

# ADVENTURES CLUB

by Anthony Lynch • MARCH 2017

## 2014 MÂCON-VILLAGES • HENRI PERRUSSET

Our collaboration with Henri Perrusset dates back to the spring of 1988, when Kermit randomly sat next to him in a vigneron watering hole in the Beaujolais. Henri had just produced his first vintage, and he graciously invited Kermit over to taste it at the domaine. Ever since, this delightful Mâcon has been a staple of our portfolio, delivering reliable value and refreshment each vintage. Henri's simple, yet proven methods—hand-harvesting, fermentation in stainless steel tanks with indigenous yeasts, and full malolactic fermentation—result in delicious, straightforward wines that honestly reflect their *terroir*. Here in the southernmost part of Burgundy, the soils of clay and limestone favor crisp, mineral-driven Chardonnays layered with ripe fruit, perfect for an apéritif and versatile at table with all sorts of appetizers. This charmer makes for an excellent house white, so whether you have a simple salad, seafood, or a roast chicken on the menu, you can bet Perrusset's Mâcon will be a great match.



**\$18.95** PER BOTTLE      **\$204.66** PER CASE

## 2014 LANGHE NEBBIOLO “CAMILU” • GUIDO PORRO

The village of Serralunga d'Alba, in the heart of Piemonte's Langhe hills, is renowned for its ripe, powerful, broadly structured wines from the Nebbiolo grape. When aged the required minimum of three years, including at least one and a half years in wood, such wines may be released as Barolo. However, many growers also choose to bottle a fresher, lighter, more approachable expression of the variety under the Langhe Nebbiolo denomination. These reds may be made from higher-yielding vineyards and enjoy laxer aging requirements, with no stipulation for time in wood. Local producer Guido Porro crafts his Langhe Nebbiolo from young vines that could make Barolo, but he instead bottles it early to capture its youthful fruit and beautiful, lively perfume. A sort of “baby Barolo,” this red is bright and floral with plush tannins that offer immediate access. Try serving it alongside egg noodles with a slow-cooked *ragù* to experience it as you might in Serralunga.

**\$26.00** PER BOTTLE      **\$280.80** 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](mailto:wineclub@kermitylynch.com).

# PAN-FRIED SHELLFISH CAKES

by Christopher Lee

*This dish is one of my favorites—simple and fancy at the same time. A main-course variation calls for wrapping the mixture in blanched cabbage leaves and steaming, but this version, covered in bread crumbs, is a delicious appetizer meant to be served with a lively white wine.*

- ½ pound prawns or shrimp, peeled and deveined
- ½ pound sea scallops
- ½ pound white fish such as sole, flounder, or rockfish
- 2–3 ounces heavy cream
- 1 tablespoon minced celery heart
- 1 tablespoon minced shallot
- 1 tablespoon finely chopped chives
- 1 teaspoon grated lemon zest
- A pinch of cayenne pepper
- 2 ounces unsalted butter, softened
- ½ teaspoon sea salt
- 2 cups fine white bread crumbs or panko
- 1 cup clarified butter or peanut oil

Chop the prawns, scallops, and white fish to a coarse mixture the texture of dried lentils, or process to the same degree in a food processor. Transfer all but ½ cup of shellfish to a stainless-steel bowl. Process in food processor the remaining ¾ cup of the shellfish with cream until smooth (or chop finely and mix by hand). Combine shellfish paste with shellfish meat. Add celery, shallot, chives, lemon zest, cayenne, soft butter, and sea salt to shellfish and mix well. Taste for seasoning and add a pinch more salt if needed. Form into 3-ounce balls and flatten into pucks about 2 inches across and 1 inch tall. Coat shellfish with bread crumbs and place on a tray lined with parchment paper. Chill for 2 hours. Remove from refrigerator and fry in medium-hot clarified butter or peanut oil until bread crumbs are golden and crisp. (It may seem like a lot of frying oil, but the oil needs to come halfway up the cakes or you end up with a white ring of uncooked crumbs around the middle of the cakes.) Serve with mayonnaise or lemon mayonnaise, whichever you prefer.

*Makes 4 portions or 8 three-ounce crêpinettes*