



KERMIT LYNCH
WINE MERCHANT

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- **WINE AT TABLE**
- **2012 BEAUJOLAIS NOUVEAU**
- **CHAMPAGNE EXTRAVAGANZA**

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

NOVEMBER 2012

FOOD & WINE

by Kermit Lynch

HOW COULD IT BE that a struggling, frustrated musician found himself in Paris in 1974, setting off on a wine-buying trip with an importer and two well-off doctor/connoisseurs? He sat down to eat in a bistro and for the first time in his life confronted a platter of raw oysters. Yes, totally raw and rather large oysters. Yikes! He picked up knife and fork and began slicing off bites from the half-shells—a clumsy affair. When the waiter arrived to take the platter, he stared and stared at it: “*Massacre!*” he said.

In 1976, on his first visit to Châteauneuf-du-Pape, this same wine buyer had widened his command of French from ten to about thirty words, so menus might as well have been in Chinese. But, at dinner, he spotted the word *agneau*. Aha, that means lamb, he thought with some relief, so he ordered it. The waiter arrived with a small plate containing a thin slice of something pale and crinkly, obviously a slice of brain. It was an important moment of decision for a guy raised on creamed tuna and peas on toast and what let’s call Spam Variations. “Do I dare to eat brain?” he wondered. Yes, and he liked it. From then on he was ready to take on whatever the French threw at him. Kidneys, snails, *tête de veau*, *ris de veau*, lamb testicles . . . bring it on.

A few months later, I traveled to France with Richard Olney, who was received like royalty in the grand châteaux and three-star restaurants. I never picked up my knife or fork before he did. I watched and learned. Then I had the good fortune to befriend Alice Waters, M.F.K. Fisher, Elizabeth David, Lulu Peyraud, Gérard Chave, Maguey Brunier, Patricia Wells—all fabulous home cooks.

However, I have never been one to worry too much about food and wine pairings. I give it some thought, for about a minute or less. First, I tend to think regionally. I’ve always believed that the wine and food of a given region grew up together and go together. Then I ask, what am I in the mood to drink? It’s that simple, and it works for me. Maybe I’m missing a lot, but I find that I am not creative about imagining how a wine and food will complement each other. I’m just not wired that way. At the same time, certain American sommeliers have dazzled me with their inspired, unexpected pairings.

On my buying trips to France and Italy I began to notice that my favorite wine and food marriages were happening at the wineries; that the wine families know very well which dishes bring out the best in their wines.

Artichokes can kill the pleasure of almost any wine, especially reds, but Maguey Brunier at Vieux Télégraphe loves to serve them with the domaine’s white Châteauneuf-du-Pape. She combines little choked artichokes with garlic and a bundle of fresh thyme and cooks that in a mixture of olive oil and whatever vintage of the same white Vieux Télégraphe is being served.

Bouillabaisse has become a popular dish, although in restaurants it has come to mean little more than fish stew. I can't find a good one in Provence anymore now that Lulu Peyraud at age 94 has retired from complicated recipes. Hers was as fabulous as anything I've ever eaten. The family used to drink rosé with it, but one day Richard Olney suggested drawing off a carafe of the cool, fresh, new vintage of their red Bandol from cask! It was so good the whole family converted—red wine with fish, and better young than old.

Aldo Conterno's wonderful wife, Gemma, was one of my favorite cooks. We'd start with a platter of salami and a glass of Barbera, then some pasta or *fonduta* with white truffles grated on top. A bowl of fruit on the table? No, Aldo had a bowl of white truffles, during the season. And finally an old Barolo would appear alongside beef stewed in young Barolo.

Is there a better duet than Chablis and oysters? Well, Denis Jamain's Reuilly "Les Pierres Plates" might rival Chablis. It is Sauvignon *blanc* from a soil of decomposed oyster shells, much like the soil at Chablis.

When Richard Olney was writing *Yquem*, he found old menus from ocean liners and top restaurants that presented raw oysters with Yquem. Imagine that. Well, I laughed when he told me, and I'm glad I did, because he invited me up to his hillside abode to give it a try. It works. If you want to boggle some minds, serve your friends raw oysters on a bed of crushed ice alongside a glass of our Domaine de l'Alliance or Château Roûmieu-Lacoste. Surprisingly, the Sauternes have enough acidity to make it work. It is a delicious, unlikely combination.

And during my trips, I learned why Burgundians invented Aligoté. Their starters like snails in butter, parsley, and garlic or their delicious parsleyed ham actually taste better with Aligoté than they do with Montrachet. They massacre a Montrachet, so what a waste of good wine. An Aligoté? Just right.

Now back to Olney. He had a way with lamb shoulder that I have never been able to re-create. While it cooked on top the stove, he'd send me down into his spidery wine cellar to select an old bottle of red Burgundy.

And a final easy little touch that I picked up in Bordeaux. They have good beef there. They grill a nice cut of it and after they flip it over to finish the grilling, they wait for the juice to rise and puddle on top, then they throw on some minced raw shallot. One needn't serve Bordeaux with it. A bottle of Pallières works, too.



WINE PAIRING SAMPLER

by Mark Congero

FOOD AND WINE HAVE BEEN PARTNERS IN CRIME for centuries, and the right wine can certainly be the *pièce de résistance* to a great meal. However, all wines are not created equal when it comes to pairing with food, and there are a few key components to look for when deciding whether or not a wine is “a good food wine.”

First, when pairing wine at home, it is important to think about the whole dish. In the shop, people will ask, “What goes with salmon?” My first question is always, “Salmon with what?” Baked with a Meyer lemon salsa verde or grilled with Thai curry? Those are totally different wine choices. Think it through and consider all the flavors on the plate before making your purchase.

When searching for a wine that will pair nicely with food, balance is probably the most crucial element. When I am looking for a good food wine, I want the main components of the wine—fruit, acidity, oak, and tannins—to be in balance and singing in harmony.

There are times when you will want different aspects of the wine to shine through—for example, a high-acid Muscadet from the Loire for oysters or a richer white Burgundy for first-of-the-season salmon. That being said, when those wines are well made, the high-acid wine and the richer wine will be in complete balance with the rest of their components, and that is key.

If you are stumped, come in or give us a call—we would love to help you pair your perfect dinner wine! Here are some selections currently in stock that I turn to often for use at table.

PER BOTTLE

2011 CORSE CALVI “E PROVE” <i>BLANC</i> • DOMAINE MAESTRACCI	\$18.95
2010 RIESLING • DOMAINE OSTERTAG	27.00
2010 CHABLIS “LES TRUFFIÈRES” • DOMAINE COSTAL	27.00
2010 LANGHE NEBBIOLO • SILVIO GIAMELLO	19.95
2010 REGNIÉ • CHARLY THÉVENET	32.00
2008 CHÂTEAUNEUF DU PAPE • DOMAINE LA ROQUÈTE	39.00

Normally \$163.90

SPECIAL SAMPLER PRICE \$131

(a 20% discount)



DISCOVERING LIGURIA

by Anthony Lynch

LIGURIA HAS A UNIQUE AND FASCINATING GEOGRAPHY: there is the sea, the beach, and steep mountains, all right next to each other. This makes it one of my favorite Italian regions, not just for vacationing but also for eating—though I suppose the two go hand in hand.

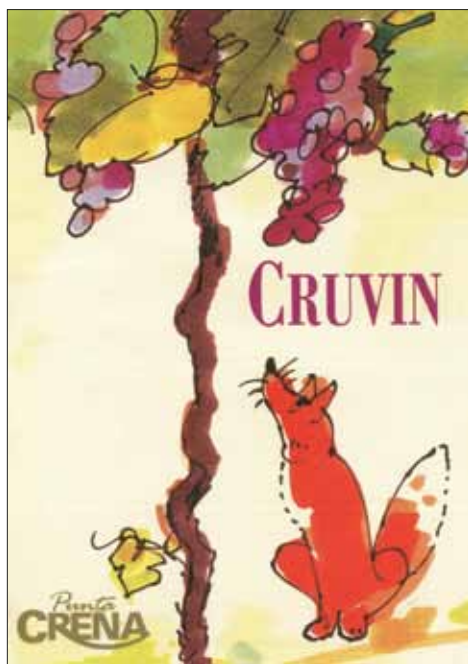
To begin, the seafood: what could be better than an unlimited supply of fried sea critters? Anchovies are the most abundant, and the Ligurians eat them every

way possible: fried, stuffed, in soup, pasta . . . you name it. A crisp *bianco* is a must in these situations, and Punta Crena's Pigato is my go-to. It has freshness and minerality along with charming floral and fruit flavors, making it the perfect accompaniment to the Mediterranean's bounty.

Moving out of the water, one can find an array of different aromatic herbs growing on the mountains that dramatically jut out of the sea. This fresh herbal taste can be identified in a glass of Mataòssu, an ancient local varietal that few, if any, other wine-makers produce. Sage, thyme, rosemary, and marjoram are frequently used in cooking, but I find the Mataòssu pairs best with another typical Ligurian dish: *pasta al pesto*.

However, the steep hills of Liguria are home to more than just herbs.

Game represents another staple of the local diet. A plate of wild rabbit or boar calls for a bottle of Cruvin, also a rare varietal. The dark, fruit-forward red reminds me of crushed berries, and it represents yet another one-of-a-kind wine from Punta Crena that truly typifies Liguria.



PER BOTTLE PER CASE

2011 PIGATO "VIGNETO CA DA RENA"

PUNTA CRENA	\$24.00	\$259.20
2011 MATAÒSSU "VIGNETO REINÉ" • PUNTA CRENA	24.00	259.20
2011 CRUVIN ROSSO • PUNTA CRENA	28.00	302.40

DINNER PARTY GO-TOS

by Sam Imel

2011 BOURGOGNE VÉZELAY BLANC “LA CHÂTELAINES” • DOMAINE DE LA CADETTE



Here we have the ideal “kitchen” wine. I’m not talking about a wine to cook with, but one to drink while preparing a meal and to have on hand to offer family and friends while catching up over snacks before sitting down to dinner. One of my favorite ways to start a meal is to pair this wine with sautéed *padrón* peppers and aioli, or *marcona* almonds alongside a platter of mild cheeses. Vézelay, situated in northern Burgundy, has a taste profile very similar to that of Chablis. This unoaked Chardonnay is racy and lean, but without all the knees and elbows Chablis can throw at you. It has a fruity fleshiness around a mineral core that is entirely thirst quenching, versatile, and ultimately fun!

\$24.00 PER BOTTLE

\$259.20 PER CASE

2010 SANTENAY ROUGE “LES GRAVIÈRES” 1^{ER} CRU • JEAN-MARC VINCENT

As Bruce Lee says in *Enter the Dragon*, “Don’t think! Feel!” Well, I know I’ve stumbled on a wonderful food and wine pairing when after a meal I’m reminded of this quote. When a pairing is just right, there doesn’t seem to be much to think about in that department. It simply must be felt and that’s the beauty of it. I most recently devoured this wine with a simple dish of roasted salmon and king trumpet mushrooms. The result was a revelation. The plush texture and luscious fruits on the palate combined with subtle aromas of sandalwood and magnolia enhanced the flavors of the dish brilliantly. The pure, simple, yet profound pleasure this wine consistently provides has suddenly made this my go-to wine for fall. The versatility at table with many varieties of dishes also keeps me grabbing for it.

\$48.00 PER BOTTLE

\$518.40 PER CASE

FEAST ON CORSICA

by Molly Surbridge

CORSICANS LOVE ANY REASON to eat and drink sumptuously. The way they do it is usually with a fantastic spread of local sheep or goat milk cheeses like *Brocciu* or *Tomme* and various cured meats, be it *lonzu* (pork loin), *panzetta* (streaky bacon), or *prizuttu* (Parma-style ham), followed by a simple brothy soup, a Corsican type of cannelloni or gnocchi, and then a piece of hearty roasted meat—pork or lamb.

2011 VIN DE PAYS DE L'ÎLE DE BEAUTÉ ROSÉ DOMAINE DE GIOIELLI

To go with the first part of a meal, nothing seems to work better than rosé. One that stands right up to charcuterie and cheeses is the 2011 from Gioielli. This rosé is unlike any other from the island (or anywhere else, for that matter). It smells of strawberries and raspberries with an exotic aroma of blood-orange rind. The silken mouth-feel is lush, offering a distinct experience appropriate for any festive gathering.

\$30.00 PER BOTTLE

\$324.00 PER CASE



© Molly Surbridge

Real, traditional charcuterie from boars raised in Corsica

2009 PATRIMONIO ROUGE “GROTTE DI SOLE” ANTOINE ARENA

Maquis. If you're unfamiliar with the term, it represents perfumes and flavors emitted by the tangle of wildflowers, herbs, and shrubs that grow ubiquitously in Corsica. It is an element that lends itself to pairing with food in the best of ways, and it also happens to be the thread that binds all of the wines Antoine Arena produces. The Grotte di Sole is a complex and succulent wine redolent of maquis, kirsch, dark cherry, cocoa, and violet with a very long finish. Decant and drink now with roast leg of wild boar, lamb, or pork just begging to be feasted upon. Otherwise, save it for a few years—you'll be glad you did.

\$45.00 PER BOTTLE

\$486.00 PER CASE

LUNCH IN PROVENCE

by Anthony Lynch

2010 CASSIS BLANC CLOS SAINTE MAGDELEINE



Cap Canaille

© Anthony Lynch

As one of the few appellations in the south of France known almost exclusively for white wine, it is only natural that Cassis should be drunk with almost anything from the sea. Luckily, the vineyards are planted adjacent to the sparkling blue Mediterranean, which is home to all sorts of delicious sea creatures. Cassis is special wine in that it has the freshness necessary to quench one's thirst on a hot afternoon, along with structure that allows it to stand up to seafood cooked with herbs, garlic, and fennel—and I like it with *moules frites*, but there is endless room for creativity.

\$32.00 PER BOTTLE

\$345.60 PER CASE

2004 BANDOL ROUGE DOMAINE DU GROS 'NORÉ

At a lunch this summer at Domaine du Gros 'Noré, winemaker Alain Pascal prepared a slow-cooked lamb shoulder that had spent the entire night in the oven. On the side, he grilled whole tomatoes over the fire. Then he demonstrated how to proceed. With a fork, he crushed a tomato on his plate and added salt, pepper, and his homemade olive oil in which he macerated a generous quantity of minced garlic. As you can expect, Alain's fabulous meal was not complete without his Bandol *rouge*. The wine's powerful tannins and lively fruit flavors perfectly matched the tender lamb and juicy tomatoes. Today we offer you the 2004 vintage, which still has the might of a young Gros 'Noré *rouge* but has begun to evolve like a great Bandol. If you don't feel like cooking something overnight, don't worry: anything off the grill will work, too.

\$55.00 PER BOTTLE

\$594.00 PER CASE



Gros 'Noré Rosé and sea snails

© Anthony Lynch

CHAMPAGNE IN CALIFORNIA

by Lyle Railsback

ENVIOUS OF FRENCH BUBBLY, the first mayor of Los Angeles, Benjamin Davis Wilson, produced the earliest California sparkling wine in 1855. Close, but no Champagne. Over a hundred years later, in 1976, the French firm Moët & Chandon released their first sparkling wine made from California grapes. Swing and a miss.

Did *terroir* even matter? It did for Kermit. Coincidentally, the very same year that French *négociants* made wine from California grapes, he discovered the real Champagnes of *récoltants-manipulants* Paul Bara and Jules Lassalle. At last, artisan, hand-made Champagne, available in California!

Now, in Kermit's 40th year of importing the best of France and Italy, we haven't given up the fight. Still, only 13% of Champagne that is exported is made by grower-producers, pretty crazy given that 90% of the vineyards are owned by them. Here are three great reasons to avoid the sea of industrial plonk: the insanely elegant Blanc de Blancs of J. Lassalle, the laser-like precision of Veuve Fourny, and the definitive Pinot Noir-based Champagnes of Paul Bara.

Quality is more important than quantity, but with our annual Champagne sale you can have both. Now's the time to stock up for the holidays.

		BOTTLE	CASE
		15%	25%
	REGULARLY	DISCOUNT	DISCOUNT
CHAMPAGNE J. LASSALLE			
NV BRUT ROSÉ <i>IER CRU</i>	\$62.00	\$52.70	\$558.00
NV BRUT ROSÉ <i>IER CRU MAGNUMS</i>	199.00	169.15	895.50
NV "CACHET OR" BRUT <i>IER CRU</i>	44.00	37.40	396.00
NV PRÉFÉRENCE BRUT <i>IER CRU</i>	48.00	40.80	432.00
NV PRÉFÉRENCE BRUT <i>IER CRU MAGNUMS</i>	114.00	96.90	513.00
2007 "CUVÉE ANGÉLINE" BRUT <i>IER CRU</i>	72.00	61.20	648.00
2004 BLANC DE BLANCS BRUT <i>IER CRU</i> . . .	78.00	66.30	702.00
2004 SPÉCIAL CLUB BRUT <i>IER CRU</i>	88.00	74.80	792.00
2002 SPÉCIAL CLUB BRUT <i>IER CRU</i>	92.00	78.20	828.00
CHAMPAGNE PAUL BARA			
NV BRUT ROSÉ <i>GRAND CRU 100%</i>	\$62.00	\$52.70	\$558.00
NV BRUT ROSÉ <i>GRAND CRU 100% TENTHS</i>	35.00	29.75	630.00
NV BRUT RÉSERVE <i>GRAND CRU 100%</i> . . .	56.00	47.60	504.00
NV BRUT RÉSERVE <i>GRAND CRU 100%</i> <i>TENTHS</i>	33.00	28.05	594.00

		BOTTLE 15%	CASE 25%
	REGULARLY	DISCOUNT	DISCOUNT
2006 SPÉCIAL CLUB ROSÉ			
<i>GRAND CRU</i> 100%	\$118.00	\$100.30	\$1,062.00
2005 SPÉCIAL CLUB ROSÉ			
<i>GRAND CRU</i> 100%	120.00	102.00	1,080.00
2004 BRUT <i>GRAND CRU</i> 100%.	66.00	56.10	594.00
2004 SPÉCIAL CLUB <i>GRAND CRU</i> 100%. . .	102.00	86.70	918.00
2003 BRUT <i>GRAND CRU</i> 100% MAGNUMS	162.00	137.70	729.00
2000 "COMTESSE MARIE DE FRANCE"			
<i>GRAND CRU</i> 100%	108.00	91.80	972.00

CHAMPAGNE VEUVE FOURNY

NV BLANC DE BLANCS BRUT <i>1ER CRU</i> . .	\$48.00	\$40.80	\$432.00
NV BLANC DE BLANCS BRUT			
<i>1ER CRU MAGNUMS</i>	111.00	94.35	499.50
NV BLANC DE BLANCS BRUT			
<i>1ER CRU TENTHS</i>	31.00	26.35	558.00
NV BLANC DE BLANCS BRUT NATURE			
<i>1ER CRU</i>	48.00	40.80	432.00
NV BLANC DE BLANCS BRUT NATURE			
<i>1ER CRU MAGNUMS</i>	111.00	94.35	499.50
NV CUVÉE "R" EXTRA-BRUT <i>1ER CRU</i> . . .	63.00	53.55	567.00
NV GRANDE RÉSERVE BRUT <i>1ER CRU</i>	47.00	39.95	423.00
NV GRANDE RÉSERVE BRUT			
<i>1ER CRU MAGNUMS</i>	104.00	88.40	468.00
NV GRANDE RÉSERVE BRUT			
<i>1ER CRU JEROBOAMS</i>	333.00	283.05	
NV ROSÉ BRUT <i>1ER CRU</i>	56.00	47.60	504.00
2005 BLANC DE BLANCS <i>1ER CRU</i>	72.00	61.20	648.00
2005 BLANC DE BLANCS			
<i>1ER CRU MAGNUMS</i>	148.00	125.80	666.00
2004 BLANC DE BLANCS			
<i>1ER CRU MAGNUMS</i>	146.00	124.10	657.00
2002 CLOS NOTRE DAME EXTRA-BRUT			
<i>1ER CRU</i>	156.00	132.60	1,404.00
2000 CLOS NOTRE DAME EXTRA-BRUT			
<i>1ER CRU</i>	160.00	136.00	1,440.00

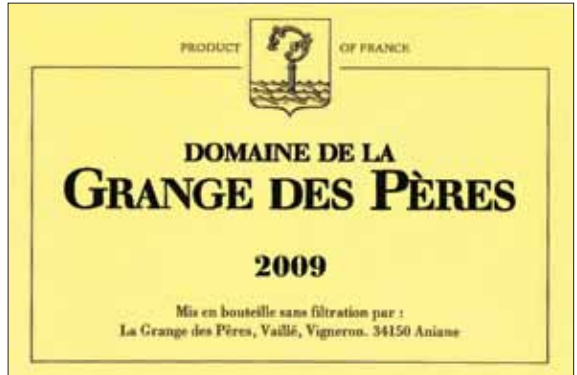
— PRE-ARRIVAL OFFER —

2009 GRANGE DES PÈRES

by Chris Santini

GRANGE DES PÈRES IS A RARE BIRD. I don't mean that only in the cult-wine, nearly-impossible-to-find-a-bottle kind of rare, but also in the boundaries this wine transgresses. Here's a wine that has made wine critics sing the highest of praises, yet still makes the "natural wine" enthusiast bristle with excitement

when given a chance to taste. Have a look at the wine lists throughout the world that carry the wine, and you'll see it on the ultra-select high-end lists that have nothing but the big and fancy names, and you'll also see it on the lists at the opposite end of the spectrum that feature the esoteric and artisanal approach. Grange des Pères *rouge* is dark and rich, with deep tannins, full of licorice and myrtle, yet incredibly balanced and nuanced at the same time. It's got the brambly, animal side of its native Languedoc, as well as the high-toned finesse of Cabernet Sauvignon. You can drink it young or age it as long as you please. There aren't many wines in our increasingly polarized wine world that can make all generations and all types of palates sit around the same table and nod in agreement. Laurent Vaillé, the man behind Grange des Pères, isn't one to make stands and statements; he's never set out to convince anyone of anything, really. The insights he provides in the rare interviews he accords never extend beyond a shy yes or no response to any given question. He is, however, always smiling, always kind, and a true modest soul. He quietly creates what we all can agree is simply Greatness.



2009 GRANGE DES PÈRES ROUGE

\$87.00 PER BOTTLE

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

INTRODUCING MARINO COLLEONI

by Dixon Brooke

AT THE FOOT OF A WINDING, STEEP DIRT ROAD down through the forest on the northern end of the town of Montalcino, perched on a cliff overlooking a patchwork of cultivated land that spreads northward toward Siena, you'll find a small Tuscan stone farmhouse surrounded by olive trees. On the sea fossil-strewn and terraced hillsides encircling it, you'll see well-pruned Sangiovese vines standing at attention. This is the home of Marino Colleoni of Podere Sante Marie and the birthplace of some of Montalcino's most unique and thrilling wines.

All three wines below are 100% organically grown Sangiovese yet offer three very different interpretations. The Orcia Rosso is a deep, pure, chewy rendition, vinified with whole clusters and no sulphur. The Rosso is as fine and elegant a Sangiovese as you will ever encounter: a perfumed caress. And the Brunello, both powerful and very complete, showcases finesse, freshness, and minerality, while shimmering with layers of complex Tuscan flavor and character. There is a sea of Brunello out there today, but few achieve greatness, in our opinion. Colleoni's has amazing energy and just makes you stand up and pay attention to what it has to say. It is well worth every penny.

These wines are all capable of aging, yet are delicious at this very moment. Please hurry, though, if you want to try them, as this is a tiny property and we only have a few cases of each—literally. I had to fight off my colleagues to put aside a few cases in reserve for this newsletter.



© Dixon Brooke

Marino Colleoni in his vineyards

PER BOTTLE

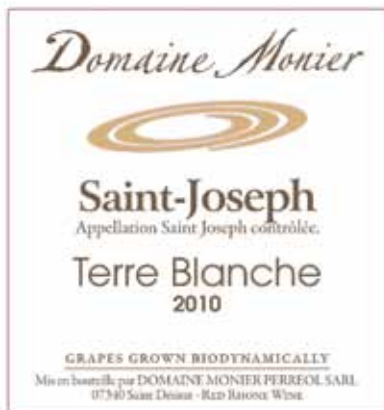
2011 ORCIA ROSSO	\$29.00
2010 ROSSO DI MONTALCINO	42.00
2007 BRUNELLO DI MONTALCINO	80.00



DOMAINE MONIER

by Clark Z. Terry

JEAN-PIERRE MONIER IS A FARMER in the truest sense of the word—he lives for the fruit he grows and answers to no one but his land. Vines comprise only part of this small estate, as Jean-Pierre prefers to take a holistic approach to his biodynamic farming—he also cultivates cherry, apricot, and peach orchards. Jean-Pierre could produce more than the minuscule amount of wine he currently makes (only forty cases make it to California) by replacing his orchards with vineyards, but doing so would destroy the balance of his property and no doubt affect the wine.



The word on the 2010 vintage in the Rhône is nothing short of complimentary. We've tasted stunning examples from the north and south, and rarely have I found such depth and complexity in young wines. Our current selection from Domaine Monier, three wines from Saint Joseph, are a testament not just to a prime growing season but to the care, craft, and touch of a Syrah master.

Kermit said it best when he described Jean-Pierre as “living the life of a nineteenth-century vigneron.” If you have ever wondered what wine from the nineteenth century tasted like, this is as close as you can get.

	PER BOTTLE	PER CASE
2010 SAINT JOSEPH ROUGE	\$34.00	\$367.20
2010 SAINT JOSEPH ROUGE “TERRE BLANCHE”	42.00	453.60
2010 SAINT JOSEPH ROUGE “LES SERVES”.	52.00	561.60



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.

SPECIAL ANNOUNCEMENTS



BE THE FIRST ON YOUR BLOCK

Be the first on your block to taste this year's sensational, ultra-natural 2012 Domaine Dupeuble Beaujolais Nouveau, a once-a-year treat. Visit the webpage below for a list of all California retailers carrying the wine starting Thursday, November 15.

kermitlynch.com/nouveau

ERIC ASIMOV BOOK SIGNING THURSDAY, NOVEMBER 15

Join us for a special reading and book signing with the *New York Times's* chief wine critic, Eric Asimov. He'll read passages from his new book, *How to Love Wine: A Memoir and Manifesto*, answer questions, and sign books.

5:30 Meet the author at Bartavelle Coffee & Wine Bar
6:00 Reading and Book Signing inside Kermit Lynch
Wine Merchant

RSVP Required: Please call 510.524.1524
1605 San Pablo Avenue at Cedar Street,
Berkeley, California



2012 BEAUJOLAIS NOUVEAU PARTY

by Clark Z. Terry

OUR ULTRA-NATURAL BEAUJOLAIS NOUVEAU is so much the antithesis of the plonk you find in supermarkets that it strikes me we shouldn't call it Nouveau at all. I propose we call it *Beaujolais de Vendange*, or Harvest Beaujolais. After all, this is the wine that is served to mark the end of the harvest, giving the vineyard and winery staff a chance to immediately taste the fruit of their labors.

The 2012 Nouveau, *ahem*, Harvest Beaujolais, is made in the style that we've always insisted upon—estate-grown, hand-harvested, naturally fermented, and unfiltered. Maybe we take our Beaujolais too seriously, but really, we just like to have serious fun, and that's what this wine is all about.

ENJOY OUR 2012 NOUVEAU

The wine arrives in the shop on Thursday, November 15. We'll sell it by the bottle and the case. If you'd like a glass, head next door to Bartavelle, the new coffee and wine bar that has moved into the old Café Fanny space. Give us a call anytime this month to secure some Nouveau for yourself and we'll have it ready to be picked up or shipped on the 15th.

LET'S PARTY

Our annual celebration of Nouveau will take place on Saturday, November 17. Beaujolais Nouveau and many other wines will flow, Christopher Lee will cook up a delectable lunch, and the Baguette Quartette will provide *la musique traditionnelle de Paris*. Undeniably the most thirst-quenching day of the year!

SATURDAY, NOVEMBER 17

11 A.M. TO 4 P.M.

Event presented by Bartavelle Coffee & Wine Bar