

KERMIT LYNCH WINE MERCHANT

AUGUST 2016



Riquewihr, Alsace, France

© Gail Skoff

THE MODERN-DAY LEGEND OF SAUMUR
2014 ANTOINE JOBARD P-A ■ PICNIC SAMPLER
THE ARENA FAMILY ■ INTRODUCING DAVIDE VIGNATO

THIERRY GERMAIN

THE MODERN-DAY LEGEND OF SAUMUR

by Dixon Brooke

WE COULDN'T BE MORE EXCITED to introduce those of you who don't already know these amazing wines to some of the Loire Valley's all-time greatest hits. Very few domaines anywhere in the world can match this one pound for pound in ecological footprint, consistent quality across a wide range of wines, and that all-important combination of intellectual interest and pure deliciousness. Tasting Thierry Germain's wines for the first time was love at first sip.



A cellar tasting with Thierry in Varrains reminds me of tasting in Burgundy: the barrels are a little larger, and the grape varieties are different, but the way he isolates each parcel and extracts its nuances into each of his cuvées is a thing of great beauty. An added bonus is the geological complexity of Saumur—far more diverse than Burgundy, it provides this vigneron/artist an expanded palette with which to paint his masterpieces.

A quick technical sidebar is perhaps useful here, since we haven't sold any in a while: Saumur can be red or white. Saumur Champigny can only be red. All of Thierry's Saumurs, incidentally, are white. Now that we have that out of the way, on to more exciting commentary!

2014 SAUMUR CHAMPIGNY “TERRES CHAUDES”

Predominantly from the *lieu-dit* of Les Poyeux, this great Cabernet Franc is full-bodied and dense, loaded with spice. While delicious now, every red on these pages can easily be tucked away in a good cellar for many years of future drinking pleasure.

\$40.00 PER BOTTLE

\$432.00 PER CASE

2013 SAUMUR CHAMPIGNY “LA MARGINALE”

La Marginale is like velvet: smooth tannins, cherry pit, with a finish that is downright mouthwatering—*salivant*, as they say in French. This quality is common in Thierry's wines, a result of his dedication to biodynamic viticulture and his rigor in working his soils. The finesse of the tannins is La Marginale's most impressive characteristic.

\$55.00 PER BOTTLE

\$594.00 PER CASE

2014 SAUMUR CHAMPIGNY “CLOS DE L’ÉCHELIER”

A thoroughbred of a Cabernet, the Échelier—named after a walled-in *clos* of terraces that is “ladder”-like—is Burgundian in style. Fine, with bright acid, sleek silkiness, and great length, it is the most elegant of all of Thierry’s red wines. Drink it and age it as you would a fine Pinot Noir from La Bourgogne.

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

2014 SAUMUR CHAMPIGNY “LES MÉMOIRES”

From Thierry’s oldest vines—over a century old, in fact—Mémoires allies concentration and finesse. These old vines have root systems that have burrowed deep into the limestone, and they produce tiny, concentrated grapes. The aroma alone is worth the price of entry. Intensely colored and flavored, with dark blood orange keeping things fresh, this is a monumental wine and one of the best pure Cabernet Francs I have ever had the pleasure of tasting.

\$65.00 PER BOTTLE **\$702.00** PER CASE

2014 SAUMUR BLANC “L’ÉCHELIER”

Thierry’s Saumurs honor the great Chenin Blanc grape. He vinifies them dry and never uses any new oak, so they contain very little artifice from residual sugar or barrel aging. Each wine is a crystal-clear translation of the underlying *terroir*. Unique compared to the other great Loire Chenins—Savennières, Vouvray, Montlouis, Jasnières—Saumur is noble, elegant, vertical, and imposing. Thierry’s seventy-year-old vines are planted on an ancient limestone plateau with remnants of viticulture dating back more than three hundred years. This down-right Burgundian wine shows off the savory spine and weightless concentration imparted by this particular site.

\$80.00 PER BOTTLE **\$864.00** PER CASE

2014 SAUMUR BLANC “CLOS DE L’ÉCOTARD”

Écotard is probably the brightest and most rapier-edged of all of Thierry’s Chenin Blancs. There isn’t an ounce of excess body fat on this one. Think of wine sculpted from a giant block of chalky limestone. Fresh lobster and seared scallops are two pairings that immediately come to mind. Try searing the scallops briefly, then topping them with a grate of lemon zest, sea salt, and a fine drizzle of really good olive oil.

\$40.00 PER BOTTLE **\$432.00** PER CASE

—PRE-ARRIVAL OFFER—

2014 ANTOINE JOBARD

by Graeme Blackmore

FOR DECADES, ANTOINE'S FATHER, FRANÇOIS, produced Meursaults that captured the essence of a winemaking style rooted in tradition. Like many wines of this ilk, they were often reticent in their youth and typically required considerable cellar time before any sense of their potential was revealed. For all of the admirers who followed Kermit's advice and accepted this challenge, the reward for their patience was a uniquely fascinating if not ethereal wine experience. And that experience thankfully continues today, with Antoine now running the show.

If you are just getting into Burgundy or have not yet tried Jobard's wines, now is a good time. Antoine has retained the domaine's trademark focus on exquisite, lively acidity but presents an equally thrilling level of detailed flavor around this structure. Less mystery, perhaps, but the results are sublime. The 2014 vintage has also played into his hand, and despite the wines having just been racked when tasted there in April, they were nothing less than compelling. His Saint-Aubins offer delicious citrusy fruit with a streak of lip-smacking minerality; the Sentier du Clou is especially aromatic and finely textured. Meursault En La Barre strikes an immediately stylish pose with exotic flavors and a delightful mouthfeel. The Puligny Le Trézin quickens the pace with very fine levels of lemony acidity and concentration; I'd hold this five or six years and enjoy its development. The richness of Tillets' midsection is matched by Blagny's power and intensely bright finish. And Genevrières's elegance is on full display, with a seductive opulence of texture juxtaposed with layers of deep mineral acidity and a memorably lengthy finish.

Antoine clearly hasn't ruled out the need for cellar time here, but the immediate sense of deliciousness that these wines exude makes that idea much easier to swallow.

PER CASE

2014 MEURSAULT	\$852.00
2014 SAINT-AUBIN <i>IER CRU</i> "LES PERRIÈRES"	936.00
2014 SAINT-AUBIN <i>IER CRU</i> "SUR LE SENTIER DU CLOU".	936.00
2014 MEURSAULT "EN LA BARRE"	936.00
2014 MEURSAULT "LES TILLET".	936.00
2014 PULIGNY-MONTRACHET "LE TRÉZIN".	936.00
2014 MEURSAULT BLAGNY <i>IER CRU</i>	1,416.00
2014 MEURSAULT GENEVIÈRES <i>IER CRU</i>	1,644.00

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

NORTHERN RHÔNE

by Anthony Lynch

2014 HERMITAGE ROUGE “LA PIERRELLE” BARRUOL/LYNCH

Great Hermitage is a rare bird nowadays as international styles, high prices, and a virtual monopoly by a select few large houses have rendered this great appellation inaccessible to most. The goal of the Barruol/Lynch collaboration, then, is to evoke the legendary Syrahs of a bygone era via studious selection of vineyard site and rigorous respect for traditional production methods, such as whole-cluster fermentation and long *élevages* in neutral wood. This Hermitage is true to its school: deep, smoky, intensely fragrant, powerful, and fine-grained, with a regal presence on the palate. It can be enjoyed young with some decanting, yet promises to blossom into a spectacular expression of this most exalted slope.

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

2014 SAINT JOSEPH BLANC • LIONEL FAURY

The northern Rhône’s cool 2014 growing season proved a blessing for whites, which retained valuable acidity and a gorgeous purity of flavor. As Lionel Faury’s Saint Joseph *blanc* typically has a penchant for grace and finesse, these conditions allowed for a truly excellent rendition of the wine. Perfumed of copious blossoms with peach, almond, and hazelnut accents, it shows that Marsanne and Roussanne are capable of ravishing heights.

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

2014 CÔTE-RÔTIE • LIONEL FAURY

The magic of vintage variation is that there is something for everyone—a phenomenon accentuated by 2014 and 2015, virtually opposite vintages in the Rhône Valley. While we wait for the deep, rich, structured 2015s to be released—and for them to reach maturity, which may take a bit longer—we can already start to dig into the lovely 2014s. The wines are wonderfully expressive with approachable structure, offering immediate pleasure for those who value traits like delicacy and elegance. The cool-vintage Syrah aromatics here (flowers, black olive, black pepper) are unmistakable Côte-Rôtie, while the palate is round and supple with extremely silky tannins. It is about as downright swallowable as a young Côte-Rôtie can get.

\$62.00 PER BOTTLE **\$669.60** PER CASE

INTRODUCING DAVIDE VIGNATO

by Dixon Brooke

I AM SO GRATEFUL for having discovered this obscure region, in the volcanic basalt hills east of Soave in northern Italy's Veneto. I have always loved Venetian whites made from the Garganega grape, and here I came upon an entirely new expression. Gambellara is like Soave but less suave—the basalt and Davide's biodynamic viticulture give a dry, nervy, stony, citrusy expression of Garganega that is incredibly thirst-quenching and invigorating.



Davide Vignato

2013 GAMBELLARA CLASSICO “EL GIAN”

This delicious Italian white offers refreshment, with wholly original flavors. Lemon zest, star fruit, wet stone, and white flowers all coat the palate in a bone-dry, vitalizing, and immensely enjoyable wine. Picture yourself savoring a glass to stimulate your taste buds as you prepare a meal, perhaps with some antipasti, the way you'd enjoy Fontaine's Gris de Gris, for example.

\$14.95 PER BOTTLE

\$161.46 PER CASE

2010 METODO CLASSICO “CUVÉE DEI VIGNATO”

On our quest to find you delicious, honestly made wines from well off the beaten track, this Champagne-method sparkler made from the indigenous Durella grape ought to fit the bill. You won't believe the aromatics rising out of your glass with this one! It tastes like you have dipped a straw into the basalt *terreno* of the Gambellara hills and taken a big, fizzy sip. Uncommonly flinty and stony, Cuvée dei Vignato contains lovely pit fruit and a hint of acacia honey, thanks to the extended aging on the lees.

\$27.00 PER BOTTLE

\$291.60 PER CASE



DOMAINE PIERRE GUILLEMOT

BURGUNDIAN ELEGANCE SINCE 1947

by Julia Issleib

THE MEMBERS OF THE GUILLEMOT FAMILY are without a doubt among the most generous people we work with. Tastings at the domaine always end with an old vintage from the '70s, '60s, or '50s, and for very exceptional occasions from the 1947 vintage, the first that Pierre Guillemot bottled.

Pierre's grandsons, Vincent and Philippe, are deeply rooted in their long family tradition but curious to learn something new, wanting to make sure to use all the tools at their disposal in order to create their assertively traditional, bright, brilliant wines.

2014 SAVIGNY-LÈS-BEAUNE *BLANC* "DESSUS LES GOLLARDES"

If you're lucky enough to taste at Domaine Guillemot, the tasting will invariably start with this white: current vintage first, then an unlabeled, dusty bottle covered in mold, freshly fetched from the depths of the cellar. The oldest one I've tasted was from 1975, and it was gorgeous—a toasted hazelnut nose, buttery richness on the palate, but still a lot of freshness. So you should buy enough to drink half now and forget the other half for a decade or more.

\$40.00 PER BOTTLE \$432.00 PER CASE

2014 BOURGOGNE *ROUGE*

This could be your weekly Burgundy. It's fresh and thirst-quenching, thanks to its beautiful minerality and red fruit aromas. After a while, notes of leather, violets, and underbrush make the wine gain in complexity and allow it to accompany your entire meal.

\$24.00 PER BOTTLE \$259.20 PER CASE

2014 SAVIGNY AUX SERPENTIÈRES *PREMIER CRU*

The family's flagship *premier cru* Serpentières vineyard stands out as a Savigny of great elegance, complexity, and profoundness. Blackberries, herbs, dark chocolate, juniper . . . all come together into a multilayered wine of beautiful balance that deserves to be aged for a few years.

\$46.00 PER BOTTLE \$496.80 PER CASE

THE ARENA FAMILY OF PATRIMONIO

by Anthony Lynch

ANTOINE ARENA, WHO SOME CONSIDER the historic godfather of Corsican *terroir*, is gradually passing the torch to his two sons. In a typically Corsican spirit of self-reliance, Antoine-Marie and Jean-Baptiste will carry on the Arena tradition through their very own domaines, having divvied up the family holdings so that each may tend to certain parcels independently. With these new arrivals, you'll see how the two sons continue to push the envelope, ensuring that Antoine's legacy lives on and the Arena name is forever associated with pioneering excellence in Corsican wine.

2013 PATRIMONIO ROUGE "CARCO" ANTOINE ARENA

Antoine couldn't bear to relinquish the storied Carco parcel, so he will continue to release the wine under his own label for the time being. This 100% Nielluciu is exactly what we love about the Arena reds: dense, chewy, driven, a bit rustic, and brimming with a wild energy that brings to mind the arid, craggy landscape of the Île de Beauté. From the hands of a Corsican legend, this beauty can be enjoyed young from an ice bucket alongside grilled fish just as it can be cellared for many years, patiently waiting to unleash its full spectrum of island flavors.

\$45.00 PER BOTTLE

\$486.00 PER CASE

2014 VIN DE FRANCE BLANC "HAUTS DE CARCO MACERATION" ANTOINE-MARIE ARENA

Hauts de Carco is perhaps the Arenas' flagship vineyard. Sensing its potential, Antoine famously blasted away at the solid limestone and planted Vermentinu on this steep, fossil-laden plot upslope from Carco and just a stone's throw from the sea. Today, his son Antoine-Marie explores this extreme *terroir* through a new lens. A one-month infusion of the juice on its skins unleashes another dimension of Malvasia, as the grape is known locally, while maintaining the salinity and herbaceous nuances typical of its *terroir*. Let the "Maceration" breathe and enjoy its qualities at table—Antoine-Marie served it with freshly caught, pan-seared calamari seasoned with garlic, Espelette pepper, and a dash of olive oil.

\$39.00 PER BOTTLE

\$421.20 PER CASE

2014 MUSCAT DU CAP CORSE “GROTTE DI SOLE” JEAN-BAPTISTE ARENA

The Arena sons are as eager to think outside the box and execute novel ideas (see opposite) as they are to honor the local winemaking traditions that have come to define Corsica. One such tradition, Cap Corse’s celebrated dessert wine, represents one of the most fascinating and intriguing expressions of Muscat in the world. Talk about a sense of place: Muscat grown here seems to soak up the smells of its surroundings to give a uniquely Corsican perfume. It radiates Mediterranean sunshine, suggesting maquis wildflowers along with hints of wild mint and other herbs. Try splashing a dollop of the nectar over a seasonal fruit salad, then pour each of your guests a glass to accompany it—they are sure to be wowed.

\$48.00 PER BOTTLE

\$518.40 PER CASE



Antoine-Marie and Antoine Arena

© Gail Skoff

PIEMONTE

by Anthony Lynch

2013 BARBARESCO “VICENZIANA” SILVIO GIAMELLO

With his 2013, Silvio Giamello has definitively answered the question “What is Barbaresco?” Classic tar-and-roses aromatics, a subtle “feminine” touch, and decades’ worth of complexity layered into a tightly knit, sensuously long finale . . . This is what Nebbiolo dreams are made of, with a price tag that won’t have you waking up in a cold sweat. Giamello is an artisan in the truest sense of the word; treat yourself to a future of *piemontese* delight before the chance runs out.

\$38.00 PER BOTTLE

\$410.40 PER CASE

2011 VINO ROSSO “LABORO DISOBEDIENT” A. & G. FANTINO

The Fantino brothers are back at it with only the third-ever release of their superb Laboro bottling, an intentionally declassified Barolo crafted according to near-extinct winemaking methods. No stainless steel, no new wood, no pumping, no filtration, no added yeast or enzymes . . . all you’ll find is sustainably farmed, old-vine Nebbiolo from one of Monforte d’Alba’s top sites, fermented and aged in traditional old oak casks, and bottled by gravity with minimal sulfur added. Truffles, luscious dark fruit, and intoxicating spices preface this regal Nebbiolo that is so plush and cushiony you can start drinking today, pleasure guaranteed.

\$60.00 PER BOTTLE

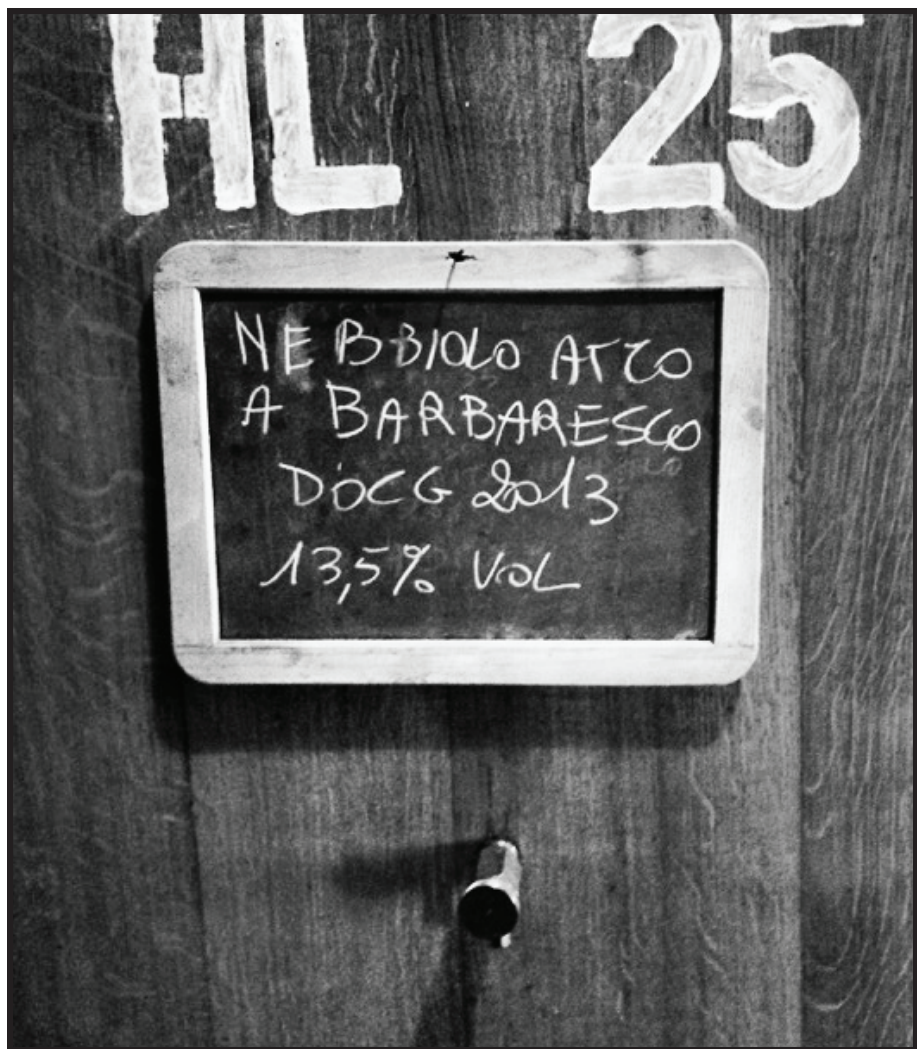
\$648.00 PER CASE

2015 VINO ROSSO “IL GOCCETTO” TENUTA LA PERGOLA

Our top Italian value red is back, bigger and badder than ever in the memorable 2015 vintage. The principal grape is Brachetto, and check out the exuberant perfume it bestows: a heady, ample fragrance of juicy ripe cherry and flowers seems to leap out of the glass. A bit of Barbera adds some flesh and bright acidity, but rest assured: this wine’s purpose is jovial sipping, with spirited gulping an entirely acceptable alternative. If you don’t know what’s for dinner and prefer not to spend too much money, we suggest you heed Il Gocchetto’s call.

\$12.00 PER BOTTLE

\$129.60 PER CASE



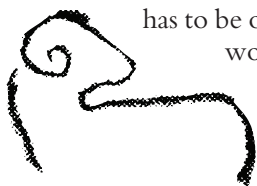
A botte of Giamello's Barbaresco

© Anthony Lynch

MIGHTY ALSACE

by Dixon Brooke

2014 RIESLING “VIGNOBLE D’E” DOMAINE OSTERTAG



André Ostertag’s classic Riesling bottling from his hometown of Epfig has to be one of the purest, most typical bottlings of the variety in the world. The Ostertag domaine, founded in 1966, celebrated fifty years of history this year. André’s father handed him the keys to the family cellars when André was in his early twenties, and he taught himself how to make wine the old-fashioned way: over time, by doing. We are the beneficiaries of his patiently honed expertise.

\$28.00 PER BOTTLE

\$302.40 PER CASE

2012 PINOT GRIS “FRONHOLZ” DOMAINE OSTERTAG

Fronholz is typically the raciest, stoniest of the Ostertag family of Pinot Gris. From the deliciously approachable and impeccably balanced 2012 vintage, this fine-grained, ethereal example is no exception. I have been singing the praises of great Alsatian Pinot Gris a lot lately, and I don’t intend to slow down. There are currently more white Burgundy lovers than dry Alsatian Pinot Gris lovers out there, and I aim to even the score!

\$54.00 PER BOTTLE

\$583.20 PER CASE

2012 MUSCAT • KUENTZ-BAS

Dry Muscat is one of Alsace’s most undervalued and least-known treasures, and also one of my favorite apéritifs. Try it with a bowl of fresh strawberries—it sings! Don’t run the other way when you see the word *Muscat*, thinking you will be buying a dessert wine. In Alsace, they grow several variations of the grape, and they specialize in producing dry wines that have the added benefit of Muscat’s beautiful and complex aromatics. It is considered a noble grape in Alsace, and the *grands crus* from the best sites can be some of the region’s longest-lived wines. This beauty from Kuentz-Bas doesn’t need to age another day.



\$24.00 PER BOTTLE

\$259.20 PER CASE

2014 RIESLING GRAND CRU “EICHBERG” TROIS CHÂTEAUX • KUENTZ-BAS

This vintage will go down in the books as a historic one for Alsatian Riesling. It has the power and intensity of 2010, but with less residual sugar and therefore even more purity. Eichberg is one of two large *grands crus* located below the town of Husseren-les-Châteaux, which Kuentz-Bas calls home. The other is Pfersigberg. The latter’s wines are known for finesse, while Eichberg is all about power. These are big, masculine wines that you definitely do not need to be in a hurry to consume. Samuel Tottoli at Kuentz-Bas has made some of the greatest wines in his career with his range of 2014 Trois Châteaux Rieslings. I would hate for you to miss them.

\$49.00 PER BOTTLE

\$529.20 PER CASE

2014 EDELZWICKER • MEYER-FONNÉ

One of my preferred house wines (especially handy since it comes in a liter-sized bottle), Meyer’s “Edel,” as they call it locally, is wonderfully balanced between fruity and dry. A custom blend every year from all the various grape varieties and *terroirs* that Félix Meyer works, this delightfully tasty wine has a complexity-to-price ratio that is one of the highest in the KLWM portfolio.

\$18.00 PER LITER BOTTLE

\$194.40 PER CASE

2013 RIESLING GRAND CRU “SCHOENENBOURG” • MEYER-FONNÉ

Powerhouse intensity, concentration, kaleidoscopic flavor, unique *terroir*: in short, one of the great Riesling *terroirs* in all of northern Europe, particularly when translated by the talented hand of Félix Meyer. Much like the weighty clay and marl *terroir* itself, Schoenenbourg is heavy stuff. Only ten cases are imported into the United States every year—well, nine and a half after I get my share. Compare its price to that of a top grower’s *premier cru* white Burgundy and then try to develop a list of reasons not to jump all over this opportunity delivered by the current imperfection of market forces.

\$54.00 PER BOTTLE

\$583.20 PER CASE

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.

PROVENÇAL ROSÉ

by Clark Z. Terry

2015 BANDOL ROSÉ DOMAINE DU GROS 'NORÉ

While I was sitting across from Gros 'Noré vigneron Alain Pascal at a recent lunch in Bandol, he quietly told me, as if not wanting anyone else at the table to hear, that he's very proud of his 2015 Bandol Rosé and it is the best he's ever made. He didn't elaborate, but instead he shrugged his shoulders for a second, looked around to make sure no one else had heard, and reclined in his chair.

I won't argue with Alain regarding his rosé, and if he doesn't want to tell many people about it, then I certainly will. The 2015 is undoubtedly his best yet—it screams “Welcome to Bandol!” while aromas of white peach, honeydew, and rosemary spring from the glass. Like me, you'll find it hard to contain your enthusiasm for the wine, and you'll soon be telling your friends about your new favorite rosé.

\$32.00 PER BOTTLE

\$345.60 PER CASE

2015 BANDOL ROSÉ DOMAINE DE TERREBRUNE

I can't say whether I prefer Terrebrune's rosé upon arrival or six months down the line. It evolves! Or maybe like a break in the clouds on a winter's day, crackling open a bottle of Terrebrune in gloomy weather is like a ray of sunshine. Regardless, consistency, finesse, aromatics, and a touch of texture typify what fans of Terrebrune rosé discovered long ago.

\$33.00 PER BOTTLE

\$356.40 PER CASE

2014 LES BAUX DE PROVENCE ROSÉ “PETRA” DOMAINE HAUVETTE

The vintage above is correct—this is indeed a 2014 rosé that is released alongside the 2015s of other producers. Dominique Hauvette ferments and ages her rosé in concrete eggs, lets it finish malolactic, bottles it unfiltered, and doesn't release the wine until she says it's ready. The result is a stunning display of complexity. Her rosé has grip and grain that rival many a white Burgundy but with the sunshine and fleshiness you'd expect from a southern wine.

\$35.00 PER BOTTLE

\$378.00 PER CASE

PICNIC SAMPLER

by Jennifer Oakes

WHO DOESN'T LOVE A PICNIC? Unless you have a fear of ants or eating nearer the ground than usual, a picnic is one of summer's great simple pleasures. One doesn't require a league of servants à la Downton Abbey to reassemble your dining room in the middle of a meadow, nor must there be fried chicken and potato salad, although I could think of worse ideas. There should be a pretty view, either beside some sparkling blue water or, if you're sporty, atop a mountain. And while I enjoy using my vintage picnic basket lined with a checked gingham cloth and stuffed with real silver and festive enameled tin dishes, any way you feel like schlepping your utensils is fine with me.

What's important, above all, is to have something delicious to eat and at least a few bottles of gloriously quaffable wine to go with the food. We've put together a fantastic assortment of reds, whites, and rosés that are ready to tote to your favorite outdoor spot. And I encourage you to try some of my enclosed picnic-friendly recipes perfect for alfresco dining—sadly, no servants included.



PER BOTTLE

2013 PINOT BLANC • KUENTZ-BAS	\$14.95
2015 SAUVIGNON BLANC “UNIQUE” • DOMAINE DU SALVARD . . .	14.95
2014 MÂCON-VILLAGES • HENRI PERRUSSET	18.95
2014 VOUVRAY • CHAMPALOU	19.95
2014 PIGATO “VIGNETO CA DA RENA” • PUNTA CRENA	27.00
2014 PIGNOLETTO FRIZZANTE • FATTORIA MORETTO	18.95
2015 SAINT-CHINIAN ROSÉ • MAS CHAMPART	16.00
2013 CAHORS • CLOS LA COUTALE.	14.95
2014 PAYS D’OC ROUGE • MAS CHAMPART	18.00
2012 CISTERNA D’ASTI SUPERIORE • TENUTA LA PERGOLA	20.00
2013 CHINON “LES PETITES ROCHES” • CHARLES JOGUET	23.00
2014 RÉGNIÉ “GRAIN & GRANIT” • CHARLY THÉVENET.	31.00

Normally \$237.70

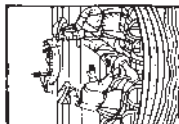
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A TUSCAN QUAFFER

by Anthony Lynch

2014 TOSCANA ROSSO “MONTELECCIO” • SESTI

A recent tasting with the Sestis, atop their very own hillside in the heart of Brunello territory, left me more enamored than ever with the family, the place they call home, and the wines they craft from the surrounding hillsides. Surprisingly, this humble entry-level Sangiovese from the cool 2014 vintage stole the show. It set off an alarm in my head that rang out, *By God, savor this hedonistic nectar every single day of summer!* What it lacks in concentration it makes up for in brightness, freshness, and juicy energy. The Sangiovese fruit is lithe and pure, the finish smooth and elegant, while a hint of minerals brings focus to the whole. Don't be afraid to give it a slight chill—Tuscany has never been so quaffable.

\$25.00 PER BOTTLE

\$270.00 PER CASE