



CLUB ROUGE by Anthony Lynch SEPTEMBER 2018

2016 FAUSTINE ROUGE “VIEILLES VIGNES” DOMAINE COMTE ABBATUCCI

The Sciaccarellu grape is a specialty of southern Corsica, where it thrives on rugged, windswept granite slopes covered in fragrant wild herbs and flowers. In Corsican, the variety’s name refers to the way its berries crunch under one’s teeth when ripe, and you’ll certainly find some of this crunchiness in the wine it produces. Jean-Charles Abbattucci’s Faustine bottling, from biodynamically farmed old vines of Sciaccarellu along with a splash of Niellucciu, is an excellent example of the grape’s juiciness, liveliness, and one-of-a-kind aromatics—a delightful mélange of smashed raspberries, peppery spices, and resinous herbs like myrtle and rosemary. This red stands out for its surprising ability to pair with a wide range of dishes at table: chances are you’ll have trouble finding *figatellu* (pork liver sausage to be grilled and served in a piece of baguette) outside of Corsica, so don’t hesitate to serve it with carne asada tacos or on pizza night—slightly chilled, of course!

\$40.00 PER BOTTLE **\$432.00 PER CASE**

2015 BARBARESCO “VICENZIANA” • SILVIO GIAMELLO

Silvio Giamello is not a household name, even for diehard Nebbiolo enthusiasts: his minuscule production numbers and reserved demeanor ensure that his wines stay under the radar. And yet his classic Barbarescos epitomize the virtues of traditionally produced *Piemontese* reds. In the cool depths of his modest cellar, Silvio goes about his work with the kind of artisanship that outdates fancy modern winemaking. He is a *vignaiolo* in the truest sense of the term, a farmer whose work in the cellar relies solely on patience, tasting, and the wisdom passed down from previous generations. This includes spontaneous fermentations, aging the wines in Slavonian oak *botti grandi* (large casks), and bottling them unfiltered. While the sunny 2015 vintage gave notably rich wines with aromas of ripe fruit, some aeration reveals the delicacy and floral notes we love in great Barbaresco—trademarks from this humble master.

\$38.00 PER BOTTLE **\$410.40 PER CASE**

KERMIT LYNCH WINE MERCHANT

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PORK BLADE CHOPS WITH ONIONS, CURRANTS, AND PINE NUTS

by Christopher Lee

In my opinion, pork shoulder blade chops are underrated and underused, quite affordable, and incredibly delicious. They can be cooked in many yummy ways. This recipe is a variation on a Sicilian preparation for sardines, which in its original intention was an ancient method of preserving the little fish. The dish can be served warm from the stove or at room temperature later. The sardine recipe includes saffron and vinegar, which are here left out so that it pairs more readily with the lovely, bright Faustine rouge from Abbatucci.

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| 3 ounces currants or raisins | 1 teaspoon sugar |
| 4 ounces white wine | 2 ounces pine nuts, untoasted |
| 6 shallots, peeled and cored,
thinly sliced | 4 bone-in pork blade chops,
about $\frac{3}{4}$ inch thick |
| 3 ounces olive oil | $\frac{1}{2}$ teaspoon freshly ground
black pepper |
| 6 sage leaves, roughly chopped | |
| 2 tablespoons sea salt | |

Soak currants in 2 ounces white wine for 20 minutes. Drain and save wine. Sauté shallots over medium heat in 2 ounces olive oil, stirring occasionally, until onions begin to brown. Drain off any excess fat. Add currants, sage leaves, salt, and sugar and sauté, stirring, for 3 minutes. Add rest of wine (including saved amount from soaking currants) and cook until reduced to syrupy consistency. Stir pine nuts into shallots and set aside. Coat pork chops with remaining olive oil and season lightly with salt and pepper. Heat a cast-iron skillet until it begins to smoke, then reduce flame to medium-low. Add pork chops and cook for 6–7 minutes on one side until browned. Turn chops and cook 6 minutes more, until browned on other side and chops are cooked through. Tip out most but not all of the fat—retain about a tablespoon—reduce heat to low, and add shallots to pan. Simmer for 5 minutes or so, moving chops and onions around pan, until onions are warmed through. Place chops on a warm platter, and spoon onions and juices over chops.

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.