

ADVENTURES CLUB

by Anthony Lynch • MAY 2015

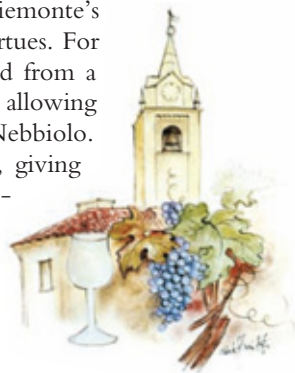
2013 POUILLY FUMÉ “VIEILLES VIGNES” RÉGIS MINET

Sauvignon Blanc has many incarnations throughout the world, but even in the Loire Valley—the grape’s spiritual home—Pouilly Fumé represents a very distinctive example. While it shares the Kimmeridgian limestone of its neighbor Sancerre, its soils also contain fragments of flint, which are presumably responsible for Pouilly Fumé’s characteristic *goût de pierre à fusil*, or gunflint taste. Régis Minet, a second-generation vigneron who already boasts almost forty harvests under his belt, is always happy to demonstrate how striking together two pieces of flint from his vineyard creates the smoky gunflint aroma typically associated with the wine. A generous host, Régis is known to greet his guests with cornucopian platters of locally produced meats and Loire goat cheeses. Not surprisingly, his lively, crisp, floral, and beautifully mineral Pouilly Fumé is the quintessential foil to savory slices of *sauçisson* and a sticky Crotin de Chavignol.

\$24.00 PER BOTTLE **\$259.20 PER CASE**

2013 DOLCETTO D’ALBA “LA COSTA” BENEVELLI PIERO

Though Dolcetto often takes a back seat to Nebbiolo in Piemonte’s grape hierarchy, it would be a mistake to overlook its virtues. For starters, its versatility in the vineyard makes it a godsend from a grower’s point of view: it ripens pretty much anywhere, allowing vignerons to reserve their best sites for the late-ripening Nebbiolo. Additionally, Dolcetto is always drinkable upon release, giving producers a source of immediate revenue while more so-called serious wines complete their barrel aging regimen. Finally, it provides locals—as well as we overseas Italian wine fanatics—with a delicious, unpretentious red whose excellent value and total versatility at table make it a great everyday gulper. Winemaker Massimo Benevelli might enjoy his Dolcetto with a Piemontese specialty like *carne cruda* (thinly sliced raw veal), but its juicy blackberry tones and soft, gratifying finish make it perfect for anything from pizza to hot chorizo.



\$17.00 PER BOTTLE **\$183.60 PER CASE**

KERMIT LYNCH WINE MERCHANT

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CARCIOFI ALLA ROMANA

by Christopher Lee

This classic Roman Jewish dish is said to have come down from ancient times. In the lovely early days of spring, when artichokes in their tender youth first appear, it's nice to think that they have been on Passover tables for millennia. In Rome, they're stuffed with a variety of mint called mentuccia, a calamint known in northern Italy as nepitella, which is stronger and earthier than the mints we're acquainted with in this country. Happily, cooking artichokes with white wine mitigates the perceived conflict between the flavor of artichokes and table wine. If you can't find mentuccia or nepitella, mix summer savory or oregano with fresh mint to approximate the taste. It's a good cheat!

- 12 thirty-six-count artichokes, crisp and unblemished, without choke
- ½ lemon
- ½ cup calamint (or combination of mint and summer savory, or mint and oregano), finely chopped
- ½ cup Italian parsley, finely chopped
- 3 cloves garlic, peeled, chopped fine as sand
- ¾ cup extra-virgin olive oil
- 1 small bay leaf, fresh if possible
- ½ cup white wine
- ½ cup water
- Sea salt
- Pecorino romano, grated

Trim the tops of the artichokes with a serrated knife and peel off the hard, green outer leaves until you reach the soft, pale green leaves inside. Trim stubs of leaves from the outside edges of the heart. Cut stems ½ inch long and peel them with a vegetable peeler. Rub artichokes on all sides with cut lemon. Mix mint (or substitute combination), parsley, and garlic. Moisten mixture with a small amount of olive oil. Press mixture into each artichoke and place all of them upright in a pan deep enough to hold them so they support each other. Place bay leaf in the pan. Pour wine, water, and remaining olive oil over and around artichokes and sprinkle with salt. Lay a piece of parchment paper on top of artichokes. Cover (with foil or a lid) and braise until artichokes are soft and can be pierced easily with a knife, and liquid has nearly evaporated—about 12 minutes. Serve at warm room temperature, sprinkled with grated Pecorino romano.

Serves 4–6