

KERMIT LYNCH WINE MERCHANT

Wine Club Bulletin

SEPTEMBER 2011

2009 FIÉ GRIS • ÉRIC CHEVALIER

Éric Chevalier has been making a name for himself in the Nantais, the westernmost point of the Loire Valley that runs along the Atlantic Ocean. Éric mostly bottles Muscadet, for which the region is most famous, however he has also been replanting and making wine from old heirloom grape varietals that have been dying out to more mainstream *cépages*. The pink-skinned Fié Gris is also historically known as Sauvignon Gris or Sauvignon Rose, and it is thought to be a richer and lower yielding ancestor to Sauvignon Blanc. Éric's Fié Gris has a supple body rich in floral aromas while still maintaining persistent minerals and grassy freshness. Believe it or not, it makes a surprisingly delicious accompaniment to *chiles rellenos*, but this is the kind of wine that will allow your imagination to run wild with endless pairing possibilities. Pop a cork to explore the layers of its exoticism.

\$24.00 PER BOTTLE

\$259.20 PER CASE

2007 LUSSAC SAINT-ÉMILION "LES GRIOTTES" CHÂTEAU DE BELLEVUE

Every member of the KLWM team who has been to visit *vigneron* André Chatenoud in the Bordelais returns with mouthwatering, first-hand accounts of eating fresh duck breasts grilled *à point* over a steady, hearth fire made from old-vine cuttings—cooked by André himself. Fortunately, one doesn't need to be there to enjoy his gorgeous, accessible, and elegant wines. This 18th century château is well regarded for its exceptional *terroir*. Lussac Saint-Émilion is a satellite community of the famous appellation of Saint-Émilion. While these Right Bank *crus* share deep limestone soils known to yield great quality, Lussac St-Émilion is a mere fraction of the price. Recent tastings of Bellevue's 1998, 1999, 2000, and 2005 vintages prove that one need *not* pay a high premium for age-worthy, elegant Bordeaux. This Lussac St-Émilion "Les Griottes" is his introductory cuvée of 100% Merlot. With distinct notes of Morello cherries (for which it is named), it cannot help but be an easy match for juicy roasts or *grillades* of all kinds.

\$19.95 PER BOTTLE

\$215.46 PER CASE



Photographs by Steve Waters



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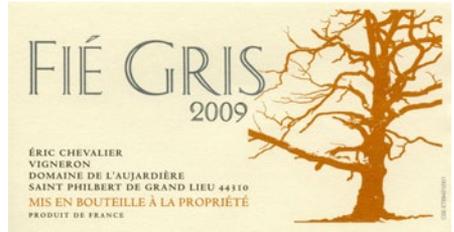
LEG OF LAMB STUFFED WITH OLIVES & CAPERS

by Christopher Lee

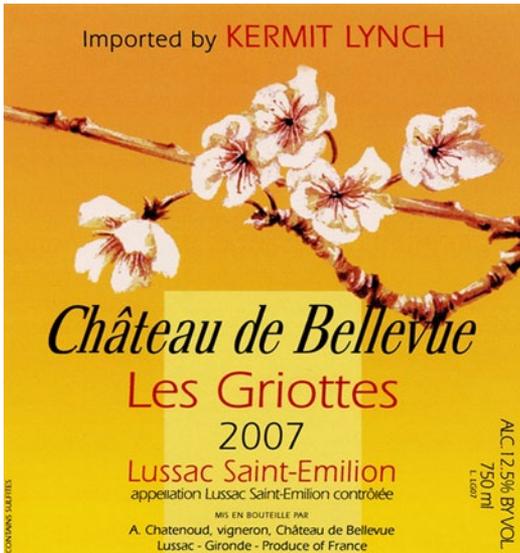
If you're skilled with a knife, butterfly a lamb leg, keeping it in one piece. Trim the silver skin from the outside of the leg, and cut away any tendons from the inside. If this is too daunting, you can ask your butcher to do it for you. Buy a smaller lamb leg – it will be sweeter and more tender, under 10 pounds if you can.

Serves 8-10

- 1 whole boneless leg of lamb, butterflied
- 1-1/2 cups black olives, pitted and roughly chopped
- 1/3 cup salt-packed capers, soaked 30 minutes in cool water
- 2 tablespoons parsley, chopped
- 1 tablespoon garlic, chopped
- 1 tablespoon summer savory, chopped
- 1 teaspoon anise or fennel seed, gently pounded in mortar
- 1 or 2 tablespoons salt-packed anchovy, soaked 30 minutes in cool water, chopped
- 1/4 cup extra virgin olive oil
- Sea salt



In a bowl, combine olives, capers, parsley, garlic, savory, anchovy, and olive oil and mix well. Lightly salt inside of lamb leg. Spread olive mixture evenly inside lamb leg. Roll leg back together and tie with butcher's twine so that olive mixture is contained inside leg.



Roast for approximately 1 hour 20 minutes in a 375° F oven or grill over a low fire for same amount of time. Once lamb begins to brown, turn every 30 minutes, until lamb reaches an internal temperature of 130° F. (If you're cooking on the grill, turn more frequently). Allow to rest for 20 minutes before serving. Remove twine as you slice so that lamb holds together.

Serve with new potatoes tossed in garlic and parsley, summer shell beans simmered with tomatoes and garlic, or artichokes sautéed with almonds and lemons. Yum!

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>.