

ADVENTURES CLUB

by Anthony Lynch • FEBRUARY 2015

2013 RIESLING • KUENTZ-BAS

The Kuentz family began making wine in the town of Husseren-les-Châteaux in 1795, establishing the estate as a longtime ambassador of Alsatian winemaking tradition. Today, sommelier-turned-vigneron Samuel Tottoli is in charge, bringing youthful enthusiasm and a keen ambition to honor Kuentz-Bas' past by continuing to produce wines that capture the magic of Alsace's fine *terroir*. Having introduced biodynamic agriculture to the domaine, Samuel contributes a natural methodology that extends into the cellar, where wines ferment spontaneously in large hundred-year-old oak *foudres*. As a result, this Riesling shows great varietal character and regional typicity. Bone-dry on the palate, it features intense, clean aromas with excellent minerality. It showcases what well-made Riesling from Alsace can taste like, and, while it makes for a delicious *apéritif*, this wine truly shines at table—you'll find it marries with anything from traditional Alsatian fare to more creative and exotic dishes, with wonderful results.



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

2012 CAIRANNE • CATHERINE LE GOEUIL

Catherine Le Goeuil farms her vines organically, and not simply out of dogma or blind faith. She fell seriously ill shortly after applying a chemical treatment at the start of her career as a *vigneronne*. Ever since her recovery, she has been careful to stay away from such products, working extra hours in the vineyard to avoid the necessity for chemicals that are potentially harmful not just to the soil, but evidently to human health as well. Fortunately, the environment of the southern Rhône favors organic viticulture, with the persistent mistral blowing away excess humidity along with the risk of disease. The Cairanne that Catherine produces from Grenache, Mourvèdre, Syrah, Carignan, and some Counoise features aromas of ripe black cherry and blackberry, along with a touch of lavender and spice. Supple, generous, and refreshing, this red has long been a go-to for many clients—its approachability and deliciousness make it all too easy to enjoy.

\$25.00 PER BOTTLE **\$270.00** PER CASE

KERMIT LYNCH WINE MERCHANT

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ROASTED BEETS AND TRUFFLES ON TOAST

by Christopher Lee

Red beets and black truffles are a sublime combination. It's not always easy to find a wine that goes with the deep, earthy flavor of roasted beets, but Riesling is a surprisingly harmonious one. Red beets are the sweetest of all the colors, and colors abound these days. It's important to cook beets completely through, or they will have an unpleasant, bitter, tannic center. In the UK, they leave the skins on, which I especially like. Test for doneness by piercing with a skewer or thin knife; they should be as unresistant as butter all the way through to the core. I first made this dish for François Peybere, King of Truffles in the Périgord in his day, who came to Chez Panisse every year in late winter for a week of truffle dinners. Truffles are mostly aroma, so it's important to keep them covered, especially once they have been cleaned and sliced, when flavors vanish quickly. After the New Year is the best time to buy black truffles, and the Kuentz-Bas Riesling is a beautiful wine to pair with the bold flavor of beets and the depth of black truffle.

- 1 pound medium-size red beets
- Sea salt
- 2 shallots, diced
- 3 tablespoons duck fat
- 1 teaspoon Banyuls vinegar or other slightly sweet vinegar
- 2 ounces fresh black truffles
- Two ½-inch thick slices pain au levain, crust removed

Clean beets under cool water. Place beets in a baking dish with 1 inch of water and sprinkle with salt. Cover with parchment paper, then foil. Bake at 350°F until soft, about 1½ hours. As soon as you can, peel beets. Slice ¼-inch thick. Warm—do not cook—shallots gently in one tablespoon duck fat for 15 minutes. Sprinkle shallots with vinegar and a whisper of salt. Slice truffles thinly and keep covered with plastic film. Toast bread until just crisp on its edges, and cut into 1½-inch wide pieces. Smear warm toast with duck fat and sprinkle lightly with salt. Spread shallots on toast. Starting with a slice of beet, lay alternating slices of beet and truffle on each toast. Brush top with duck fat. Serve immediately.

Serves 4