

KERMIT LYNCH WINE MERCHANT

Wine Club Bulletin

AUGUST 2011

2009 SYLVANER “TROIS CHÂTEAUX” KUENTZ-BAS

Since winemaker Samuel Tottoli has converted the vineyards to biodynamic farming, a strict form of organic viticulture, the wines of Maison Kuentz-Bas have taken on an entirely new dimension. Sylvaner is one of the most widely-planted grape varieties in Alsace. While it has a reputation for being over-cropped in the flatlands by many producers, the grapes for the “Trois Châteaux” are sourced only from the domaine’s finest vineyards in the highlands of Husseren-les-Châteaux. The pure limestone soils, coupled with such labor-intensive farming practices, impart a captivating stoniness and freshness to this elegant cuvée. The entire lineup of wines at Maison Kuentz-Bas shows incredible diversity of style and character. The fact is, so many people equate Alsatian wine with sweet wine, and it is not always the case. Kuentz-Bas has taken to putting a useful dry-to-sweet scale on the back label to show the unique nuances of each bottle. The depth and complexity of this bone-dry Sylvaner beg for it to be savored slowly...if you can.

\$25.00 PER BOTTLE

\$270.00 PER CASE

2009 BEAUJOLAIS • DOMAINE DUPEUBLE

Damien Dupeuble couldn't be more down-to-earth, and his character is equally reflected in his wines. The Asmaquer and Dupeuble families have been farming grapes almost continuously since 1512. That is why Damien goes to great extents to stay true to tradition. He harvests by hand, only uses native yeasts, and rejects practices like chaptalization (unlike so many of his neighbors). Kermit also lends his expertise to the blending process, which means no sulfur and no filtration—careful choices that allow the wine to keep all of its natural texture and aromas. This is the real deal for Beaujolais, folks. You may want to imbibe it as the locals do: with a slight chill and paired with just about any meal from fried eggs to grilled sausages (and everything in between). It's one of the most all-occasion wines in the entire KLWM portfolio. Keep on the lookout for the Dupeuble's Beaujolais Nouveau, as well, which is always released on the third Thursday in November.



Photograph by Dixon Brooke

\$14.95 PER BOTTLE

\$161.46 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@kermitynch.com.

A GRILLADE FROM THE SEA WITH CHERVIL BUTTER

by Christopher Lee

It's difficult to imagine a dish that can be served with both red and white wine; the balance is more about the wines than it is about the dish.

If you have a red that's temperate but self-assured in character and a white that's lively and optimistic, you can pull it off—the Beaujolais and Sylvaner are just such wines. Summer brings food that's light and flavorful, often cooked outdoors on the grill, easy to prepare and eat. And it's so delicious! It's a little work à la minute, but it's extremely satisfying to savor a mixed shellfish grill, accented by a light, buttery, herby sauce, on a warm summer evening. This particular dish is a great starter. Make sure your shellfish are pristine, and buy enough for everyone to have seconds! Serve the Beaujolais slightly chilled. Try some lovely Brazilian music while you cook...

Serves 5 or 6

1 pound mussels, beards cleaned

1 pound Razor clams

1 pound Littleneck clams

10 or 15 shallow-shell oysters such as
Beausoleil or Malpeque

10 or 15 head-on spot prawns,
live if possible, or best prawns available

sea salt

½ pound fresh, unsalted butter

a drop or two of Pernod, Ricard
or other delicate anisette liqueur
(optional)

chopped chervil

coarse salt



Rinse shellfish well in ice water for 10 minutes and set aside to drain. Melt butter gently in a small pan on the grill. Add a little sea salt, a few drops of anisette, and chopped chervil. Over coals, grill the prawns in the shell until shells are bright red and blistered. Grill mussels, Razor clams, Littlenecks, and oysters (curved shell downward), until shells pop open. Remove flat top shell of oysters, and being careful not to lose any of the juices, lay them on a large platter sprinkled with coarse salt so they stand up. Do the same with mussels and Littlenecks but not the Razor clams; leave their shells attached, for the presentation. Drizzle each mollusc with chervil butter. Be sure to have some warm, crusty bread to sop up the butter from the shells!

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>.