

# KERMIT LYNCH WINE MERCHANT

## *Adventures Club Bulletin*

MARCH 2013

### 2011 JASNIÈRES • PASCAL JANVIER

In the northernmost part of the Loire Valley, the Coteaux du Loir, Pascal and Dominique Janvier are taking brave steps to revitalize the once-celebrated appellation of Jasnières. Like many areas throughout France that were badly hit by phylloxera in the late 19th and early 20th centuries, Jasnières has been slow to recover. With only 100 hectares of Chenin Blanc under vine today (that's only 247 acres), the Janvier's wines stand out among the best. While the Chenin Blanc grape takes on many incarnations throughout the region, those of Jasnières are said to be the most racy and minerally. The Janviers strike a fine balance in this bottling where crisp, stony, lemony notes are balanced by a soft, lush texture. And if you like this cuvée, you may swoon for their "Cuvée Silex," sourced from their flinty vineyard soils, or their Coteaux du Loir *Rouge* made from Pinot d'Aunis. As if being mouthwatering, food-friendly, and well-made isn't enough, they are also remarkably well-priced.

\$19.95 PER BOTTLE

\$215.46 PER CASE



JASNIERES



Moulin-à-Vent

### 2010 MOULIN À VENT • DOMAINE DIOCHON

There's Beaujolais and then there's *cru* Beaujolais. The small hillside village of Moulin-à-Vent is one of the region's finest *crus*, known for the great aging potential of its wines. It's been a few years now since Bernard Diochon retired and left the domaine in the hands of his successor, Thomas Patenôte, and we are pleased to report that the wines are drinking just as well now as they did when Kermit first met Bernard back in the 1980s. The secret to Domaine Diochon's success lies in the adherence to tradition. Sustainable farming, native yeasts, natural whole-cluster fermentations, aging in old oak *foudres*, and unfinned and unfiltered bottlings consistently create wines of superb depth and character—much like the great men who have made them. The 2011 vintage offers penetrating aromas of cassis, a wild, earthy mid-palate, and well-integrated tannins. While many compare the Gamay of Moulin-à-Vent to the Pinot Noir of Burgundy, we argue that the wines of Diochon aren't trying to be Pinots in disguise. Rather, they are Gamay in one of its finest forms.

\$24.00 PER BOTTLE

\$259.20 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).*

# DUNGENESS CRAB CAKES

by Christopher Lee

*It's best by far to pick your own crab. Of course, it's not as easy as popping by the fish market to grab a pound, but the quality of your cakes will be tip top, and it's a lot cheaper. An average size Dungeness crab, somewhere around 2-1/2 pounds, will take about 13 minutes to cook when dropped into already boiling, unsalted water. For 1-1/2 pounds of crabmeat, enough for this recipe, you'll need 3 to 4 crabs, depending on the size. Use a crab fork or a simple wooden skewer to remove the crabmeat from the shell.*

*Makes about 12 appetizer-size cakes, or 6 portions*

1-1/2 lbs fresh Dungeness crabmeat

1-1/2 cups fresh breadcrumbs from white bread, crust removed

1/4 cup plain mayonnaise, preferably homemade

2 tablespoons chopped parsley

2 tablespoons chopped chives

1 tablespoon minced celery

1 teaspoon grated lemon zest

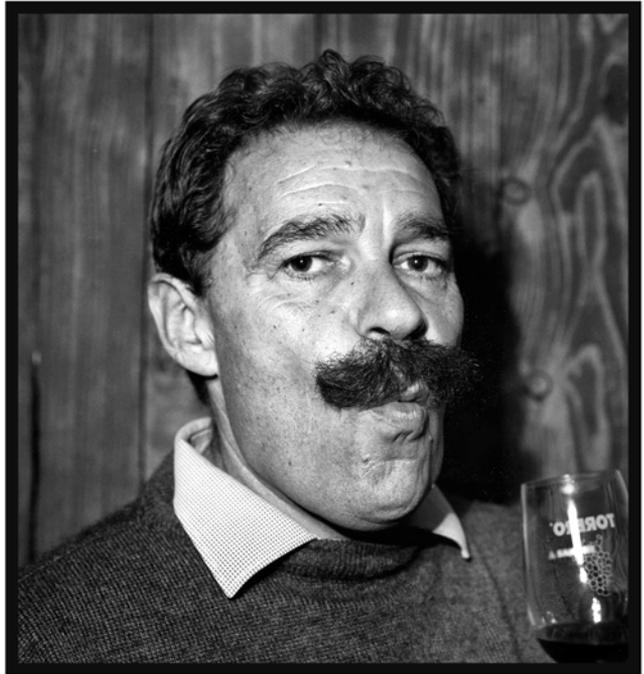
1 teaspoon cayenne pepper

1/2 cup clarified butter or light olive oil

1 cup lemon mayonnaise

If you've bought your crabmeat already picked, drain in a sieve for 30 minutes to remove liquid, pressing lightly. Measure out 4 tablespoons of breadcrumbs and set the rest aside for coating cakes. Mix all other ingredients together gently just until they hold. Taste mix for saltiness and add a little if it's needed. Check mix to see if cakes hold together—if they don't, add a little bit more mayonnaise and breadcrumbs. Form round cakes about 2 inches across and 1 inch tall. Dredge them in the breadcrumbs, making sure they're even and smooth in shape. They'll be fragile, so handle them gently. Refrigerate the cakes for 2 hours.

Fry the cakes in butter or oil until golden on one side, flip them gently and finish the second side. Be sure the oil comes halfway up the cakes or you'll have a ring of uncooked white breadcrumbs across the middle of each cake. Drain them for a second on a paper towel. Serve with lemon mayonnaise and chopped chives as a garnish.



Bernard Diochon

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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>.*