



## CLUB ROUGE *by Anthony Lynch*

AUGUST 2013

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### 2011 VACQUEYRAS ROUGE

#### DOMAINE LE SANG DES CAILLOUX

In addition to his insane, one-of-a-kind moustache, Serge Férigoule also impresses with his excellent Vacqueyras. This village of the southern Rhône neighbors other well-known *crus* such as Gigondas and Beaumes-de-Venise, and specializes in chunky, macho reds. In addition to its powerful tannic structure and chewy texture, you might find that Serge's red possesses a striking aroma of black fruit along with an intense minerality—something like licking fresh blackberry juice off a smooth stone that has been baking in the sun. The *domaine* is, after all, named “blood of the rocks,” and this red's vinous sanguinity gives the impression that the soil's life force has been filtered up from the roots, through the vine, and into your glass. Like his wine, Serge himself is boldly Provençal: his “singing” accent and southern hospitality are apparent from the start. If you aren't curious to see what a few years stowed away would do for this red, go ahead and fire up the grill, and don't hold back on the rosemary and black pepper. You'll find that smoky meats, justly seasoned, make for a heavenly match.

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



### 2009 BOURGUEIL “LES PERRIÈRES” • C. & P. BRETON

Catherine and Pierre Breton, the dynamic natural wine duo from the Loire, are two fun-loving characters whose wines often reflect their jovial, insouciant attitude. However, the Bretons are also capable of producing serious wines with qualities beyond fruit, freshness, and the ability to give immediate satisfaction. “Les Perrières” is perhaps their most cherished parcel, a hillside vineyard of seventy-plus-year-old vines planted in clay and siliceous soils to give very low yields and correspondingly dense, concentrated Cabernet Franc. While the 2009 vintage offers a certain lushness that allows for immediate drinking, this wine's structure suggests that it's built to go the distance. A recently opened 1993 drew *oooh's* and *aah's* from the KLWM staff as we reveled in its aromas of dusty leather and woody earth, all while admiring its still-youthful freshness. If you prefer to pull the cork now, I recommend a good decanting to experience the best of its earthy depth and perfume of little red berries—and to see the full range of what the Bretons are capable of.

**\$42.00 PER BOTTLE**      **\$453.60 PER CASE**

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## SUMMER'S HERE AND THE TIME IS RIGHT

by Christopher Lee

I often add flavor to grilled foods by spicing things up with a simple rub or a marinade. I use gentle but clear spicing that enhances rather than covers up the meat. I almost never employ anything with a high sugar content, as it just burns (a gentle dousing with balsamic vinegar is an exception).

If you want to add garlic, slice it thinly and rub it on a few hours before grilling. If it burns during cooking, pick it off, or don't—the flavor is kind of interesting. Use good sea salt, and sprinkle it on just before grilling, or after. I suggest wood charcoal rather than briquettes, and oak or fruitwood, more commonly available these days, is even better. Grapevine cuttings are the epitome. Toss the wood on the coals early and let it burn down. Failing all that, a gas grill will suffice.

First, rub everything to be grilled with good olive oil, which makes the flavorings cling. Fresh herbs are nice and the range is great: dried Sicilian or Sardinian oregano; fresh thyme leaves stripped from the stems, not chopped; sage, rosemary, parsley leaves; a little cracked black pepper; thinly sliced lemon with the rind, seeds removed. Spices are wonderful: Marash pepper from Syria, crushed fennel, *pimentón* (wood-smoked paprika from Spain), crushed fennel seeds. Any combination works.

Birds such as quail, *poussin*, squab, or even just a good chicken are absolutely delicious marinated and cooked on the grill. Splitting them open and laying them flat, even pressing them down with a brick wrapped in foil or other weight, gives a fantastically crisped skin. Remove the backbone of a chicken first and open it up. It'll take about fifty minutes.

Most thick-bodied fish or fish fillets can be made exotic with spicing, everything from salmon to sole to sardines (yum!) to shellfish. Keep the heat fairly high for smaller fish, medium for the big guys. Again, leave the skin on to create a nice crisp element.

Butchers have in recent years begun to market new cuts of meat: *bavette*, *onglet*, and tri-tip of beef; belly, neck, and shoulder of pork; and breast and neck of lamb. They're all fantastic, less expensive cuts that are great on the grill. You can splurge with rib steak, sirloin, and fillet, lamb rack, or cutlets when you're feeling flush. Even pork has gotten expensive these days—I recently spotted pork chops on the bone with skin on for \$22 per pound. Wow! All are great, but the lesser cuts have not only the benefit of a good price but an incredible, appealing succulence as well.

Vegetables I love on the grill are whole tomatoes, thick-cut eggplant, fennel, zucchini and other squashes, and corn—and I always include grilled bread rubbed with garlic. But really, it's all good!