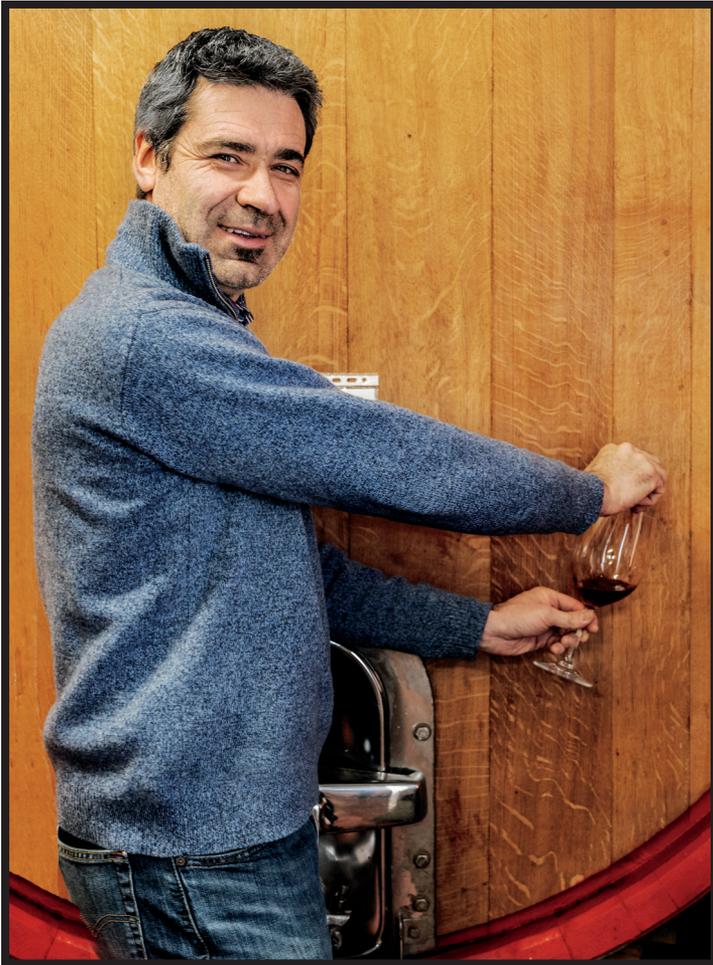
Last, but certainly not least, we cannot forget to mention Guido's Dolcetto and Barbera. Fresh, juicy, and incredibly food-friendly, these authentic and expressive reds offer a delicious glimpse at this Piemontese maestro's work at bargain cost.



PER BOTTLE

2018 DOLCETTO D'ALBA "V. PARI"	\$21.00
2018 BARBERA D'ALBA "V. S. CATERINA"	23.00
2015 BAROLO "GIANETTO"	51.00
2015 BAROLO "V. S. CATERINA"	53.00
2015 BAROLO "V. LAZZAIRASCO"	54.00
2014 BAROLO "V. LAZZAIRASCO"	53.00
2013 BAROLO "V. LAZZAIRASCO"	56.00

Through Saturday, March 28, 25% off Guido Porro Barolos listed here



© Gail Skoff

LANGUEDOC ROUGE

by Tom Wolf

2018 LANGUEDOC ROUGE SELECTED BY KERMIT LYNCH

We have worked with Jean-Claude Zabalia for decades, so he knows better than almost anyone what we look for in red blends from the Languedoc. A well-respected, well-connected vigneron, Jean-Claude is able to source exactly the grapes we desire to blend this *rouge* at the local *cave coopérative*. Made from Syrah, Grenache, Carignan, and a splash of Cinsault from outstanding, high-elevation, schist *terroirs* in Cabrières, this chewy, medium-bodied red packs as much class as some southern reds several times its price.

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

2017 PAYS D'OC "CUVÉE LES VIEILLES VIGNES DE MOURVÈDRE" • CHÂTEAU LA ROQUE

Attention, lovers of Bandol! Forty minutes due north of Montpellier, Cyriaque Rozier applies organic and biodynamic farming methods to the domaine's sixty-year-old Mourvèdre vines to make this classy *rouge*, which also contains a little Syrah and Grenache. Dense and structured, but plush and refined as well, the 2017 Mourvèdre possesses irresistible notes of dark fruit, cocoa, and coffee beans.

\$27.00 PER BOTTLE **\$291.60** PER CASE

2017 MONTPEYROUX ROUGE "LES COCALIÈRES" • DOMAINE D'AUPILHAC

The appellation of Montpeyroux does not have any official *grands crus*, but Domaine d'Aupilhac's Les Cocalières is certainly worthy of such distinction. This volcanic amphitheater, made up of basalt, raw limestone, and marine fossils, is perched high above the town of Montpeyroux and had lain essentially untouched until the inquisitive Sylvain Fadat started to plant vines there in 1999. The move was a stroke of genius, as Fadat's bottlings from this *terroir* have proven to be among the most complex and elegant wines of southern France. Savory in a similar way to the reds of Saint-Joseph, the Cocalières *rouge* evokes black olive, lavender, and roasted game. If you can, cellar some bottles to try over the next twenty years.

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

ITALIAN WHITES

by Anthony Lynch

2018 GRÜNER VELTLINER • MANNI NÖSSING

From his cellar in the Valle Isarco, a picturesque valley nestled high in the Dolomites near Italy's border with Austria, Manni Nössing is perpetually on the hunt for perfection. He chases acidity and minerality like a fiend, always looking for that next mouthwatering kick. Manni's 2018 releases feature all the zippiness one could desire from mountain whites, keeping his Grüner lean and crunchy for fellow acid freaks. Pair this sleek, stony *bianco* with sashimi or a citrusy salad, or let it slice through a rich, hearty dish from its homeland of Alto Adige.

\$32.00 PER BOTTLE **\$345.60** PER CASE

2010 VENEZIA GIULIA SAUVIGNON "SELEZIONE" • KANTE

It's hard to believe that this Sauvignon from the Carso, a part of Friuli sandwiched between Slovenia and the Adriatic Sea, is nearing its tenth birthday. It shows not a wrinkle and is still bursting with freshness, while the deep complexity acquired from extended aging is perfectly evident. Kante chooses his best barrels in top vintages for his Selezione line, bottling them unfiltered only when he deems they are ready. They are consistently among the most exciting whites in all of Italy. Racy, textured, and electrically charged with lime and minerals, the 2010 can be enjoyed now through its twentieth birthday.

\$69.00 PER BOTTLE **\$745.20** PER CASE

2018 VERMENTINO DI SARDEGNA "STRIA" VIGNE RADA

The combination of Catalan heritage with Italy's rich culture of gastronomy has created a culinary paradise in Alghero, a charming old village on Sardinia's northwest coast. In addition to simple grilled *branzino* and sublime pastas with *bottarga* or fresh mussels, trattorias here feature endemic Algherese dishes, including a local version of paella as well as lobster, a specialty of this stretch of coastline so prized that the current queen of England chose to serve it at her wedding.

Alghero is also the epicenter of a wine region characterized by abundant Mediterranean sunshine, salty coastal breezes, and rocky soils of quartz and limestone. With a luscious fragrance of herbs and flowers, the crisp, lemony Vermentino from Vigne Rada is a wonderful introduction to Alghero's bounty.

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

JURA ORIGINALS

NEW ARRIVALS FROM FRANÇOIS ROUSSET-MARTIN

by Jennifer Oakes

WHAT DO YOU DO when life gives you “lemons”? If you’re a vigneron in France’s Jura region, and destructive weather decimates your vineyards, you make fascinatingly captivating wine with grapes purchased from generous compatriots in Burgundy. Here is where the winemaker’s skilled hand is most evident: accessing local native yeasts and raising wines under the singular conditions of François’s chilly cellar yields creations that are wonderfully and uniquely “Jura.”

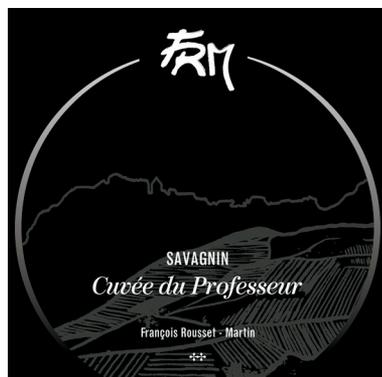
2018 VIN DE FRANCE ALIGOTÉ “ALIGATÔ”

Is this Aligoté? Made from the Aligoté grape and sourced from Bouzeron, it shows an exotic panoply of sweet aromas—burnt sugar, crème fraîche, roasted pineapple—balanced with an herbal, almost agave-like smokiness. Akin to the multilayered depth of an intricate garam masala, it would be a perfect match with Indian food or a Oaxacan green mole. Heck, it tastes like Aligoté to me.

\$54.00 PER BOTTLE \$583.20 PER CASE

2017 CÔTES DU JURA SAVAGNIN “CUVÉE DU PROFESSEUR-SOUS-ROCHE”

One of Rousset-Martin’s flagship cuvées, this Savagnin hails from François’s very own vines in the marl soils of the storied Château-Chalon appellation and was patiently matured in Burgundian barrels. A transformative process must have been at work here, with the dynamic freshness of the *ouillé*, or topped-up style, yet it still displays hints of caramelization and golden savoriness. It’s racy but rich, umami-driven, and creamy, and could be a compelling marriage with the notoriously difficult-to-pair artichoke, especially with a ramekin of butter alongside. Transcendent!



\$67.00 PER BOTTLE \$723.60 PER CASE



François in his cellar

© Jane Berg

2018 VIN DE FRANCE PINOT NOIR “VOYAGE AU BOUT DE NUITS”

Starting its “Journey to the End of Nights” in Nuits-Saint-Georges, this ruby-hued beauty of Pinot Noir expresses the hallmarks of its birthplace. Its brambly black fruit and earthy, meaty underbelly are dynamically enlivened by the vibrancy and brightness of juicy Jura reds. Fresh and silky-fine, wild, and spiced, this stunner demands something equally characterful, like a lamb tagine or perfectly ripe Époisses. I don’t know if we have the answer to the age-old question of Nature or Nurture, but let me “drink about it.”

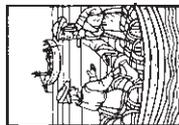
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\$583.20 PER CASE

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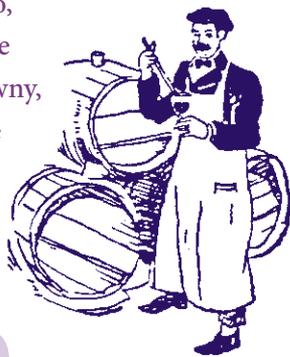
TO PLACE AN ORDER

Online shop.kermitlynych.com

Phone 510-524-1524

Retail Shop Open Tuesday-Saturday 11 A.M. to 6 P.M.

“We stay the night at Azienda Agricola Guido Porro, a small winery with a handful of basic rooms above the cantina. Despite its reputation for making brawny, sophisticated juice, the operation couldn't be more low-key: Guido (fourth generation) makes wine, Giovanna (wife) serves Piedmont classics to guests, Fabio (fifth generation) waits in the wings. Before heading out for dinner, Giovanni (third generation) conducts what might be the fastest and most generous wine tasting ever...”



MATT GOULDING, in *PASTA, PANE, VINO*

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