

KERMIT LYNCH WINE MERCHANT

Adventures Club Bulletin

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2010 ALSACE *BLANC* • KUENTZ-BAS

Although the affordable price of this Alsace *Blanc* from Kuentz-Bas would have you believe you are uncorking a simple bottle of wine, that is not at all the case. Owner Jean-Baptiste Adam and winemaker Samuel Tottoli have been collaborating since 2004 to restore the old Kuentz-Bas estate to its former glory. By lowering the yields and slowly integrating organic practices in the vineyards, they have brought new life to the land and more *terrior-expressive* character to the wines. And this Alsace *blanc* is a terrific introduction into the breadth of the domaine's lineup. Made up of Sylvaner, Pinot Auxerrois, Chasselas, and a dash of Muscat, it is a delightful tease to the senses. Generous notes of honey-suckle and ripe apricots open to a juicy, opulent texture before fine minerals and a crisp acidity appear and bring some refreshing restraint. It could be your perfect evening apéritif—a cool, fresh, delicious moment to look forward to, or a tasty accompaniment to anything from crab cakes to pork chops.



Wysteria in winter at Kuentz-Bas

© Dixon Brooke

\$13.95 PER BOTTLE

\$150.66 PER CASE

2010 COLLIOURE “PUIG AMBEILLE” DOMAINE LA TOUR VIEILLE

The steep slopes of Collioure descend dramatically into the Mediterranean, only a few kilometers away from the Spanish border. Here, Christine Campadiou and Vincent Cantié have entirely rebuilt their schist-laden vineyards into carefully constructed terraces and canals to allow for the natural irrigation of the vines while preventing soil erosion. But on gradients this precipitous, all of the work must be done by hand: “Puig Ambeille” is situated on the upper slopes and traditionally produces wines with velvety texture and depth—and the 2010 vintage is certainly no exception. Made up of Grenache, Carignan, and Mourvèdre, this inky red seems to blend black fruits like cassis and blackberry with a crushed schist minerality.

\$27.00 PER BOTTLE

\$291.60 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.

TARTE FLAMBÉE

by Christopher Lee

Tarte flambée, also known as flammeküche, is a splendid Alsatian oven-baked flatbread garnished with onions, lardons, and crème fraîche. There's nothing like it in the U.S. The usual comparison to pizza is perfunctory, even when covered in good Gruyère. But well done, and served with Alsace Blanc from Kuentz-Bas, it is remarkable. Crème fraîche and fromage blanc are readily available these days, even at many neighborhood grocery stores.

Serves 6

DOUGH

2 cups all purpose flour
5 ounces cold cubed butter
2 good pinches sea salt
2-3 ounces ice water

Blend flour and butter together to very lumpy cornmeal stage; a bowl scraper works well for this. Add ice water little by little, and blend until mixture just holds together, no more; over-blending will toughen dough. Start slowly with the water, adding just what you need to form dough into a ball. Press ball flat, wrap in plastic, and refrigerate for a couple of hours or overnight.

FILLING

4 or 5 ounces of smoked bacon, cut into squares
2 small yellow onions, peeled, stem removed,
sliced thinly
2 tablespoons unsalted butter
3 ounces crème fraîche
3 ounces fromage blanc
Sea salt

Crisp bacon slightly in a cast iron pan; drain well in a strainer. Caramelize onions slowly in butter over medium heat, about 15-20 minutes, scraping bottom of pan frequently with a wooden spoon; tip off any excess fat.

Roll the dough out on a floured surface, either a round or rectangle, as you like. Turn the edge over nicely, or flute. Lay on your baking tray. Chill once more for 30 minutes. Mix together crème fraîche and fromage blanc, season with salt, and spread on the surface of the dough. Distribute bacon then onions on the surface of the tart. Bake at 425°F for 18-20 minutes until tart is golden, bottom is lightly browned, and onions are crisped.



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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>.