



Les Pallières

CLUB ROUGE *by Anthony Lynch*

FEBRUARY 2016

2013 BARBERA D'ALBA SUPERIORE • A. & G. FANTINO

Barolo may be the “King of Wines,” but walk into any Piemontese *trattoria* or even the winemaker’s home at lunchtime, and chances are you will find a bottle of Barbera on the table. Unlike Nebbiolo, the vine is not finicky about site, and its generous yields make it a reliable tool for small growers. As far as we drinkers are concerned, Barbera’s strength lies in its versatility: its soft tannins and bright acidity match easily with a wide range of cuisines. In the Fantino cellars in the heart of historic Monforte d’Alba, Barolo is clearly King, but Barbera is by no means an afterthought. These sixty-year-old Barbera vines enjoy a privileged place alongside Nebbiolo in the Dardi vineyard, a subsection of the famous Bussia *cru*. After eighteen months in stainless steel, this lovely red—elegant, smooth, and loaded with delightful fresh fruit—is now ready to accompany your pastas, pizzas, and much more.

\$19.95 PER BOTTLE **\$215.46 PER CASE**

2013 GIGONDAS “TERRASSE DU DIABLE” DOMAINE LES PALLIÈRES

Not far from the ancient Roman center of Gigondas lies Domaine Les Pallières, a treasure of the southern Rhône whose striking *terroir* has long been known to produce some of the most elegant wines of the appellation. The mistral-swept landscape is defined by the spectacular Dentelles de Montmirail, the vertical limestone outcrops deeply embedded in Provençal lore. Nestled against the Dentelles’ northern slopes, Pallières is blessed with a unique microclimate. This cuvée mainly consists of Grenache from terraced vineyards up to 400 meters in altitude—a topography that distinguishes Gigondas from other *crus* of the Rhône and also ranks high within the appellation, so to speak. It ferments spontaneously before being racked by gravity to old *foudres* for a long *élevage*, then is bottled unfiltered. The result is a deep, velvety red that exudes the essence of Provence, recalling black cherry and *régisse* with a stony tension that will hold it together for many years.

\$49.00 PER BOTTLE **\$529.20 PER CASE**

KERMIT LYNCH WINE MERCHANT

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POLENTA WITH CHICKEN HEARTS AND LIVERS

by Christopher Lee

I once had the pleasure of visiting the farm of Luigi Dalmasso, whose family grows a heritage variety of Piemontese corn called “mais pignulet.” It produces the most delicious polenta I’ve ever tasted. The Dalmassos dry the corn themselves using an old method of hanging the ears in their two-story barn. The process is tedious, requiring the elder Dalmasso to spend many hours placing three-ear bundles one by one high up on horizontal branches tied across the barn’s open windows. The ears take three months to dry, and then the kernels are ground in a beautiful, motorized forest-green mill that seems both antique and new as it stands alone in its dedicated mill room. Mrs. Dalmasso served the polenta on a large platter with only butter, but I suggest the chicken as a sublime garnish. The Dalmassos would drink the Barbera d’Alba with this dish.

POLENTA

4 cups water	½ cup unsalted butter
1½ tablespoons sea salt	½ cup grated Parmigiano cheese
1 cup polenta	

Bring water to boil. Salt to taste like seawater. Return to boil and slowly stir in polenta with whisk without disturbing boil. Whisk vigorously so no lumps remain, and cook in double boiler for 1 hour over lowest heat; stir frequently. Add more water if needed to keep polenta smooth. Off heat, stir in butter, then Parmigiano. Keep warm over pilot light.

CHICKEN GIBLETS

2 ounces extra-virgin olive oil	1 garlic clove, peeled, slivered
½ pound chicken hearts, cleaned	2 ounces young, fruity red wine
1 pound chicken livers, cleaned	2 ounces chicken or beef stock
2 teaspoons sea salt	2 tablespoons unsalted butter
2 teaspoons chopped rosemary	1 teaspoon cracked black pepper

Heat a cast-iron pan until hot. Coat bottom of pan with olive oil. Add chicken hearts and brown on all sides. Add livers and brown over medium-high heat. Add salt, rosemary, and garlic, toss a few times, and add wine. Cook until nearly evaporated, scraping bottom of pan to loosen brown bits. Add stock and 1 tablespoon butter, then return to heat. Reduce over medium-high heat until liquid forms a rich sauce. Add remaining butter and cracked pepper, and toss again. Serve over warm polenta.

Serves 4

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