



CLUB ROUGE *by Anthony Lynch*

APRIL 2017

2014 CHINON “LES PETITES ROCHES” CHARLES JOGUET

When Charles Joguet took over the family vineyards in 1957, he set out to do something that was unheard of in the Loire Valley. Rather than blending all the fruit from his varied parcels, he opted for a more Burgundian approach and began vinifying each individually, highlighting Chinon’s diversity of soils and exposures and playing with the nuances of vine age to propose a gamut of different wines of unique character. It is in this spirit that the domaine’s current vigneron, Kevin Fontaine, crafts the cuvée Les Petites Roches, named for the estate’s gravelly *terroirs*. Given light treatment in the cellar, this wine expresses bright, delicate fruit with gentle, velvety tannins. With notes of flowers, red berries, and damp earth, this is a classic representation of Cabernet Franc from Chinon that can be enjoyed over the next five or so years with roast chicken, pork chops, or game.

\$23.00 PER BOTTLE \$248.40 PER CASE

2012 BAROLO “VIGNA SANTA CATERINA” GUIDO PORRO

In Serralunga d’Alba, the combination of full sun exposure and limestone-rich marl soils yields ripe, fleshy, structured Barolos that can stand the test of time. Guido Porro’s Santa Caterina is a perfect example of the finesse, complexity, and longevity this *cru* can achieve, specifically when crafted via traditional production methods such as spontaneous fermentation, long macerations, and extensive aging in enormous Slavonian oak casks. These techniques produce a Barolo with delicate and nuanced aromas backed by a deep, chewy structure that promises a slow and steady evolution throughout the years—twenty years or more, if you so wish. To best enjoy it young, decant it for an hour or two and serve with richly flavored pastas, a rustic *bollito* (boiled meat with a bright *mostarda*), or other typical Piemontese dishes.

\$47.00 PER BOTTLE \$507.60 PER CASE

KERMIT LYNCH WINE MERCHANT

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GRILLED BAVETTE STEAK

by Christopher Lee

Bavette is a juicy cut that years ago was unknown in the United States. The herbs are appealing when applied in a rustic manner, layered with the steaks and left on for grilling. Over the fire they turn into crisp little delicious tasty bits. If you have younger herbs with tender stems, use this method. If you have older, woodier herbs that have been cut a few times, strip the leaves from the stems and discard the stems.

4 six-ounce bavette steaks, about 2 inches thick

½ cup olive oil

2 tablespoons black peppercorns, coarsely cracked
with a mortar and pestle

Fresh thyme, or, if you prefer, savory, marjoram,
oregano, rosemary, or a combination

Grated zest of ½ lemon

Kosher or sea salt

2 cups arugula leaves

6–8 tablespoons grated Parmesan

4 lemon wedges

Rub the steaks with ¼ cup olive oil. Then rub steaks with a mixture of the black pepper, herbs, and lemon zest. Place in a ceramic dish and cover with plastic film. Marinate for 3–4 hours in the refrigerator.

When ready to grill, remove steaks from fridge and allow to come to room temperature. Season with salt and grill about 4 minutes on each side over moderately hot coals, until crisp on the outside and medium-rare on the inside.

Remove steaks from grill and let rest for 3 minutes. Slice steaks thinly and place slices on a serving plate. Toss arugula with remaining olive oil and a pinch of salt. Pile arugula on top of steaks and sprinkle Parmesan liberally on arugula. Serve with lemon wedges.

Makes 4 servings

Christopher Lee is a former head chef of Chez Panisse and Ecolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: oldfashionedbutcher.com.