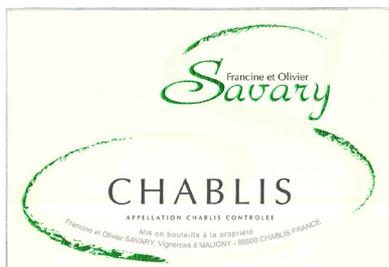


ADVENTURES CLUB

by Anthony Lynch • APRIL 2015

2013 CHABLIS • DOMAINE SAVARY

Certain wine estates are all about the story: centuries of family production, obscure heirloom grape varieties, perilous vertical vineyards, radical production methods . . . With Domaine Savary, forget the fluff and romantic back story. Focus instead on what's in your glass: delicious, vibrant, classic wines that places this among the most consistent, reliable Chablis to be found. The domaine—born from the marriage of Francine and Olivier Savary, both of local vigneron families—found its feet thanks to the help of Chablis legend Jean-Marie Raveneau, who ultimately introduced Olivier to Kermit. Each vintage is a prototype of Chardonnay grown in the local Kimmeridgian limestone: fresh and lively, with aromas of white flowers and crushed seashells. In 2013, late-season heat gave good ripeness and produced a generous, fruit-forward Chablis. Enjoy this gem with young goat cheese, roast chicken, or any seafood platter that loves to accompany a dry, crisp, medium-bodied Chardonnay.



\$24.00 PER BOTTLE **\$259.20** PER CASE

2013 BOURGUEIL “CUVÉE ALOUETTES” DOMAINE DE LA CHANTELEUSERIE

The Loire is a great place to look for wine values; the wines of Domaine de la Chanteleuserie in particular represent truly excellent deals. Thierry Boucard and his wife, Christine, now run the estate, which has been passed down in the family for seven generations and counting. They farm exclusively Cabernet Franc, of which they own several parcels on top of their deep, cool cellars dug out of the local *tuffeau* rock. This chalky, porous limestone—showcased in the Loire Valley's many splendid châteaux—constitutes well-draining soils that give structured, age-worthy reds. Cuvée Alouettes, however, comes from sandy vineyards that confer softer tannins and allow for younger access. Supple and tender, this cuvée is all about immediate pleasure: with its lively fresh fruit and juicy mouthfeel, it is the perfect candidate for a slight chill on a warm spring day.

\$16.00 PER BOTTLE **\$172.80** PER CASE

KERMIT LYNCH WINE MERCHANT

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.

ASPARAGUS WITH SALMON ROE AND CRÈME FRAÎCHE

by Christopher Lee

Shopping the farmers' markets right now is a delight. Asparagus appeared early this year, as many crops have. Perhaps that should be a reason for consternation rather than giddiness, but you can easily find terrific first-of-the-season asparagus, about the size of a thick finger, with tight, firm heads and snappy stems. Don't keep them a second day!

Steelhead are often confused with salmon, and though they belong to the larger salmon family and have some of the same habits, they are sea-run rainbow trout, not salmon. Their delicate roe makes excellent caviar, and you begin to see it on menus in the late winter and early spring, when their fishing season starts. Chives add a soft, onion-flavored element to this dish that, in combination with the other ingredients, suggests the idea of fish tartare. If you cannot find steelhead roe, substitute smoked salmon or sable, sliced as thinly as possible, which is equally delicious. This dish is called a "mimosa," taking its name from the sprinkled egg white and yolk, which resembles the white and yellow of mimosa flowers in bloom.

2 pounds asparagus, finger-thick
Sea salt
1 cup crème fraîche
2 tablespoons extra-virgin olive oil
1 tablespoon lemon juice
Pinch of cayenne pepper

1 head Belgian endive
3 ounces steelhead caviar
2 eggs, hard-boiled, white and yolk
separated, finely chopped separately
or pressed through a coarse sieve
1 bunch chives, cut finely as possible

Snap off asparagus spears where they naturally bend. Discard ends. Cook asparagus at a low boil in salted water until easily pierced with a knife. Remove from pot and drain in a single layer (not piled on top of each other) on a paper towel on a shallow plate. Do not chill.

Whisk together crème fraîche, olive oil, lemon juice, and cayenne with a pinch of sea salt. Cut ends from Belgian endive, discard stem end, and separate leaves. Shave leaves from endive head, turning the head a quarter-turn each cut, to achieve large, seemingly random petal-like pieces about 2 inches long.

Place asparagus on cool plates, surround with endive petals, and drizzle attractively with crème fraîche mix. Sprinkle steelhead roe over asparagus and endives. With a small spoon, sprinkle chopped egg white and yolk separately over plate. Sprinkle plate with chives. Perfect with this month's Chablis.

Serves 4–6