

ADVENTURES CLUB

by Anthony Lynch • SEPTEMBER 2015

2013 VALTÈNESI “LA BOTTE PIENA” LA BASIA

Our first Valtènesi import to date and one of few examples available in the United States, this perfumed, downright gulpable red hails from Lombardia, on the western shores of beautiful Lake Garda. Straddling the Po Valley to the south and the epic Dolomites just north, Valtènesi benefits from both meridional heat and cooling mountain winds. Meanwhile, the lake exercises a significant moderating effect, even permitting the cultivation of capers, olives, and lemons in this decidedly northern location. Giacomo Tincani, the current winemaker at La Basia, concisely summarizes this Gropello-based blend as “Mediterranean flavors on a mountain structure.” Notes of wild herbs and shrubbery mingle with fresh, ripe, dark fruits over soft and cozy tannins, lifted by a bright acidity. A bargain everyday quaffer from an unheralded region, this wine is also exceptionally versatile at table. Our advice: keep a bottle on hand at all times, and don’t be afraid to slightly chill it before indulging.

\$16.00 PER BOTTLE **\$172.80 PER CASE**

2014 JULIÉNAS “BEAUVERNAY” DOMAINE CHIGNARD

In the Beaujolais town of Fleurie, Cédric Chignard proudly upholds a family tradition of winemaking that embodies five successive generations. While the domaine is best known for its seductive, velvety old-vine Fleurie, Cédric recently began working with a vineyard owned by his mother’s family in the nearby *cru* of Juliéнас. The south-facing Beauvernay, with its sixty-year-old Gamay on blue volcanic soil, gives concentrated fruit with great aromatic intensity, while regular fresh breezes keep things brisk and snappy on the palate. Like his father Michel before him, Cédric maintains a simple approach in the cellar: traditional full-cluster fermentation is followed by aging in old oak *foudres* before the wine is bottled unfiltered with minimal doses of sulfur. This time-tested recipe captures the pure essence of the Gamay grape and its underlying *terroir*, yielding a high-toned red with bright fruit and floral aromas and a firm, mineral-driven finish. This is what great Beaujolais is all about.

\$25.00 PER BOTTLE **\$270.00 PER CASE**

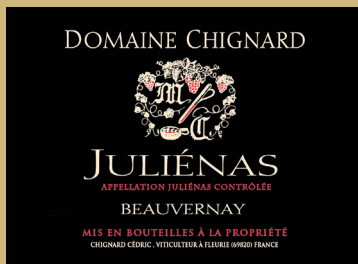
KERMIT LYNCH WINE MERCHANT

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.

WILD SALMON BAKED IN A FIG LEAF WITH ROSÉ BUTTER

by Christopher Lee

Wonderfully delicious wild king salmon is in season, and, with perfect timing, local fig trees are providing us big, beautiful leaves to wrap the fish in. Preparing salmon in this fashion has become standard (well, at least in Berkeley), and the thrill of the flavorful fish scented by the fig leaves' intoxicating perfume is awfully seductive. In a month or so, these enchanting treasures will vanish until next year, but their disappearance gives us something marvelous to look forward to cooking in the spring. You can prepare other varieties of fish in this way—California or Alaskan halibut, Atlantic cod, hake, ling cod—but local king has everything right for this dish. Try it with the lovely, young, light-bodied Juliéna from Chignard.



- 4 unblemished fig leaves, 5–6 inches across
- 4 six-ounce skinless wild king salmon fillets
- 1 tablespoon sea salt
- 2 ounces extra-virgin olive oil
- ½ cup rosé
- 3 shallots, peeled and finely diced
- ¼ pound unsalted butter, cut in 1-inch cubes, chilled

Wipe shiny side of leaves with a damp cloth to remove any dust or debris. With scissors, cut a “V” about 2 inches into the base of each leaf to remove thick part of stem. Season salmon fillets with sea salt. Brush shiny side of each leaf with olive oil. Place a fillet on shiny side of each fig leaf, and fold fillet snugly inside leaf. Turn the packet over and lay it on a baking sheet to hold the folds closed, or fasten it with a toothpick, if you wish. Bake at 400°F until fish is just cooked through, about 12 minutes; fish should be rosy pink in the center.

While the fish is cooking, reduce the wine with the shallots in a small pan. When 2 tablespoons of wine are left, whisk in butter over a warm burner, piece by piece, to form a light sauce. Salt to taste. Open fig leaves carefully and spoon butter over fillets, or serve it on the side in a warm bowl.

Serves 4

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>.