

KERMIT LYNCH WINE MERCHANT

Wine Club Bulletin

JUNE 2011

2010 AJACCIO ROSÉ “CUVÉE FAUSTINE” DOMAINE ABBATUCCI

Never tried a Corsican wine before? KLWM is the place to start! We are the only importer to specialize in the wines from this small, Mediterranean island off the coast of the French Riviera. Having been conquered by Greece, Carthage, Rome, Naples, and France over the millennia has given the Corsicans a fiery sense of independence—which manages to find its way into the island’s distinct wines. Jean-Charles Abbattucci farms his grapes biodynamically just outside the capitol of Ajaccio. This strict form of organic farming emphasizes freshness in the grapes, a pronounced character among all of his wines, whether red, white, or rosé. Pale in color from the indigenous Sciaccarellu grape, his rosé takes on delicate qualities of tangerines and soft peaches before breaking out into a long, bright finish reminiscent of a sea breeze. The Ajaccio rosé has just the right stuff to enjoy all on its own, but it also complements anything from grilled sardines to sausages. A pink this refreshing, elegant, and dry is a great way to kick off the summer!

\$32.00 PER BOTTLE \$345.60 PER CASE



2009 CORBIÈRES ROUGE DOMAINE DE FONTSAINTE

Domaine de Font Sainte may have been built on the site of a sacred thermal spring by the ancient Romans, but today the fount flows with delicious wines from the Laboucarie family in the Languedoc cru of Corbières. The release of the 2009 vintage reaffirms why this red is a perennial staff favorite. Bruno Laboucarie manages to maintain amazing consistency vintage to vintage, and 2009 is yet another victory. The Corbières Rouge is always love-at-first-sniff: deep notes of blackberries and wild réglisse prime the palate for what awaits inside the glass. Don’t be surprised if you start daydreaming about steak. Bruno blends Carignan, Grenache, and Syrah to bring just the right balance to the wine, where the spice and suppleness of the fruit meets the typicity of the stony terroir. If that’s not enough, all of their wines are just as easy-to-love, whether it is their famous Gris de Gris rosé or their age-worthy cuvée “Réserve La Demoiselle.” At these prices, why not have a whole case on hand for barbecue season?

\$13.50 PER BOTTLE \$145.80 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.

SALT COD GRATIN

By Christopher Lee

I adore classic Mediterranean dishes in the summer, especially the simple ones served room temperature. Salt cod is one of my favorite, and this gratin, is for me, picture perfect alongside a spectacular Corsican rosé such as this stunning success from Domaine Abbattu.

It's best to work while the potatoes and cod are still warm, and you'll need a mortar and pestle, a heavy bowl, and a wooden spoon.

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| 1-1/2 pounds salt cod | 1/4 cup warm cream or milk |
| 2 cups milk | 2 cloves garlic, pounded to paste in mortar |
| 2 cups water | 1 cup oven-dried white breadcrumbs, rolled fine with rolling pin |
| 1 pound cooked flaky-flesh potatoes (kennebecs, russets) | A loaf of good country bread |
| 1 bay leaf | |
| 1/2 cup Ligurian olive oil | |

Soak salt cod in fridge for 24-48 hours in several changes of cold water until only slightly salty.

Peel, cube, and poach potatoes in salted water until soft. Lay potatoes on parchment-lined baking sheet in a single layer, to allow steam to dissipate and liquid to drain. Poach cod in milk and water mixture until cooked through and flaky. Remove bones, skin, and any dark spots. Gently heat oil, add cod, and turn cod in oil for one minute. Remove cod from oil, drain well (save the oil), and pound cod to rough paste in mortar in small batches, transferring to bowl as you work. Gradually whip in warm oil and milk in alternating lots with a wooden spoon, until the cod forms a fluffy, but coarse paste. Mix in pounded garlic and 6 tablespoons of breadcrumbs; adjust salt. Press into cazuela, tian, or casserole, about 1-1/2 inches thick. Lightly oil remaining breadcrumbs, sprinkle evenly on top of dish, and bake for 18 minutes at 375° F until lightly golden on top. Serve with the warm sliced bread.

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>.

Photograph by Gail Skoff

