

KERMIT LYNCH WINE MERCHANT

Club Rouge | SEPTEMBER 2012

Patrimonio, Corsica

2010 PATRIMONIO ROUGE • YVES LECCIA

As the first importer to bring in Corsican wine of any repute, you might say we have a special affinity for it—and the wines of Yves Leccia are right up there among our favorites. Corsica's strategic location between France and Italy has allowed the island to adopt the best qualities of both wine regions and transform them into its own splendid identity. Yves farms the prestigious soils of Patrimonio in the northern mountains facing the Gulf of Saint Florent. His unique *terroir* of clay, limestone, and schist is planted primarily with Niellucciu, now known to be Sangiovese, though how the grape arrived in Corsica is not definitively known. Yves de-stems his grapes and ferments them in stainless steel *caves* to showcase the sleek, silky succulence of black and red berries and the radiant minerals of the soil. There are certainly enough guts in the bottle to serve it alongside meats of all kinds, yet we think there is a subtlety here that makes it a great red for fish. Try serving it with a slight chill.

\$34.00 PER BOTTLE

\$367.20 PER CASE



2007 BAROLO "VIGNA LAZZAIRASCO" GUIDO PORRO

Guido Porro farms in Serralunga d'Alba in the heart of northern Italy's Piedmont region. Nestled in the foothills of the Alps, it is the Nebbiolo grape which reigns supreme, taking its name from the fog, or *nebbia*, that settles in the vineyards. Much like the regal Pinot Noir, Nebbiolo is somewhat fussy, sensitive to weather conditions, and a challenge to grow. That's why it takes a real master like Guido to pull it off with style. He farms three monopoli vineyards in the *cru* of Lazzarito, which means he is the only producer to bottle these prized parcels in this south-by-southwest facing amphitheater. "Lazzairasco" enjoys both full sun exposure and full protection from the wind to create a wine of terrific earthy intensity, luscious cherry fruit, captivating hints of eucalyptus and menthol, and a nervy finish evocative of the clay and limestone soil. With five years of age already on it, you don't have to feel guilty about popping a cork too early, although this 2007 Barolo has what it takes to go the distance.

\$39.00 PER BOTTLE

\$421.20 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.

GRILLED STEAK WITH SUMMER TOMATOES

by Christopher Lee

When preparing steaks for the grill, I like to choose from the always tasty, less-known cuts. Bavette, an indefinite term for one of several small muscles here and there on the rear of the steer, is a fantastic, juicy piece whose price, unfortunately, has crept up in recent years, but is still quite reasonable. If you see it, grab the chuck eye steak, sometimes called the “butcher’s steak.” You can find it often enough these days in a shop that does whole carcass butchering. It’s really what you might call a faux rib steak, nestled between the first rib and the chuck, or shoulder. It’s absolutely spectacular, and sells at the price of chuck rather than the price of rib eye, a savings of about half—I never pass one up. A well-aged top sirloin, with juicy meat and a nice fat cap, is a very good buy, too. And yet another “secret” steak is the flap steak, cut from inside the fat cap that lies on top of the rib roast.

Lay the steak on the hot grill. Leave it alone for 5 or 6 minutes, so a nice crust forms on its surface. When you turn it over, season the cooked side liberally with sea salt. When it’s finished cooking, turn it over onto the plate and season the second side. Be sure the fat has crisped and browned. Grind black pepper on it if you wish. Before I lay the steak on the plate I rub it first with a cut clove of garlic for a little secret flavor. If you are lucky enough to have some fruitwood or grape vine trimmings lying about, toss them on the fire just before cooking the steaks, so they burn down to glowing embers.

2-3 pounds skirt steak
1 ½ pounds assorted tomatoes,
all sizes and colors
Sea salt
Olive Oil

Red wine or balsamic vinegar
Arugula or basil leaves
1 small red onion

Peel and slice the onion very thinly, place in a strainer, and set in ice water for about 30 minutes to soften its taste. Core and cut the tomatoes into wedges, halves, or slices as you see fit. Toss together the tomatoes, onions, and leaves with olive oil and a splash of vinegar.

Cook steaks over hot coals as described above, until rare or medium rare, as you like. Toss tomatoes again to coat with juices. Slice steak and lay on a large platter in a single layer. Place tomatoes on top. Serve at once.



Guido Porro

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>.