



CLUB ROUGE *by Clark Z. Terry*

MARCH 2014

2011 CROZES HERMITAGE “TIERCEROLLES” BLENDED BY KERMIT LYNCH

For four vintages now, Kermit has partnered with *vigneron* Louis Barruol on a project focusing on the northern Rhône. Their goal is simple—find overlooked old-vine parcels from Côte Rôtie, Hermitage, and Crozes Hermitage and make micro-cuvées that express the best of each *terroir*. A style is starting to emerge between each vintage and wine, and the Crozes Hermitage “Tiercerolles” typifies it.

The Crozes and the other wines in this line are a throwback to the days when Kermit first explored the northern Rhône. Some call the style “restrained” (sometimes disparagingly), but I’d say it is finding the path, in the right direction, for the best expression of Syrah. This Crozes has purity and an elegance that is downright Burgundian. The floral note you might detect is not an anomaly; nor is the firm structure and tannin. So often complexity comes not from a multitude of characteristics but from contrasts. If drinking soon, decant for at least a couple hours.

\$34.00 PER BOTTLE

\$367.20 PER CASE

2010 BANDOL ROUGE • TOUR DU BON

Kermit first met Agnès Henry, *vigneronne* at Tour du Bon, while they were picking up their kids at school near Bandol. After visiting this picturesque domaine, Kermit found not only an undiscovered gem but also another great partner to add depth to our Provençal imports. We often describe Agnès’ wines as having finesse, charm, and a firm presence—is it her character coming through?

Her Bandol *rouge* has long been one of my favorite reds. I like to think of it not as a wine from Provence, but as a wine from the Mediterranean. Certainly its lush red fruit and touch of rosemary shine with Provençal cuisine, but also consider dishes from many other Mediterranean cultures. If you’re familiar with Yotam Ottolenghi’s *Plenty* or *Jerusalem*, that is the cuisine that I’m talking about (if you’re not, check these cookbooks out!).

\$35.00 PER BOTTLE

\$378.00 PER CASE

KERMIT LYNCH WINE MERCHANT

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MERGUEZ SAUSAGES

by Christopher Lee

Merguez are a spicy Moroccan lamb sausage found in many dishes: with eggs and tomatoes in the morning; in sandwiches with greens and yogurt midday; with fragrant, handmade couscous; and even stuffed into pastries sprinkled with powdered sugar. Merguez are ubiquitous in the south of France, especially in Marseilles, whose community of Muslim émigrés from North Africa demands such delights. They're also found in Paris and other cosmopolitan cities, where people bring with them from home the food they know and love.

If you're a home sausage maker, you can stuff the meat into lamb casings yourself. If not, ask your butcher to grind the meat in the specified proportions and form the patties in your kitchen. Ask the butcher to use the ¼-inch or ⅜-inch plate for the meat.

1¾ pounds lamb shoulder or leg,
ground as described above
¼ pound lamb fat, ground as
described above
3 ounces sea salt
1 teaspoon black peppercorns,
ground
1 teaspoon cayenne pepper
2 teaspoons cumin seed, coarsely
ground

2 teaspoons fennel seed, ground
1 tablespoon sweet paprika
1 teaspoon smoked paprika or
pimentón
½ teaspoon cinnamon, ground
2 teaspoons chili paste or *harissa*
2 tablespoons garlic, pounded
smooth in a mortar
2 ounces olive oil

Mix all ingredients well by hand or in a mixer at low speed for about 1 minute. Stuff into lamb casings or form into flattened patties about 2½ inches in diameter or into cylinders about 3 inches long and 1 inch in diameter. Grill over a wood fire, or fry in olive oil over low heat in a cast-iron skillet for 8–10 minutes until cooked through.

Yields about 20 small sausages