



CLUB ROUGE *by Anthony Lynch* SEPTEMBER 2017

2011 CANON FRONSAC • CHÂTEAU MOULIN

Canon Fronsac is an appellation on the Right Bank of Bordeaux, but this red does not taste like the Bordeaux most of us are accustomed to. First, the *terroir* here is rather atypical for the region: this pure Merlot is sourced from a limestone hillside rather than the clay and gravel plains that make up the majority of the Bordelais landscape. You may find it to be leaner and livelier than the rich, plush Merlots of Pomerol and Saint-Emilion, while a subtle minerality provides a tense energy on the finish—undoubtedly the effect of poor, well-draining soils. The vigneron at Château Moulin also set this estate apart: Bénédicte and Grégoire Hubau are the type of small farmers we typically encounter in the Loire or Beaujolais, not Bordeaux. Adamant about organic viticulture, they make natural wines of purity and finesse that deliver loads of pleasure upon release. Forget any preconceptions about Bordeaux, and quaff away!

\$28.00 PER BOTTLE \$302.40 PER CASE

2011 CHIANTI CLASSICO RISERVA VILLA DI GEGGIANO

In spite of the expansion of the Chianti zone in the 1960s and subsequent mass production of this storied wine, well-made Chianti remains unrivaled in Italy for its strong character and ability to do wonders at table. In the heart of the original, *Classico* zone lies Villa di Geggiano, a marvelous estate that has been in the Bandinelli family for centuries. Brothers Andrea and Alessandro run the show today, crafting small quantities of ultra-artisanal, traditional Chianti in addition to keeping up the splendid villa, a treasure trove of eighteenth-century art and furniture akin to a portal back in time. We advise you to visit. The brothers farm organically and age their Riserva thirty months in oak casks, giving a deep, powerful, chewy expression of Sangiovese with rich flavors of black fruit, herbs, and leather. The dusty, grippy tannins are the perfect foil to game and hearty pasta dishes; alternatively, this thick, potent red will have no problem aging for many more years.

\$41.00 PER BOTTLE \$442.80 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 wineclub@kermitylynch.com.

ABOVE Brothers Andrea and Alessandro Bandinelli at Villa di Geggiano Photo © Villa di Geggiano



FIG AND FETA BRUSCHETTA

by Christopher Lee

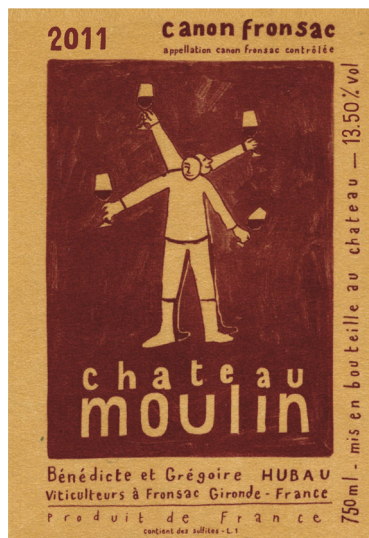
Figs are excellent now, in their first—or breba—crop; because of California's many microclimates, they should continue uninterrupted into the fall. As the season progresses and the second crop ripens, figs will only get sweeter. I suggest you look for Black Mission or Brown Turkey figs, but any variety will do. And take note: in the absence of figs, ripe stone fruits will do very well for this recipe.

6 ripe figs
4 tablespoons extra-virgin olive oil
3 teaspoons aged balsamic vinegar
¼ teaspoon sea salt
½ teaspoon coarsely ground black pepper

3 thyme sprigs, cut into quarters
4 pieces of rustic sourdough bread
4 ounces French feta cheese
1 tablespoon crushed untoasted walnuts

Cut figs in half and lay cut side up on a shallow baking tray. Drizzle figs with 2 tablespoons olive oil and 2 teaspoons balsamic vinegar; sprinkle with salt and cracked pepper, and lay thyme sprigs on top. Bake figs uncovered in 375° F oven until soft and beginning to collapse, 10–12 minutes, depending on ripeness—riper figs will take less time. Save pan juices. Toast bread and cut slices in half while still warm. Lay bread slices on a platter. Evenly distribute roasted figs on bread slices, cut side facing up. Coarsely crumble feta cheese over figs. Drizzle pan juices over figs. Drizzle remaining olive oil and balsamic vinegar over figs and onto toast. Sprinkle walnuts over toasts. Serve warm.

Serves 4



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.