

# ADVENTURES CLUB

by Anthony Lynch • NOVEMBER 2017

## 2016 COLLINE SAVONESI LUMASSINA PUNTA CRENA

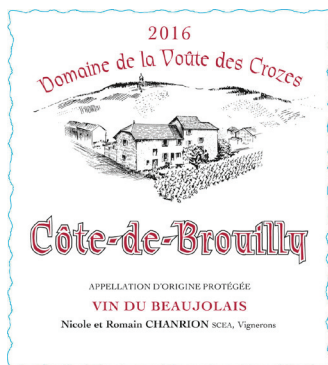
The white Lumassina grape is indigenous to the steep, terraced hills around Savona, on the Mediterranean coast of northern Italy. It represents one of Liguria's many fascinating heirloom varieties, a rich piece of tradition that is sadly disappearing little by little as producers replace it with varieties that are easier to grow and easier to market. Fortunately, the Ruffinos of Punta Crena are keen on preserving the grape varieties their ancestors cultivated; today they are one of perhaps ten growers in the region working with Lumassina for a grand total of just six remaining hectares. Recognizing the variety's potential for charming low-alcohol wines, the family has worked hard to valorize Lumassina, not only vinifying it alone instead of in a blend, but also bottling a *frizzante* version and this *vivace* (spritzy) rendition. Feather-light on the palate, with an aroma of fresh herbs, pine nuts, and lemon, this is the quintessential seaside quaffer.

**\$20.00 PER BOTTLE**

**\$216.00 PER CASE**

## 2016 CÔTE-DE-BROUILLY NICOLE CHANRION

Côte-de-Brouilly is one of the oldest vine-growing sites of the Beaujolais region—viticulture is thought to have taken off in the eleventh century, and today all flanks of this ancient volcano are covered with vines. In addition to its slope and range of sun exposures, the Côte is remarkable for its soils: whereas most *cru* Beaujolais is grown on decomposed granite, the volcanism here produced bluish stones more similar to schist, giving wines with a notable mineral crunch and gunflint-like aroma. Having taken over the family domaine in 1988, Nicole Chanrion works seven hectares of Gamay on the northern face of the mount. Her impressive career, during which she served as president of the Côte-de-Brouilly AOC, has even earned her the nickname *La Pâtronne de la Côte*. The title “Boss of the Côte” is well merited, as this 2016 attests: pure, driven, stony, and incredibly delicious, her wines are not to be taken lightly.



**\$22.00 PER BOTTLE**

**\$237.60 PER CASE**

## KERMIT LYNCH WINE MERCHANT

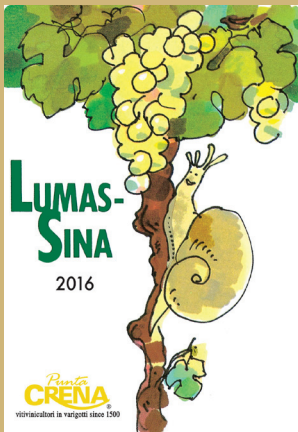
To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at [wineclub@kermitylynch.com](mailto:wineclub@kermitylynch.com).

# HALIBUT WITH ANCHOVY AND WILD FENNEL

by Christopher Lee

*The intoxicating, perfumed flavors of wild fennel in this recipe take us to Sicily. Ubiquitous in Northern California, wild fennel is easily found and harvested in almost any uncultivated spot. Halibut, an abundant local flounder, has healthy stocks in the Pacific. California halibut, readily available during summer in our fish markets, is less fatty than colder-water Alaskan halibut, which is harder to find because of its meticulously managed fishery. Either tastes delicious in this preparation. Cook the California halibut a little less than you do the Alaskan. Either can be grilled or pan-fried.*

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| 4 California halibut fillets,<br>about 6 ounces each  | 3 salted anchovies, soaked in<br>cool water for 30 minutes |
| 4 ounces extra-virgin olive oil   | 2 teaspoons fennel seeds                                   |
| 1 teaspoon sea salt   | 1 teaspoon Tellicherry<br>black peppercorns                |
| 2–3 small branches wild fennel,<br>stripped from stems, chopped<br>finely (about 2 tablespoons) | ¼ teaspoon chili flakes                                    |
|   | 1 teaspoon lemon juice                                     |



Drizzle 2 ounces olive oil evenly over halibut fillets. Sprinkle fillets with salt and chopped fennel. Set aside. Peel anchovy fillets from bones from the head end, carefully removing any bits of blood, tiny bones, and tail fin. Gently dry fillets with a paper towel. Pound fennel seeds, peppercorns, and chili flakes together in a mortar (or pulse in a spice grinder) to a coarse texture. Pound the anchovy fillets (or mash on a flat surface with a fork) to a paste and combine with the fennel seed mixture. Stir remaining 2 ounces olive oil and lemon juice into anchovy-spice mixture. Grill or pan-fry the halibut fillets over medium heat, about 8–10

minutes, depending on thickness. Be sure the grill or pan is hot before you place the fish on it. When done, drizzle fish with anchovy oil and squeeze additional lemon, if desired.

*Makes 4 servings*

*Christopher Lee is a former head chef of Chez Panisse and Ecolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: [oldfashionedbutcher.com](http://oldfashionedbutcher.com).*