



KERMIT LYNCH
WINE MERCHANT

- **PRE-ARRIVALS**
- **NEW ARRIVALS**
- **PROVENCE IN BERKELEY**

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

SEPTEMBER 2004

— PRE-ARRIVAL OFFER —

2002 RED BURGUNDY

DOMAINE COLIN-DELÉGER & FILS

Striking reds here, they seem more extracted with bigger tannins than you find from most cellars in 2002. The quality/price ratio cannot be bettered. Don't overlook one of 2002's finest, the Volnay Brouillards.

	PER CASE
2002 MARANGES <i>PREMIER CRU</i> "LA FUSSIÈRE"	\$297.00
2002 SANTENAY "VIEILLES VIGNES"	279.00
2002 SANTENAY <i>PREMIER CRU</i> "LES GRAVIÈRES"	339.00
2002 CHASSAGNE-MONTRACHET "VIEILLES VIGNES"	309.00
2002 CHASSAGNE-MONTRACHET <i>PREMIER CRU</i> "MORGEOT"	396.00
2002 VOLNAY <i>PREMIER CRU</i> "ROBARDELLES"	396.00
2002 VOLNAY <i>PREMIER CRU</i> "LES BROUILLARDS"	396.00

DOMAINE MAUME

Here is *The Fine Wine Review*:

2002 appears most promising here, likely surpassing the 2001s. The Bourgogne is light, ripe, simple, and slightly jammy in its red fruit. A happy, but very simple, wine. There is a big step-up to the Gevrey, a wine that is pure, dense and rich in its red fruits and shows no jamminess. The Gevrey, En Pallud is dense and chewy with pure, wild Gevrey red fruit, and fine concentration, an excellent village wine. Equally fine, the Gevrey, Etelois, from just below Griotte-Chambertin and showing a lot of Griotte character in its red cherry fruit. The wine is a little more elegant than the two previous ones. Maume's Gevrey-Champeaux has ripe and pure strawberry fruit, some power, but also notable finesse. The Gevrey Premier Cru (from Cherbaudes and Perrières) displays great race and finesse with plenty of energy and nervosity to the pure red fruit. This is a lovely expression of these two vineyards. The Gevrey-Lavaux St-Jacques is tight, racy, and powerful with mineral blackberry and mulberry fruit and a long finish. Plenty of energy here, too, and potential for a great premier cru that is a classic of its terroir. The Charmes-Chambertin is very dense with old vine fruit featuring strawberry, blackberry, and mulberry fruit, fabulous concentration, nervosity, and freshness. Finally, from 75-year-old vines, the Mazis-Chambertin has pure, dark, exotic plum and blackberry fruit, just as it should, and is ripe, but not overripe, and powerful. Another classic expression of terroir.

	PER CASE
2002 BOURGOGNE <i>ROUGE</i>	\$198.00
2002 GEVREY-CHAMBERTIN	348.00
2002 GEVREY-CHAMBERTIN "AUX ETELOIS"	417.00
2002 GEVREY-CHAMBERTIN "EN PALLUD"	429.00
2002 GEVREY-CHAMBERTIN "PREMIER CRU"	666.00
2002 GEVREY-CHAMBERTIN <i>PREMIER CRU</i> "CHAMPEAUX"	666.00
2002 GEVREY-CHAMBERTIN <i>PREMIER CRU</i> "LAVAUX SAINT-JACQUES"	738.00
2002 CHARMES-CHAMBERTIN <i>GRAND CRU</i>	987.00
2002 MAZIS-CHAMBERTIN <i>GRAND CRU</i>	987.00

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

WHITE BURGUNDY

2002 BOURGOGNE *BLANC* DOMAINE ROULOT

Thinking back over the Bourgogne *blancs* I have tasted, to do better than this I think you would have to go back to the days when growers were allowed to declassify any overproduction. I'm thinking of a great example I offered in 1974 from Domaine Leflaive, a blend of their 1972 Puligny-Montrachet and their *premier cru* Clavaillon.

Roulot's 2002 is subtle, ripe, structured, and can age if you like them like that. The combination of fruit, mineral, and oak is remarkable. Definitive white Burgundy.

\$22.50 PER BOTTLE **\$243.00** PER CASE

2001 CHABLIS "BOUGROS" *GRAND CRU* ANCIEN DOMAINE AUFFRAY

Lots of nerve and steel and stone, and it couldn't come from any other Chardonnay region in France or the rest of the world.

\$39.00 PER BOTTLE **\$421.20** PER CASE

2002 MACON-SOLUTRÉ *BLANC*
“CLOS DES BERTILLONNES”
DOMAINE ROBERT-DENOENT

Beautiful golden color followed in the tasting process by a golden, sun-drenched aroma. The finest honey. On the palate: round, deep, long, tasty Chardonnay all the way down. There are fifty cases. Don't miss trying it.

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

2003 CHABLIS “VIEILLES VIGNES”
DOMAINE SAVARY

Irresistible perfume of fresh white blossoms and deep Chardonnay fruit; coats the mouth; loads of flavor.

The Fine Wine Review said of Savary's 2002 Vieilles Vignes: “the best straight Chablis I've had from anyone.” Not a bad compliment, is it?

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

BORDEAUX

2001 LUSSAC ST-EMILION
CHÂTEAU DE BELLEVUE

At this twenty-five acre estate, the old vines are organically tended. The wine-maker likes oak barrels but tries to avoid a taste of new oak. The chalk *cave* dates from the Renaissance. Since he tasted the 1999 that he bottled unfiltered for us, he no longer filters any of his production.

His 2001 is my personal favorite of the vintages I have tasted so far, going back into the late eighties. I'd call the 2001 outgoing. Great dark robe. Deep spicy fruit. Lush palate with an excellent chew-it-around tannin, and that spiciness again. Lots of wine here, lots of character. It doesn't taste like others. It seems all opened up and it is great fun to drink now, but you can tell it is going to age well, too.

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

2003 GRAVES *BLANC*
CHÂTEAU GRAVILLE-LACOSTE

This may be just what you've been lacking in life, a good white Graves.

When I began my career, white Burgundy and white Graves were considered

the world's finest white wines. White Burgundies have kept their reputation, but we don't hear much about white Graves anymore. I'm convinced that the introduction of technology (block that malo!) and a raw, unrefined new oak taste have changed the quality of the region's wines. Why would I mention it if not to assure you that Gravelle is guilty of neither crime? The dry Graves character shines forth with especially lovely fruit in 2003. The palate is rounded and silky, thanks to the second, or malolactic, fermentation.

It is versatile at table, and it will make good drinking over a decade, at least.

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

LOIRE

2003 BOURGUEIL "TRINCH" CATHERINE & PIERRE BRETON

Remember the 2002, racy, pretty, flashy? Their 2003 *DRINK ME* is in the same spirit, but 2003's unusually hot summer is evident in the riper fruit and bigger tannin. I say riper fruit. In Australia or California you can find Cabernet Francs at 15° and 16° alcohol. That's ripe! Yet, even in the record-setting heat of 2003, this Bourgueil came in at just 12.5°. Just think how much more you get to swallow and enjoy before it goes to your head.

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

2003 SANCERRE • HIPPOLYTE REVERDY

The Sancerre aromas are present in abundance, but they seem more gold-tinged than green this year. In fact, two or three cuvées of our blend kept reminding me of something when I tasted in Reverdy's cellar, but what was it? Then I figured it out. There is a hint of the exotic, of Alsatian *Vendange Tardive* in the aroma. The palate is supple, even succulent.

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

NV VOUVRAY BRUT PÉTILLANT DOMAINE CHAMPALOU

This is Champalou's sparkling thriller and no, you cannot do without it. It has bouquet. I mention that because a lot of sparkling wines only sparkle. Nose ample, generous, ripe, sort of like a ripe apple. Fine bead with a lovely, stimulating

freshness. You taste the grape discreetly, with elegance, and then there is a tantalizing quince-like note at the end.

\$16.00 PER BOTTLE **\$172.80** PER CASE

2003 CHINON ROSÉ • DOMAINE JOGUET

Nadège, from our office in Beaune, says it smells like putting your nose in a bowl of cold raspberry soup. Razpacho?

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

— VALUE OF THE MONTH —

2003 BARDOLINO ROSSO “LE FONTANE” CORTE GARDONI

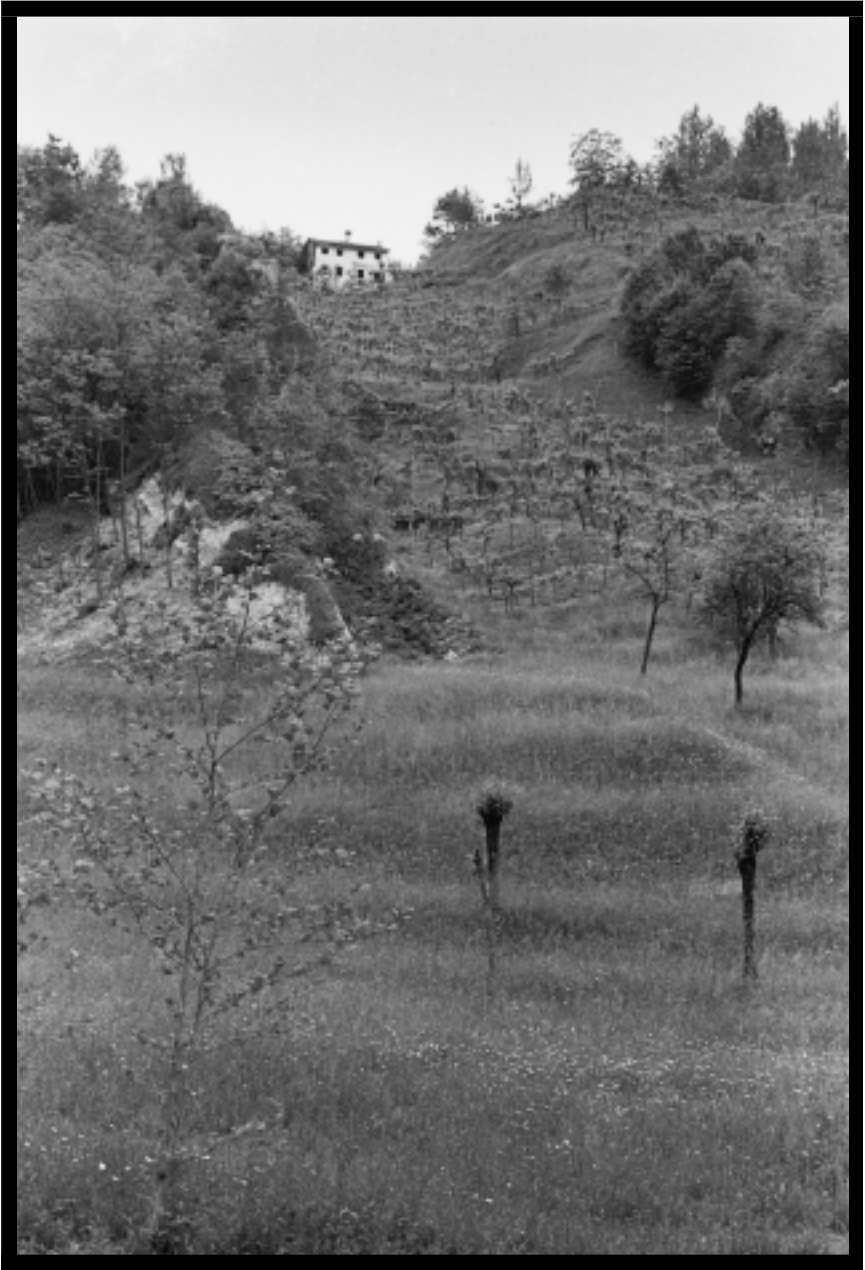
AT LES PALLIÈRES this year we are going to try our hand at making a cask of Gigondas rosé, so Daniel Brunier came down to meet with me and Jean-Marie Peyraud at Domaine Tempier for a serious rosé session. Pick the brain of the master, you know? We began with the Tempier rosé vintages 2003, 2002, 2000, and 1999 while the two vintners talked rosé theory and vinification. Then Jean-Marie dug out a 1990. Hmm, fourteen years old, still good, better than good. Age a rosé?

When we got to my place for lunch I pulled a magnum of 1983 Tempier rosé out of my cellar. Spectacular! Believe it or not, it is complex, fascinating, and delicious at 21. It is not old. It is fine with being 21. In this brochure about seven years ago I wrote about draining an old Tempier rosé with Richard Olney, Lulu, and Jean-Marie. It was one of Lucien’s rosés, 1953. We inhaled it.

Then to table, where I blew their minds like I knew I would with this amazing Bardolino: Red wine, now. The rosé story was just an opener, an intro. This Bardolino stunned them, folks, and they didn’t even know how low the price is. A luscious red, it is simply overflowing with good things. My guests found some cherries and berries, of course, liked the harmony, the this and the that, but the message is: try one, then come back for cases.

It also has, buried in its abundant, dazzling fruit, a tinge of the typical Italian bitterness, and that, I swear, really does the trick at table, even with, especially with, any recipe using tomatoes, like the zucchini/tomato gratin I served them. A good marriage, we all agreed.

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



Vineyard in the Veneto

Photograph © Gail Skoff

SOUTHERN FRANCE

2003 CHÂTEAUNEUF-DU-PAPE *BLANC* DOMAINE DU VIEUX TÉLÉGRAPHE



It is always a pleasure to meet a new Vieux Télégraphe, and they have come up with a great dry white in 2003. Have a glass full of Provençal sunshine. There is honey in the perfume and a ripe, fruity freshness. But so much more. Don't forget the stones or the finesse.

\$43.00 PER BOTTLE

\$464.40 PER CASE

2003 TAVEL ROSÉ CHÂTEAU DE TRINQUEVEDEL

Here is a rosé from the Rhône that has earned the respect of all of us here at KLWM. It satisfies. In fact, Michael Butler says it is the best since 1947. It has a certain intensity and focus, a firmness, good depth to the aroma and palate, and a classic peppery finish that goes on and on.

Further questioning revealed that Michael has never seen, much less tasted, a 1947 Tavel rosé.

\$14.95 PER BOTTLE

\$161.46 PER CASE

2002 BANDOL *ROUGE* DOMAINE TEMPIER

I will remind you of what I explained in the Tempier pre-arrival offer last month. Their 2002 is a break from the global warming vintages of 2000, 2001, and 2003. While I was in Provence this summer, we plugged it down at home nice and cool and it really hit the spot. You will enjoy classic Tempier flavors. It is stylish, delicious, with fish or a potato knish. Sorry, I am simply trying to clue you in to how giddy it makes me to have a wine like this around the house. It would taste good with anything or all by itself.

\$16.50 PER TENTH

\$356.40 PER CASE

\$29.95 PER FIFTH

\$323.46 PER CASE



Canal du Midi

Photograph © Gail Skoff

ALSACE

2002 ZIND

DOMAINE ZIND-HUMBRECHT

Olivier has the most beautiful collection of traditional oak casks in Alsace, and it was from one of them that I first got a taste of this beauty. It starts with a big, chewy bouquet, ripe like a perfect peach. Round and rich on the palate, the flavors really sink in. Purity, precision, vibrancy. In 2002 the tension between ripeness and acidity is perfect in Alsace, plus you have the complexity of the noble rot.

\$29.95 PER BOTTLE **\$323.46** PER CASE

2003 RIESLING D'EPFIG DOMAINE OSTERTAG

André Ostertag divides his table wines between *vins de fruit*, like this one, and *vins de pierres*, like the *grand cru* Muenchberg that follows, in which the mineral composition of the vineyard asserts itself.

Here you simply enjoy, dive into, revel in the gorgeous, rich Rieslingness.

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

2002 RIESLING "MUENCHBERG" GRAND CRU DOMAINE OSTERTAG

I have great admiration for the Muenchberg site, for the 2002 vintage, and for André's vinification and verbal skills, so I asked him for his impressions of the wine. Here's André, rated R:

I was dripping with sweat and orange paint refurbishing the walls of my cellar when KL began to bombard my office with urgent faxes asking me to write for him a few lines about my Riesling Muenchberg, the 2002 rendition.

Just think, it is not enough that I grow the vines, prune them, caress each one tenderly in order to coax the best juice from it, that I vinify the wine, raise it, bottle it, now he wants me to do his job and write about it!

Sorry, I can't tell you if the 2002 smells like acacia, prunes, or paprika, and to tell the truth, it can smell like whatever it wants as long as the nose makes me put the wine into my mouth, awakens my appetite, makes me want to go even farther, to chew it around and drink it down with gusto.

I must risk shocking your puritanical roots when I tell you that the 2002 is down-right sexy, but no, not like you might imagine; it has nothing of the blonde bombshell from Hollywood with her enhanced boobs, no, it is more East Village, which is to say it has sex appeal but with style and distance. She is subtle, she is complex, she arouses your curiosity, and you begin to look forward to one hell of a tête-à-tête.

Once you have a taste, it seems polished at first, suave, but that is quickly blown away by a lively acidity reminiscent of the good ol' days, and then the minerality appears, above all this minerality, which only Muenchberg possesses.

It is good now, it will still be good tomorrow, it will be good for a long, long time.

In the 2002 there is 1996's crystal-blue vibrancy and 1989's delicious voluptuousness. I wouldn't change a thing.

\$40.00 PER BOTTLE \$432.00 PER CASE



— **PRE-ARRIVAL OFFER** —

**ZIND-HUMBRECHT
MASTERPIECES**

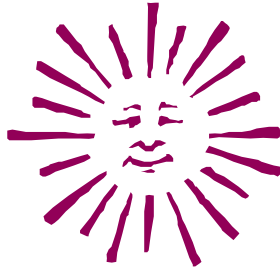
2002 VENDANGES TARDIVES

	PER FIFTH	PER TENTH
PINOT GRIS "CLOS JEBSAL" VT	\$63.00	\$33.13
PINOT GRIS "ROTENBERG" VT	89.50	46.50
PINOT GRIS "HEIMBOURG" VT	89.50	46.50
PINOT GRIS "CLOS WINDSBUHL" VT	89.50	46.50
GEWURZTRAMINER "HEIMBOURG" VT	63.00	33.13
GEWURZTRAMINER "GOLDERT" VT	89.50	46.50

2001 SÉLECTION DE GRAINS NOBLES

	PER FIFTH	PER TENTH
PINOT GRIS "CLOS JEBSAL" SGN	\$156.75	\$80.50
PINOT GRIS "CLOS WINDSBUHL" SGN	197.50	100.50
PINOT GRIS "RANGEN DE THANN" SGN	197.50	100.50

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



PROVENCE IN BERKELEY

WINE PEOPLE might be talking about France's 2003 vintage forever. It was a summer so hot it turned deadly in Paris. Such extreme heat means, at the least, an unusual vintage. Now that I have toured all the wine regions, I find myself convinced that the most successful 2003s are from the Cabernets of the Loire and the reds of the southern Rhône. I have a super cuvée of Pallières to show off, so we'll bottle some and air freight them here especially for Provence Day. I want you to have a taste of it.

On Provence Day we close our front parking lot to cars, arrange tables under the olive trees, peel a ton of garlic, fire up a big bed of coals, and uncork a medley of delicious wines from the south of France.

The event is presented by Café Fanny, and our chef is Christopher Lee, proprietor of Eccolo Restaurant down on Fourth Street. The price is not fixed yet, and we are searching high and low for some good wines to keep you happy.

Come one, come all,
live it up *à la Provençale*.

SATURDAY, SEPTEMBER 18, 11 A.M. TO 4 P.M.
