

ADVENTURES CLUB

by Anthony Lynch • DECEMBER 2015

2013 BIANCO DI CUSTOZA “MAEL” CORTE GARDONI

While the Veneto is blessed with a wealth of viticultural treasures, the region has seen significant planting of “international” grapes like Merlot and Chardonnay, effectively homogenizing its remarkable diversity and obscuring local traditions. When Gianni Piccoli bottled his first wine in 1980, he set out on a crusade to preserve his home region’s winemaking patrimony—after all, his family has worked vineyards on the eastern shores of Lake Garda since the 1600s! The lively, clean Mael shines a light on the native Garganega, Trebbiano, and Trebbianello, along with a subtle splash of Riesling, as Gianni couldn’t resist its lovely perfume. He is also highly respected for his devotion to sustainable farming, having opted to work his vineyards naturally from the start—at the time, a bold decision. Gianni’s three sons now run Corte Gardoni under his watchful eye, and this precise, elegant white demonstrates that his legacy lives on.



\$17.95 PER BOTTLE **\$193.86 PER CASE**

2012 CORSE CALVI ROUGE “E PROVE” DOMAINE MAESTRACCI

Fly into Calvi and you’ll immediately get a sense of the landscape in this part of Corsica. The gorgeous blue Mediterranean gives way to a mountainous landmass, so imposing that your airplane has little room for error between the sea and the colossal wall of granite emerging from its depths. You’ll notice some vineyards near the coastline, but one must travel inland, away from Calvi’s ancient citadel, to find the plateau of Reginu, where Camille-Anaïs Raoust crafts the wines of Domaine Maestracci. This landlocked agricultural haven, encircled by rugged granite peaks, enjoys a particularly hot and dry microclimate, ideal for producing concentrated wines redolent of the wild maquis that seems to grow straight out of the rock. This chewy red consists of Niellucciu, Grenache, Sciaccarellu, and Syrah, fermented with native yeasts and aged in *foudre*. Deep, intense, wild, and loaded with smoky, herbaceous Mediterranean flavors, it genuinely translates the savage beauty of the Reginu plateau.

\$22.00 PER BOTTLE **\$237.60 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.

ROMESCO DE PEIX

by Christopher Lee

Catalan Romesco de Peix takes its name from romesco sauce. A picada—essentially romesco sauce—that is stirred in at the end defines the dish. Almost any combination of fish will do, but avoid fatty, strongly flavored fish. Choose firm-fleshed white fish: halibut, cod, sea bass, and the like. I especially like local rockfish, which favors long cooking. If you buy whole fish cleaned and scaled, you can make a nice stock from the bones and trim, with the added scraps from the aromatic vegetables. I cut the whole fish into 1-inch cross-sectional pieces and brown them lightly before adding them to the sauce. The romescada—a celebration of romesco—is lovely cooked in a cazuela over an open fire.

STEW

¼ cup extra-virgin olive oil	¾ pound dry-farmed tomatoes, quartered, stem removed, or
2 pounds white fleshed fish, cut in large chunks	1 small can Italian plum tomatoes
1 medium Spanish onion, diced	1 cup fish stock (or water)
1 red bell pepper, 2 corno di toro, or 4 Jimmy Nardiello peppers, stem, veins, and seeds removed, cut into ¼-inch-wide strips	1 small bay leaf
½ cup white wine	2 pinches saffron
	Sea salt
	1½ pounds manila or littleneck clams
	3 tablespoons parsley, finely chopped

Heat a large cazuela (or other pot) gently over coals or on the stove. When hot, brown fish lightly in 2 ounces olive oil. Remove fish. Add onion and cook 10 minutes, stirring, until onion turns golden. Add red pepper and cook 5 minutes. Add white wine and cook until nearly evaporated. Add tomato and cook until tomato breaks down, about 5 minutes. Add stock, bay leaf, and saffron, and simmer for 10 minutes. Lightly salt fish, add to stew with clams, and simmer until clams open. Before serving, stir picada into soup, pour into bowls, and sprinkle with chopped parsley.

PICADA

2 small cloves garlic	1 teaspoon smoked Spanish paprika
1 pinch salt	2 pinches espelette pepper
1 slice country bread, crust removed, fried in oil until golden brown, broken into bits	½ cup almonds, ground
	½ cup hazelnuts, ground
	½ cup extra-virgin olive oil

Pound garlic to a paste with a pinch of salt. Add bread and pound to crumbs in mortar. Add remaining ingredients and stir until evenly mixed.

Serves 6