

ADVENTURES CLUB

by Anthony Lynch • JULY 2014

2013 REUILLY ROSÉ “PINOT GRIS” DOMAINE DE REUILLY

Reuilly is a quiet little village that has long been known to produce fine Sauvignon Blanc, even if its neighbor Sancerre to the northeast generally receives more attention. Like Sancerre, Reuilly also produces small quantities of delightfully fresh rosé, with Pinot Gris permitted in addition to the Pinot Noir found in Sancerre’s rosés. Pinot Gris berries are slightly pink, and after a light maceration and gentle pressing, they yield a gorgeous, pale salmon hue that mirrors this wine’s delicate aromas. One of the few Pinot Gris rosés in the world, it offers pristine focus and crisp acidity on the palate, providing ultimate refreshment for the warm months—although it’s been proven to taste great year-round. Try it with smoked salmon toasts or fresh goat cheese for a dependable pairing, or take winemaker Denis Jamain’s advice: he finds his rosé is an “exquisite complement to summer meals and Asian food . . . delicious with asparagus.”

\$20.00 PER BOTTLE

\$216.00 PER CASE

2011 BOURGUEIL “TRINCH!” • C. & P. BRETON



Bourgueil, the small Loire Valley town on the northern bank of the river, opposite Chinon, is the source of superb Cabernet Franc. In fact, some of the wines from here boast real power and can improve for decades in bottle, much like great Bordeaux. Other Bourgueils, however, serve a different purpose: that of refreshment, which they accomplish swimmingly thanks to low alcohol, soft tannins, and highly tasty fruit flavors. Pierre Breton and his wife, Catherine, have earned a reputation for producing wonderful natural wines that translate the various *terroirs* of Bourgueil as well as the couple’s easygoing, festive lifestyle. This bottling certainly represents a lighter, softer face of Bourgueil—the wine is made entirely in stainless-steel tanks and is intended for immediate, zealous consumption. Like Pierre himself, “Trinch!” is convivial and conducive to good times.

\$22.00 PER BOTTLE

\$237.60 PER CASE

KERMIT LYNCH WINE MERCHANT

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GRILLED RIB STEAK WITH ANCHOVY BUTTER

by Christopher Lee

Anchovies come in many forms: oil-packed, salt-packed, brined, or paste. I prefer salt-packed, which need to be soaked in tepid water to remove some of the salt before eating. Oil-packed work just as well, but be sure you buy them in olive oil, not a general vegetable oil. The paste is convenient and often good if you find a quality brand.

There are many opinions on when to salt steaks, and I have come to like salting after cooking. I find the steak has a chance to form a more even and crisper crust when salted afterward, and I can control the saltiness more precisely. (This applies to quick-cooking steaks, not roasts, which should be salted ahead for heightened flavor.) The briny, juicy anchovy butter is my butter of choice to accompany the lusty Trinch!



4 well-marbled bone-in rib steaks
Olive oil
1 tablespoon coarsely cracked black peppercorns
8 fresh bay leaves
2 ounces diced shallots
½ cup dry white wine
2 ounces chopped anchovy fillets
A pinch of cayenne pepper
1 tablespoon chopped flat-leaf parsley
6 ounces unsalted butter, softened
Sea salt

Rub steaks with olive oil and cracked pepper. Press 2 bay leaves onto each steak. Dice shallots, combine with white wine in a small pan, and reduce to nearly a syrup. Stir in chopped anchovy. Cool to room temperature. Combine reduction, cayenne, and chopped parsley with softened butter and mix well. Roll into a log inside a piece of plastic wrap or aluminum foil and chill. Grill steaks 4 minutes on each side until charred outside for medium-rare. Sprinkle both sides of each steak with salt. Place a ½-inch piece of chilled butter on top when just off the grill and serve before it melts away. Yum!

Serves 4

ABOVE Harvest 2013 at Domaine de Reuilly

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>.