

## 2011 ROSSESE “VIGNETO ISASCO” PUNTA CRENA

The Ruffino family has been farming in Liguria on the Italian Riviera for 500 years. That’s right, not five years, not 50 years, but 500 years. In Europe, many farming families are intimately connected to the land, but this family is the real McCoy. In fact, they haven’t changed much over the years at all. They have extensive vineyards, orchards, vegetable gardens, and olive groves, and they sell their produce, homemade olive oil, and wine at their roadside stand in the village of Varigotti. What is interesting to us is that the Ruffinos grow heirloom grape varietals that are rarely found nowadays, such as this Rossese. Light and bright, it dazzles with raspberry and cherry aromas, while offering hints of forest floor and pencil-lead flintiness, much like a Pinot Noir. Low in alcohol and satiny in texture, don’t be surprised if one bottle quickly turns into two. Consider sharing it with the wine lover who thinks they’ve tried every-

\$24.00 PER BOTTLE      \$259.20 PER CASE



## 2010 SANTENAY 1ER CRU “LE PASSETEMPS” JEAN-MARC VINCENT

On the southern end of Burgundy’s Côte de Beaune, Jean-Marc and Anne-Marie Vincent are making wine from five *premier cru* parcels in the appellation of Santenay—two in white and three in red. “Le Passetemps” is found at one of the highest points of the village, not far from another *premier cru*, “Les Gravières.” The Vincents farm organically in one of France’s toughest regions for natural farming, and make only a handful of cases every year. Elegant and structured with fine rusticity, the Vincents’ wines are best known for their rich fruit, multi-layered complexity, and great expression of *terroir*. They partially de-stem their grapes, aim for slow fermentations, and age their wines in oak—50 to 80 percent of which is new. The 2010 vintage offered great growing conditions and a cool, late harvest, making “Le Passetemps” a real showstopper. With aromas of rose petals, blueberries, and plenty of brambly Pinot Noir character, it’s hard not to be seduced by each sip.

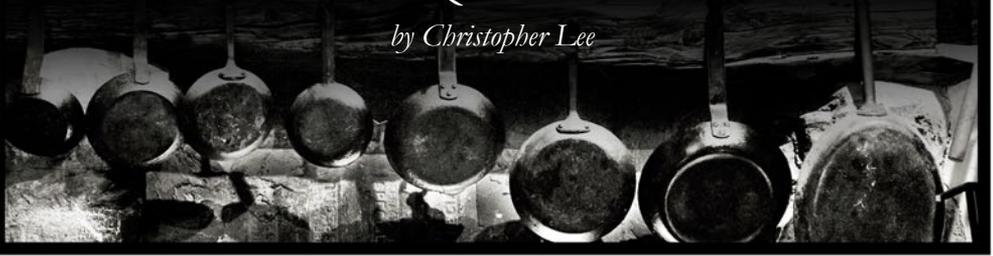
\$48.00 PER BOTTLE      \$518.40 PER CASE

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# COQ AU VIN

by Christopher Lee



*This old-school Burgundian dish is essentially the same recipe as for Boeuf à la Bourguignon and Matelôte de Poisson, made with red wine, mushrooms, small onions, and bacon. Even these days, it's as delicious as it ever was. It's important to use a young, fruity, full-bodied red wine, not just the left overs ends of bottles you've been saving for vinegar. Though wild mushrooms are terrific for this Coq au Vin, the little white button mushrooms in your local grocery store, known in France as "champignon de Paris," have garnished nearly every Coq au Vin and Boeuf Bourguignon made by every grandmère in Burgundy. The brown-topped version, called "crimini" here in the U.S., are good, too. The important ingredient is a good chicken. A "coq" in France is an old male bird, retired from the barnyard, whose fate lies in the pot. A large stewing hen works well, too, but if you're able to find a no-longer-laying hen from your local chicken farmer, that's perfect! I prefer shallots in my version, for their excellent flavor.*

serves 6-8

1 large chicken, about 5 lbs,  
cut into 8 pieces

Sea salt

6 tablespoons unsalted butter

3 tablespoons white flour

1 pound mushrooms, white or brown

12 whole peeled shallots cut in half

12 pieces bacon lardons, blanched  
in boiling water for 30 seconds

3 sprigs fresh thyme

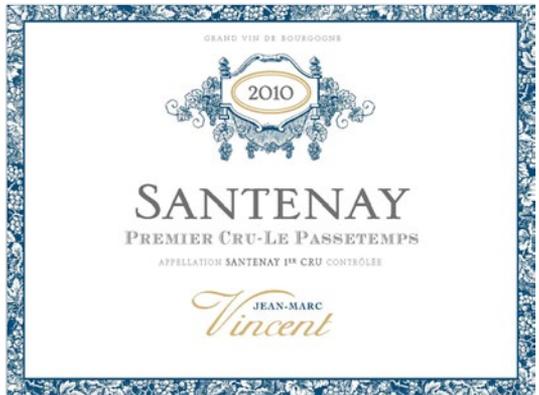
2 cups red wine

1 cup chicken stock

1/4 cup chopped parsley

Salt the chicken legs a couple of hours before cooking. In a large skillet, slowly brown the chicken on all sides in butter over low heat. Remove chicken from pan. Add shallots and brown gently. Add mushrooms and bacon and brown gently. Add a little more butter, sprinkle in flour and cook 2 minutes, stirring. Transfer chicken and garnish back to pan. Add wine and stock. Bring to simmer, cover, and cook with lid ajar for 45-50 minutes, less if

it's a smaller bird. Sauce should be reduced, thickened, and delicious. Place on a serving platter, pour sauce over, and sprinkle with parsley.



*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>.*