

ADVENTURES CLUB

by Clark Z. Terry • MARCH 2014

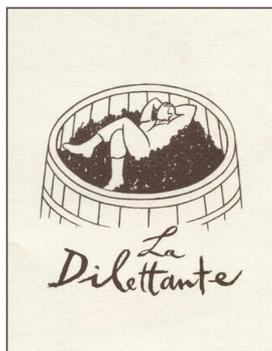
2012 VOUVRAY “LA DILETTANTE” CATHERINE & PIERRE BRETON

In truth, this wine is made not by both Catherine and Pierre, but by Catherine alone. This matters in that the wines (white, sparkling, and red) of theirs that are labeled “La Dilettante” are born of her vision and execution.

The wines of Vouvray are especially dear to Catherine, as this quaint village—known for growing Chenin Blanc—is where she grew up. Though it is just an hour’s drive from Restigné (next door to Bourgueil), where she now lives, she maintains a connection to her hometown through this cuvée.

The innate characteristics of the *terroir* and Catherine’s delicate, evenhanded touch bring out the best that Vouvray has to offer. There is something emotive about this wine, with its soft texture, stroke of mineral, and notes of wildflowers. It is a wine of true pastoral pleasure.

\$22.00 PER BOTTLE **\$237.60** PER CASE



2012 BARBERA D’ALBA “SANTA CATERINA” GUIDO PORRO

Like many winegrowers in Piedmont, Guido Porro is guided by tradition. He is the fourth generation to make wine on his family estate, passed down from father to son, and his adolescent son seems poised to be the fifth (though not anytime soon). Guido has a mastery of the classic *rossos* of his native land. He produces wine from the three noble grapes of Piedmont: Nebbiolo, Dolcetto, and the bottling we have for you this month, Barbera.

Few wines marry so perfectly with their regional cuisine as those of Piedmont, so it is fair to ask: What would Guido serve with his Barbera? First off, he’d consult his wife, Giovanna. She’d probably start with the traditional Piemontese dish *bagnet vert*—salted anchovies in a sauce of pounded parsley, Parmesan, and fresh bread crumbs in olive oil. Then she might think about preparing *tajarin* (tie-ya-reen), an egg yolk-rich fresh noodle served with *ragù* of hare or poultry livers. The last course might be drunken peaches in Barolo.

\$19.95 PER BOTTLE **\$215.46** PER CASE

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BAGNET VERT

by Christopher Lee

I learned this recipe from Elena Rovera, the hardest-core practitioner of local, organic, and sustainable agriculture I know. Elena owns the agriturismo Cascina Cornale in the tiny Piedmontese town of Magliano Alfieri, on the road from Alba to Asti, which follows the Tanaro River. Her shop sells locally made cheeses, pastas, wines, grappa, and the world's finest polenta, from the Dalmasso family, made from an ancient corn called mais pignulet. She sells her goods from a cool room where you collect your (need I say it?) organic produce of local heritage crops and leave your money in a small basket. Across the alley is her small, thirty-seat restaurant that serves Piedmontese food. She struggles to survive but somehow manages from year to year, mainly on her conviction, determination, and sheer will. Tell me, what's better than a capable woman made of steel, wire, and intellect?

You'll need good anchovies packed in salt, preferably Italian; very fresh parsley, chopped fine as sand; and soft, white, untoasted bread crumbs. Bagnet vert is a seemingly plain dish of immense character that you don't see in the United States—or even outside of Piemonte, for that matter. It's simply delicious!

- 12 salt-packed Italian anchovies soaked in cool water until salt is tempered
- 2 cups fresh parsley leaves
- 3 pinches sea salt
- 1 cup soft, white bread crumbs, untoasted
- ½ cup finely grated Parmigiano cheese
- 1 tablespoon red wine vinegar
- ¾ cup good olive oil

Soak anchovies in cool water for about an hour. Peel anchovies off the bone, separate into halves, and rinse gently to remove any remnants of tail bits or veins. Drain anchovies on a paper towel. In a large mortar, pound parsley in small handfuls, each with a pinch of salt, to a smooth paste. Add bread crumbs, Parmigiano, and vinegar. Stir in oil slowly to form a thick sauce the consistency of pesto. Add a few drops of water if needed. On each plate, spread about a half cup of sauce and lay 6 anchovy halves skin side up on top, as if they are spokes on a wheel. Serve immediately.

Serves 4