

Quintarelli Giuseppe

CLUB ROUGE *by Anthony Lynch*

NOVEMBER 2013

2011 CORBIÈRES ROUGE • DOMAINE DE FONTSAINTE

Fontsainte is undoubtedly one of the best when it comes to value and consistency. For more than thirty years now, the Laboucaré family's Gris de Gris rosé and Corbières *rouge* bottlings have been staples, setting the bar—quite high—for affordable deliciousness. This bottling, made primarily from the region's trademark Carignan, represents the domaine's introductory red wine, a pleasure-filled picture of Corbières' gentle rolling hills dripping with succulent black fruit. Current winemaker Bruno is the most recent Laboucaré to make wine in the village of Boutenac, continuing a long line of succession dating back to the seventeenth century. The domaine's history, however, began long before: Roman vestiges found in the vineyards suggest Fontsainte may have been founded more than two thousand years ago. Now that's food for thought—but don't think too hard as you gulp this one down!

\$14.00 PER BOTTLE

\$151.20 PER CASE

2009 PRIMOFIORE • GIUSEPPE QUINTARELLI

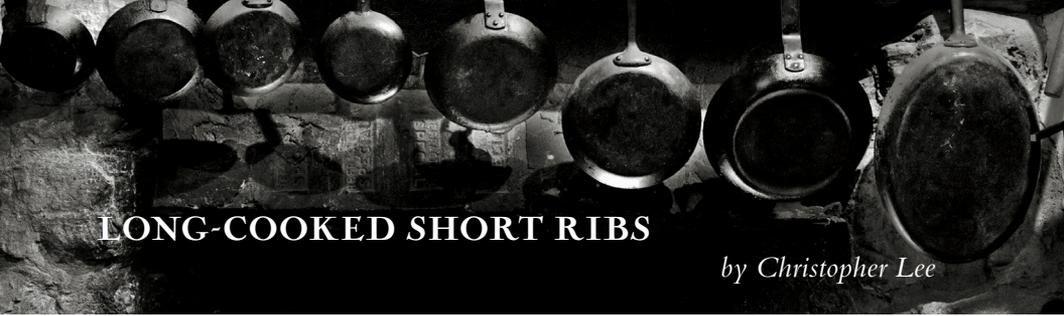
Though Giuseppe Quintarelli has recently passed away, his legacy lives on as the estate—now run by his wife, daughter, and son-in-law—continues to release what are arguably some of the finest and most sought-after wines in the entire world. When Giuseppe took over the family estate in the 1950s, he revolutionized what was possible in a region dominated by high yields and modest table wines. He began a tradition of harvesting ripe, concentrated fruit grown on the best hillside sites after a laborious cycle of hard work in the vineyards. Most Quintarelli wines require years of aging before they are ready to drink; therefore they are held back in the family cellars until the time is right—sometimes more than ten years. Primofiore is the earliest release, ready to drink right now but with the potential to age. With its velvety texture and exquisite lingering finish, this wine embodies the magic that lies inside every bottle of Quintarelli.

\$55.00 PER BOTTLE

\$594.00 PER CASE

KERMIT LYNCH WINE MERCHANT

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LONG-COOKED SHORT RIBS

by Christopher Lee

Who can resist short ribs these days? Once, they were relegated to the tables of the less-advantaged, but now they are at the forefront of many types of “revival” cooking: “Nose-to-Tail Cookery,” “Modern British Cooking,” and the surprising “New Irish Cooking” all freely indulge in short ribs. Of course, short ribs are all over the U.S. restaurant scene, from Texas BBQ to Korean spicy, and even the expensive wood coals of the Japanese grill.

In America, short ribs are typically cut about two inches in length and left quite fatty. In the U.K., they’re called “Jacob’s Ladder” and are long, bumpy strings of ribs sawed about an inch thick, with most of the fat removed. Short ribs are cut from the continuation of the bones of the rib roast as they extend downward toward the belly, usually kept in groups of three or four ribs; a rib roast, by definition, contains seven individual ribs. I prefer them left long, with the fat trimmed but still substantial. Butchered this way, the bone is about eight inches in length. It’s a dramatic presentation and one rib per person is plenty.

The spices in this recipe recall the flavors of the medieval kitchen, back when the spice trade brought many exotic flavors from the Orient to Italy and influenced its cooking. They’ll echo the flavors in some of the wines, too, as with Quintarelli’s 2009 *Primofiore*.

The recipe has several steps—always an intimidating reality—but it’s a pretty simple one that will provide a great reward. Take note, the ribs are prepared two days ahead.

Rub short ribs with sea salt and chill overnight. The next day, paint ribs with mustard and coat with peppercorn mixture. Chill overnight.

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| 6 short ribs, left whole, untrimmed | 2 ounces good olive oil |
| 2 tablespoons sea salt | $\frac{2}{3}$ ounce red wine vinegar |
| 2 tablespoons Dijon mustard | 1 clove garlic, chopped fine as sand |
| 1 tablespoon each black peppercorns, | 3 handfuls watercress or arugula |
| green peppercorns, and juniper | Small piece fresh horseradish |
| berries, soaked in water for 1 hour, | |
| crushed in mortar | |

Cover and roast the short ribs at 325° for 3 hours. Remove cover, raise oven to 375°, and roast for 30 minutes until browned and crisp on the outside. Whisk olive oil, vinegar, and chopped garlic together to make vinaigrette. Cut ribs into individual bones and place on plates. Toss watercress with vinaigrette and serve alongside ribs. Grate horseradish over the plate.

Serves 6