

KERMIT LYNCH WINE MERCHANT

Wine Club Bulletin

APRIL 2011

2009 MUSCADET CÔTES DE GRAND LIEU ERIC CHEVALIER

From the top talents, Muscadets from the 2009 vintage are an eye-opening experience. Optimal ripening conditions, good rainfall, and balanced temperatures created Muscadet perfection. You could call it the “Discover Muscadet” vintage. Our 2009 from Éric Chevalier is a wine of exquisite balance, whose backbone of bright acidity fuses seamlessly into a beautiful *rondeur* of supplefruit. The soils for this cuvée are comprised primarily of serpentinite and quartz, and the stoniness of the wine is simply vibrant. Éric bottles another exceptional parcel, La Noë, which is mostly comprised of granite—if you like *this* Muscadet, the La Noë is a must try. Éric’s 2009 Muscadet is a natural with its most classic pairing, oysters on the half shell, but you should really experience it on its own as an aperitif. It is also capable of complementing just about any fish preparation. Here we hope to introduce you to one of the world’s finest dry white wine bargains.



\$13.95 PER BOTTLE

\$150.66 PER CASE



2008 CÔTES DU VIVARAIS • DOMAINE GALLETY

Alain Gallety and his son, David-Alexandre, imagine one day making one of the grandest cuvées of the Southern Rhône. Along the western flank of the river, the vineyards of the Vivarais mirror those of the Côtes-du-Rhône on the opposite bank. Almost a decade after receiving its own A.O.C., the region is finally starting to get the notice it deserves, most especially for a long ripening season that lends elegance to the Syrah-Grenache blends they craft. Farming organically and taking active steps towards insuring the freshness of the grapes set them apart from the pack. Their wines are then aged in older, neutral Burgundian barrels, as the Galletys believe them to produce wines with greater finesse—without oaky flavors or excessive tannins. Though new to the KLWM portfolio, the wines of Domaine Gallety are already attracting attention for their uniqueness and balance. With southern flavors and northern finesse, it can’t really be called a quaffer but slides down the gullet a lot easier than most Syrah-Grenache blends.

Start with the Muscadet, transition to the Vivarais—a great one-two punch!

\$29.00 PER BOTTLE

\$313.20 PER CASE

To re-order any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson or send us an email at wineclub@kermitylynch.com.

MIXED GRILL WITH CAPER SALAD

By Christopher Lee

As the weather moves toward the warming spring, I think of building a fire in the garden out of those now perfectly dried fruit wood trimmings from the fall, and concocting a delicious, carnivorous, mixed grill. Mesquite works just as well, but what better to do with the prunings? This time of year likely accompaniments are treviso and castelfranco chicory salad with mustard dressing; roasted cauliflower with chopped egg and agro dolce; or fennel with olive oil, lemon, and chilli flakes. You choose.

Serves 6

A mix of skirt steak, pork blade chops,
lamb rump chops, and Italian sausages,
about 1 pound per person in all

Sea Salt

6 cloves spring garlic or

2 stems green garlic, white part only

1 bunch fresh marjoram

(leaves picked from stems)

1/2 bunch parsley

(leaves picked from stems)

4 tablespoons capers in salt

(rinsed and soaked in water for 1 hour)

6 anchovy filets

1 ounce red wine vinegar

1/2 cup olive oil

2 lemons, quartered

In a large mortar and pestle (or you can shamefully use your food processor) pound the garlic to a smooth paste with a pinch of sea salt. Scrape the paste into a separate bowl. Pound marjoram and parsley leaves each with a pinch of salt, in small batches, to a relatively smooth mixture, adding to the garlic as you go. Pound capers and anchovy separately and scrape into the bowl of garlic and herbs. Add the vinegar and olive oil and mix well with pestle or with a spoon until the mixture begins to emulsify.

Grill the meats over medium heat for approximately 4 minutes each side for medium rare (a few seconds more for the pork chops and sausages, but not for too long). Salt them when they come off the fire, except for the sausages. Cut meat into smaller pieces, place on a warm platter, spoon salsa over the meat. Give a squeeze of lemon, if you want.

OYSTERS MIGNONETTE

There are lots of thoughts on the perfect mignonette. Many include vinegar in some portion, from 100%, to half, to a splash. In these modern times some include jalapeños, habañeros, ginger, and passion fruit. I'm sure they're all good, in their own way. I prefer mignonette made with white wine, diced shallots, and cracked black pepper. The wine should be delicate but bright. It's a gentle sauce that way, and doesn't overrun the oysters. After all, they've already got a lot going for them with the briny-ness of the sea, a creamy but firm texture, and natural in-the-shell liqueur (the reason why you need to slurp them out of the shell rather than eat them with a fork). Hey, call me a traditionalist.

The Muscadet at hand is incredibly delicious and absolutely perfect for oysters. I don't think I've had a better one. The moment I tasted it there was no other dish it could accompany. Well, except maybe a tasty *sole au beurre blanc*...

Christopher Lee is a former head chef of Chez Panisse and Eccolo in Berkeley and co-founder of the Pop-Up General Store in Oakland, California. Read his blog at <http://oldfashionedbutcher.blogspot.com>.