



CLUB ROUGE *by Anthony Lynch*

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2015 ÎLE DE BEAUTÉ ROUGE DOMAINE DE MARQUILIANI

Perhaps you are familiar with Domaine de Marquiliani's rosé, an ethereal cloud of perfume produced by Anne Amalric at her tiny estate. The domaine, located on Corsica's flatter, more arable east coast, was originally an olive oil mill until Anne's father planted the first vineyards in the 1950s. Since taking over, Anne has focused on oil and rosé until 2015, the inaugural vintage of Marquiliani *rouge*. This blend of Sciaccarellu, Syrah, and Grenache is vinified and bottled at a nearby custom crush facility in the city of Bastia, as the domaine itself is not equipped to carry out this process. Anne manages the winemaking nonetheless, choosing to age this red in stainless steel and bottle it unfiltered. Medium-bodied and loaded with dark fruit and hints of maquis herbs, this Corsican quaffer is made for simple Mediterranean cuisine—ideally, topped with a drizzle of fragrant, herbaceous Marquiliani olive oil.

\$26.00 PER BOTTLE **\$280.80 PER CASE**

2014 CHÂTEAUNEUF-DU-PAPE "TÉLÉGRAMME" FAMILLE BRUNIER

Drinkability is generally not a word associated with Châteauneuf-du-Pape. These full-bodied reds are normally reserved for grand occasions, when they can be sipped meditatively alongside a rib-eye or leg of lamb. In this sense, the Télégramme is not a typical Châteauneuf: remarkably fresh with soft, elegant tannins, it requires neither aging nor a momentous occasion for one to fully savor its charms. Crafted from the youngest vines at Vieux Télégraphe, it beckons you to dive in right away. Still, the flavor profile is textbook Châteauneuf: the *garrigue*, *réglisse*, and black cherry are trademarks of this illustrious appellation. Its reasonable price point—unusual for a Châteauneuf—and great finesse make this red especially versatile; it will not overpower subtler dishes like poultry or roasted vegetables. With its lovely aroma and silky mouthfeel, the Télégramme is all about pleasure and, yes, *drinkability*.

\$46.00 PER BOTTLE **\$496.80 PER CASE**

KERMIT LYNCH WINE MERCHANT

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NEW BRAISED SHORT RIBS

by Christopher Lee

Allow three days for this recipe.

This is an operatic version of braised short ribs, but lighter and brighter than some of the typical short rib dishes you see. In fact, in this version they're not braised, but roasted. Ask a good butcher to cut whole short ribs on the bone, called a "plate," usually 3 or 4 bones. If you cannot find a source, substitute short ribs cut 3 inches long, with most of the fat left on. The fat is important.

- 3 full-bone short ribs together as an uncut plate, fat lightly trimmed
- 1 tablespoon flaky sea salt (such as Maldon)
- 1 tablespoon brown sugar or honey
- 1 lemon, thinly sliced, seeds removed
- 6 bay leaves, broken
- 6 garlic cloves, peeled, thinly sliced
- ½ cup olive oil
- 3 tablespoons black peppercorns, very coarsely cracked
- 1 tablespoon coriander seeds, very coarsely cracked
- ½ cup celery stalks, shaved or sliced paper-thin, plus tender leaves
- ½ cup parsley leaves
- ¼ cup Moroccan black olives, pitted, sliced
- 1 tablespoon anchovy, chopped
- Juice and grated zest of 1 lemon
- Nub of fresh horseradish for grating

Dry brine short ribs by mixing sea salt, brown sugar, lemon, bay, and garlic and rubbing on all sides of ribs. Wrap in plastic wrap and refrigerate overnight. The next day, wipe dry brine from short ribs. Rub short ribs with olive oil and pack surface of ribs with cracked peppercorns and coriander seeds. Wrap again in plastic, and once more refrigerate overnight. On the third day, bring short ribs to room temperature and place peppered side up on a roasting rack inside a roasting pan. Cover, and roast until tender but not falling off bone, 3 to 3½ hours.

When short ribs are slightly cooled, sauté in ¼ cup olive oil peppered side down until crisp. Carefully cut into individual ribs. Place on a large plate. Toss celery, parsley, olives, anchovy, and lemon juice and zest with 1 ounce olive oil. Place on top of short ribs. Grate horseradish over the dish.

Makes 6 portions

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