

KERMIT LYNCH WINE MERCHANT

Adventures Club Bulletin

SEPTEMBER 2012

2010 CHABLIS “LES TRUFFIÈRES” DOMAINE COSTAL

Bernard Raveneau, Jean Collet, and Kermit Lynch team up to create this fine, complex, and elegant Chardonnay from northern Burgundy’s prestigious appellation of Chablis. The single-vineyard “Les Truffières” hails from a parcel of limestone soil that was once better known for its truffles than its vines. Before the vineyard was planted, the Collet family would visit this site to forage for truffles. Rich in enormous prehistoric fossils, this former ocean floor feeds the vines with zesty minerals and the wines with a crisp, long finish. Farmed organically for years, “Les Truffières” also shares its memory of the truffles with the grapes, offering suggestive hints of earthy mushrooms and forest floor. Reminiscent of an autumn rain, this is a Chardonnay unlike any other. Do yourself the ultimate favor: whatever you pair alongside it (risotto, pasta, or quiche, for example), don’t forget the mushrooms or truffles!

\$27.00 PER BOTTLE

\$291.60 PER CASE

2011 RAISINS GAULOIS • M. LAPIERRE

This wine from Mathieu Lapierre has become the undisputed poster child for the natural wine movement in France. Like his famous father, Marcel, who pioneered authentic, old-school Beaujolais during a time of soaring mass-production in the region, Mathieu makes his fantastically juicy “Raisins Gaulois” with organically-grown grapes, native yeasts, long, slow, whole-cluster fermentations, and then bottles the finished wine unfinned and unfiltered—oozing with bright fruit. Since the Beaujolais’ wine governing body decided to do away with the *vin de pays* designation in Beaujolais, this bottling must take the generic *vin de France* designation, even though most of the grapes hail from the pedigreed *cru* of Morgon and A.O.C. Beaujolais. Fortunately for all of us who absolutely adore this silky, playful, and easy-to-love quaffer, we get exceptional quality at an inexpensive price. But words don’t do justice to the irresistible deliciousness of this wine. Serve a bottle cool and pour generously.



\$12.95 PER BOTTLE

\$139.86 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.

SQUID WITH ROMESCO SAUCE

by Christopher Lee

One of the delights I remember from my travels to Catalonia is grilled squid with romesco sauce. Romesco was invariably served with calçots—wild onions that hardly form a bulb. Spring onions are a good stand in. Sometimes little boiled potatoes complement the dish. In any form, it is divine. Be sure your squid is fresh as can be, and if you can't clean them yourself, smile and ask your fishmonger to do it for you.

Serves 4

2 pounds clean squid

1 pound spring onions, thin outer skin and roots removed

1 pound new potatoes, boiled until soft

Skewer the squid through the tips of the bodies so they lay flat on the grill. Skewer the onions through the green tops to lay flat as well. Skewer the potatoes, too. Lay the skewers on the hot grill, charring on one side, then turning to crisp the other. Lay on a platter and drizzle romesco over. Drink lots of chilled Raisins Gaulois with it!

ROMESCO SAUCE

3 med fresh tomatoes

1 head garlic

1 small red onion

1 thick piece of country bread,
crust off

½ cup almonds

½ cup pine nuts

¼ cup hazelnuts

1 cup olive oil

½ cup sweet chili paste from
New Mexico chilis

2 tablespoons red wine vinegar

Sea salt

Grill tomatoes, onions, garlic until lightly charred and cooked completely soft to center. Fry bread in olive oil in cast iron until crisp through to center. Allow bread to cool, then pound in mortar and pestle until broken but still slightly coarse, or pulse in a food processor. Pound nuts until still slightly coarse in mortar and pestle. Mix all ingredients together, and adjust salt.



The ceiling at Domaine Lapierre

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>.