



CLUB ROUGE *by Anthony Lynch*

JUNE 2015

2013 TERRASSES DU LARZAC • LES VIGNES OUBLIÉES

The story of “The Forgotten Vines” began when young Jean-Baptiste Granier interned at Mas Jullien, a renowned Languedoc estate at the foot of the Larzac plateau, in the very south of the Massif Central. During his time there, Jean-Baptiste noticed a number of highly favorable parcels whose fruit was being blended with that of lesser *terroirs* at the local co-op. Feeling that these high-altitude vineyards with old Grenache, Carignan, and Syrah deserved to be bottled apart, he made an agreement with the growers to use these organic grapes for a unique and characterful *vin de terroir*: “Les Vignes Oubliées.” With mountain air currents providing a cooler climate than is typical of most Languedoc *crus*, the Larzac strikes a rare balance: generous red fruit and *garrigue* hints framed by fine tannins and fresh acidity. Accessible today, it is a delicious choice for tonight’s roast, yet its dense structure will allow it to age effortlessly.

\$29.00 PER BOTTLE \$313.20 PER CASE

2012 CHIANTI CLASSICO RISERVA “TERRAZZE” • CASTAGNOLI

With utter joy we welcome the Castagnoli estate to the KLWM portfolio, and with excitement we offer the inaugural shipment to our loyal Club Rouge members! Terraced vineyards up to 450 meters elevation on Galestro schist soils set the stage for production of a vivid, refreshing, and concentrated Chianti. The steep terraces and atypical trellising—with one vine per wooden stake—resemble the vineyards of Côte Rôtie more than those of the Chianti region. The parallel continues upon tasting: poised and refined, the Castagnoli Chianti has a complex aroma that hints at the exotic. Yet the Sangiovese fruit prevails: bright sour cherry, dried herbs, and baked earth remind us we are in Tuscany, where the gastronomical possibilities beckon some of the most exquisite wine and food pairings to be had. The mouth-watering freshness and firm build make Castagnoli’s Riserva a Chianti you can appreciate now and for years to come.

\$42.00 PER BOTTLE \$453.60 PER CASE

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.



FAVA BEAN AND PECORINO TOASTS

by Christopher Lee

Spring vegetables are here in full force! Artichokes, asparagus, and, the most recent to arrive, fava beans, in their perfect, cushioned, emerald-green shells, are everywhere in farmers' markets now. Favas are a delight in so many preparations—ravioli, vegetable soups, deep-fried (for the smallest ones the size of lentils). Here they appear as an appetizer, on toast, rich with olive oil and Pecorino, ready to serve before a grilled veal chop with caper salsa; lamb cutlets with anchovy and olives; herb-rubbed squab or quail; or sweet Italian fennel sausages. You'll swoon over this dish, and the Castagnoli Chianti Classico Riserva!

2 pounds fava beans in the shell
4 ounces extra-virgin olive oil
1 small sprig rosemary, about 3 inches in length
2 ounces water
Sea salt, about 2 teaspoons
3 tablespoons grated Parmigiano
12 hors d'oeuvre-size pieces country bread,
about 2 inches square
Flake sea salt (such as Maldon)
Pecorino romano, for grating

Prepare favas by popping them out of the thick outer shells; discard outer shells. Blanch favas in boiling water (salting the water is unnecessary) for 30 seconds until skins just begin to puff, then chill favas by placing them in a strainer immersed in ice water, with the ice held outside. Drain, then pinch open, and remove skins, dropping peeled favas into a bowl set in ice—keeping them cool is important—and skins into compost. Place favas in a small pan with 3 ounces olive oil, rosemary, water, and 2 teaspoons sea salt. Cook over low heat for 5 to 6 minutes, stirring with a wooden spoon, until favas start to break down. Remove rosemary stem and discard. Remove favas from heat and cool at room temperature for 10 minutes. Transfer to a mortar and mash to a coarse paste with pestle. Stir in remaining olive oil and Parmigiano with pestle. Taste for salt, adding more if desired. Toast the bread. Smear a thick layer of the fava paste on warm toasts, and sprinkle lightly with flake sea salt. Grate Pecorino romano over the toasts. Serve immediately.

Makes 6 servings

Christopher Lee is a former head chef of Chez Panisse and Eccolo in Berkeley and co-founder of the Pop-Up General Store in Oakland, California. Read his blog at <http://oldfashionedbutcher.blogspot.com>.