

ROUGE

JANUARY 2019

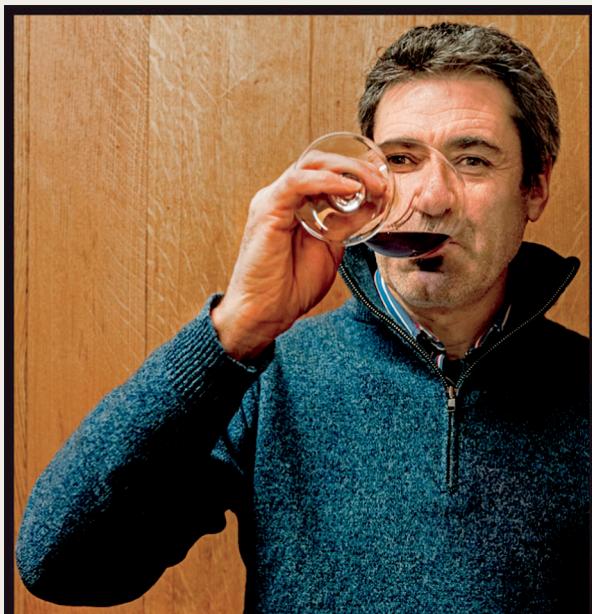
2013 BAROLO “VIGNA LAZZAIRASCO” GUIDO PORRO

A REASONABLY STRONG ARGUMENT can be made for Barolo as the Burgundy of Italy. Not because Nebbiolo tastes like Pinot Noir (it doesn’t) but because of the vast range of *terroirs* in both Barolo and Burgundy, and Nebbiolo’s impressive ability—like Pinot Noir’s—to transmit the nuances of these varying soils and microclimates. In the eastern slice of Barolo known as *Serralunga d’Alba* (long greenhouse of Alba) lie the vineyards of Guido Porro. What you have here is top-notch raw material—Guido’s vines in the prized Lazzarito *cru*—combined with an expert, fourth-generation vigneron, whose humility has not translated into international fame, but whose talent and hard work result in beautiful, long-lived wines that stand among the best in the entire region. Barolo, particularly from Serralunga d’Alba, is known for its ageability, and Porro’s four bottlings are no different. The Vigna Lazzairasco, which comes from relatively low on the Lazzarito slope and receives ample direct sunshine, is a robust wine that will blossom over the next ten to fifteen years. Nevertheless, with a proper decant, it is tantalizing now, too, especially for cold winter nights filled with roast meats and stews. Sip slowly as notes of cherries, roses, earth, and spices revolve in your glass, and rejoice that Guido’s prices are not what they would be if he made this in Burgundy—yet!

—Tom Wolf

\$49.00 PER BOTTLE

\$529.20 PER CASE



Guido Porro

© Gail Skoff

2015 CORSE CALVI ROUGE “E PROVE” DOMAINE MAESTRACCI

THE WINES of some Corsican producers—like Jean-Charles Abbatucci and Yves Canarelli—may appear exotic at first sip, because they are crafted mostly or exclusively with grapes indigenous to the island: varieties such as Sciaccarellu, Niellucciu, and Carcaghjolu Neru. These grapes produce delicious wines that are admittedly different enough to require an open mind and adventurous tongue (not just to taste the wine but to pronounce the names). Then there are the wines of Domaine Maestracci, which are more readily understandable for lovers of wines from southern France. Both reds we import from this domaine contain Grenache and Syrah, and you can tell—they feel like the long-lost cousins of reds from Gigondas or Beaumes-de-Venise, separated by 150 miles of land and 150 miles of sea. This irresistibly wild cuvée is a blend of the indigenous grapes Niellucciu and Sciaccarellu, giving it a subtly tart, bright cranberry lift; and more common, southern French grapes, which impart notes of iron, tobacco, black cherries, and pepper. This soulful red may be our best bridge to the beautiful variety of native wines from the Île de Beauté. —Tom Wolf

\$24.00 PER BOTTLE ■ \$259.20 PER CASE



2013 Barolo “Vigna Lazzairasco” <i>Guido Porro</i>	Nebbiolo	40- to 45-year-old vines Clay, limestone	Serve <i>slightly cool</i> 58–62° F Decant 1–2 hours	Cherries, roses, spices Robust, earthy, long-lived	Drink now through 2035
2015 Corse Calvi Rouge “E Prove” <i>Domaine Maestracci</i>	35% Niellucciu, 35% Grenache, 15% Sciaccarellu, 15% Syrah	25- to 40-year-old vines Clay, sand, on granite	Serve <i>slightly cool</i> 58–62° F Decant optional	Cranberries, tobacco, pepper Subtly tart, peppery, soulful	Drink now through 2025

KERMIT LYNCH WINE MERCHANT

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PORK SHOULDER BRAISED IN MILK AND LEMON (MAIALE AL LATTE)

by Christopher Lee

This Emilia-Romagna dish is perfect for winter weather. Its simple preparation is a relief from the complicated recipes of the holidays. A heavy-bottomed pan or Dutch oven is the best cooking vessel, one just large enough to hold the pork. Lemon juice curdles the milk during cook-

ing, and it all becomes a delicious ugly-but-beautiful sauce. Allow at least 4 hours of cooking time for the pork to become fork-tender, but little work is involved apart from moving the meat about in the pan as it braises, making sure the sauce doesn't burn as it thickens. It can be cooked in advance and reheated later or even the next day. It's terrific with the Barolo "Vigna Lazzairasco" from Guido Porro.

3 pounds boneless, skinless pork shoulder, fat trimmed to $\frac{1}{4}$ inch, tied for roasting
 $2\frac{1}{2}$ tablespoons sea salt
2 tablespoons grapeseed or other vegetable oil, for browning meat

2 tablespoons unsalted butter
8–10 whole garlic cloves, peeled
2 quarts whole milk
20 strips lemon zest (from 2 lemons), plus their juice
24 fresh sage leaves

Season pork with sea salt one day ahead. Place in a covered container or wrap in plastic, and refrigerate overnight. Next day, brown pork in oil over medium heat. Remove pork from pan and pour off fat. Add butter to pan and, over low heat, soften garlic without coloring it, about 2 minutes. Add pork back into pan, and pour in milk. Trim zest from lemons with a vegetable peeler, and juice the lemons. Add zest, juice, and sage leaves to milk. Bring to a boil, then lower heat to a simmer. Cover the pot with lid ajar, and simmer slowly for 4 to $4\frac{1}{2}$ hours, until pork is tender enough to eat with a spoon. Rotate pork in milk every 30 minutes. Milk will curdle and transform into a lovely beige-brown sauce. Skim excess fat with a small ladle or large spoon, and taste for salt. To serve, cut pork into $\frac{1}{2}$ -inch-thick slices and reheat gently in the sauce. Lay pork slices on a warm platter, and spoon sauce over pork. Be sure to have good country bread on hand to sop up the sauce, or serve it with boiled rice, or with both! Serves 4



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