



CLUB ROUGE *by Anthony Lynch*

AUGUST 2016

2011 CHIANTI CLASSICO • PODERE CAMPRIANO

High on a hill bathing in Tuscan sunshine, Podere Campriano is the epitome of passionate artisans crafting handmade wines. The Lapinis' small vineyard holdings—barely two hectares—allow them to devote their full attention to every step of the process, from farming the vineyards that essentially make up their front yard to vinification and aging in the small cellars adjacent to the family home. These people understand wine, and beyond that they know how to live: the homemade salumi, paired with one of their Chiantis, is a divine combination. This Chianti Classico, from a steep, high-altitude vineyard of galestro schist, shows the heights Sangiovese can reach in the right hands: it has a purity of fruit, freshness, and minerality that are simply mouthwatering, offering pleasure with each sip and countless possibilities at table. Its sanguinity and vivid dark fruit will put Chianti back on the map for wine drinkers and are sure to please bon vivants who like to live like the Lapinis.

\$30.00 PER BOTTLE

\$324.00 PER CASE

2009 FRONSAC • CHÂTEAU HAUT-LARIVEAU

Grégoire and Bénédicte Hubau do not come across as typical Bordeaux vigneron: owners of a modestly sized domaine and highly involved in the natural wine movement, the couple would seem more at home in the Loire Valley or Beaujolais. Yet one taste of this Fronsac—a pure Merlot from clay, limestone, and gravel soils—will confirm this is real Bordeaux, the way it ought to taste. The Hubaus work their vines organically, ferment with natural yeasts, and forgo fining and filtration: the opposite of many of today's technologically produced Bordeaux. You'll find deep, ripe, luscious Merlot fruit, a chewy texture, and tannins that are powerful yet silky all at once. The generous 2009 vintage gave wines that are already open for business, yet our experience with the Hubaus' wines suggests that long aging is not a problem: older bottles we've tried have been stunning, with a tender mouthfeel and a sublime bouquet hinting at cedar, leather, and black truffle.

\$39.00 PER BOTTLE

\$421.20 PER CASE

KERMIT LYNCH WINE MERCHANT

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PISTACHIO PESTO

by Christopher Lee

Walnut trees cover the hills above Genoa, and walnuts are a historical part of pasta al pesto. It is served with great confidence and pride, often to excited diners full of expectation. You may hear vigorous opposition to the claim, even in Liguria, that pine nuts, not walnuts, define the pesto tradition (but it's not true). Pistachios are another wonderful alternative, though not classic at all. I usually dislike unusual versions of classic sauces, but this is a delicious exception. Purists make pesto by hand, in a mortar and pestle, a Stone Age tool that produces a sauce of perfect consistency. The basil is pounded together with a little salt to a relatively smooth paste. Everything else is pounded and added separately to the basil. The pounded sauce is of an unassailable integrity, unattainable by other methods of preparation (such as the blender and food processor). I serve the pistachio version of the sauce not with noodles, but as a sauce for grilled meats or fish. Buon appetito!

- 2 large bunches fresh basil
- 2 teaspoons sea salt
- 3 ounces extra-virgin olive oil
- 2 ounces pistachios, raw
- 1 small clove fresh garlic, peeled
- 2½ ounces Parmigiano-Reggiano cheese, grated
- 2½ ounces Pecorino Romano cheese, grated

Rinse the basil in cold water. Shake off excess water, but do not dry completely. Pound basil to a paste in small batches, each with a pinch of salt, covering with olive oil as you go. Rinse and dry the mortar and pestle to remove any remaining basil—this preserves the color of the other ingredients. Pound pistachios in two batches to a fine texture and add to basil. Pound garlic to a paste with a pinch of salt in the same manner and add to basil. Add any remaining olive oil, and stir in cheeses with a spoon (not a whisk). Serve as an accompaniment to grilled lamb or chicken, or a nice whole fish, with roasted little potatoes and tomatoes on the side.

Makes about 2 cups



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.