



CLUB ROUGE *by Anthony Lynch*

JULY 2018

2015 PATRIMONIO “E CROCE” • YVES LECCIA

The Niellucciu grape was long thought to be indigenous to Corsica, but recent DNA studies have shown a close genetic link to Tuscany’s Sangiovese. It was likely brought to the island during the Genovese rule between the thirteenth and eighteenth centuries, and after hundreds of years of mutation and adaptation to its Corsican *terroir*, it now produces wines with a unique character that few would ever confuse with a Tuscan Sangiovese. Cultivated all over Corsica, Niellucciu reaches its greatest expression in the Patrimonio appellation, where slopes of limestone and schist just a stone’s throw from Mediterranean waters give rise to the island’s most complex, structured reds. Yves Leccia is one of Patrimonio’s leading producers, with vineyards in the great *lieu-dit* of E Croce. This site yields wines that can stand the test of time, but this young Patrimonio—a deep, chewy red reminiscent of wild fruit and herbs—has much to offer today, tonight, or anytime the mood strikes.

\$37.00 PER BOTTLE **\$399.60** PER CASE

2014 CHIANTI CLASSICO RISERVA “TERRAZZE” CASTAGNOLI

Back in Tuscany, Sangiovese produces wines of similar caliber that are distinctly different from their Corsican counterparts. At Castagnoli, high elevation and stony soils of *galestro* (a schist-like metamorphic rock) stamp their mark on the estate’s wines. Castagnoli’s reds from the scenic hillsides of Castellina in Chianti are more high-toned and mineral-driven, with exotic aromatics and bright acidity. This bottling is from a selection of the estate’s steepest vineyards, which have been terraced with dry stone walls made from rocks found in the vineyards. Farming is organic and also features biodynamic practices, such as spraying plant-based remedies to boost the vines’ immune function. While it lacks the Patrimonio’s dark color and gripping intensity, this Chianti boasts notable finesse and aromatic lift. It is additional proof of what Sangiovese is capable of when planted in a great site.

\$42.00 PER BOTTLE **\$453.60** PER CASE

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MOROCCAN LAMB TAGINE

by Christopher Lee

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| 3–4-pound bone-in lamb shoulder
or 2 pounds lamb shoulder,
cut in 2-inch cubes | 2 tablespoons cumin, ground |
| 2 ounces sea salt | 1 tablespoon coriander seed,
ground |
| 1 tablespoon anise or fennel seed,
ground | 1 tablespoon powdered ginger |
| | 1 tablespoon paprika |

One day ahead, season lamb with salt, then rub with rest of ingredients. Cover and let marinate in refrigerator overnight.

TAGINE

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| 2 medium onions, halved, peeled,
cored, and thinly sliced | 3-inch piece fresh ginger,
peeled, thinly sliced |
| 6–8 cloves garlic, peeled,
thinly sliced | ½ cup dried apricot, diced |
| 2 ounces olive oil | 2 cups chicken stock or dry
white wine |
| 2 tablespoons tomato paste | 4 scallions, thinly sliced |
| 1 small piece orange peel | 6 sprigs fresh coriander |
| 1 piece cinnamon stick | |

Cook onions and garlic in olive oil over low heat until translucent, about 10 minutes. Stir in tomato paste. Add orange peel, cinnamon stick, fresh ginger, and dried apricot. Transfer into casserole large enough to hold lamb. Place lamb shoulder on top of mixture. Pour in chicken stock or white wine. Add water if needed to raise liquid halfway up shoulder.

Cover casserole with parchment, then seal with foil. Braise at 350° F until meat is tender and almost falling off the bone, 3–3½ hours. When cool enough to handle, carefully remove meat from pan. Pick meat from bones and discard bones. Adjust salt if needed. Degrease braising liquid, then reduce sauce to desired consistency and flavor. Break or cut lamb into serving-sized pieces. Return lamb to sauce to warm.

Garnish with thinly sliced scallions and stems of fresh coriander. Serve with couscous or saffron rice.

Serves 6