

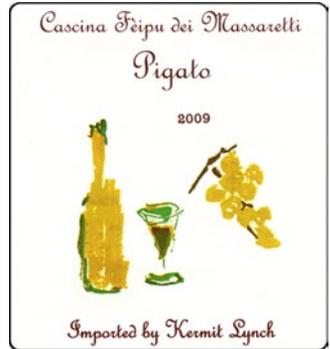
KERMIT LYNCH WINE MERCHANT

Wine Club Bulletin

OCTOBER 2011

2009 PIGATO • FÈIPU DEI MASSARETTI

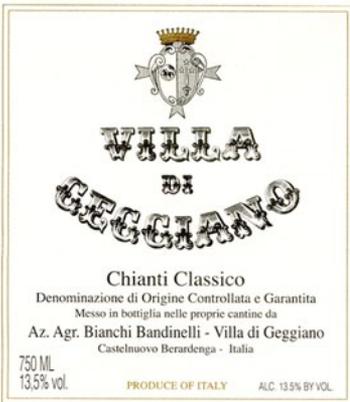
Pigato, the freckled little brother of the Vermentino grape, is a native of the Ligurian coast of Italy. That it still exists to this day is due in part to its replanting by beloved founder Filippo “Fèipu” Parodi. Though the management of the farm has since passed on to his son-in-law, Mirco Mastroianni, Fèipu has left a legacy that carries on to this day. Not only has Pigato earned greater recognition, but so too other rare heirloom varieties like their Rossese. What’s more, Massaretti, a microclimate inland from the coastal town of Albenga, is as ideal for growing as Fèipu suspected. This Pigato has deep aromatics, a ripe, peachy texture, and lovely zest at the finish. Pigato pairs well with pesto, but it also is as natural with pork as it is with fish. In Liguria, they drink it alongside their famous heirloom violet-tipped asparagus. Have fun experimenting with the diversity of this grape.



\$19.95 PER BOTTLE \$215.46 PER CASE

2008 CHIANTI CLASSICO • VILLA DI GEGGIANO

The Bianchi Bandinelli brothers, Andrea and Alessandro, farm organically in Chianti Classico, close to Siena in the southern stretches of the Italy’s most well-known appellation. Over-cropping in the region in the 1960s and 70s resulted in poor quality and a lackluster reputation for Chianti. A more “international” style emerged, but at the sacrifice of tradition. Fortunately, the Bianchi Bandinelli brothers have always stuck to their ancestral methods, which date back as far as 1527. As a result, this is Chianti Classico as one rarely tastes—deep, black cherry fruit with a spicy, leathery core, and vibrant acidity at the finish. Juiciness such as this pleads for rich roasts, risottos, and wild mushrooms. If you like Geggiano’s Chianti Classico, consider trying their everyday quaffer IGT Toscana “Bandinello” or their age-worthy Chianti Classico Riserva. Any wine from Villa di Geggiano is bound to



\$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@kermitylynch.com.

TUSCAN PORK SHOULDER BRAISED IN MILK

by Christopher Lee

You'll need a heavy-bottomed pan large enough to hold the pork. Milk cooked with lemon zest curdles into into a delicious sauce. Tie the pork first for roasting, and season it one day ahead.

Serves 8

One 4-5 lb piece boneless
skinless organic pork shoulder,
trimmed of most but not all of its fat

Fine sea salt

Cracked black pepper

About 1/3 cup olive oil

10 garlic cloves

About 3 quarts of whole milk

1 large bunch fresh sage

20 strips lemon zest cut from 2 lemons,
with a vegetable peeler

One day ahead of cooking, generously season pork on all sides with salt and pepper. Cover and refrigerate overnight. The next day, brown pork on all sides in a little olive oil over medium heat. Set pork aside and pour off the oil. In a thin layer of olive oil, gently cook garlic cloves for a few minutes without coloring, stirring occasionally. Return pork to pan, pour in milk to rise 3/4 of the way up the pork, then add lemon zest and sage. Bring milk slowly to a boil (high heat risks scorching), then lower heat to a simmer.

Simmer pork slowly for about 3 hours, turning occasionally, until it is tender enough to eat with a spoon. Milk will reduce and curdle into creamy, light brown nuggets that form a sauce. Scrape bottom of pan to incorporate any tasty bits into the sauce. Slice pork into 1" thick slices and serve on a large platter. Spoon sauce over pork.

The Bandinelli Brothers



Photograph by Dixon Brooke

Villa di Geggiano



Photograph courtesy of Villa di Geggiano

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>.