

KERMIT LYNCH WINE MERCHANT

DECEMBER 2015



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HOLIDAY GIFT SHOP! ■ QUINTARELLI NEW ARRIVALS
HERE TODAY, MORGON TOMORROW
MAGNUM & DESSERT WINE SALE

QUINTARELLI

by Anthony Lynch

2014 BIANCO SECCO "CÀ DEL MERLO"

The Quintarellis have done it again: crafted a unique white that radiates style like only a Quintarelli wine can. A blend of Garganega, Trebbiano, Sauvignon, Chardonnay, and the local Saorin, it is a delicate beauty with an exotic perfume and lovely, complex flavors that linger on the palate. The Quintarellis served it alongside a heap of bright, fresh ricotta over a tangy apple *mostarda*, but it is the perfect partner to any number of refined appetizers.

\$42.00 PER BOTTLE **\$453.60** PER CASE

2006 ALZERO CABERNET

Just one momentous sip suffices to understand why this earthshaking Amarone-style Bordeaux blend has earned a cult following. The 2006 Alzero is an aristocratic beast of opulent dark fruit, spice, and sinewy masculine tannin. This dry red's considerable poise makes it well suited for the table now, though it can age for a lifetime if you so wish.

\$400.00 PER BOTTLE
\$2,160.00 PER 6-BOTTLE CASE



2004 RECIOTO DELLA VALPOLICELLA CLASSICO

The Quintarelli family celebrates 2004 as a *grande annata*—a great vintage—and you'll see why with this latest release of Recioto, a wine made from ripe grapes dried for months and then fermented as much as nature allows. Each sip is a mind-melting experience, evoking dried fruit, baking spices, caramel, roasted nuts . . . This is the ultimate pairing for hard aged cheeses and almond biscotti, or perhaps you can simply enjoy this decadent treat—a combination of powerful structure and tender elegance—before a roaring fire on a chilly winter evening.

\$185.00 PER TENTH **\$1,998.00** PER 12-BOTTLE CASE
\$360.00 PER BOTTLE **\$1,944.00** PER 6-BOTTLE CASE



Fabulous 2015 harvest from Quintarelli's vineyards

© Gail Skoff

VALUES OF THE MONTH

SELECTED BY KERMIT LYNCH

by Dixon Brooke

WE'VE GOT TWO Kermit Lynch custom selections here, an old friend and a new face. We are excited about having a white selection out of Italy, even more so since it is from an area we rarely travel—the Marche region along the Adriatic coast, due east from Tuscany. Whites that deliver this much pleasure *and* value are elusive.

2014 VERDICCHIO DEI CASTELLI DI JESI



For those long familiar with our French portfolio, I'll call this wine the Muscadet of Italy. With its inviting aromatics of yellow fruits, cut grass, and sea breeze, its dark straw yellow robe, and its pleasant roundness coupled with bright acidity, briny salinity, and invigorating finish, this checks all my boxes for well-made, traditional Melon de Bourgogne from the Sèvre et Maine. But it's not.

It is Italian to the core, from a region with a centuries-old tradition of growing the great Verdicchio grape, and makes an excellent apéritif or a tasty and fitting accompaniment to seafood and light pastas. *Buon appetito.*

\$12.00 PER BOTTLE

\$129.60 PER CASE

2014 CÔTES DU RHÔNE

For decades, this reliable red wine has been one of our company's calling cards. Maybe it is because Kermit has spent so much of his life in this area of France, steeped in its cultural, culinary, and vinous traditions. This bottling is kind of like an extension of his personality, and certainly of his habits at table. First of all, the drinkability factor. Here medium-bodied is not an insult—*au contraire*. Then the flavors: think of sun-baked, Provençal hillsides with their fruit trees and olive groves and (of course) vineyards, growing in fertile earth that hides pungent black truffles. Also, understand that we have the same requirements for value wine as for any wine we import: flawless, well-made, with character and sense of place, enjoyable to drink at table, providing pleasure (the deliciousness factor). Kermit has never hesitated to work as hard, or to express as much interest and giddy excitement, for a simple Côtes du Rhône or Beaujolais as he has for the most reputed *grand crus*. That is the culture he created at KLWM and one that we will never relinquish. We hope you enjoy our little Côtes du Rhône.

\$12.95 PER BOTTLE

\$139.86 PER CASE

LOIRE

by Chris Santini

2014 SAVENNIÈRES • CHÂTEAU D'ÉPIRÉ

Only a handful of producers we work with have been with Kermit since the 1970s, and Épiré is one of those chosen few. Through thick and thin, changing fashions and tastes, both Kermit and the estate had the foresight to keep on keepin' on. I can't imagine what it was like to try to sell a rustic, bone-dry Chenin Blanc back in the day when Chardonnay was King in full regalia of buttery oak. Seems to me, though, that wine drinkers today seek and enjoy character and flair. Herbal and forest floor descriptors may have once sent people looking elsewhere, but they don't sound, or taste, too bad to me at all.

\$21.00 PER BOTTLE

\$226.80 PER CASE

2014 CHINON "BEAUMONT" CATHERINE & PIERRE BRETON

Rabelais, a native of Chinon, once told the tale of an insatiably famished giant, Grandgousier, and his pregnant wife, Gargamelle. They threw a baby shower with thousands of cows spit roasted on open flames and a river's worth of Chinon diverted their way for the festivities. Before long, the party was in full swing, and all, including Gargamelle, were merrily sloshed. Suddenly, contractions began, and Gargamelle gave birth (out of her left ear) to a massive baby boy who promptly demanded some Chinon, which his proud father gladly gave and baby proudly guzzled. Gargantua was born. The Bretons tell me they made this Chinon to slake even the great Gargantua's thirst. My first thought after pulling the cork and taking a sip? "I should have bought a magnum!"

\$30.00 PER BOTTLE

\$324.00 PER CASE

2012 CHINON "LE CLOS GUILLOT" BERNARD BAUDRY

Move over, Rover, and let this beast of a Chinon take over. If you want to work this trio of Loire wines into a meal, follow this order: 1) Open this Baudry Chinon and let it breathe deeply. Decanting can't hurt. 2) Sip and wonder on the Savennières as you prep or get the show started. 3) Throw a good dose of the Bretons' Beaumont down the gullets to keep the crowd jolly. 4) Whip out the Baudry when your *pièce de résistance* makes it to your table. Its rich black fruit and dense chew will work wonders with your wintry stew.

\$36.00 PER BOTTLE

\$388.80 PER CASE

HERE TODAY, MORGON TOMORROW

by Anthony Lynch

AN EXPEDITION to the Beaujolais last summer found the KLWM gang in fine form. Not only were the vigneronns excited about the grand potential of the upcoming 2015 harvest, but also they reveled in the outcome of their 2014s, a vintage that began with some question marks but has finally yielded one delicious answer. Many among them described the resulting wines as *très Beaujolais*: that is, dominated by buoyant aromas of bright fruit, agile on the palate, and eminently drinkable. This month we feature three new arrivals from two of Morgon's most reputable producers—be sure to satisfy your deepest Beaujolais desires before we are all sold out.

2014 MORGON “VIEILLES VIGNES” GUY BRETON

P'tit Max, as he is known, works some of Morgon's highest-altitude vineyards, so much so that he harvests almost two weeks later than the average for the appellation. The word *ethereal* always comes to mind when tasting his wines, perhaps due to the cool microclimate that ensures lifting acidity year after year. He is also blessed with some very old vines, many of which are more than 120 years old. This age may explain the wine's impressive structure, a granite constitution that provides a foundation for all the lively fruit mentioned above. It finishes with a mouthful of spices and a touch of funk—the kind that will make you want to get up and dance like James Brown.



\$33.00 PER BOTTLE **\$356.40** PER CASE

2014 MORGON • M. & C. LAPIERRE

Mathieu Lapierre's Morgon is just in! Beaujolais addicts around the country can breathe a collective sigh of relief—just call the store today to get your fix. Each vial contains a healthy dose of the finest fermented Gamay from the decomposed granite soils of Morgon. Our staff found the 2014 especially slippery, and by that I mean it has a tendency to slide right down your gullet no matter how hard you try to stop it. Silky and perfumed, with no rough edges, this is dangerously swallowable.

\$34.00 PER BOTTLE **\$367.20** PER CASE

2014 MORGON “MARCEL LAPIERRE”
M. & C. LAPIERRE

From vines over one hundred years old on Morgon’s splendid Côte du Py, this *cuvée spéciale* reinforces everything we love about Beaujolais while simultaneously shattering all the usual preconceptions about Gamay. The texture is pure velvet, to the point that you may forget about swallowing, it feels so good to swish it around over your palate. There is substance, flesh, serious density yet it is delivered with total finesse, seductiveness, even sexiness. While some might argue the price is high for a simple Gamay, I would counter that it is just right for a world-class wine that will entice and inspire for many years to come.

\$48.00 PER BOTTLE \$518.40 PER CASE



Waxing the bottles chez Lapierre, Morgon

© Domaine Lapierre

BORDEAUX

by Anthony Lynch

2012 BORDEAUX BLANC • CHÂTEAU DUCASSE

Many of you are by now familiar with Château Ducasse's white Bordeaux, a benchmark for highly consistent, crowd-pleasing refreshment at excellent value. We learned that this Semillon-based blend reacts quite well to a couple extra years in bottle, so the decision to bring in a lingering pallet of the in-form 2012 was an obvious one. You can expect the same graceful, floral, mineral white as always, plus a bit of extra flesh and length on the mouthwatering finish.

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

2012 HAUT-MÉDOC • CHÂTEAU ANEY

A recent ranking by a leading wine publication lauded a prestigious Bordeaux estate, a neighbor of Château Aney featured here. The wine—one of the top ten in the world—purportedly “has some toast to shed” and brings to mind “blackberry confiture.” While you are welcome to spend an arm and a leg on this great growth, I suggest instead that you head to Bartavelle Café next door to our retail shop. They will make you an excellent piece of toast with jam at a fraction of the price, and you can then use your savings to purchase a few bottles of this 2012 from Château Aney. It reminds me of dried tobacco, stones, and black currant, and it should drink well for two decades, although it can't quite take the place of your breakfast.

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

2013 SAINT-ÉMILION GRAND CRU CHÂTEAU TERTRE DE LA MOULEYRE

With a mere two hectares of vines—worked organically, at that—Eric Jeanne-teau is not your typical grower in Saint-Émilion. His Château Tertre de la Mouleyre is not really a château at all but a garage-sized cellar adjoining a modest country home with a backyard plot of Merlot and Cabernet Sauvignon. Indeed, this is a very different Bordeaux from what we are accustomed to in guidebooks and common wine lore. And yet Eric's wine—deep, firm, and elegant, with a noble tannin—is exactly what great Bordeaux should taste like. Only five cases available.

\$106.00 PER BOTTLE **\$1,144.80** PER CASE

DON'T BURST MY BUBBLE

by Julia Issleib

THE HOLIDAY SEASON is upon us: shopping for presents, planning dinners, cooking, family time, eating, celebrating, returning presents, more cooking, more eating, toasts, ringing in the New Year, and fireworks. Love or hate any or all of the above, they will be improved by bubbles to reach for.

VOUVRAY BRUT “MÉTHODE TRADITIONNELLE” • CHAMPALOU

This wine shares much more than its first six letters with *Champagne*. Yes, the bubbles, obviously—very fine bubbles, by the way—but also elegance and class, thanks to its meticulous and lengthy elaboration, entirely done in-house by the Champalou family. Fresh and floral on the nose, vivacious and complex on the palate, this Vouvray Brut will advantageously replace any less-than-excellent Champagne, putting you, your palate, and your wallet in a celebratory mood.

\$23.00 PER BOTTLE

\$248.40 PER CASE

NV BRUT 1ER CRU “CACHET OR” CHAMPAGNE J. LASSALLE

It's all in the name with *Cachet Or*—*Golden Seal*: a guarantee of sorts. It's the Champagne you should always have chilled in your fridge—the gold standard, if you will.

An even blend of Pinot Meunier, Pinot Noir, and Chardonnay, it's creamy and mineral at the same time. Thirty-six months spent on the lees give it profoundness and a long finish, and you will forget time while sipping on this classic treasure throughout the evening (or day—no judgment!).

Just make sure you don't miss the moment the clock strikes midnight on New Year's Eve. Champagne should absolutely be the first thing you drink in 2016. That must bring good fortune, don't you think? No? Well, it's delicious, and that's already a damn good start to a new year!



December Special **\$35.00 PER BOTTLE**

HOLIDAY GIFT SHOP

*Need more gift inspiration?
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We have gift packages of different sizes and themes ready to go at

SHOP.KERMITLYNCH.COM



RELAXED HOLIDAY SAMPLER

by Jennifer Oakes

WE ALL HAVE our holiday traditions, customs handed down from previous generations that, if left out of the festivities, would induce a family riot. Some of us face the additional pressure of the “Martha Stewart effect,” wherein we feel we have to create a holiday fantasy tableau with handmade faux-vintage decorations and shimmering “tablescapes.” I also have been known to wax on about my ideal Christmas, a reverie that includes a snow-blanketed Scottish castle, lots of Champagne, and an entire wheel of Stilton wrapped in a soft white cloth. Or perhaps a leg of beast cooked in the fireplace, then a nap by the Victrola . . .

Snap out of it, Oakes! Sorry, I fell into my own trap. Enough of this—I hereby call for some “Relaxed Holiday Rules”:

1. Make one big, elaborate dish, and buy the rest from a fancy-food shop, or bribe friends or family members with delicious wine to bring the rest.
2. Eat whatever is in the house, watch football, go for a walk, and drink lots of wine with your family and friends.
3. Go out and eat Chinese. Bring wine.

Obviously, good wine is the centerpiece of any holiday table, whether that table is Martha Stewart-ized or not. We’ve put together a sampler that’ll cover all your holiday wine needs and keep the assembled revelers contented. Enclosed are some festive recipes in case you feel like ignoring my advice. But remember to relax with a glass of wine—I’ll be right there with you.

*Featuring wines from Alsace, Bordeaux, Corsica, Languedoc,
Loire, Piedmont, Rhône, Savoie, and Veneto*

Normally \$196.75

SPECIAL 12-BOTTLE SAMPLER PRICE

\$148 *(a 25% discount)*

CHICKEN SAMPLER

by Anthony Lynch

CHICKEN AND WINE—now that’s my kind of night. Seriously, what wine doesn’t go well with chicken? Here I’ve chosen six of my top chicken wines—medium-bodied dry whites, reds, and a rosé for good measure—for you to pair with your holiday feasts, casual get-togethers, and even the inevitable *gratin de leftovers*. Fear not, vegetarians and poultry-phobes: the wines in this sampler are equally adept at complementing a wide variety of other dishes, so everybody is sure to have something to crow about.

Featuring wines from Alto Adige, Beaujolais, Loire, Mâconnais, Rhône, and Tuscany

Normally \$161.95

SPECIAL 6-BOTTLE SAMPLER PRICE

\$129 (a 20% discount)



NATURAL WINE LEGENDS SAMPLER

by Anthony Lynch

THE DESIRE to make natural wines may stem from a quasi-religious ideology or a conviction that working this way is healthier for the planet, the consumer, and the vigneron himself. Whatever the reason, these vignerons have worked tirelessly, often in the face of adversity and at the mercy of Mother Nature, to bring us these living, breathing reflections of *terroir*.

The wines in this sampler are the products of methods like organic and biodynamic farming, hand-harvesting, spontaneous fermentation, minimal to no sulfur addition, and forgoing of fining and filtration. They are crafted by true pioneers in their respective regions, men and women who have achieved legendary status and inspired countless others to adopt a similar philosophy and way of working. Remember to keep them cool, be liberal with your decanter, and, most of all, don’t forget their purpose is to be drunk and inspire joy.

Featuring wines from André Ostertag, Antoine Arena, Dominique Hawvette, Max Breton, Catherine & Pierre Breton, and Didier Barral

Normally \$204.00

SPECIAL 6-BOTTLE SAMPLER PRICE

\$163 (a 20% discount)

OSTERTAG

by Dixon Brooke

2014 LES VIEILLES VIGNES DE SYLVANER

André's Sylvaner is like a fresh breeze and a soft caress fused and bottled. It is a wonderful reminder of how great wine can transcend its origins as a simple grape. The older and wiser the vines, the better the *terroir*, and the more talented the vigneron, the more magical the end result. Buy some of André's Sylvaner before it sells out to experience the ethereal quality of the Ostertag style. It is perfectly ready to enjoy right now.

\$25.00 PER BOTTLE **\$270.00 PER CASE**

2013 RIESLING "FRONHOLZ"

Fronholz is André's quartz-dominant *terroir*, and as the stone itself might suggest, it delivers cool, sleek, crystalline wines with focus and clarity, particularly with the noble Muscat and Riesling grapes. This Riesling can be drunk young or old. Young, it pairs beautifully with minimally prepared fish or crustacean dishes—toss in a little citrus to align the dish even better with the wine's acidity.

\$45.00 PER BOTTLE **\$486.00 PER CASE**



2013 RIESLING GRAND CRU "MUENCHBERG"

The wizardry of Ostertag is on full display when a bottle of his holy Muenchberg is uncorked. A little-known but magnificent *terroir*, Muenchberg is a volcanic foothill of the Vosges mountains that doesn't lie along the main well-traveled road of the Alsatian wine route. You'll find it in the northern half of Alsace known, counter-intuitively, as the Bas-Rhin (Lower Rhine). A majestic amphitheater, lost in time and space, is the source of André's most complete, most complex, and longest-lived Riesling. Expect to find all the dimensions of great dry Riesling and then some: purity, raciness, spice, peat, salinity, longevity, finesse.

\$60.00 PER BOTTLE **\$648.00 PER CASE**

WHITE BURGUNDY

by Anthony Lynch

2014 CHABLIS FRANCINE ET OLIVIER SAVARY

The Savary family consistently produces Chablis so classic you could look up the flavor profile on Wikipedia. Their 2014 truly tastes how Chablis should taste: an unmistakable product of soil and grape inimitable anywhere else in the world. You'll appreciate the Savary for its *typicité* as well as the righteous price point.

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

2013 POUILLY-FUISSÉ "LA CROIX" DOMAINE ROBERT-DENOENT

The Roberts are onto something very special in the rolling hills of the Mâconnais, crafting wines with a level of purity and drive that all Chardonnays should aspire to achieve. The first step is a diligent selection of *terroirs*: the *lieu-dit* in question here, La Croix, features rocky schist soils home to eighty-five-year-old vines. In the cellar, the wine ferments slowly with natural yeasts and ages in barrel for almost two years untouched on its fine lees. Finally, it is bottled unfiltered with a minimal sulfur dose. The 2013 edition comes out rich, generous, and toothsome, with layer upon layer of orchard fruit, flowers, and a subtle creaminess. Upheld by an intense, biting, stony sensation, this masterpiece will drink beautifully for many years.

\$44.00 PER BOTTLE **\$475.20** PER CASE

2013 CHABLIS GRAND CRU "VAUDÉSIR" ROLAND LAVANTUREUX

How about a *grand cru* you can dive into right away? This young Chablis will offer loads of pleasure should you choose to indulge tonight. I suggest a bit of aeration or decanting to optimize the experience; then immerse yourself in its unctuous Chardonnay fruit, fleshy, mouth-filling texture, and long finish suggestive of sweet butter and sea salt. It is a rich Chablis with an alluring lavishness, which I expect will slim down to show its mineral bones as the years go by.

\$75.00 PER BOTTLE **\$810.00** PER CASE

NEW ARRIVALS FROM ITALY

by Katie Dodds

BAROLO CHINATO A. & G. FANTINO

Barolo Chinato was once peddled as a cure-all elixir, said to heal miscellaneous daily discomforts. Appropriately, the ingredients in the Fantino brothers' Chinato read like a potions book: there's Calissaja Quinine, Genziana, Colombo, and Centaurea. The details are intriguingly vague—Italian legislation insists that the vintage of the wine remain unknown, and herb sources are a guarded family secret. The result is a deliciously aromatized Barolo, fascinating and complex with a long, herbal finish. Though medical claims were long ago dispelled, this can still be honestly touted as the ideal *digestivo*.



\$44.00 PER 500-ML BOTTLE

\$475.20 PER CASE



2014 VALLE D'AOSTA TRAMINER AROMATICO CHÂTEAU FEUILLET

When driving through Italy's Valle d'Aosta, watch for lofty vineyards and complicated, multilingual exit signs. Both are influenced by their French neighbors in the north but have a decidedly regional character—much like this Traminer Aromatico. It pays lovely homage to its French cousin, Alsatian Gewurztraminer, but with a Valdostano interpretation: the nose is floral, but these are surely mountain wildflowers, and the palate is perfectly crisp and quenching.

\$30.00 PER BOTTLE

\$324.00 PER CASE

2012 ELORO “SPACCAFORNO” • RIOFAVARA

Over here in Burgundy the period of perma-fog is in full swing, complete with heavy wool coats and slick, wet cobblestones. It's that time when root vegetables and rosemary lamb take over the table, demanding wines of substance and structure. Spaccaforno fits the bill for your cold-weather dinner red. This inky beauty has dusty tannins and an endless finish, with a nose of sun-baked olive orchard.

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

2014 KERNER • MANNI NÖSSING

Kerner is a big, tough grape, just stubborn enough to thrive on the stark cliffs of the Alto Adige. Manni Nössing masterfully whittles these two rough elements, grape and land, to create exquisiteness in the bottle. With his guiding force, Kerner precisely captures the stunning minerality of the Valle Isarco.

\$30.00 PER BOTTLE **\$324.00** PER CASE



Manni Nössing

© Gail Skoff

GREATNESS FROM THE PROVENÇAL ALPILLES

DOMAINE HAUVETTE, PART II

by Dixon Brooke

WE PROFILED RENEGADE COWGIRL Dominique Hauvette in last month's brochure. As promised, here is a three-vintage vertical of the greatest wine from this legendary Provençal *viticultrice*. Cornaline is a blend of old-vine Grenache, Syrah, and Cabernet Sauvignon, planted in the limestone scree and *garrigue* garden of the Alpilles foothills. I like to call it equal parts Trévallon, Tempier, and Vieux Télégraphe. My favorite thing about it is its raw gutsiness: there is no doubting this is real wine. There is no artifice or enological trickery, just naturally fermented grapes. There is intrigue, mystery, a wild side, and *goût de terroir*. There is soul, ladies and gentlemen. Drink some, lay some down.



2008 LES BAUX DE PROVENCE ROUGE “CORNALINE”

A classic vintage sandwiched between two slightly warmer years, 2008 has brightness, freshness, and great backbone to go along with the guts, all of which will help this wine age beautifully. It showcases everything we love about this *terroir*.

\$47.00 PER BOTTLE

\$507.60 PER CASE

2006 LES BAUX DE PROVENCE ROUGE “CORNALINE”

We were able to purchase Dominique's last bottles of 2006 and 2005 when we put together our first order earlier this year. They are true prizes. Vintage 2006 is a year I loved all over southern France for its character, poise, depth, and aging potential—among my favorites for right-bank Bordeaux, Bandol, northern and southern Rhône, and across the Languedoc-Roussillon. Here at Hauvette it was no different. This bottling easily has twenty good years still in front of it, but given an hour in a decanter and served with a nice meal this winter, it will warm your soul.

\$54.00 PER BOTTLE

\$583.20 PER CASE

2005 LES BAUX DE PROVENCE ROUGE “CORNALINE”

Another grand vintage for this benchmark southern *rouge*, 2005 has ample power and unctuous texture wrapped around a firm core of wild rosemary and *régliasse*—and oh what a tannin. Sorry, folks, we didn’t buy any softies. All three of these beauties can be drunk or aged for many years.

\$58.00 PER BOTTLE

\$626.40 PER CASE



Garlic strands, Provence

© Gail Skoff

BIG BOTTLES

During the month of December, 15% off per magnum

Big bottles of wine look great under a tree and on the holiday dinner table—here’s a little enticement to consider magnums in your holiday planning.

	REGULARLY	PER BOTTLE
PROSECCO SUPERIORE BRUT • SOMMARIVA	\$32.00	\$27.20
2012 ELORO “SPACCAFORNO” • RIOFAVARA	46.00	39.10
2014 CÔTE DE BROUILLY • CHÂTEAU THIVIN	57.00	48.45
2013 CHABLIS “VV” • LAVANTUREUX	64.00	54.40
2014 BANDOL ROSÉ • DOMAINE DU GROS ’NORÉ	69.00	58.65
SPUMANTE DOSAGGIO ZERO • KANTE	76.00	64.60
2013 BANDOL ROUGE • DOMAINE TEMPIER	99.00	84.15
2011 BAROLO “RAVERA” • BENEVELLI	102.00	86.70
2010 GIGONDAS “TERRASSE DU DIABLE” LES PALLIÈRES	105.00	89.25
2011 CHÂTEAUNEUF • VIEUX TÉLÉGRAPHE	157.00	133.45
2010 POMEROL • GOMBAUDE-GUILLOT	168.00	142.80



SWEET TEMPTATION

During the month of December, 15% off per bottle

Eschew the common temptations of holiday sweets and consider something less conventional: our stunning selection of dessert wines from France.

	REGULARLY	PER BOTTLE
2013 MUSCAT DE BEAUMES-DE-VENISE 375 ML • DURBAN	\$16.00	\$13.60
2012 SAUTERNES 375 ML • ROÛMIEU-LACOSTE	24.00	20.40
2013 MOSCATO DI NOTO “NOTISSIMO” 500 ML RIOFAVARA	24.00	20.40
2014 BANYULS “RIMAGE” 500 ML • TOUR VIEILLE	25.00	21.25
2012 “SAUVÉ DES EAUX” 750 ML • ALLIANCE	42.00	35.70
2013 MUSCAT DE RIVESALTES 500 ML LES MILLE VIGNES	52.00	44.20
2009 “HÉRÉTHIQUE” 500 ML • ALLIANCE	53.00	45.05
2011 RIESLING GRAND CRU “SOMMERBERG” VT 500 ML • ALBERT BOXLER	60.00	51.00
2007 SUL Q . . . 375 ML • DOMAINE GANEVAT . . .	78.00	66.30

JOIN THE CLUB

During the month of December,
receive 50% off your first club package
by using this code at checkout (online and phone):

NEWMEMBER50

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AND
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Open normal hours, 11 a.m. to 6 p.m., on Christmas Eve.

KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

Title to all wines sold by Kermit Lynch Wine Merchant passes to the buyer in California, and the buyer is solely responsible for the shipment of wines. We make no representation as to the legal rights of anyone to ship or import wines into any state outside California. In all cases, the buyer is responsible for complying with the laws and regulations, in particular those relating to the importation of alcohol, in effect in the state to which the buyer is shipping alcohol. 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.