

ADVENTURES CLUB

by Anthony Lynch • OCTOBER 2014

2013 CHARDONNAY • ÉRIC CHEVALIER

The Pays Nantais, where the Loire River empties into the Atlantic, is by all means Muscadet territory. But another snappy white has caught our palates' attention: Éric Chevalier's Chardonnay, a lively little fellow reminiscent of crisp white fruits like pears and apples. This is a pure expression of the variety, unaltered

by oak—given their delicate nature, Loire Valley whites like this one truly shine without any wood influence. Éric's choice to ferment and age the wine in stainless-steel tanks allows us to see this Chardonnay for what it really is: a clean, refreshing quaffer that won't have you thinking twice as you pull the cork for a casual apéritif or to wash down some appetizers. The excellent value has many customers coming back for a case, as it makes for a great all-purpose white.



\$14.95 PER BOTTLE

\$161.46 PER CASE

2012 PIC SAINT LOUP “CUPA NUMISMAE” CHÂTEAU LA ROQUE

Sometimes it pays to have a wine with a bit of muscle. That's what you'll find in this Pic Saint Loup, a hearty blend of Syrah and Mourvèdre from one of southern France's grandest *terroirs*. While still in the process of earning full AOC status from its classification as a Languedoc sub-zone, Pic Saint Loup has proven its potential to produce fine wines time after time—in fact, we have been importing great examples for more than thirty years. The region is characterized by rocky limestone hillsides that force the vines to dig deep for hydration, higher altitudes where cooling winds temper the southern heat, and the aromatic influence of the ubiquitous *garrigue*. Château La Roque's Cupa Numismae, a barrel-aged red made from organically grown grapes, has a robust structure and velvety tannins that reflect this exceptional terrain. Open this bottle now to experience its intense black fruit, or opt to cellar it for up to a decade to discover its wonderful aging potential.

\$25.00 PER BOTTLE

\$270.00 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.

SWORDFISH PASTA

by Christopher Lee

It's a test of a cook's skills to send him or her to the rubbish bin to collect the humble bits and pieces we often casually toss out—the outer leaves trimmed from a head of cabbage or cauliflower, sturdy chard stems, shavings from tender green asparagus—and see what the cook can do with them. This pasta is one of those dishes made from discards, a dish I learned from a Sicilian friend and an excellent cook, who can make a delicious thing out of just about any scrap of food. I've always admired and respected that sophistication, a version of nose-to-tail cooking, but with fish! The suggestion of tuna blood in a sauce might seem peculiar, but it's absolutely scrumptious and a small revelation. Sneaking in the pecorino early in the cooking cleverly sidesteps the cheese-with-fish argument. Albacore tuna can be substituted for swordfish if you can't find it or don't want to use it. Drink with this dish the lovely Chardonnay from Éric Chevalier, and swoon.



Éric Chevalier

© Kate MacWilliamson

2 cups swordfish meat including
the dark bloodline, finely diced
2 ounces olive oil
1 cup bulb fennel, finely diced
1 clove garlic, pounded with
a pinch of sea salt to a paste
in a mortar
1 cup whole peeled tomato, crushed
A pinch of red pepper flakes
1 teaspoon fennel seed, crushed

2 ounces white wine
1 teaspoon lemon zest, grated
2 tablespoons pecorino romano,
grated
Small handful of wild fennel fronds,
chopped
1 tablespoon olive oil
300 grams bucatini
2 tablespoons lightly oiled, toasted
bread crumbs

Lightly brown swordfish meat and blood in oil over medium heat. Add fennel and cook until soft. Mix together garlic, crushed tomato, red pepper flakes, and crushed fennel seed; add to pan and cook 2 minutes. Add white wine and cook until wine is evaporated, about 1 minute. Toss in lemon zest, pecorino, chopped fennel fronds, and olive oil and cook for 1 minute. Cook bucatini al dente, toss with sauce, and sprinkle with bread crumbs.

Makes 6 appetizer servings

Christopher Lee is a former head chef of Chez Panisse and Eccolo in Berkeley and co-founder of the Pop-Up General Store in Oakland, California. Read his blog at <http://oldfashionedbutcher.blogspot.com>.