

ADVENTURES CLUB

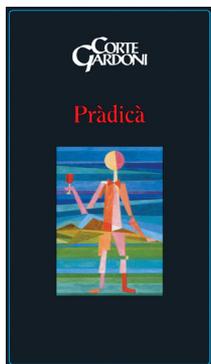
by Anthony Lynch • SEPTEMBER 2017

2015 ALSACE PINOT NOIR • KUENTZ-BAS

Alsace may be best known for its racy and perfumed whites, but as we have witnessed in the last few years, the region has serious potential to produce fine Pinot Noir, too. A dry and increasingly warm climate, along with myriad soil types that give rise to diverse expressions of the grape, make Alsace the source of some truly impressive reds, which often come at great value. At Kuentz-Bas, winemaker Samuel Tottoli sources his Pinot Noir from vineyards of marl and limestone in the village of Husseren-les-Châteaux. Thanks to the beautifully ripe, healthy harvest in 2015, he was able to vinify using a large proportion (roughly half) of whole grape clusters, without de-stemming. This semi-carbonic maceration—a technique traditionally employed in Beaujolais—gives loads of lively, juicy fruit, notes of sweet spice, and dangerously supple tannins. The wine was then aged in *foudres* and bottled without filtration. Watch out: this Pinot goes down way too easily.

\$19.95 PER BOTTLE **\$215.46 PER CASE**

2015 BARDOLINO SUPERIORE “PRÀDICÀ” CORTE GARDONI



Trends in the wine world such as international grape varieties and heavy use of new oak have threatened the Veneto's rich history of viticulture, but luckily steadfast producers like Corte Gardoni have firmly stood up for and sought to preserve their local traditions. Founder Gianni Piccoli not only pioneered sustainable viticulture in the Bardolino zone but also championed its native grapes like Corvina and Garganega when many producers turned to Chardonnay and Cabernet. Gianni's three sons carry on his work, crafting deliciously refreshing wines from their stony vineyards south of Lake Garda. This red is a blend of Corvina, Rondinella, and Sangiovese from their top parcels.

Aged for a year in oak *botti* before bottling, it is their most structured wine, yet it has a silky elegance and bright, spicy aromas that beckon. Don't be afraid to age it for a few years, though: with some bottle age, certain Bardolinos have been known to mimic fine red Burgundy.

\$20.00 PER BOTTLE **\$216.00 PER CASE**

KERMIT LYNCH WINE MERCHANT

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SALMON BURGERS WITH CHILI BUTTER

by Christopher Lee

Salmon burgers are a fun summer dish. Be sure you have a good bun or roll, crisp on the outside, with a soft crumb inside. Look for wild Pacific salmon—from California, Oregon, Washington, or Alaska—which is much more flavorful than farm-raised Atlantic salmon.

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| 1½ pounds fresh wild king salmon fillets, boneless, skinless | ½ cup bread crumbs |
| 6 ounces unsalted butter, in small cubes, softened to room temperature | 1 teaspoon sweet paprika |
| 2 teaspoons Dijon mustard | 1 teaspoon red Serrano chili, seeds removed, finely minced |
| 2 shallots, peeled and diced | ½ teaspoon grated zest of lemon |
| 2 teaspoons salt-packed capers, rinsed, soaked cool in water 20 minutes | ¼ teaspoon sea salt |
| 1 tablespoon chives, minced | A pinch cayenne pepper |
| | 2 ounces frying oil |
| | 4 hamburger buns |
| | 1 ounce unsalted butter, melted, for buns |

Cut salmon into 1-inch chunks. Process ⅓ of salmon and 2 ounces butter in food processor to a smooth paste. Add remaining salmon, mustard, shallots, and capers and process to a coarse consistency; pieces should be ¼ to ½ inch. Transfer salmon to a bowl and stir in chives with a spatula. Form into four equal, even-sized flattened patties. Coat each one in bread crumbs, and refrigerate on a baking tray lined with baking paper for 1 hour. Mix paprika, chilies, lemon zest, salt, and cayenne pepper into rest of soft butter. Form butter into a rectangle, wrap in plastic, and chill in fridge for 20 minutes.

Remove salmon patties and chili butter from fridge. Heat cast-iron frying pan to medium, coat lightly with oil, and place salmon patties in pan; reduce heat to low and fry patties until outside is crisp and patties are medium-rare. (Alternatively, cook the burgers on a grill.) Brush burger buns with melted butter and toast cut face until crisp, about 1 minute; off the grill, brush buns again with melted butter. Place each salmon patty on a bun bottom, place a few thin slices of chili butter on top of each patty, and place bun tops over patties.

Makes 4 portions