

## KERMIT LYNCH WINE MERCHANT

*Club Rouge* | JULY 2013 | by *Anthony Lynch*

*New vineyard at Clos Canarelli*



© Lauren Christensen

### 2011 CORSE FIGARI ROUGE • CLOS CANARELLI

In recent decades, Corsica's wine scene has experienced a total revolution. In spite of its ancient history of viticulture, the island's production had for long been plagued by an overemphasis on quantity, with the vast majority of the volume represented by bulk wine sent to mainland France for blending. Fortunately, a resurgence in enthusiasm for traditional methods, along with technological advances in winemaking, have allowed for a return to the quality-oriented wines that Corsica had long been praised for. At the forefront of this upheaval lay producers such as Yves Canarelli. Ever since joining the family domaine in 1993, Yves has placed a focus on replanting native varieties and working the vineyards biodynamically in order to bring out the best of his *terroir* in the Figari appellation, located on the southern tip of the island. Clos Canarelli's Corse Figari *rouge*, composed primarily of Niellucciu filled out by Syrah and Sciaccarellu, has the depth and intensity that one would expect from this wind-swept, sun-baked land, along with a certain finesse that complements its rugged edge. It represents one of a growing number of captivating wines from this exciting region.

\$43.00 PER BOTTLE

\$464.40 PER CASE

### 2011 SAINT JOSEPH ROUGE • DOMAINE FAURY

Domaine Faury sits in the tiny, hidden hamlet of La Ribaudy, tucked away high above the village of Chavanay on the right bank of the Rhône. Here, Philippe Faury and his son Lionel make timeless, old-school wines that reflect the full potential of Syrah grown over this stretch of the Rhône valley. While some producers in the region choose to let their grapes sit longer on the vine to achieve higher alcohol levels and age their wine in new oak, the Faurys keep it traditional in the vineyards and in the cellar. Their 2011 Saint Joseph *rouge* weighs in at an unpretentious 13% alcohol, perfectly balanced in a way that encourages you to refill your glass. Moreover, they vinify this particular cuvée in a mix of small and large casks—of which only a small percentage are new—thereby unleashing a purity and freshness inherent in Syrah grown on these steep granitic slopes. The partial use of whole-cluster fermentation brings out a bright energy that lifts their Saint Joseph to an ethereal level, allowing the classic aromas of fresh blueberries, black olives, and violets to be expressed with the utmost elegance and grace.

\$30.00 PER BOTTLE

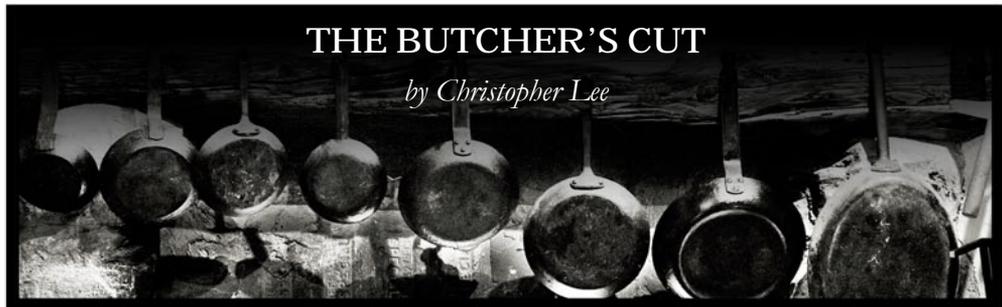
\$324.00 PER CASE

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# THE BUTCHER'S CUT

by Christopher Lee



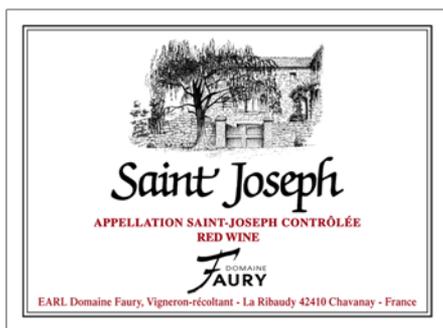
Recently, the craft of butchering has had an unexpected resurgence, and butchers are as revered as rock stars. Well, nearly. But the truly exciting part of the phenomenon is in the lesser cuts that, along with offal, have been rediscovered. Though there are only so many ways to butcher a carcass, some new cuts have been fashioned from old muscles, as it were. Of course, Europeans have been serving a number of these terrific cuts for a long time, and young American butchers have come to appreciate the possibilities of the carcass only as they have discovered “seam butchery.” Italian butchery has so much regional variation that my favorite book on Italian cooking, *Dizionario di Cucina*, has six pages of diagrams on how to butcher a steer in different areas of Italy.

In seam butchery, muscles are separated from each other along their natural lines, rather than being “square cut,” as is traditional in many American butcher shops. This has allowed muscle groups to be subdivided in imaginative ways into delicious cuts that are attractive to the customer and add value for the butcher. So we now see mixed grills where we saw strip steaks; we see braised neck where we saw chuck roast or round; and we see tripe, kidneys, heart, and belly, which we seldom saw at all.

Lamb rump, one of my favorite cuts, has drifted over from Ireland and England, where it has long been a staple. It is cut from a sort of isthmus between the hind leg and the loin, where the expensive strip steaks are cut from. You can buy rump of lamb from a good local butcher who knows good cuts. A square-cut rump should weigh about 7 ounces, a decent portion for each person. Ask your butcher to trim the fat to 1/8-inch thickness and to score,

or cross-hatch, the fat to help it render during cooking. Rub the lamb with sea salt a day ahead, and refrigerate it overnight.

When you start your fire, take the lamb out of the refrigerator and rub each piece lightly with olive oil, cracked black pepper, a sprinkling of salt (yes, again), and lots of herbs you like. Grill over moderate coals—fruitwood, if you have it—about 18 or 20 minutes for medium rare, turning each rump a few times during cooking. If you find a mixed grill appealing, buy some sausages, kidneys, hearts, sweetbreads, or other goodies you fancy. Prepare the odd bits in the same way as the rump, and cook them similarly. You may want to cook offal to a higher temperature than the rump, to at least medium or even a bit more. A perfect pairing with the Saint Joseph.



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*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>.*