

KERMIT LYNCH WINE MERCHANT

Wine Club Bulletin

JANUARY 2011

2006 BANDOL ROUGE DOMAINE DE TERREBRUNE



Kermit with Reynald Delille

Reynald Delille joined his father's domaine in 1980 and they baptized this land just east of Bandol "Domaine de Terrebrune," in honor of the rich, brown soils they farm. Framed by the Mediterranean and the mountain called Gros-Cerveau (Big Brain), dotted with olive groves and scenic views, this is truly an idyllic spot that produces a Bandol very different from its neighbors. There is a more ethereal quality to Reynald's blends, a real finesse—and with the bold Mourvèdre varietal accounting for 85% of the final *assemblage*, this is praise indeed! Limestone soil, organic farming practices, and the gentle maritime breezes from the Mediterranean all

contribute to maintaining freshness. Age it or open it now, this is an ideal winter wine that is perfect for hearty meat dishes of any kind. Kermit fell in love with the reds of Bandol back in the '60s and '70s and has made them a household name. We couldn't think of a more fitting way to start off the New Year for our Club members.

\$32.00 PER BOTTLE \$345.60 PER CASE

2009 ROSSO DEL MONFERRATO BLENDED BY KERMIT LYNCH

Not far from the famous village of Asti, in a winery that dates back to 1903, Kermit recently discovered the source of his proprietary Italian *vino rosso* blend. He has been on the hunt for several years and his search ended here in the Monferrato hills in northwest Italy. The cool climate of these Alpine foothills lends brightness and balance to the grapes, and Kermit honed in on a blend of indigenous varietals (Barbera, Croatina, and Freisa) to concoct the ultimate Italian quaffer. The KL Rosso is smooth and earthy with genuine regional typicity, not to mention versatile at table and gentle on the pocketbook. Kermit says that it reminds him of the Piedmontese wines of old, and he is most impressed to find the elegance of a much grander D.O.C. As Wine Club members, you are getting an exclusive first taste of the newest addition to the Blended by Kermit Lynch family before we introduce it to a larger audience.

\$12.00 PER BOTTLE \$129.60 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@kermitylynch.com.

BEEF BRAISED WITH RED WINE & CHOCOLATE

By Christopher Lee

Rustic braises or stews flavored with chocolate and red wine appear in many of Europe's grape growing regions. This traditional French version is a dark, moody, peasant stew, earthy and hearty. Chocolate enriches the dish, gives it silkiness, and adds a hint of sweetness to balance the cocoa's sharpness and the wine's acidity. In the French countryside, a home meal typically includes lots of bread, and stews are often made quite soupy to allow for plenty of sopping up. This one is more saucy than soupy, but it still requires good, crusty country bread. And there's always the possibility of including a wild hare or rabbit...

The 2006 Bandol rouge from Domaine de Terrebrune is a powerful wine that begs a dish such as this to stand up to it. The affection between the stew and the Terrebrune is so great they should be wed.

serves 6

4 lbs well-marbled beef chuck (cut in 2-inch cubes, trimmed of thick fat)	sea salt
pork drippings, or light olive oil	1 bay leaf
1/4 lb uncured, unsmoked pork belly or pancetta (cut into thick <i>lardons</i>)	1 large thyme sprig
8 large shallots, coarsely chopped	6 or 8 Tellicherry black peppercorns (Tellicherry, for the lovely perfume)
4 large carrots, peeled (cut in to 2-inch chunks)	1 clove, 1 allspice berry
6 garlic cloves, peeled, coarsely chopped	2 oz (60 gr) bittersweet chocolate 85%
3 tablespoons flour	1 teaspoon cocoa powder
one 750 ml bottle of young, simple, full-bodied red wine	2 pinches of sugar
	1 bunch parsley, finely chopped

Lightly salt the beef. Over medium heat, brown well on all sides in the drippings or oil. Transfer the beef to a casserole or baking dish with lid. Lower the heat, tip off half the fat, add the *lardons*, shallots and carrots to the pan, and brown well. Toss in the garlic for 1 minute. Sprinkle the flour in, stir for 30 seconds, pour in the wine, and bring to a gentle boil for 5 minutes. Reduce the heat, add the herbs, spices, chocolate, cocoa, and sugar; stir twice. Add to the casserole, distribute the contents evenly, cover, and braise in a 350°F oven for 3-1/2 hours. Stir occasionally. The stew should be reduced to voluptuousness. Just before serving, carefully skim the fat from the surface, give it a splash of fresh red wine, and sprinkle with chopped parsley. And don't forget—have lots of good bread on the table, too.

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>.

