

# KERMIT LYNCH WINE MERCHANT

## *Adventures Club Bulletin*

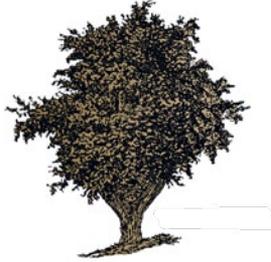
JUNE 2012

### TINTERO ROSSO • ELVIO TINTERO

In a country like Italy where jug wine can often be less expensive than bottled water, some of the simplest (but most divine) tables serve wine in a carafe. Without a label to indicate its origin, all the imbiber is left to do is appreciate the wine on its own merit, raise a glass with family and friends, and pour generously. But Italy produces some of the finest wines in the world, so by no means does simplicity come without standards. That's why this little *vino di tavola* from the Tintero family is such a treasure. Prohibited from listing the vintage on the label of a table wine, this 2009 hails from the Langhe in the prestigious Piedmont. Composed of the region's noble grapes, Nebbiolo, Barbera, and Dolcetto, the Tinteros bottled their *rosso* unfiltered to preserve all of its aromas and depth, making for a spicy wine with good complexity that's also easy going down. It has a habit of tasting delicious with everything, so you may just find that one bottle isn't nearly enough.

\$9.95 PER BOTTLE

\$107.46 PER CASE



### 2009 CASSIS • CLOS SAINTE MAGDELEINE

During the summer months, the Mediterranean seaport of Cassis bustles with activity. Up the hill and away from the crowds, the Sack family farms a little slice of heaven on a private cape overlooking the sea with dramatic views of Cap Canaille. This is the life! Cassis is best-known for its whites, but the Sack family makes both the best white and rosé in town, and they go to the trouble to farm their grapes organically. We are lucky to get what little we can, as the majority of their wine is consumed down the hill at the cafes and bistros along the port, served chilled with the catch of the day. This delicious blend of Marsanne, Clairette, and Ugni Blanc highlights the best of the land, imparting a soft and subtle ripeness from the sun, a pleasing and evocative salinity from the sea, and a zestiness from the limestone terraces where the grapes grow. There's no need to go as far as Provence to enjoy it; simply drinking this bottle outside on a sunny day makes the wine feel right at home.

\$32.00 PER BOTTLE

\$345.60 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](mailto:wineclub@kermitynch.com).*

# SPRING FAVA BEAN AND DUNGENESS CRAB SOUP

by Christopher Lee

*I love shellfish soups with beans in them, especially in the spring. Some folks think bean dishes are for the darkest of winter nights, but not so when the beans are fresh spring favas or when you chuck in lots of other spring vegetables and shower it with herbs to brighten things up. Suddenly it's a wonderful, light spring soup with shellfish as its backbone. The favas are a bit of work but entirely worth it. If it's your lucky day, the soft crab "butter" inside the top of the shell will be creamy pale golden yellow and flawless, tasting of salty-sweet sea water. It's an incredible delight to stir some of that into the finished soup—if you do, use just a little, it's quite rich. Try this at home... it's enchanting with the Cassis, but still fantastic with the Tintero.*

2 pounds Littleneck clams	1 strip lemon peel
2 Dungeness crabs	1 strip orange peel
3/4 cup white wine	1 cup asparagus, sliced on the bias, 1/2 inch thick
3 tablespoons good olive oil	1 cup fava beans, blanched, all skins removed
1 cup leeks, diced	2 teaspoons tarragon, chopped
1/2 cup spring garlic, diced	1 tablespoon chives, chopped
1 bay leaf	1 tablespoon chervil, chopped
3/4 cup roughly chopped San Marzano tomatoes	1 tablespoon parsley, chopped
1 pinch saffron	

Open clams in a covered pan in 1/4 cup wine plus 1/4 cup of water and bay leaf. Pluck them from the pan as they open, and set them in another bowl. Remove meat, discard shells. Strain and save the delicious broth. Drop crabs into a pot of boiling unsalted water and cook for 11 minutes after the boil returns. When cool, crack crabs and pick all meat from the shells and legs. Cover shells with approximately 4 cups water, bring to boil and simmer for 30 minutes, then strain. Add clam broth to this liquid. This is the broth for the soup. Gently cook leeks and spring garlic, cover ajar, in olive oil and a little water until soft. Stir in tomato paste, saffron, lemon peel, orange peel. Add asparagus, fava beans, stir for a few minutes. Add remaining wine, cook uncovered over medium heat for 5 minutes, add crab broth, and bring to boil. Reduce heat, cook until vegetables are soft, add crab, clams, and bring back to a simmer. Off heat, stir in the crab butter, ladle into warm bowls, and shower with chopped herbs.



*Cassis, France, as seen from Clos Sainte Magdeleine*

*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>.*