



CLUB ROUGE *by Anthony Lynch*

AUGUST 2014

2011 FAUGÈRES • DOMAINE LEON BARRAL

Since he began bottling his own wine in 1993, Didier Barral has earned a cult following for his pioneering role in natural winemaking. His unique philosophy is what sets him apart: going far beyond organic and biodynamic methods in the vineyard, he works hard to ensure that the soils are thriving ecosystems with healthy plant, insect, and microbial life to provide a nurturing environment for his vines. When faced with a viticultural challenge, Didier will always work alongside nature to find a solution rather than fight the problem with chemical products. For example, he lets cows roam free between the vines during the winter: this accomplishes fertilization of the soil, some pruning, and weeding all at once. At Domaine Barral, the methods never cease to impress, and the ends always justify the means: this Faugères—a blend of Carignan, Grenache, and Cinsault—is a seamless representation of these schist hillsides and the man who works them with such fervor.

\$35.00 PER BOTTLE **\$378.00 PER CASE**

2011 ELORO “SCIAVÈ” • RIOFAVARA

The Riofavara estate is located in southern Sicily’s Val di Noto, not far from the town of Avola—home of the Nero d’Avola grape. Not surprisingly, this variety takes center stage at Massimo Padova’s winery, where the specialty is organically produced Nero d’Avola from the limestone soils of the Eloro appellation. As one of the first producers in the region to vinify with indigenous vineyard yeasts, Massimo is dedicated to expressing the Eloro *terroir* through deep, structured, mineral-driven reds. The “Sciavè” bottling—the estate’s most esteemed wine—is raised in a mix of used and new barrels before being bottled unfiltered. The result is a gutsy wine with profound aromas of black fruit, an assertive structure balanced by suave texture, and a distinct ashy mineral quality. While certainly drinkable now, it will also reward cellaring and will always make a great match for meaty roasts.

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KERMIT LYNCH WINE MERCHANT

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TRIPPA ALLA SICILIANA

by Christopher Lee

Some might consider this recipe exotic, and maybe it is a little, but it's one of the most delicious things imaginable. Some might want to drink white wine with it, but I'd choose the Sciavè Nero d'Avola. Some may think tripe too wild to serve to guests, but I never have and have never had a guest dislike it for any reason. Be sure to ask your butcher for top-quality tripe, which means honeycomb tripe—the typical kind on sale in the United States. The important steps are soaking and simmering to remove any of its earthy, visceral nature.

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| 3 pounds tripe | 1 mild dried pepper, seeded, |
| 1 red onion, peeled, finely chopped | broken into pieces |
| 1 carrot, finely chopped | ½ cup dry white wine |
| 1 stalk celery, finely chopped | 2 cups water or stock |
| ½ cup extra virgin olive oil | 6 pieces country bread |
| 3 or 4 ripe red tomatoes | 2 cloves garlic, finely chopped |
| 1 bay leaf | Pecorino sardo |
| 1 teaspoon red pepper flakes | |

Soak the tripe in cold water in refrigerator for 24 hours; change water twice during that time. Start the tripe in cold water, and simmer for one hour. Repeat this process twice, changing the water each time. Cool tripe and cut into ¼-inch slivers. Combine the chopped onion, carrot, and celery to make a *soffritto*. Cook over low heat in ½ cup of oil until golden brown; stir frequently to avoid burning the vegetables, about 35 minutes. Add tripe, tomatoes, bay leaf, peppers, wine, and 2 cups of water or stock. Simmer for about 3½ to 4 hours, until sauce is concentrated; stir to avoid scorching; add more water if needed to keep the stew from becoming too thick. The vegetables should be melted into the stew and the tripe very tender. Toast or grill bread and rub with a clove of garlic. Spoon tripe over warm toast and grate Pecorino sardo on top.

Serves 6