

2011 CHINON “LE CLOS GUILLOT” BERNARD BAUDRY

This single-vineyard Chinon comes from a producer whose Cabernet Franc bottlings capture the spirit of the Loire Valley like few others in the region. Bernard Baudry has always taken a traditionalist stance to winemaking, with each of his wines bringing out the best of the myriad different soil types and *climats* Chinon has to offer. For Le Clos Guillot, a vineyard of limestone, clay, and silica, the grapes are hand-harvested and the wine is aged for a year in old barrels to give a focused Chinon with plenty of crunchy forest fruit. While approachable young, it also boasts the ideal balance of fresh acidity and grippy tannins to evolve for several years in your cellar. In the meantime, you can appreciate the leafy, herbal tones that characterize this classic rendition of Loire Cabernet.

\$32.00 PER BOTTLE **\$345.60 PER CASE**

2010 CÔTES CATALANES ROUGE “RAFALOT” DOMAINE VINCI

The wines of Olivier Varichon and his wife, Emmanuelle Vinci, represent exciting new additions to the KLWM portfolio. The superb 2010 vintage of the Rafalot bottling is a Club Rouge exclusive, from gnarly century-old Carignan deeply rooted in tremendously rocky clay and limestone. *Terroir* is only part of the equation: Vinci's wines attain their genuine character through the couple's rigorous work ethic in the vineyards, farming all parcels organically, by hand, despite the severity of the terrain. In the cellar, they maintain the goal of preserving the purity of the fruit, choosing to age the wine in neutral wood before bottling without fining, filtration, or the addition of any sulfur. Rafalot is a wine of consequence, broad-shouldered with real depth and an earthy bite, an ideal choice for the cellar or to serve along equally soulful country fare.

\$39.00 PER BOTTLE **\$421.20 PER CASE**

KERMIT LYNCH WINE MERCHANT

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OXTAIL BOLLITO SANDWICH

by Christopher Lee

In Florence's Central Market lives a tiny stand-up restaurant, Da Nerbone, patronized by locals and tourists alike. They serve bollito sandwiches, dipped in broth or not, picante or not. That's it. Well, except for their tripe sandwich, which is available—surprise!—dipped or not, picante or not. Salsa verde is required on both. Italians don't have to be asked.

One day last summer my son and I found our way to the stand, but it was closed for Fiera d'Agosto. A sympathetic vendor recommended another bollito stand outside the market, claiming it was just as good. It wasn't, but we still did pretty well. We ended up sitting on the church steps nearby, drinking red wine from our tiny plastic bottles in the August heat.

The promised grandeur of Domaine Vinci's Catalan red entices me to the bollito (perhaps not as picante as usual), but I still imagine a sparkling association—a match made in heaven, or at least somewhere close to it.

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| 4 pounds oxtails, heaviest fat trimmed away | 3 cloves garlic, peeled |
| 2 tablespoons sea salt | 1 tablespoon tomato concentrate |
| 1 onion, peeled, halved, stuck with 3 spikes of clove | ½ tablespoon black peppercorns |
| 1 carrot, peeled, cut into 2-inch pieces | ½ tablespoon juniper berries |
| 1 celery stalk, cut into 2-inch pieces | ¼ teaspoon allspice |
| | 1 bay leaf |
| | 3–4 parsley stems |
| | 3 cups water |

Lightly salt the oxtails and place in the refrigerator overnight. The following day, brown the oxtails in the oven at 400°F, about 35 minutes, or on the stove in a cast-iron pan. Discard the oil. Lightly brown onion, carrot, celery, and garlic in oil. Transfer vegetables to a ceramic or clay casserole and add tomato concentrate; place oxtails on top. Tie spices in a piece of muslin and add to the pan. Add water, cover with parchment, and seal tightly with foil. Braise in the oven at 350°F for 4 hours, until meat is very tender. The braising liquid should be reduced to a silky voluptuousness. Reduce the liquid over gentle heat, if necessary; be sure the oxtails don't stick. Pull the meat from the bones, and keep it warm back in the sauce. Serve on crisp, crusty rolls and be generous with your favorite salsa verde. Oh, and don't forget the chili oil!

Serves 4–5