

# ADVENTURES CLUB

by Anthony Lynch • MARCH 2015

## 2013 SAVENNIÈRES SEC • CHÂTEAU D'ÉPIRÉ

Before we talk about Epiré's unique wine, the château itself deserves a mention: this beautifully curated estate is truly a sight to behold! Even more impressive is the winery, nestled inside a twelfth-century Roman chapel. Yet Epiré is most distinguished for its vineyards, some of the highest in the Savennières appellation, planted in schist and sandstone adjacent to the Loire River. The Bizard family has cultivated Pineau de la Loire, or Chenin Blanc, here for six generations, crafting timeless wines that reflect the distinction of this underrated *terroir*. Chenin achieves a fascinating expression in Savennières, with lively acidity and pronounced minerality that make it almost austere in youth before developing a striking range of aromas with age. This bottling from Epiré, however, is a lovely young Savennières, with notes of fresh, exotic fruit and a round mouthfeel leading to a stony, mouthwatering finish. Never underestimate the Loire!

**\$21.00** PER BOTTLE    **\$226.80** PER CASE

## 2013 ROSSO DEI DARDI • A. & G. FANTINO

Nebbiolo certainly deserves its place among the world's noble grape varieties, given its potential to produce long-lived wines of fascinating complexity and mystery. Yet this pure Nebbiolo shows a different face, in spite of its provenance in the heart of Barolo country in Italy's Piemonte. While these grapes could be coaxed into producing a Barolo, growers Alessandro and Gian Natale Fantino had other ideas for the fruit of these twenty-year-old vines. Rather than giving the must an extended maceration and aging the wine for years in oak, as they do for their grandiose Baroli, here they seek to draw out only the perfumed essence of Nebbiolo. The short maceration time extracts minimal tannins, while a short *élevage* in stainless steel preserves all its liveliness and brilliant young fruit. Rosso dei Dardi is fresh, playful, and utterly delightful—a gorgeously aromatic red to be lightly chilled and uncorked anytime to appreciate Nebbiolo's sheer deliciousness.

**\$19.00** PER BOTTLE    **\$205.20** PER CASE



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# WILD MUSHROOM SOUP

by Christopher Lee

*Wild mushrooms are earthy and flavorful, and many local markets and farmers' markets offer them in season. Many delicious varieties are available even in warmer months, such as morels, porcini, and summer chanterelles. This dish can be wintry or delicate, depending on the mushrooms you use. The stock is very important: make homemade if you can. Chicken heads and feet add body, but if you can't find them, wings and necks (or backs) will do just fine. You can also be clever and make stock from the carcass of last night's roasted chicken.*

## Stock

2 pounds chicken wings, necks, heads, and feet	½-inch piece of bay leaf, fresh or dried
½ small onion or 2 shallots, peeled and sliced thinly	A few black peppercorns 5 cups cold water

Place chicken and all other ingredients in cold water and bring to a simmer. Skim surface, but don't worry too much about the fat; it adds flavor. Simmer 2 hours, and then strain through a fine sieve.

## Soup

½ pound wild mushrooms, best available	4 half-slices country-style wheat bread cut ½ inch thick, hard crust removed
2 tablespoons extra-virgin olive oil	1 clove garlic, peeled
1 tablespoon unsalted butter	3 tablespoons best-quality extra-virgin olive oil
3 tablespoons diced shallots	Parmigiano-Reggiano or aged Pecorino sardo cheese
1 sprig of thyme	
1 quart chicken stock	
Sea salt	

Clean mushrooms with a small knife or brush to remove any detritus. Slice ¼ inch thick. Put olive oil and butter in a medium-hot pan. As soon as butter sizzles, add shallots. Cook 1 minute. Add mushrooms (except black mushrooms, which must be cooked separately and combined with other cooked mushrooms, to avoid discoloring soup). Add 2 ounces water, cover, and cook over low heat until soft—about 7 or 8 minutes—stirring occasionally. Add thyme sprig and chicken stock. Simmer uncovered for 10 minutes. Season to taste. Toast bread; while warm, rub with garlic. Place bread in warm bowl, ladle soup over, and drizzle with good oil. Grate cheese on top.

*Makes 6 servings*