



## CLUB ROUGE *by Anthony Lynch*

JULY 2016

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### 2013 SAINT-CHINIAN ROUGE “CAUSSE DU BOUSQUET” • MAS CHAMPART

A Syrah-based blend from rugged, windswept slopes of limestone and marl, Causse du Bousquet is the perfect introduction to Saint-Chinian. Isabelle and Matthieu Champart have called these Languedoc hills home since 1976, when they moved to Isabelle's family's farm and began tending the vines that surround the property. In addition to being a skilled vigneron, Isabelle is a fantastic cook, and the wines truly shine alongside simple Mediterranean dishes from fresh ingredients—just as she would serve guests on her terrace, overlooking the vineyards. This full-bodied red shows off the house style and can even age for several years, if you desire. Rustic yet remarkably polished, Causse du Bousquet is inky dark with notes of blackberry and a whole lotta soul.

**\$25.00 PER BOTTLE**      **\$270.00 PER CASE**

### 2008 LES BAUX DE PROVENCE ROUGE “CORNALINE” • DOMAINE HAUVETTE

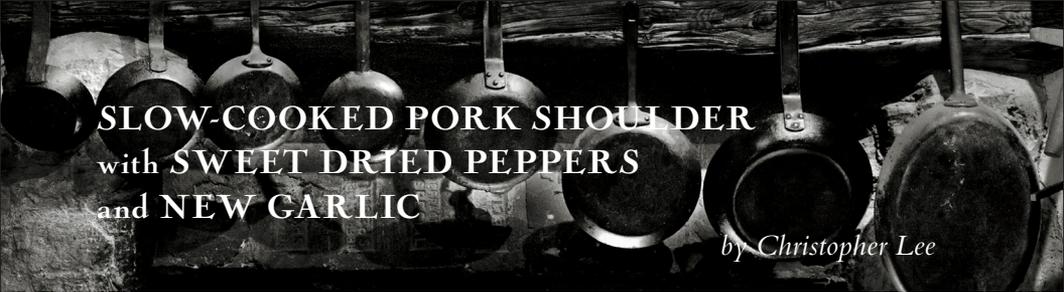
In the foothills of the Alpilles mountain range, Dominique Hauvette inhabits a hidden treasure of Provence, at least in terms of wine: the area's Roman ruins and stunning scenery have made it a top destination for tourists, artists, and countless others. This impressive rocky formation—a sort of miniature Alps—is also home to the Baux de Provence appellation, a small but fascinating zone characterized by high-altitude limestone vineyards, pervasive mistral, and abundant *garrigue*. A pioneer of biodynamic viticulture and natural winemaking, Dominique crafts white, rosé, and red wines that express the wild, stony nature of the Alpilles with fine touch and layers of complex flavor. Cornaline represents her most structured, age-worthy red. This Grenache, Syrah, and Cabernet Sauvignon blend provides a dense, savory mouthful of Provençal herbs, black fruit, and dusty, chewy tannins. Delicious already, this classic vintage has a striking freshness that suggests serious aging potential.

**\$47.00 PER BOTTLE**      **\$507.60 PER CASE**

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## KERMIT LYNCH WINE MERCHANT

To re-order any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson or send us an email at [winedclub@kermitylynch.com](mailto:winedclub@kermitylynch.com).



# SLOW-COOKED PORK SHOULDER

## with SWEET DRIED PEPPERS and NEW GARLIC

by Christopher Lee

*This dish is one of the easiest to prepare. You must get quality pork that has been fed a good diet, with nice white fat, from a competent butcher. Ask the butcher to remove the bone and any heavy sinew from the shoulder and keep it in one piece. Let the shoulder simmer all day on your grill in a large clay or cast-iron pot over low heat, preferably over a fruitwood fire. Be sure to buy some of this season's bulb garlic at your local farmers' market.*

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|---|---|
| 1 pork shoulder, boneless, about 8 pounds (10 with the bone)  | 2 heads new-season garlic, peeled, cloves left whole    |
| Sea salt (I like Maldon, but many good ones are available)  | 1 teaspoon cloves                                       |
| 1 pound pork leaf lard or back fat, cut in 1-inch pieces  | 1 teaspoon coriander seeds                              |
| 2 onions, yellow or red, diced in 1-inch pieces   | 1 stick cinnamon  |
| 6 or 8 dried sweet peppers: New Mexico, California, pasilla, ancho, and perhaps 1 guajillo, seeds and veins removed | 2 bay leaves  |
|   | 3 ripe, medium-size tomatoes, stems removed, left whole |
|   | 1 small strip orange peel                               |
|   | 3 sprigs Mexican oregano, or 1 tablespoon dried leaves  |

One day ahead, generously season inside of shoulder. Tie shoulder with butcher's twine, cover, and refrigerate overnight.

The next day, allow shoulder to come to room temperature. Build a fire, place fat in pot, and melt fat over medium heat. Add pork shoulder and brown gently on all sides. Add onions, peppers, and garlic and cook for 5 minutes. Tie cloves, coriander seeds, cinnamon, and bay leaves in a muslin. Add muslin, tomatoes, orange peel, and oregano to pot. Add water a cup at a time, allowing it to heat in between, until water covers pork by 2 inches.

Simmer gently for 5 hours, until meat is tender and succulent. If liquid drops below top of pork in first 3 hours, slowly add more water without interrupting boil. If water drops in final 2 hours, let the pork cook slowly in remaining fat. Turn occasionally.

Remove pieces of dried pepper from the pot and puree in a blender with a little of the braising juice. Add back to the pot. Taste for salt and adjust if necessary.

*Serves 8*

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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).*