

KERMIT LYNCH WINE MERCHANT

Adventures Club Bulletin

CELEBRATING 40 YEARS IN OCTOBER 2012

Since we first opened our doors in October 1972, exactly forty years ago, Kermit Lynch Wine Merchant has been dedicated to procuring the finest and most authentic wines of France and Italy for your enjoyment. To celebrate these forty years we have a number of events taking place this month—visit kermitylynch.com for all event details. Thank you for your continued loyalty and support over the years, and please join us in raising a glass to at least another 40! Cheers!

2011 BIANCO DI CUSTOZA • CORTE GARDONI

In the Veneto, in between Verona and Lake Garda, Gianni Piccoli and his sons embody the model, traditional family farm, where orchards, olive groves, and gardens are sustainably farmed alongside the rolling vineyards. Artisan wines such as this lovely little *bianco* stand few and far between in this region where everyday wines can be sadly over-cropped and one-dimensional. The Piccolis have been strong advocates for the region's native grape varieties, working these hills since 1600, so they take their family's heritage seriously. This Bianco di Custoza blends Garganega, Trebbiano, Trebbianello, and Cortese into a playful and easy-to-love quaffer. Soft and succulent in fruit and rich in minerals, not only is it the perfect *apertivo*, but it's a natural alongside a plate of antipasto, fresh seafood, or even a vegetable risotto. One taste out of the glass might even tempt you to buy a case at these prices—an ideal house pour for white wine lovers of all kinds.

\$12.95 PER BOTTLE

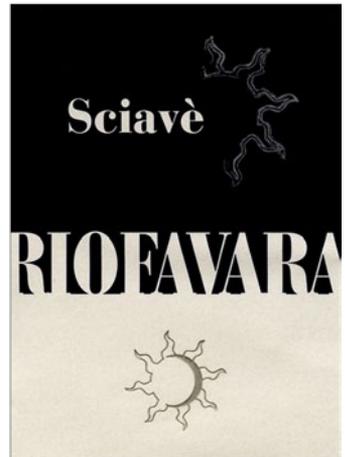
\$139.86 PER CASE

2008 ELORO "SCIAVÈ" • RIOFAVARA

As the arrival of autumn ushers in the cooler weather, there's no better companion to offset the chill than this robust, artisanal Nero d'Avola from Sicily's southeastern coastline. The Padova family has been growing grapes in the island's Noto Valley since 1920. In Sicily, the Nero d'Avola grape once had a reputation for hot, alcoholic wines. Today, thanks to the implementation of lower yields, organic farming, and the use of indigenous yeasts, the Padovas are raising the bar in the Eoro D.O.C. to craft some of the island's most outstanding cuvées. Nicknamed "Sciavè" (sha-VEH) in honor of owner Massimo Padova's father, Saverio, this bottling is loaded with notes of anis, cocoa, leather, and ripe blackberries. Layered and complex, yet sumptuously silky and elegant in texture, it is as delicious to drink now as it will be in another 5 years.

\$29.00 PER BOTTLE

\$313.20 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.

SUMMER BEAN AND SHELLFISH SALAD

by Christopher Lee

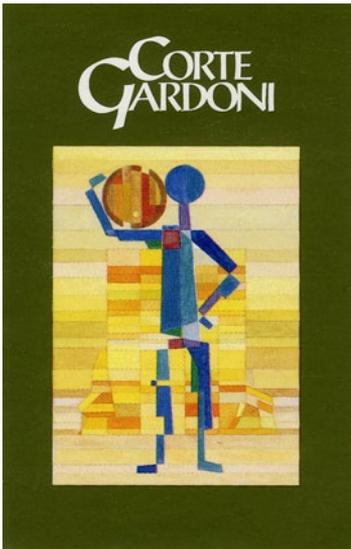
A shellfish recipe seemed right to accompany this month's white wine from the Veneto, Bianco di Custoza; perhaps also for the end of summer. All kinds of beans—shelling beans, green beans, wax beans, romanos, dragon tongue—are in the market now, and in abundance. In combination, they're spectacular. I like to make a simple, light salad out of them, enhanced by a few other flavorful ingredients: onion, garlic, olive oil, herbs and spices. This is a loose and flexible recipe whose composition you can interpret as you wish, so the beans can vary and the shellfish adapt to what is available to you.

Amplly serves 6

2 lbs shelling beans such as cranberry, flageolet, cannellini, or coco bianco, etc., shelled
1 lb fresh green beans, tip removed, tail left on, cut into 1½ inch lengths
1 lb cleaned fresh medium shrimp
2 lbs littleneck clams, rinsed for 10 minutes in running cold water
1 small bay leaf
White wine (use some of the Bianco!)
1 sprig fresh thyme
A few slices garlic

Diced mild fresh peppers such as Jimmy Nardiello or Corno di Toro
3 sliced cloves garlic
¼ cup good olive oil
Red wine vinegar
½ cup shallots sliced lengthwise
Sea salt
1 teaspoon grated lemon zest
1 large handful basil leaves (pick the small ones)
Scant tablespoon of Marash, Urfa, or Aleppo pepper

Cook shell beans in simmering water until very soft but not split, about 25 or 30 minutes; cannellini might take a little longer. Drain and salt and oil lightly. Blanch green beans until tender, 4 or 5 minutes. Cool at room temperature.



Quickly cook the shrimp in a splash of white wine, salt, and olive oil until translucent. Scoop from the cooking liquid and set to the side to cool; they will finish cooking on their own. Open clams in the same liquid with an added splash of fresh wine, thyme sprig, and slice or two of garlic. Remove from the shell. (Save the shrimp and clam liquid for a nice soup later.)

Gently sauté peppers in olive oil for a few minutes until they begin to soften, add garlic slices and cook without browning for a few minutes more. Add a splash of red wine vinegar, shallots, lemon zest. Salt, toss, and transfer to a large bowl.

Add all other ingredients plus some additional olive oil and two tablespoons of shellfish liquid and toss well. Taste for seasoning. Toss in basil leaves, and sprinkle with Marash pepper.

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>.