

KERMIT LYNCH WINE MERCHANT

Adventures Club Bulletin*

APRIL 2012

* *New name! Named for Kermit's first book, Adventures on the Wine Route*

2010 RIESLING RÉSERVE • MEYER-FONNÉ

Despite Alsace's northerly climate and proximity to the mountains, it is France's sunniest growing region. The grapes absorb the sunshine like a sponge! Félix Meyer is a master on all levels, and he farms in the village of Katzenthal along the slopes of some of the region's most prized land. In addition to being something of a magician when it comes to aromatics, his wines also strike a balance between succulence from the fruit and power from the stony depths of his *terroir*. It doesn't hurt that Félix's Riesling Réserve has a tremendous amount of pedigree for an entry-level bottling, as many of the grapes are sourced from his *grand cru* and single-vineyard parcels. Classic aromas of petrol, honey, and ripe apricots offer a generous texture giving way to a long, zesty mineral finish. Stunning, complex, and versatile, this bottle is just as memorable with spicy Asian fare as it is with pork and sauerkraut.



Félix Meyer in his cellar

© Dixon Brooke

\$22.50 PER BOTTLE

\$243.00 PER CASE

2008 MONTAGNE-SAINT-ÉMILION CHÂTEAU TOUR BAYARD

Selecting the right wine to represent in Bordeaux can be a tricky game, which is what has made our discovery of this domaine several years ago all the more rewarding. Fanny Richard farms along the Right Bank of Bordeaux on the outskirts of the village of Saint-Émilion. Montagne-Saint-Émilion boasts similar clay and limestone soils as its more famous neighbor, yet its wines present a far more interesting value. In an area where producers seem to be celebrities more than farmers, Fanny and her husband, Bruno (a horticulturist) embrace nature—in addition to working the vines, they also have an extensive flower nursery and gardens, all of which are farmed sustainably. This love of the land translates to a soulful wine. Blended with 75% Merlot, 20% Cabernet Franc, and 5% Malbec, the Tour Bayard has structure sufficient for aging *and* enough approachability to appreciate now. Its dense, dark core opens to seductive aromas of coffee and cocoa. A grilled ribeye steak knows no better companion.

\$21.00 PER BOTTLE

\$226.80 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.

TRINXAT A LA Cerdanya

by Christopher Lee

Years ago, we were staying in L'Escala, a tiny Catalan fishing village where my wife's family owned an apartment. The apartment was on the edge of the old wooden fishing quay, from which each night a small, six-boat anchovy fleet set out into the darkness of the Mediterranean in search of their catch, returning at sunrise with the beautiful fish stacked high upon their decks in delicate wooden crates. It was August, and masses of rowdy holidaymakers had overrun the port, and we had to escape. We headed north into the mountains of the Garrotxa, where for centuries meat has been cured and cheese made. After our long, hot drive on a narrow, winding, often single-lane road proudly named National Route 152, we crested the mountains into the Cerdanya, a high mountain valley that forms the border between France and Spain in the Pyrenées Orientales. We were unaware it was a national holiday, and there wasn't a room left anywhere. Exhausted and discouraged, we pulled up in the tiny Spanish enclave of Llivia, where someone said we might find a room. Well, we found a terrific little restaurant called Bar Plaça 135, owned by two charming Algerian brothers who served great food. We discovered this dish in that moment long ago. It's delicious with the richness of the Tour Bayard.

Serves 4

1 small head green cabbage

1 lb russet potatoes

1 teaspoon cumin seeds

3 tablespoons good quality lard or oil

Four 3/8-inch thick slices lightly smoked,
fatty bacon or unsmoked salt pork

2 cloves garlic, chopped

Freshly ground black pepper

Sea salt

Cut cabbage coarsely, place in pan, cover, and simmer in one inch of water and a little sea salt until very tender. Simmer potatoes, started in salted cold water, until very tender. Drain both, pressing water from cabbage. Crush together with a spoon or potato masher. Season with salt and cumin. Heat a little fat and toss garlic in pan for 15 seconds, then stir into cabbage. Heat pan to medium, add remaining fat, then add cabbage mixture, pressing down into an even layer. Cook over medium-high heat until crisp, then carefully flip using a large plate or platter. Slide back into pan and brown second side. Drain off any fat, and place on serving platter. Lightly brown bacon over medium heat, and drain. Lay bacon strips over cabbage cake and grind pepper on top.



The nursery at Château Tour Bayard

© Steve Waters

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>.