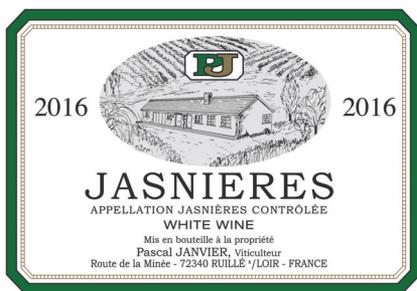


ADVENTURES CLUB

by Anthony Lynch • OCTOBER 2017

2016 JASNIÈRES • PASCAL JANVIER

With about 160 acres planted, Jasnières represents one of the Loire Valley's smallest appellations. And yet it is home to one of its most distinctive expressions of Chenin Blanc, as this cool, stony *terroir* of clay, limestone, and flint yields wines unlike anything one might find in other Chenin AOCs such as Vouvray, Savennières, or Anjou. Pascal Janvier is a small grower in Jasnières intent on showing off the typicity and uniqueness of the area's wines, and his 2016s do not disappoint. Racy, slightly honeyed, exotically perfumed, and loaded with minerality, this wine is an excellent representation of how Chenin reacts to the local conditions. The aroma is always fascinating—guava, flowers, citrus, clove, and gunflint are often cited; what do you pick out? This white's versatility makes it a great choice for the gourmet adventurer, as simple dishes like fresh goat cheeses and buttery fish preparations work just as well as many Southeast Asian and Central American dishes.



\$21.00 PER BOTTLE

\$226.80 PER CASE

2016 ROSSO DEI DARDI • A. & G. FANTINO

The Fantino brothers of Monforte d'Alba know a thing or two about Nebbiolo, having produced decades' worth of world-class Barolo under their own label and in collaboration with other growers in Piemonte. They are lucky to own a prime parcel within the Bussia *cru*, a subplot named Cascina Dardi that benefits from ideal southern exposure—perfect for crafting sumptuous, powerful reds. However, the Fantinos had other ideas for some of Dardi's younger vines: why not capture Nebbiolo's dazzling aromatics in the form of a light, early-drinking red with low alcohol and soft tannins? The resulting Rosso dei Dardi sees gentle treatment in the cellar to avoid excessive extraction, ages in stainless steel, and is bottled young to show off the juicy, playful side of the grape that we rarely get to experience. It takes well to a chill, and the price point encourages pulling the cork just for the sake of quenching one's thirst.

\$20.00 PER BOTTLE

\$216.00 PER CASE

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SUMMER VEGETABLE FRITTO MISTO

by Christopher Lee

Almost anything goes for this recipe. Don't try tomatoes, though; they're too wet for a deep fry. Everything else works well, and the trick—or skill—is to learn how long a vegetable takes to fry. This time of year, look for a mix of eggplants, summer squash, spring onions, thin green beans, sliced artichokes, cauliflower, broccoli, and kale leaves. A successful deep fry requires a few specifics: maintaining the temperature of your oil (360°F/180°C is ideal), which necessitates having a good, heavy cast-iron pot (or electric deep fryer); a bamboo-handled skimmer; not adding too many vegetables to the fry oil; having a good batter recipe kept cold on ice; using a light, neutral-tasting oil; and, finally, draining the fritto misto gently on absorbent paper before serving. This recipe uses a light, easy tempura method. Two pieces each of three or more vegetables per person is adequate. Cut vegetables about ¼ inch thick. Fry longer-cooking vegetables first, and don't hold anything too long before serving.

BATTER

1 cup all-purpose flour

½ cup cornstarch

¼ teaspoon sea salt

1 teaspoon baking powder

¾ cup ice water (approximately—
you may use less)



Combine flour, cornstarch, salt, and baking powder in a stainless-steel bowl. Stir in ice water with a wooden spoon to make a thin but lumpy batter the consistency of cake batter (you might not use all the water). Set the batter bowl inside a larger bowl half full of ice. Coat vegetables in batter in small batches, and carefully drop them individually into the hot oil; do not drop

them on top of each other, as they will stick together. Keep the flame under the pot fairly high to maintain temperature, and stir the vegetables gently while they're frying. When they just begin to color, remove with the skimmer and drain on absorbent paper—paper towels, newspaper, or brown bags. Sprinkle with sea salt and serve with lemon wedges or a simple mayonnaise.

Serves as appetizer for 4

Christopher Lee is a former head chef of Chez Panisse and Eccolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: oldfashionedbutcher.com.