



CLUB ROUGE *by Anthony Lynch* NOVEMBER 2017

2016 COLLINE SAVONESI CRUVIN PUNTA CRENA

Liguria is best known for its crisp, aromatic whites—delicate, stony quaffers that get along nicely with the seafood-based cuisine. The region's rare red wines often feature Sangiovese imported from nearby Tuscany or Granaccia (Grenache) from southern France, but many Ligurian reds spotlight indigenous grapes planted only in very localized areas. Nothing could be truer of Crovino, a dark-skinned red grown, as far as we know, exclusively by the Ruffino family of Punta Crena, in their vineyards overlooking the seaside town of Varigotti. Crovino yields low, and its berries tend to fall to the ground upon achieving full ripeness, inciting other growers to tear out their vines in favor of easier-to-grow varieties. Fortunately, we can still enjoy a taste of Varigotti history through this delightfully soft, spicy, medium-bodied red. It shines alongside Ligurian pasta dishes—*pansotti* with *salsa alle noci* (walnut sauce) is a classic.

\$34.00 PER BOTTLE **\$367.20 PER CASE**

2015 BANDOL ROUGE DOMAINE DU GROS 'NORÉ

In the heart of the Bandol AOC lies Domaine du Gros 'Noré, a family estate that now has twenty harvests under its belt since vigneron Alain Pascal stopped selling the grapes and began vinifying and bottling his own wine. While the house style has certainly evolved since that inaugural 1997 vintage—Alain seeks more nuance, elegance, and restraint in his wines—his reds are still big, brooding beasts that convey the full tannic punch of the Mourvèdre grape. This 2015 is no exception, as a hot, dry summer gave beautifully ripe grapes rich with sugars and complex flavors. Blackberry, black cherry, and Provençal herbs and spices dominate today, but with some bottle age (you may cellar it twenty years or more), leathery nuances and a gamey, almost animal bouquet tend to emerge. For drinking it now, pull the cork well in advance, or use a decanter to allow its rugged tannins to soften, then dig in.

\$44.00 PER BOTTLE **\$475.20 PER CASE**

KERMIT LYNCH WINE MERCHANT

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PORK AND SHELL BEAN ADOBO

by Christopher Lee

This is perhaps the easiest recipe I know, and one of the most delicious. Adobo is great served with warm, handmade tortillas, a spicy salsa, and shaved radishes. If you can cook it outside on a grill, the dish will be even better.

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| 3–4 pounds boneless pork shoulder | 1 strip orange peel |
| 2 tablespoons plus 2 teaspoons sea salt | 1 tablespoon dried Mexican oregano |
| 2 yellow onions, diced | 1 teaspoon fennel seeds |
| 4–6 mixed dried peppers: New Mexico, chipotle, guajillo, seeds and veins removed | 2 teaspoons coriander seeds |
| 2 heads garlic, cut in half, loose papery skin removed | Two 2-inch pieces Mexican cinnamon |
| 1 pound ripe, dry-farmed red tomatoes, cut in half, or one 14-ounce can whole tomatoes | 1 bay leaf |
| | 2 cups fresh shell beans |

One day ahead, sprinkle pork shoulder generously with 2 tablespoons sea salt, seal in plastic wrap, and refrigerate overnight.

Next morning, hold shoulder at room temperature for 2 hours before placing it in a ceramic or clay pot about 10 inches deep, or in a Dutch oven of similar depth. Place around it all the other ingredients except the shell beans. Add 2 teaspoons salt to pot. Add enough water to cover contents.

Cover pot with lid ajar, and place in a 350° F (150° C) oven (or outside on grill). Cook until pork is tender, about 5 hours. Stir occasionally, and remove excess fat with a spoon or ladle. If liquid drops below half, add 1 cup more water to the pot. The liquid should simmer gently, not boil, the surface of the liquid barely moving. After 4 hours, add shell beans and stir gently to distribute. Cook until beans are completely soft but not breaking apart.

Remove peppers and tomatoes from pot; discard tomato skins. Remove stems from peppers and discard. Puree tomato pulp and peppers in a blender with a little braising liquid; return to pot. Squeeze softened garlic into pot, and discard garlic husks and stems. Remove cinnamon and orange peel from pot and discard. Taste and adjust seasoning if needed.

Makes 6–8 servings