

ADVENTURES CLUB

by Anthony Lynch • SEPTEMBER 2016

2013 ALTO ADIGE SAUVIGNON “VOGLAR”

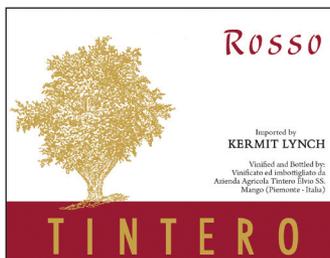
PETER DIPOLI

Peter Dipoli's wines are more an expression of a specific *terroir* than they are reflections of a grape variety. This pure Sauvignon Blanc, for example, is a striking translation of the breathtaking place where it is grown: the steep mountainsides of Alto Adige, nestled high in Italy's Dolomites. Alto Adige has a truly special climate; few other places can boast Mediterranean plants like olive trees and lemons growing before a backdrop of Alpine lakes and snow-capped peaks. Peter Dipoli found this high-altitude site, with its curious amalgam of climates, to be perfect for crafting a great *terroir*-driven wine. The Sauvignon ripens fully here while retaining a pinpoint acidity and slicing minerality from the limestone soils, and the unusual wood treatment—fermentation and aging in large acacia casks—brings out aromatics unique to this mountain Sauvignon. A delicious companion to cuisine from northern Italy and beyond, the Voglar also has surprising aging potential.

\$32.00 PER BOTTLE **\$345.60 PER CASE**

2015 VINO ROSSO • ELVIO TINTERO

In northwest Italy, Piemonte is renowned for its deeply perfumed reds, capable of both long aging and inspiring strong emotions in devout followers. Marco Tintero, however, has an entirely different approach. His wines are simple, fun, fresh, and extremely affordable, all while retaining a distinct local identity that makes them wonderful everyday *piemontese* sippers. His Rosso is a blend of mainly Barbera and Dolcetto sourced from various sites around the region, fermented in stainless steel and bottled unfiltered. Finding a wine as tasty and versatile at this price is not an easy task, especially in Piemonte! Its fruit-driven flavors and soft tannins—not to mention the screw cap—make it a handy choice for casual meals and an all-purpose red for unpretentious cuisine. Marco often serves the Rosso with slices of homemade *salame*, but it also excels alongside dishes like pasta with red sauce, pizza, roast chicken, grilled meats, soft cheeses, and even rich stews. Simply put, don't hesitate to open this one in any situation!



\$9.95 PER BOTTLE **\$107.46 PER CASE**

KERMIT LYNCH WINE MERCHANT

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PAELLA DE MARISCOS

by Christopher Lee

Paella is all about the fire. A Valencian friend says, "Here, we are obsessed with fire." Paella is said to have originated during the flowering of Moorish culture in Spain. One senses enormous Valencian pride about paella, and a vocabulary built around it. Paella is best prepared over a blazing fruitwood fire, with three stages of cooking time of 10 minutes each: an initial intense fire, whose flames poetically lap up over the edges of the pan; a slowly declining fire, during which the paella's essential ingredients are added and the broth is absorbed by the rice; and a final period of repose, when the pan rests, covered with a towel, to steam to completion. The single most important part of the paella is the soccarat, the perfect, almost-burned, crisp rice crust on the bottom of the pan. You'll need a proper paellera and a tripod to achieve it, so go shopping; they're not expensive. It'll be delicious no matter what!

1 large red onion, finely chopped
2 ounces olive oil
½ cup tomato, chopped
3 cloves garlic, sliced
1 tablespoon sweet paprika
1 large pinch saffron
2 tablespoons sea salt
9 cups shellfish or chicken stock
3 cups Spanish bomba or Calasparra rice

2 pounds littleneck clams, rinsed
2 pounds medium shrimp, peeled
1 pound small mussels, cleaned
1½ pounds squid, cleaned,
cut into rings
2 cups ali-oli
½ cup Italian parsley,
finely chopped

Sauté onion in olive oil until soft. Stir in tomato and garlic and sauté for 2 minutes. Stir in paprika, saffron, and salt. Add stock and bring to a vigorous boil. Taste for seasoning, and adjust if needed. Stir in rice in two sweeping turns. Boil for 10 minutes, and then add clams and boil moderately for five minutes. Add shrimp, mussels, and squid and boil five minutes more, while fire declines. Rice should have formed a crust on bottom of pan. Remove pan from fire, cover with a clean towel, and let rest for 10 minutes. Remove towel and sprinkle paella with chopped parsley.

ALI-OLI

1 clove garlic, pounded to
a smooth paste in mortar

2 egg yolks
10 ounces olive oil

Place garlic in mortar. Add yolks and whisk in olive oil slowly in a thin stream. It should be very thick.

Serves 8