

KERMIT LYNCH WINE MERCHANT

Wine Club Bulletin

MARCH 2012

2010 RIBOLLA GIALLA • LA VIARTE

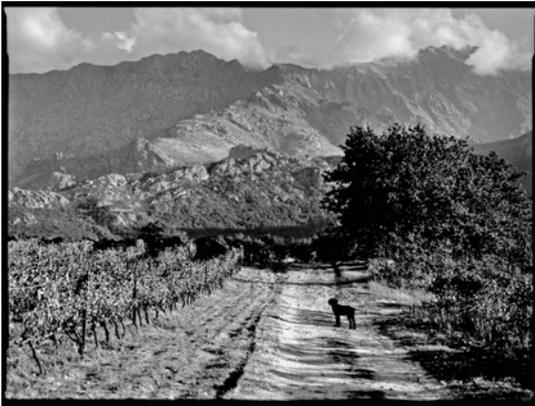
Nearly non-existent may be the best way to describe the grape Ribolla Gialla as it now accounts for less than one percent of the white wine produced in its native region of Friuli, Italy.¹ This unfortunate fact is in direct contrast to the length of time that Ribolla has existed in Italy—it dates back to 1289.² Helping to preserve this grape variety is important not just for cultural reasons but because, frankly, it makes great wine. Fresh citrus—grapefruit when it is most ripe—and bright acidity make this wine simply irresistible. Kermit recommends it as an *apéritif* or with fried or baked fish.

\$18.00 PER BOTTLE \$194.40 PER CASE



2008 CALVI ROUGE “E PROVE” DOMAINE MAESTRACCI

Michel Raoust farms the highlands of Corsica on land that has been farmed continuously for centuries. Once home to an olive oil mill, the granite soils and unique microclimate of Domaine Maestracci have proven to be as successful for grapes as they are for olives. Situated in the mountains above the coastal town of Calvi, it is no coincidence that this *lieu dit* is called *E Prove*, the Corsican word for “proof.” The vineyards are situated on a plateau where the dry,



hot days, cool nights, and sea breezes, all play a role in helping the grapes find terrific balance. There’s no better “proof” than the wine in the bottle! Michel blends varietals Niellucciu, Grenache, Sciacarellu, and Syrah in this red to showcase deep berry fruit, maquis (the ubiquitous scrub brush of Corsica), and soft tones of eucalyptus. It is hard to imagine an occasion, a dish, or a season for which Michel’s “E Prove” *Rouge* would not be ideal.

\$22.00 PER BOTTLE
\$237.60 PER CASE

Domaine Maestracci

© Gail Skoff

^{1,2} Jancis Robinson “*The Oxford Companion to Wine*” Second Edition pg 579 Oxford University Press 1999

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BRAISED GOAT SHOULDER

Rubbed with Moorish Spices

by Christopher Lee

I think of Spain as an Arabic culture rather than a Western one, especially Andalucía in the South, where this dish originates. If the dish is made brothy, it becomes a “tagine.” You can go that way, too, if you wish; sneak in a preserved lemon or two, and you’ll have it for sure! Goat can often be found in hispanic butcher shops, but if you can’t find it nearby, young lamb is a good substitute.

Serves 6

1/4 cup sea salt	2 tablespoons cumin, ground
Extra virgin olive oil	2 tablespoons coriander, ground
3-4 lbs bone-in goat shoulder	2 tablespoons smoked paprika (<i>pimentón</i>)
1 tablespoon anise seed, ground	4 tablespoons sweet paprika
2 tablespoons fennel seed, ground	Splash of red wine or sherry vinegar

One day ahead:

Season goat liberally with salt. Brown goat on all sides in olive oil over medium heat. Make spice rub with anise, fennel, cumin, coriander, *pimentón*, sweet paprika, olive oil, and vinegar. Rub should be pasty, rather than oily. Rub goat leg well with spices. Cover and let rest in refrigerator overnight.

The braise:

2 medium red onions, peeled and diced	3 cups dry white wine
1 head garlic, peeled	2 tablespoons tomato paste
8 dried New Mexico, Pasilla, or Nora Chiles, stemmed and seeded	5 sprigs parsley
	Olive oil

Cook onions and garlic uncovered in olive oil until translucent, about 10 minutes. Add the tomato paste and stir until completely dissolved.

Add chiles, white wine, and parsley. Transfer onion/tomato mixture to a ceramic casserole or cazuela. Lay goat shoulder on top of vegetables—liquid should come halfway up shoulder. Add water if needed.

Cover with parchment, then foil, and securely seal. Braise at 350° F, until completely tender and falling off the bone, about 3 hours.

Remove pan from oven, and carefully remove meat from pan. Discard chiles. Degrease braising liquid. Adjust salt if needed.

Serve goat and vegetables over plain or saffron rice.



A Flatta Restaurant, Corsica

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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>.