



CLUB ROUGE *by Anthony Lynch*

OCTOBER 2014

2013 CRUVIN • PUNTA CRENA

With more than five hundred years' worth of experience growing grapes on northern Italy's Ligurian coast, it is only natural that the Ruffino family should focus solely on the region's traditional grape varieties. Among these is the dark-skinned Crovino, a variety so rare that its production is in fact unique to this family-run winery! Crovino grapes tend to fall off the vine once they reach full ripeness, something the hungry fox depicted on the label is fully aware of. We suspect a possible link between Crovino and the Veneto's better-known Corvina—along with the similarity in name, both wines evoke smooth dark fruit and a hint of spice. While the origins of Crovino in Liguria remain unknown, one thing is for sure: this red is one-of-a-kind, exuding class and originality while embodying centuries of history from its coastal home. Drink it over the next few years with Mediterranean-inspired cuisine.

\$34.00 PER BOTTLE

\$367.20 PER CASE

2012 CROZES HERMITAGE "LES BATITS" BLENDED BY KERMIT LYNCH

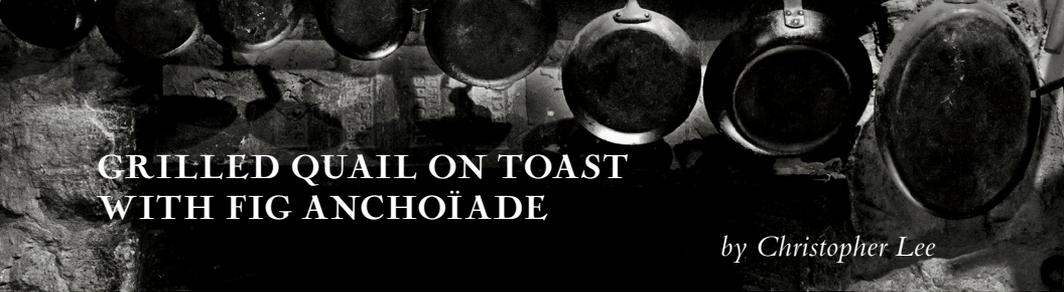
Crozes Hermitage represents a wonderfully affordable and earlier-drinking alternative to the great reds of Hermitage. With 1,500 hectares planted—almost all of it to Syrah—this AOC makes up about half the total production of the entire northern Rhône. With so much quantity on the market, it is important to find a wine sourced from a reputable site from the hands of a skilled grower. Louis Barruol, a talented vigneron in Gigondas, also possesses valuable knowledge about the northern Rhône's diversity of *lieux-dits*. He purchases fruit from what he deems are some of the best vineyards and bottles after a grueling blending session with Kermit. The goal of this collaboration is to offer a Syrah that is authentic to Crozes, with trademark aromatics and accessibility right off the bat. Les Batits, with its elegant mouthfeel, smooth blue fruit aroma, and fresh herbal notes, is your gateway into the northern Rhône's great Syrahs.

\$35.00 PER BOTTLE

\$378.00 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.



GRILLED QUAIL ON TOAST WITH FIG ANCHOÏADE

by Christopher Lee

Recently, I had a dish that reminded me of a condiment I love, fig anchoïade. It's made from figs, almonds, anchovies, and wild fennel pounded together into a thick sauce. I serve it with grilled or pan-roasted quail on an oiled and grilled rustic toast, drink with it the lovely 2013 Cruvin from Punta Crena, and wish for nothing more. The recipe is from Anton de Croze, who wrote it in the 1930s. Seems like no one makes it anymore, save a few obsessive devotees. It has become a lost treasure from a forgotten cuisine.

2 cloves garlic, peeled, sprout removed
A pinch of sea salt
24 fillets of salt-packed anchovies, soaked for 30 minutes in cool water
A few fronds of wild fennel with flowers or wild fennel pollen
A few dried fennel seeds
A pinch of oregano
½ teaspoon grated orange zest
A pinch of cayenne pepper
6 ripe, fresh Black Mission figs
4 tablespoons good olive oil
8 fresh quail, boneless except for the legs
A drizzle or two of olive oil
1 tablespoon sea salt
Cracked black pepper
4 pieces rustic bread, sliced ½ inch thick
A sprinkle of sea salt

Pound garlic to a paste with salt and remove from mortar. Pound anchovy to a paste and combine with garlic. Pound wild fennel, fennel seeds, and oregano and add to garlic mixture, along with orange zest and cayenne. Pound figs to a paste and combine with garlic mixture. Stir in olive oil, and set aside.

Drizzle quail with olive oil and season with sea salt and black pepper. Grill quail over medium heat until browned and crisp, and legs relax, about 15 minutes. Grill ½-inch-thick pieces oiled, rustic bread. Smear with anchoïade. Lay 2 quail on top of each toast, and pass glasses of Punta Crena's stellar red wine.

Serves 4

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>.