

ADVENTURES CLUB

by Anthony Lynch • JULY 2017

2016 LANGUEDOC BLANC “GARRIGUE” CHÂTEAU DE LASCAUX

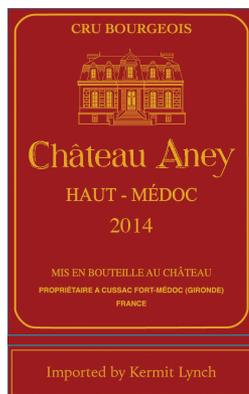
Not far from the Languedoc’s spectacular vertical limestone outcropping known as Pic Saint Loup, thirteenth-generation vigneron Jean-Benoît Cavalier runs the historic Château de Lascaux. While Pic Saint Loup is renowned for its red wines and also has an appellation dedicated to rosé, the area is equally conducive to the production of high-quality whites. Situated at the foot of mountains that bring cool winds and close enough to the Mediterranean to benefit from its moderating influence, the vines enjoy perfect conditions to achieve balanced ripeness year after year. This blend of Rolle (Vermentino), Roussanne, Marsanne, and Viognier combines a sun-kissed roundness on the palate with the crisp liveliness conferred by the unique microclimate and rocky limestone soils. With notes of lemon and *garrigue* herbs plus a stimulating mineral element, the Lascaux *blanc* is the ideal match for Mediterranean fish preparations. Alternatively, chill a bottle for your apéritif and savor its breezy freshness.

\$17.00 PER BOTTLE \$183.60 PER CASE

2014 HAUT-MÉDOC • CHÂTEAU ANEY

Château Aney represents the only estate from the Left Bank of Bordeaux in our portfolio, and it’s no coincidence. In the heart of a landscape dominated by prestigious first growths—many of which are owned by banking groups and other multinational corporations—family-run Aney is an exception to the rule of big houses producing exorbitantly priced wines. Its situation, right in between Saint-Julien and Margaux in the heart of the Médoc, is favorable to making reds that mimic the character of many *grands châteaux*: the gravelly soils here are ideal for Cabernet Sauvignon, giving firmly structured wines with stony tannins capable of long-term aging. The top-notch *terroir* and consistent execution by the Raimond family has earned Aney “cru Bourgeois” status, a rank awarded to estates left out of the Classification of 1855 that nonetheless make classic wines of great quality and typicity. When we refer to an old-fashioned claret, this is exactly what we’re talking about.

\$24.00 PER BOTTLE \$259.20 PER CASE



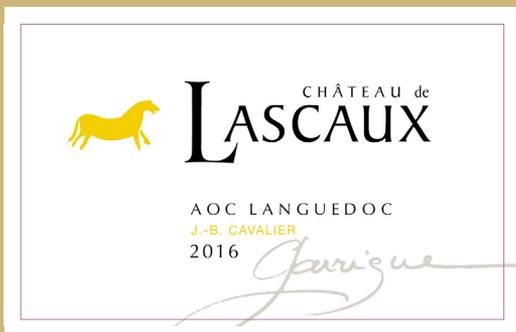
KERMIT LYNCH WINE MERCHANT

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.

SPINACH AND WILD NETTLE PASTA

by Christopher Lee

I first tasted this delicious pasta at *Ristorante Da Delfina*, in Carmignano, about twenty miles outside Florence. Wild nettles grow in abundance on a slope behind the restaurant, where Nonna Delfina, who just turned one hundred, would herself collect what the kitchen needed for the menu. You can find wild nettles, also called stinging nettles, in Northern California farmers' markets in the spring. They require careful handling. The tiny, prickly hairs on the stems and leaves irritate your hands, so many people wear gloves to prepare them. To some, the smarting can be quite painful, but I find it lovely in a way, and you soon get used to the lingering tingle. The sting—far softer than a bee's, yet not without notice—subsides after a short time and a thorough hand washing. There are anecdotal claims of the benefits of the nettle's sting, although science doesn't back the assertions. This pasta calls for Pecorino toscano, which is what you'd find in Tuscany, but I prefer the sour sharpness of Pecorino sardo (Sardinian Pecorino); still, either is good.



- ¼ cup spring garlic, finely chopped
- ½ cup extra-virgin olive oil
- 3 cups wild nettle leaves
- 1 cup spinach leaves
- Sea salt
- ¼ cup pine nuts, untoasted
- 250 grams (about 3½ cups) short pasta, such as rigatoni or penne rigate
- 1 cup Pecorino sardo

Gently cook spring garlic in ¼ cup olive oil and ¼ cup water, covered, stirring occasionally, until soft and sweet. Add nettles and spinach and cook for 30 seconds longer, until greens are wilted. Season with 2 pinches of sea salt. Lay nettles and spinach on a baking tray lined with baking paper to cool to room temperature; tip off any excess liquid. Puree leaves in a blender or food processor. Pound pine nuts in a mortar and pestle until smooth, and stir into nettle and spinach puree along with remaining ¼ cup olive oil. Adjust seasoning. Cook pasta al dente in boiling salted water and drain, leaving a little water on the pasta. Toss pasta with nettle and spinach puree, distribute to warm serving plates, and sprinkle Pecorino over pasta.

Makes 4 servings

Christopher Lee is a former head chef of *Chez Panisse* and *Eccolo* restaurants in Berkeley and co-founder of *Pop-Up General Store* in Oakland. Visit his website: oldfashionedbutcher.com.