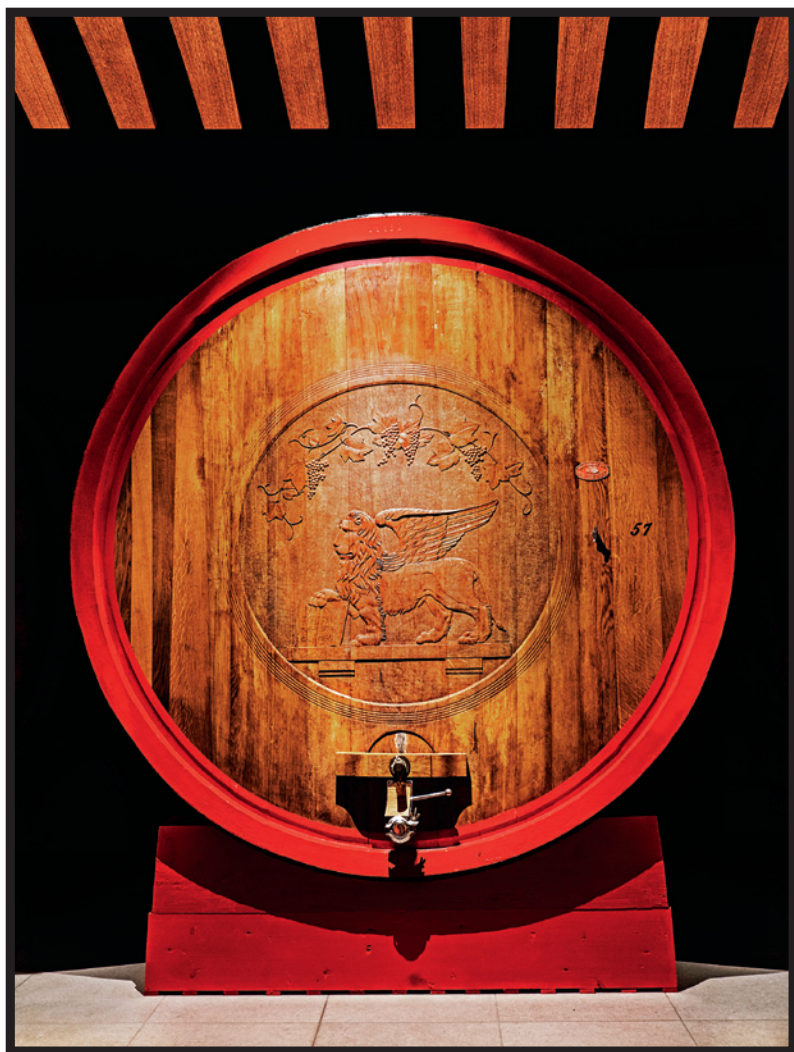


KERMIT LYNCH WINE MERCHANT

MAY 2016



Botte at Quintarelli

© Gail Skoff

QUINTARELLI NEW ARRIVALS
REMEMBERING JIM HARRISON
TRANSCENDENT DE VILLAINES ■ TOP OYSTER WINES

QUINTARELLI

by Dixon Brooke

2012 PRIMOFIORE

Primofiore doesn't meet the lofty aging standards of the Quintarellis for Valpolicella, since they prefer to release their Valpolicella with eight to ten years of cask and bottle age. Still, it would be hard to argue that this wine didn't meet and exceed the expectations of Valpolicella for any other mortal. Just think of it as an opportunity to drink a younger Quintarelli Valpolicella that is not made with the *ripasso* technique. A ripe and juicy nose of dried grapes is the first thing you'll notice after admiring its deep purple color. This 2012 is a beautifully balanced effort with substantial tannin and acidity, great spine, and a nuanced finish packed with a plethora of spices.

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

2007 ROSSO "CÀ DEL MERLO"

The wines of Quintarelli are more a celebration of a region and its history and techniques than of specific grape varieties or *terroirs*. They are really more about the art of the blend, the patience of extended aging in cask and bottle, and the use of *appassimento* and *ripasso* techniques to further enhance complexity and age-worthiness. That's why Cà del Merlo as a single-vineyard expression is a bit of an anomaly. Rather than being a single-vineyard wine, it is the opportunity for the Quintarellis to have a little more freedom with the blend outside of the school of Valpolicella. Always more primary than the Valpolicella, it showcases dark, palate-staining fruit that one must marvel at, given the wine's age. Cà del Merlo is succulent and luscious, balanced beautifully by the imprint of the stony limestone and basalt hills on which the grapes are grown.

\$89.00 PER BOTTLE **\$961.20** PER CASE

2007 VALPOLICELLA CLASSICO SUPERIORE

There isn't much to add to the words Quintarelli Valpolicella Superiore other than perhaps a few notes about the vintage. This is very serious stuff. In comparing it to recent vintages, it is 2006-ish but more closed, regal, poised, and spiced; it seems a lot younger than the 2006 did upon release. Compared to 2005, there is more stuffing here. It has more finesse than the bulky, concentrated 2004. Long, fine, and compact, it has everything to go the distance. In short, it challenges 2003 for the vintage of the decade.

\$89.00 PER BOTTLE **\$961.20** PER CASE



© Gail Skoff

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Please join Kermit Lynch Wine Merchant for our

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from our French and Italian portfolio.

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6:30–8:30 P.M.

\$50

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200 Centennial Drive

Berkeley, CA 94702

To purchase tickets, please call the store at (510) 524-1524.

Limited space available.

*For your convenience, a parking lot directly
across the street from the event will be open.*

BEAUJOLAIS

by Anthony Lynch

2014 RÉGNIÉ “GRAIN & GRANIT” CHARLY THÉVENET

Behold the new generation of Beaujolais vignerons! Charly Thévenet got an early start, learning the region’s traditional farming methods and principles of natural vinification from his father, Morgon producer Jean-Paul Thévenet, and certain family friends by the name of Lapierre. Charly launched his solo venture with a parcel of eighty-year-old vines in the *cru* of Régnié. A vibrant, pure, mineral Gamay, it offers supple fruit grounded by suggestions of spice and granite. This new-wave *cru* Beaujolais delivers everything you’d expect from a combination of old vines, esteemed *terroir*, and young talent.

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

2014 BEAUJOLAIS-VILLAGES “CUVÉE JULES CHAUVET” • DOMAINE ROBERT-DENOENT

A Mâcon extension of the notorious Morgon Gang of Four in spirit and in practice, Jean-Jacques Robert and his sons have recently added this super-aromatic, ethereal Beaujolais to their repertoire. They source it from one of Jules Chauvet’s old vineyards and produce it according to the principles he pioneered: treating the vineyard with respect and coaxing a genuine, unadulterated expression of Gamay. You’ll love the inviting nose of spices and its silky-smooth fruit on the palate, so bright you can almost feel it radiating from within. Beyond that, it is just utterly swallowable.

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

2014 MORGON “CUVÉE CORCELETTE” JEAN FOILLARD

Foillard’s Morgons represent brilliantly crafted expressions of Beaujolais’ grandest *terroirs*. Technical details (available on our site) cannot adequately communicate this wine’s *raison d’être*—instead, consider a typical evening chez Foillard:

Guests gather. Corks pop. Charcuterie emerges. Stories are told. Laughter rings out. Old vintages turn up. More corks are pulled. More food. Moderation takes a back seat. More laughter. Cheese. Sleep.

And that’s what this Morgon—beyond its sweet, earthy fruit and sensuous, velvety texture—is all about.

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

THREE FROM THE RHÔNE

by Dixon Brooke

2013 CAIRANNE • CATHERINE LE GOEUIL

We aren't really sure how she does it, but afloat in the not so insignificant sea of wine produced in the southern Rhône Valley, Catherine's wine always stands tall and proud. She accomplishes it single-handedly, tending her scattered parcels of old vines and managing the tiny winery and cellar beneath her home. Her wine abounds with Cairanne-ness: full, plump fruit balanced by noble structure. Rusticity is not Catherine's style—just pleasure and a mouthful of authentic southern Rhône flavor. Her Cairanne is inarguably one of the Rhône's finest values.

\$25.00 PER BOTTLE

\$270.00 PER CASE

2014 SYRAH "L'ART ZÉLÉ" LIONEL FAURY

At times it strikes me that Lionel Faury is out to conquer the world, although he himself seems unaware of it. He has certainly captured the heart of every salesperson at KLWM since he took over from his father, Philippe, who was already an icon in our eyes. This is the latest Faury wine we have introduced to the range we import, and thus it's probably the least well-known, although that's not going to last very long. From a parcel of vines on the plateau above Côte Rôtie, it is of course made from Syrah and has more in common with the domaine's Côte Rôtie from Côte Brune than with its Saint Joseph. Buyers will receive a lot of wine for the price.

\$32.00 PER BOTTLE

\$345.60 PER CASE

2013 CHÂTEAUNEUF-DU-PAPE "TÉLÉGRAMME" DOMAINE DU VIEUX TÉLÉGRAPHE

Daniel Brunier and his brother Frédéric have positioned this cuvée, from younger-vine fruit predominantly from the famed La Crau vineyard, to be the most deliciously drinkable southern Grenache we've ever experienced. This wine really blew my mind when I tasted it last summer at the domaine: instantly likeable, thirst quenching, and irresistible. Fresh and explosive despite its healthy concentration, it is an absolute delight. This immediately enjoyable wine might inspire you to broaden your definition of Châteauneuf-du-Pape.

\$46.00 PER BOTTLE

\$496.80 PER CASE

TOP OYSTER WINES

by Anthony Lynch

2014 MUSCADET CÔTES DE GRAND LIEU SUR LIE “LE CLOS DE LA BUTTE” ÉRIC CHEVALIER

A crisp, steely Muscadet like this is indeed the perfect match for oysters, but not only oysters. It comes from a plot of fifty-year-old vines, naturally bestowing additional concentration and viscosity to widen the range of culinary possibilities. Try it with spring asparagus with a squeeze of lemon, young goat cheeses, or any number of minimally prepared shellfish. Its salinity and palate-cleansing acidity allow for countless pairings beyond oysters, although this classic combination remains admittedly euphoric.

\$16.00 PER BOTTLE

\$172.80 PER CASE

2015 BORDEAUX BLANC • CHÂTEAU DUCASSE

Nobody buys Bordeaux anymore because, as we all know, the wines are over-priced oak-bombs made by pretentious enologists in tailored designer suits. Right? *Wrong!* Make no mistake, Hervé Dubourdieu is quite a snazzy dresser, but his personality and wines are about as down-to-earth as can be. His Ducasse *blanc* remains one of the benchmark values of our portfolio, this crisp Semillon/Sauvignon/Muscadelle blend continuing to punch above its price point. The 2015 vintage brings an extra bit of exuberant fruit to go with its habitual mineral snappiness, all delivered with Hervé’s trademark jazzy flair.

\$16.00 PER BOTTLE

\$172.80 PER CASE

2014 CHABLIS 1ER CRU “FOURCHAUME” ROLAND LAVANTUREUX

In his comprehensive work *The Wines of Burgundy*, Clive Coates ranks Fourchaume as one of Chablis’ top *premiers crus* alongside Montée de Tonnerre, consistently flirting with *grand cru* quality. He points out the parcel’s proximity and similar exposure to the *grand cru* vineyards, adding that Fourchaume tends to produce “rich and plump” wines. This stellar 2014 features generous flesh enveloping a wiry core, with a flinty edge that leads to a satisfyingly creamy finish. This is *premier cru* Chablis at its mouthwatering best.

\$40.00 PER BOTTLE

\$432.00 PER CASE

LE ROUGE ET LA LOIRE

by Julia Issleib

2014 BOURGUEIL “TRINCH!”

C. & P. BRETON

I recently asked two mainstays among the Beaune wine bars if they happened to have a bottle of Trinch in stock. The answer came quickly and without any hesitation: “Oh, no, we’re all out of that!” The owner of one of the bars added, “We have all Catherine and Pierre Breton’s cuvées in stock except the Trinch, *ça se boit trop vite*” (“it drinks itself too quickly”). That about sums it up—one just cannot keep this wine in one’s glass, or one’s cellar, for too long.

The Trinch is the perfect expression of Cabernet Franc for late spring evenings. It’s crunchy, but the tannins are soft and the nose is floral. Serve it slightly chilled for your picnics and barbecues, or simply for the apéritif.

\$24.00 PER BOTTLE

\$259.20 PER CASE

2013 BOURGUEIL “CUVÉE BEAUVAIS”

DOMAINE DE LACHANTELEUSERIE

I’m always impressed with how much the wines of Christine and Thierry Boucard have going on. The Beauvais brings you the whole spectrum of Cabernet Franc: the nose is delicate and pleasant, the palate fresh and fruity at first, then finishing on more earthy characteristics of Cabernet Franc—forest floor and morel mushrooms. This is the perfect food wine—your year-round companion that covers all your cuisine bases: from fresh antipasti to chicken in cream sauce, and on to grilled red meat.

\$18.00 PER BOTTLE

\$194.40 PER CASE

2013 CHINON “CLOS DU CHÊNE VERT”

CHARLES JOGUET

The Chêne Vert comes from an exceptional *terroir*, one of the oldest *crus* in the Chinon appellation. Vintage 2013 was cool in the Loire, but thanks to this exceptional parcel, the Chêne Vert is still rich and dense: the most powerful of these three reds. You should keep this one for chilly evenings in the fall, or—better yet—keep it for a few years. The wine is carefully aged for eighteen months in oak, giving the *terroir* time to fully express itself, and making this one of the most age-worthy cuvées of the domaine.

\$52.00 PER BOTTLE

\$561.60 PER CASE

A. & P. DE VILLAINÉ

CÔTE CHALONNAISE TRANSCENDENCE

by Dixon Brooke

2014 BOUZERON

Pierre de Benoist has crafted a masterful and irresistible Aligoté in what is turning out to be a fabulous vintage for white Burgundy. There is its subtly finessed nose with a very fine notion of creaminess and a wonderfully vivacious personality. Then on the palate it is mineral and suave at the same time—its fine-grained texture is wrapped seamlessly with viscosity. This may truly be the perfect wine for crustaceans. It's even better than that: it is one of Burgundy's greatest Aligotés, a fitting tribute to a long and storied history of this beguiling grape in Burgundy, and a wine that provides intrigue and pleasure young, old, and in between.

\$32.00 PER BOTTLE

\$345.60 PER CASE

2014 RULLY *BLANC* "LES SAINT-JACQUES"

The richest white Burgundy in the de Villaine stable, this Rully is an exercise in balance. Hazelnut and quince paste greet the nose, followed by a dense mouthful of ripe, succulent yellow fruits. Despite its voluptuousness, the wine is dry, fresh, very stony, and even salty—mouthwateringly delicious. This vintage is magnificent for Les Saint-Jacques, and ample proof of the high quality of *terroir* in this southern stronghold of Burgundy. The fact that it isn't *premier cru*, well, that's proof of a talented grower, because it sure does taste like it.

\$40.00 PER BOTTLE

\$432.00 PER CASE

2014 BOURGOGNE CÔTE CHALONNAISE *ROUGE* "LA DIGOINE"

La Digoine is the first wine I think of—after the Bouzeron, of course—when I think of Domaine de Villaine. The name itself exudes aristocratic class. This noble red Burgundy has always drunk well above its price. It has been produced since the 1973 vintage, and an overwhelming majority of those vintages are still drinking well. To smell it is to know it: *noir*, peppery, mysterious; these characteristics are a constant. *La bouche* is masculine and sinewy, very pure, with a beautiful noble tannin and excellent finish. Our longtime clients buy this with the same confidence that they buy Cheillon, Guillemot, and Thivin. I know I don't want a hole in my vertical and plan on doing the same!

\$48.00 PER BOTTLE

\$518.40 PER CASE

2014 MERCUREY ROUGE “LES MONTOTS”

What, Les Montots isn't a *premier cru*? And here I was humming along for years thinking I understood the origin of its transcendent finesse and ability to be both powerful and featherweight. It is easy to forget that it isn't a *premier cru*—or, frankly, that any of the de Villaine wines aren't. The finesse of the nose alone is somewhat overwhelming. This wine really impressed me at the domaine this past fall. It truly has it all. The palate is fabulously silky, and I couldn't get over the quality of the tannins. I wrote that down several times. I say you can book this wine into the record book of fine, perfect tannins.

\$52.00 PER BOTTLE

\$561.60 PER CASE



SINCE TIME IMMEMORIAL, the human striving for feeling has in fact had one means ready at hand, one drug, one intoxicant, that belongs to the classic gifts of life and bears the stamp of the simple and the holy, and thus is no vice—one means of stature, if I may put it that way. Wine—the gods' gift to man, as the humanistic peoples of antiquity claimed, the philanthropic invention of a god who is in fact associated with civilization, if I may be permitted the allusion. For we learn that it is thanks to the art of planting and pressing the grape that man emerged from his savage state and achieved culture. And even today nations where the grape grows are considered, or consider themselves, more cultured than wineless Cimmerians—a most remarkable fact. For it asserts that culture is not a matter of reason and well-articulated sobriety, but rather is bound up with enthusiasm, with intoxication, and the sense of regalement.

—Hans Castorp, from Thomas Mann's *The Magic Mountain*



KEEP IT FRESH SAMPLER

by Jennifer Oakes

WAITING IS OVERRATED. We do it enough in daily life—in line at the DMV, for that darned avocado to ripen, for the arrival of our tax refund. Careful aging of wine is a noble pursuit and at the very least needs a safe, temperature-controlled space and the willpower to keep your hands off. You will ultimately be rewarded with some lovely, complex drinking. But we can't assume that every wine needs to be aged. Young wine isn't a lesser being than aged wine—it's simply different. It has freshness and verve and is eager to please. Clearly we can count on still-bright fruit and crisp acidity, but there's even evidence that young red wine might offer more health benefits than aged wine due to its higher levels of antioxidants!

There is plenty to be said for immediate gratification, so we've put together a lovely assortment of reds, whites, and rosés that are ready to dive into. Why not have a glass or two while trying out one of the enclosed recipes? Twelve bottles: No waiting.

PER BOTTLE

2014 MUSCADET CÔTES DE GRAND LIEU SUR LIE

"LA NOË" • ÉRIC CHEVALIER \$17.95

2014 JASNIÈRES • PASCAL JANVIER 20.00

2014 FRIULI COLLI ORIENTALI FRIULANO • LA VIARTE 23.00

2014 CHABLIS • F. & O. SAVARY 24.00

2014 SANCERRE "CLOS DES BOUFFANTS"

DOMAINE ROGER NEVEU 24.00

2014 GROLLEAU ROSÉ • ÉRIC CHEVALIER 14.95

2014 VIN DE PAYS DE VAUCLUSE ROUGE • DOMAINE DE DURBAN 11.00

2014 DOLCETTO D'ALBA "LA COSTA" • BENEVELLI PIERO 17.00

2013 CORVINA VERONESE "BECCO ROSSO" • CORTE GARDONI 18.95

2014 ROSSO DEI DARDI • A. & G. FANTINO 19.95

2014 CÔTE-DE-BROUILLY • NICOLE CHANRION 22.00

2014 VALLE D'AOSTA ROSSO "TORRETTE" • CHÂTEAU FEUILLET 25.00

Normally \$237.80

SPECIAL SAMPLER PRICE

\$178 (a 25% discount)

ITALIAN WHITE AND RED

by Dixon Brooke

2014 GRÜNER VELTLINER • MANNI NÖSSING

For this month's installation of our nod to civilized living, we start, as is our custom, with a white wine. In this case we climb high into the Dolomites of Südtirol, in country that is almost as much Austrian as Italian. Manni Nössing likes to age his Grüner in a combination of stainless steel and large, oval acacia *foudres*. The *foudres* round out the chiseled, stony edges of the wine nicely and accentuate a nice touch of honey on the nose. Is it acacia honey? It doesn't stay honeyed for long. Citrusy, flinty, and explosive, this wine is cut out of the mountain, much like Michelangelo shaped blocks of marble from the great quarries of Carrara. You'll love the flavor, crystal-clear purity, and precise craftsmanship of this great northern Italian wonder.

\$30.00 PER BOTTLE

\$324.00 PER CASE

2008 BAROLO BUSSIA RISERVA "CASCINA DARDI" • A. & G. FANTINO

My, how I have looked forward to this moment. Given the extended length of time that Barolo ages in cask before it is released, I have the opportunity to taste the wines over three or four years before they are finally bottled and sold. This grand wine impressed me from the first taste. It has been a lot of fun to follow its evolution over the years, and I have been impatient for its ultimate release. After all, drinking it promises to be a lot more fun than tasting it.

It has evolved very slowly and is even more impressive now. The Fantinos were clearly excited about the vintage because they produced a lot more Riserva than they usually do. We have had the privilege of selling small quantities of their 2004, 2006, and 2007 Riservas while awaiting this glorious release.

What follows are a number of my impressions of this wine over the years. You will want to go extremely LONG on this mesmerizing Barolo. It will provide decades of pleasure and excitement.

Incredible nose, poised, fresh, preciso, thick, sweet, saucy, very smooth tannins, offers a lot of pleasure right now.

Beautiful color and nose, bright red, loaded with spices, sumptuous, sweet fruit, decadent.

Big thick tannin, herbal infusion, like a blend of Barolo, Nepas [Nebbiolo Passito], and Chinato [Barolo blended with herbs and spices].

Sempre un dolce in boca. Super-fresh. A young buck.

\$67.00 PER BOTTLE

\$723.60 PER CASE



JIM HARRISON

1937-2016

This month we remember Jim Harrison, author, poet, and bon vivant. Friendly over several years, he and Kermit shared an appreciation for fine wines such as Domaine Tempier and Domaine La Tour Vieille. Jim was also an occasional contributor to our newsletter—his essay below was first published in December 2007.

Please join us in raising a glass to Jim as we celebrate the passion and insight he brought to our world.

ONE GOOD THING LEADS TO ANOTHER

by Jim Harrison

I AM INTENSELY KNOWLEDGEABLE on all matters nutritional but somewhat ineffective in applying this knowledge to myself. A friend, the novelist Tom McGuane, once said to me, “You can lecture a group of us on nutritional health while chain smoking and drinking a couple of bottles of wine in less than an hour.”

Sad but true, but how sad? Ben Franklin said, “Wine is constant proof that God loves us and wants us to be happy.” Despite this many Americans own a hopeless puritanical streak that makes them beat on themselves as if they were building a tract house. The other day I took out a pound of side pork from the refrigerator, exemplary side pork raised by E.T. Poultry which I favor above all domestic pork. I put the package on the table and circled it nervously like a nun tempted to jump over the convent wall and indulge in the lusts of the body. My intellect warred against this side pork while my heart and taste buds surged. I was again modern man at the banal crossroads where he always finds himself bifurcated like Rumpelstiltskin.

Naturally the side pork won. My art needed it, plus I knew that a simple bottle of Domaine La Tour Vieille would win the battle with pork fat if drunk

speedily enough to get down the gullet to disarm the gobbets of side pork. To achieve health one must be able to visualize such things in terms of the inner diorama.

A number of doctors have been amazed that I am still alive, but the explanation is simple: wine. I started out in a deep dark hole being born and raised in northern Michigan which demographically is the center of stomach cancer in the U.S. Up home, as it were, they love to fry everything and when short on staples they favor fried fried. To be frank, the French raised me, though I didn't get over there until my thirties due to a thin wallet. Since my mid-teens I loved and read studiously French literature so that at nineteen in Greenwich Village I was scarcely going to drink California plonk while reading Baudelaire, Rimbaud, and Apollinaire. Instead I drank French plonk at less than two bucks a bottle, slightly acrid but it did the job, which was to set my Michigan peasant brain into a literary whirl.

Whiskey is lonely while wine has its lover, food. Last evening here at a remote hunting cabin in Michigan's Upper Peninsula we ate an appetizer of moose liver (excellent and mild), goose, and woodcock with Le Sang des Cailloux Vacqueyras, Domaine Tempier Bandol, and Château La Roque with Joe Bastianich's Vespa *bianco* with our cheeses.

Wine leads us to the food that becomes our favorite. It would be unthinkable for a Frenchman to eat his *bécasse* (woodcock) without a fine wine, say a Clos de la Roche, beside his plate, though this fine Burgundy is mostly affordable to moguls who unlike me don't have the time to hunt woodcock, grouse, doves, quail, and Hungarian partridge. Since I love wild food and wine I have been kept active in the sporting life by these addictions. I will shuffle through the outdoors for hours to shoot my dinner though in the case of woodcock they are better hung for a few days. If the weather is too warm a 42-degree refrigerator works fine, though you keep your eye on how you rotate the birds. I've never had a woodcock turn "high" on me but you must be much more careful with the white-breasted grouse. I have frequently eaten the "trail" of woodcock, the entrails minus the gizzard, on toast, a French tradition that some of my American friends are squeamish about. I insist that the best cooking method for woodcock is to simply roast the birds over a woodfire making sure the breast interior is pinkish red. Much like doves and mallards an overcooked woodcock is criminal. Last year near our winter "casita" on the Mexican border I shot well over a hundred doves but when I cooked a few of them minutes too long my wife was utterly disgusted. Perhaps I did something truly stupid like answering the phone.

So wine fuels my sporting life but the hunting season ends and I become a bird-watcher rather than a hunter partly to keep moving and make sure my appetite is revved. Woodcock don't freeze well but Hungarian partridge and grouse do, plus there are gifts from friends of elk, antelope, moose, and venison, which all cry out rather silently for red wine.

We had a nasty summer in Montana due to a two-month heat wave. I ate



Richard Olney, Lulu Peyraud, and Jim Harrison circa 1977

© Gail Skoff

sparingly and shed ounces like dandruff, sensing that I was becoming too light on my feet for Montana winds. The heat forced me to drink whites, my favorites being Bouzeron and La Cadette's Bourgogne *blanc*, their Vézelay *blanc*, too, and also a lot of lowly Italian prosecco which was amenable to the weather. My appetite recovered slightly when the garden flourished in August but it wasn't until September that I could again fully embrace my first love, French reds.

The City of Lyon has kindly decided to give me a medal and is flying me over in a few weeks. Only by dint of tromping through forests and fields several hours a day can one be physically ready for Lyon, which makes me the man for the job. After each meal in Lyon I will climb the mountain, glance at the cathedral but not actually go inside, and then trot back down. Bishop Irenaeus of Lyon irritated me when in the second century he proclaimed animals don't go to heaven because they can't contribute monetarily to the church. I adore the classic bistros in Lyon, also a restaurant called Aux Fins Gourmets. These sturdy folks eat sturdily and I will ferret away a collection of *fromage de tête* (head cheese) in my hotel room in case I awake in the night disconsolate.

After Lyon I will positively reconstruct the nature of my blood in Narbonne, Collioure, and Bandol. Most intelligent people recall the established scientific victory of the Mediterranean diet over half a dozen others. The effect of the south is immediate. Once while writing for a week at the splendid Hotel Nord Pinus in Arles, I became daily less somber and tormented so that what I wrote there was untypically jubilant. Doubtless if I wrote a whole novel in the south of France I would lose my winning reputation for melancholy. Once on the streets of Arles, for instance, I met a very undoglike lassie who was half-French and half-Egyptian. My knees buckled and I had to have two glasses of wine to make my way a mere block to the hotel.

Our last evening at the cabin we had grouse and woodcock again, and a leg of lamb from my neighbor's ranch in Montana. A friend, Rick Baker, brought along some Beychevelles from the eighties, a Grand Cru Mondot from Saint Emilion, and more Domaine Tempiers. The Mondot was a little muddy, perhaps from shipment.

All in all it was a decidedly non-triumphant summer. In mid-September I made game pies from venison, mallards, doves, Hungarian partridge, ground veal, and pork fat with a lard pie crust. Superb. Unfortunately it was hot again and I had to eat one with a white Cadette. It worked, but in the middle of the snack it occurred to me that weather is God's work while wine is man's. René Char told us not to live on regret like a wounded finch. A few years ago a friend gave me an '82 Pétrus and I swilled it before I learned I could have sold the bottle and bought a ticket to France where I'm closer to the heart of the matter, wine and its lover, food.



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.

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VALUE OF THE MONTH

by Anthony Lynch

2014 MONFERRATO ROSSO TENUTA LA PERGOLA

If the French have bistro wine, then the Italian equivalent must surely be trattoria wine: a light, fresh, all-purpose libation that you would expect to be served from a carafe in a homey little family-run joint along a winding country road. That is, in fact, how Kermit discovered Tenuta la Pergola: he found the contents of that fateful carafe worth the detour to visit the estate in the Monferrato, Piedmont's rustic heartland of rolling hills where the vine is king. That visit resulted in this custom Piemontese blend, an adaptable bargain *rosso* with regional character and the ability to quench one's thirst whenever needed.

\$14.95 PER BOTTLE

\$161.46 PER CASE