

ADVENTURES CLUB

— by Anthony Lynch • JUNE 2016 —

2014 SAUVIGNON BLANC “UNIQUE” DOMAINE DU SALVARD

Sauvignon Blanc takes on countless different expressions depending on where it is grown in the world, and even within the Loire Valley, its home region. Out of the vast sea of Sauvignon, few offer as much value and are as downright quaffable as the Unique from Domaine du Salvard. This entry-level bottling from the Delaille family, who purchased the domaine in 1900 and has worked hard to put forth the *terroir* of Cheverny ever since, features fresh, juicy fruit and zingy acidity—a wine that quenches thirst and awakens the senses while proving that Sauvignon can offer pure hedonistic pleasure. Its aromas of zesty citrus and flowers are perfectly adapted to light spring and summer cooking, when fresh greens and other vegetables in season mirror this white’s brightness of flavor and crisp texture. Shellfish and young goat cheeses—a Loire specialty—also pair well, but don’t overthink it: the Unique is all about conviviality and carefree refreshment.

\$14.95 PER BOTTLE **\$161.46** PER CASE

2014 COLLIOURE ROUGE “PUIG ORIOL” DOMAINE LA TOUR VIEILLE

Collioure’s long history of viticulture dates back to the seventh century BC, when Phoenician settlers established the port town as a Mediterranean trade hub and covered the surrounding schist slopes with vines. To this day, it seems as though little has changed on this stunning stretch of coastline, where the Pyrenees dramatically dive into the sea: mechanization is virtually impossible due to the sheer gradient, and ancient stone terraces are still repaired by hand, using nothing but slabs of schist found among the vines. Keen to honor the rich Catalan tradition of wine-making on these slopes, Domaine La Tour Vieille crafts white, rosé, and red wines from Collioure, in addition to local curiosities such as late-harvest, fortified, and oxidative styles. Puig Oriol is a dry red made from primarily Syrah along with Carignan and Grenache. A brooding, wild beast with hints of black fruit and Mediterranean herbs, this is a portal to Catalonia’s stunning seaside vineyards.

\$28.00 PER BOTTLE **\$302.40** PER CASE

KERMIT LYNCH WINE MERCHANT

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to speak to a salesperson or send us an email at wineclub@kermitylynch.com.

FRESH NOODLES WITH FAVA BEANS, RICOTTA SALATA, AND ROSEMARY

Fava beans, in their perfect, velvet-lined, emerald-green shells, appeared in our farmers' markets a few weeks ago; all we await now is this season's new garlic. Dried pasta calls for different sauces from those on fresh pasta. Generally, delicate sauces are better on fresh pasta than on dried, but no rule is hard and fast. For me, the choice of noodle depends on how much soaking up you want a pasta to do. Ragù typically needs a firm noodle, such as penne or paccheri (my favorite), but other options include pappardelle al ragù and bigoli, which have both the chew of dried pasta and the softness of fresh. For this preparation I use a cut fresh noodle such as tagliatelle, though Piemontese Tajarin—made with only egg yolks (no whites)—is a very special one for this delicious sauce, which is rich with olive oil and sweet-salty-tart ricotta salata.

2 pounds fava beans in the shell
4 ounces extra-virgin olive oil
1 small sprig rosemary, about 3 inches in length
2 ounces water
Sea salt, about 2 teaspoons
2 tablespoons grated Pecorino Romano cheese
8 ounces fresh tagliatelle
Freshly milled black pepper
Ricotta salata for grating

Prepare favas by popping them out of the thick outer shells; discard shells. Blanch favas in boiling water (salt is unnecessary) for 30 to 45 seconds, until skins soften. Chill favas in an inverted strainer—a sieve immersed in ice water, with the ice held outside. Stir to cool favas. Remove from ice bath, pinch open, and remove outer skins. Toss skins. Drop peeled favas into a bowl set in ice. Place favas in a saucepan with 2 ounces olive oil, rosemary, water, and 1 teaspoon sea salt. Stirring with a wooden spoon, cook over low heat about 10 minutes, until favas start to break down and can be mashed easily. Discard rosemary stem. Cool favas at room temperature for 10 minutes. Transfer to a mortar, and mash to a coarse paste. Stir in remaining 2 ounces olive oil and Pecorino Romano. Adjust salt if necessary. Cook pasta al dente, toss with fava bean sauce, and place in four bowls. Sprinkle with ground pepper and grate ricotta salata over the top.

Makes 4 servings



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