

KERMIT LYNCH WINE MERCHANT

Club Rouge | CELEBRATING 40 YEARS IN OCTOBER 2012

The cliffs above Saint-Romain, Burgundy



Since we first opened our doors in October 1972, exactly forty years ago, Kermit Lynch Wine Merchant has been dedicated to procuring the finest and most authentic wines of France and Italy for your enjoyment. To celebrate these forty years we have a number of events taking place this month—visit kermitylynch.com for all event details. Thank you for your continued loyalty and support over the years, and please join us in raising a glass to at least another 40! Cheers!

2010 SAINT-ROMAIN “SOUS LE CHÂTEAU” CHRISTOPHE BUISSON

The village of Saint-Romain is one of the Côte de Beaune’s secret treasures, producing wine that is not easy to find on this side of the Atlantic. Nestled into the hillside and cliffs overlooking the valley below, Saint-Romain is known for producing fine barrels and some of the top values of red and white Burgundy that the Côte d’Or has to offer. Christophe Buisson began farming organically in 1996, finding it best for showing off his *terroir*, “beneath the château,” at the highest point in the village. Lively and bright and shining with morello cherries and limestone minerals, Christophe’s Pinot Noir strikes a wonderful balance, offering both restraint and lushness with great nerve and structure. With a finish that lingers this long, and a taste so satisfying on its own, a pairing with a simple roast chicken takes this wine to new heights.

\$37.00 PER BOTTLE

\$399.60 PER CASE

2010 SAINT-JOSEPH “LES COCHÉS” BLENDED BY KERMIT LYNCH

With the help of vigneron Louis Barruol, Kermit blends some of the last of the northern Rhône’s finest Syrah grapes, known in these parts as Serine. Both Kermit and Louis are committed to the preservation of the region’s ancient variety of its noblest grape. In fact, in addition to this delicious Saint-Joseph, they also collaborate on several other bottlings from the northern Rhône, including Crozes-Hermitage, Hermitage, and Côte-Rôtie. This Saint-Joseph has so many of the elements we love about the appellation: notes of the crushed granite soils, terrific earthiness, and balanced tannins. While it is more subtle in its youth, oxygen and age bring it to its true potential—but a decanter will do in the meantime. Serve something soft and juicy from slow-cooker and let the wine shine.

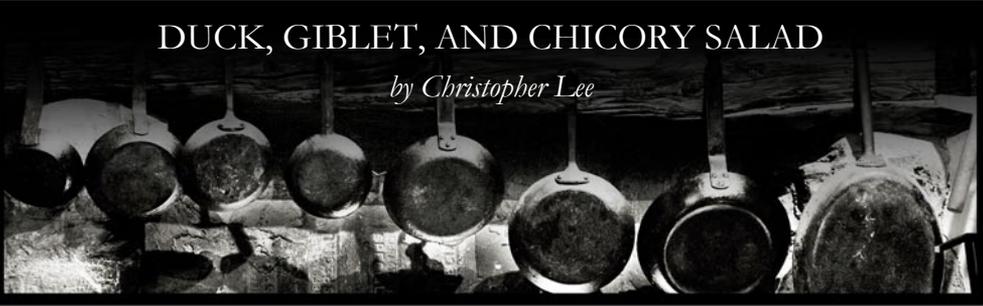
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\$399.60 PER CASE

To re-order any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson or send us an email at wineclub@kermitylynch.com.

DUCK, GIBLET, AND CHICORY SALAD

by Christopher Lee



The lovely Saint-Joseph this month simply called for duck, for my palate. However, the weather's still warm, and I wanted the dish to be light. Therefore, it became a salad, and a rustic one at that. The duck and giblets can be cooked on the grill or on the stovetop. It's important—and nice—to toss the salad when the meats are warm. The warm duck won't wilt the sturdy chicories, but will bring out the aroma of the garlic and vinegar. A French cook might employ frisée, Belgian endive, and a few sprigs of tarragon to honor tradition. Duck giblets can often be found in Chinese or Korean markets.

Serves 4

2 duck breasts

1/2 lb each duck hearts and livers

Sea salt

Cracked black pepper

1 tablespoon chopped thyme leaves

2 small bay leaves, fresh if possible

1 tablespoon dry red wine

2 ounces gently sweet wine vinegar,
such as Banyuls, muscat, or aged
cider vinegar

1 teaspoon garlic chopped fine as sand

Olive oil

2 lbs Greens: Treviso, Castelfranco, Pan di
Zuccherò, Cresta di Gallo, Dandelion
if you see it, rinsed and spun dry

Clean the duck breast by trimming the edge evenly, leaving 1/2-inch fat around the breast. Remove any heavy fat deposit near the thick end of the breast. Remove the tenderloin and its silver skin. Score the breast fat in a 1/2-inch crosshatch. Skewer separately the hearts and liver. Sprinkle all pieces with salt, cracked pepper, chopped thyme, bay leaves, and sweet vinegar. Add red wine and mix together well. Cover and leave to marinate for a few hours in the refrigerator or the cool countertop.

Here's the tricky part: Cook the breast skin side down over low heat most of the way, either on the grill or in a cast iron, so the fat renders slowly and evenly without burning; cook until the fat is deep mahogany in color but the meat is quite rare. Turn it over for a few minutes to bring the temperature up to rare, then let it rest. I like serving duck breast a whisper past rare. The giblets must be cooked over high heat so they brown and crisp properly, including the herbs and spices. The liver will cook fairly quickly but the hearts will take a few extra minutes. The fire's temperature is important since the giblets will be moist and might resist browning.

Combine the vinegar, garlic, and olive oil in a bowl. Add chicories and duck juices that have collected on the platter. Slice the meats thinly and add to the bowl. Season with salt, toss together well. Arrange on a platter so duck and giblets are evenly distributed throughout salad.



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>.