

KERMIT LYNCH WINE MERCHANT

Adventures Club Bulletin

JULY 2012

2010 REUILLY “LES PIERRES PLATES” DOMAINE DE REUILLY

Denis Jamain farms in the small town of Reuilly in the Loire Valley—not too far away from the famous village of Sancerre, but far enough away that this sleepy appellation remains largely under the radar. What’s more, Denis farms the same celebrated Kimmeridgian limestone soils as they do in Sancerre, organically no less, lending even more pedigree for this wine’s modest price. His is an immensely satisfying Sauvignon Blanc. Fragrant with aromas of grapefruit and lemon zest, the stony backbone shines immediately, opening to a soft, succulent mid-palate and a long, delightfully crisp finish. While it makes a perfect pairing with salads and shellfish, it is just the right wine to drink on a shady porch, bring to a picnic or potluck, or sip while preparing dinner. Last year about this time, we sent club members Denis’ Pinot Gris rosé—a wine that proved to be a huge hit—we think we you’ll enjoy his white just as much.

\$19.95 PER BOTTLE \$215.46 PER CASE

2010 BOURGUEIL “TRINCH” CATHERINE & PIERRE BRETON

Another Loire gem comes to us from Catherine & Pierre Breton, a husband-and-wife team that’s attracting a lot of attention for their biodynamic farming practices. They farm outside of the village of Bourgueil in the Touraine, home to some of the France’s best Cabernet Francs. The Bretons adhere to natural vineyard practices, only use indigenous yeasts to ferment the grapes, add minimal (if any) doses of sulfur, and avoid fining and filtering to preserve the character and complexity of the fruit. Their bottling of “Trinch,” a nod to famous native son and philosopher François Rabelais, is all about the easy-drinking. With pronounced, characteristic notes of Cabernet Franc—white pepper and pomegranate, there is also something wonderfully round and supple, spicy and mouthwatering at the finish. Without need for an occasion to enjoy, it also makes for a wonderful, “go-to” summer wine. For maximum enjoyment, we recommend giving it a slight chill.



Catherine Breton

\$23.00 PER BOTTLE \$248.40 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.

WILD SALMON BAKED IN A FIG LEAF WITH ROSÉ BUTTER

by Christopher Lee

Wonderfully delicious wild King salmon is in our fish markets now and local fig trees have given us big, beautiful leaves to wrap the fish in, just in time. Salmon cooked this way has become a standard of the repertoire, and the thrill of the sweet fish scented by the wild perfume of the fig leaves is seductive. Soon, both of these treasures will vanish until next season, but that gives us something to look forward to with anticipation. Of course, you can use any variety of salmon you wish, or another fish as well, but the local King is stunningly good this way.

4 skinless fillets of wild King salmon,
about 5 ounces each
Sea salt
4 hand-sized perfect fig leaves
A few ounces of extra virgin olive oil
½ cup rosé wine

4 new crop shallots or spring onions,
thinly sliced
2 shallots, peeled, finely chopped
¼ pound unsalted butter, cut in
half-inch pieces, well chilled

Wipe shiny side of leaves with damp cloth to remove dust or debris. Trim thick stem from leaves with scissors, cutting a shallow “v” into the base of the leaf to cut out the stem. Season salmon fillets with sea salt. Lightly brush shiny side of leaf with olive oil. Place each fillet bottom side down on shiny side of fig leaf. Wrap each fillet carefully, enclosing it snugly. Secure with a toothpick, if you wish, or turn the packet over and lay it on a baking sheet to hold the folds closed. Place the sheet in a 400°F oven and bake until fish is just cooked through, about 10 or 12 minutes, depending on the steadiness of your oven and thickness of fillet. Grilling is another good method for this dish, and adds another dimension to the flavor. Proceed in the same basic way, maybe a minute or two less, taking care not to over cook the fish. Fish should be rosy pink in the center. While fish is cooking, heat wine and diced shallot in a small pan. When 2 tablespoons of wine are left, whisk in butter off heat, piece by piece, to form a light, frothy sauce. Season with a pinch of salt. Remove fish from heat, open leaf carefully, and spoon butter over the fillets.



In the garden, chez Breton

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>.