

## 2010 AJACCIO ROUGE “FAUSTINE” DOMAINE ABBATUCCI

On the western side of Corsica, Jean-Charles Abbattucci is something of a hero, much like his ancestor who fought alongside native son Napoléon Bonaparte. As a painstaking defender of the unique, Corsican *terroir*, Jean-Charles has led the charge to preserve some of the island's native grape varieties—including varieties so ancient that even the INAO has not authorized them in some appellations. In addition to grapes, Jean-Charles farms olives and grazes sheep. He implements biodynamic practices, a much more labor-intensive form of organic farming that makes us appreciate his efforts all the more. His Ajaccio *rouge* “Cuvée Faustine” hails from granite soils and is composed of indigenous grapes Sciaccarellu and Niellucciu. Fermented in stainless steel *cuvées*, the Faustine exudes bright fruit and freshness. This light-bodied yet incredibly robust red is rich in aromas of raspberries and maquis with soft tannins that melt into the finish. If you like this *cuvée* as much as we do, we encourage you to try his Domaine Comte Abbattucci Collection of wines made from the most esoteric of his native cuttings. They make great gifts for the wine-lover who's tried it all.

\$36.00 PER BOTTLE      \$388.80 PER CASE

## 2010 CÔTES DU RHÔNE ROUGE “LA SAGESSE” DOMAINE GRAMENON

Michèle Aubéry-Laurent and her son, Maxime, bottle Côtes-du-Rhône the likes of which you may never have had before. They are ultra-traditional yet they love testing the boundaries of the AOC's laws. They farm using organic and biodynamic practices; and they are champions of the natural wine movement in the southern Rhône, using only native yeasts for fermentation and no added sulfur. While most producers treat Côtes-du-Rhône like simple, everyday wines and ferment them in cement tanks, the Laurents treat theirs far above their station. Michèle uses partial whole-cluster fermentation for a balance of fruit and tannins, a 15-day maceration of the grapes to extract color and richness, and then ages the wine for 12 months in barrels for structure. And one taste is enough to know why they call it “La Sagesse,” or “wisdom.” There's always a reward for paying such attention to detail: spicy fruit, inky depths, and guilt-free approachability make this bottling anything but your average Côtes-du-Rhône!

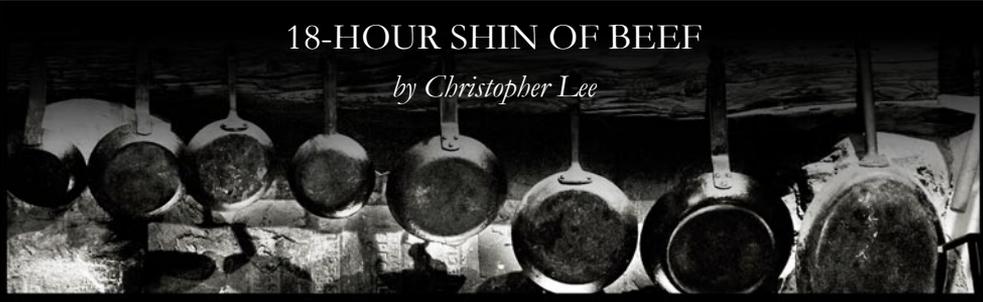
\$36.00 PER BOTTLE      \$388.80 PER CASE

---

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](mailto:wineclub@kermitylynch.com).

# 18-HOUR SHIN OF BEEF

by Christopher Lee



*This must be the easiest recipe ever conceived. It's more a description than a recipe. Its difficulty is that it is prepared over three days. You'll need to find a cut of good beef shin with the marrow left in the bone. The marrow richens the sauce and gives it voluptuousness. Approach your butcher a few days ahead so there's plenty of time to acquire the shin. Salt the shin well and chill it overnight in your refrigerator to allow the salt to penetrate the meat and concentrate its flavor. I like the shin served over soft polenta that's been goosed up with lots of Parmigiano-Reggiano cheese and good butter. Our polenta always gets abundant praise, and we joke that we have a "pound cake" recipe for it: one pound of polenta, one pound of grated Parmigiano, and one pound of butter. That means it's only one-third polenta! Cook polenta over the lowest heat you can, for a minimum of an hour—preferably an hour-and-a-half—until it's soft and creamy. Stir it often so it doesn't stick to the pan. The shin with polenta is magnificent with the delightfully young and fruity yet complex Abbattu rouge.*

Sea salt

1 piece shin of beef with marrow, 3 pounds minimum

1 bottle young red wine: Languedoc, inexpensive Syrah or Chianti,

Rosso di Toscano, cru Beaujolais

6 sprigs rosemary, 6-7 inches long

12-15 whole cloves garlic, peeled

2 bay leaves



Season beef shin one day ahead of cooking and refrigerate overnight. Next day place shin in deep casserole, olla, or tupín with wine, rosemary, garlic, and bay leaves. Wine should come to top of shin but doesn't need to cover it. Cover vessel with foil or its own lid and place in 300°F oven. Bake for 12 hours on first day. At end of day remove from oven and allow to cool. Place in refrigerator over night. Bake again next day for 6-7 hours, until meat is tender. (Alternatively, you can leave shin in the oven overnight and take it out in morning.) Remove shin, rosemary, and bay leaves from sauce and reduce sauce until slightly thickened. Take care sauce doesn't over reduce and become overly tannic. Serve on a platter with polenta and shin, and pour the sauce over. Wow!

© Steve Waters

---

*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>.*