

**2015 VENEZIA GIULIA SCHIOPPETTINO**  
**“LA DULINE” • VIGNAI DA DULINE**

While much Friulian wine is acidic Pinot Grigio churned out by enormous factories, a closer look reveals small-scale artisans such as Lorenzo Mocchiutti and Federica Magrini of Vignai da Duline, who skillfully craft characterful wines of great balance and harmony. The care and effort they commit to maintaining their vineyards is painstaking: organic farming takes the place of herbicide use, while methodically chosen cover crops ensure the soil is a healthy, balanced ecosystem. All their wines ferment with wild yeasts, age in used barrels, and are then bottled with little sulfur and no fining or filtration. Schioppettino is a local grape with a marvelous perfume of fresh raspberry and cracked pepper, and Duline’s bottling expresses these traits with seductiveness, a juicy deliciousness, and incredible finesse. Try serving it with creamy polenta covered in shaved *parmigiano*, drizzled with olive oil, and sprinkled with black pepper.

**\$49.00 PER BOTTLE      \$529.20 PER CASE****2012 CISTERNA D’ASTI SUPERIORE**  
**TENUTA LA PERGOLA**

In the heart of Piemonte, the Croatina grape enjoys its own small appellation in the hills around the town of Cisterna d’Asti. This picturesque region offers superb value in contrast with the high prices and prestige of the nearby Langhe. Removed from the spotlight, farmers such as Alessandra Bodda at Tenuta La Pergola can humbly go about their work of preserving the area’s viticultural traditions, making honest and approachable wines designed for the Piemontese table. Alessandra ages this Cisterna in large oak *botti* for one year, allowing its chewy tannins to soften without losing a lovely sense of rusticity. Dark-fruited and robust, it has a slightly bitter note that comes in handy at table: pair it with *agnolotti* and other fresh pastas with a thick *ragù*, or serve it alongside *bollito* (boiled meat) with a bright *salsa verde*.

**\$20.00 PER BOTTLE      \$216.00 PER CASE**

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**KERMIT LYNCH WINE MERCHANT**

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## BEEF SHOULDER WITH RED WINE AND CHOCOLATE

by Christopher Lee

*Braises made with chocolate and red wine appear in many of Europe's wine regions. This Piemontese version is a dark and moody stew, earthy and hearty—more or less, depending on what meat is in it—yet complex enough to drink with an elegant red. Chocolate enriches the dish, gives it silkiness, and adds a whisper of sweetness that balances the cooking wine's acidity. In northern Italy this stew would be served with a crusty country bread, perfect for sopping up the wonderful sauce. There's always the possibility of including a wild hare or rabbit.*

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| 4 pounds well-marbled beef<br>chuck, cut in 2-inch cubes,<br>trimmed of thick fat | 750 ml of young, simple,<br>full-bodied red wine,<br>e.g., Dolcetto |
| 1 tablespoon sea salt   | 6 or 8 Tellicherry black<br>peppercorns                             |
| ½ cup pork drippings,<br>or light olive oil                                       | 2 cloves  |
| ¼ pound unsmoked pork belly<br>or pancetta, cut into ⅜-inch<br>lardons            | 2 allspice berries  |
| 8 large shallots, peeled, cut in half   | 1 bay leaf  |
| 2 large carrots, peeled,<br>cut into 1½-inch chunks                               | 1 rosemary sprig  |
| 6 garlic cloves, peeled, left whole   | 2 ounces 70% bittersweet<br>chocolate                               |
| 3 tablespoons flour   | 1 teaspoon cocoa powder   |
|   | 2 pinches brown sugar   |
|   | 1 bunch parsley, finely chopped                                     |

Lightly salt beef. Brown on all sides over medium high heat in drippings or oil. Transfer meat to a casserole or baking dish with lid. Lower heat, tip off half the fat, and lightly brown lardons, shallots, and carrots. Add garlic and cook for 1 minute. Sprinkle vegetables with flour and fry for 1 minute. Add to meat. Add wine to pan and simmer for 10 minutes, scraping browned bits from bottom of pan. Tie peppercorns, cloves, and allspice in a piece of muslin (sachet). Reduce heat, add spice sachet, bay, rosemary, chocolate, cocoa powder, and brown sugar. Cover, and braise at 350°F for 3½–3¾ hours. Wine should be reduced to a rich sauce. Skim fat from surface, add a splash of fresh red wine, and sprinkle with freshly chopped parsley. Have lots of good country bread on the table.

Serves 6

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*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](http://oldfashionedbutcher.com).*