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PRESORTED FIRST CLASS  
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SAN FRANCISCO, CA  
PERMIT NO. 11882

RETURN SERVICE REQUESTED

- **PA OFFER: 2003 JOGUET**
- **PINOTS GRIS & GRIGIO**
- **HONEYSUCKLE AND WHITE TRUFFLES**

OPEN • TUESDAY-SATURDAY 11 A.M. to 6 P.M. CLOSED • SUNDAY & MONDAY

OCTOBER 2004

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# LOIRE

## 2003 POUILLY FUMÉ “VIEILLES VIGNES” RÉGIS MINET

What a great idea Mother Nature had in 2003. She must have been feeling playful: “Oh my, another vintage to create. What’ll I do this time? Will I ever run out of ideas? Oh, here’s a good one I haven’t done yet. I’ll make a sort of blend, California weather/French *terroir*. Ultra-ripe and classy. Who knows, maybe I can get Bush and Chirac to kiss and make up.”

**\$18.95** PER BOTTLE      **\$204.66** PER CASE

## 2002 BOURGUEIL “LES GALICHETS” CATHERINE & PIERRE BRETON

I like the way this wine bridges the two styles of Loire Cabernet we have to choose from. Think of Joguet’s vineyards, for example, the Chêne Vert with its complexity and serious aspects compared to La Cure with its charm and freshness.

Les Galichets has lovely fresh fruit, the palate plump and harmonious, and there is a definite mineral personality in it, delicately rendered. Old vines in a gravel soil, that explains it.

**\$16.95** PER BOTTLE      **\$183.06** PER CASE

## 2003 SAVENNIÈRES SEC CHÂTEAU D’EPIRÉ

Is this what the 1947 Epiré tasted like young? When I began buying Château d’Epiré (vintage 1977, if my memory serves me well), Monsieur Bizard gave me a few bottles of his great 1947. His son now tells me that 2003 is their closest vintage in style to that 1947.

It is so fat and honeyed, it seems sweet, but it is no sweeter than most California Chardonnays. The 1947 gave the same impression.

Golden color; floral nose, honeysuckle in a field of wildflowers; on the palate, well, name that tune: I notice black pepper, honey, ginger . . . ?? Bodywise, it is mouth-filling and luscious. If you think of it, decant it for the visual spectacle and the release of bouquet.

**\$14.95** PER BOTTLE      **\$161.46** PER CASE



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— PRE-ARRIVAL OFFER —

## 2003 CHINON • CHARLES JOGUET

**I**DON'T BELIEVE that I have ever offered the Joguet wines pre-arrival, but the 2003s are so amazing I bought all I could. By ordering them pre-arrival, you will pay a lower price. I have never tasted such great wines from the appellation, including Joguet's 1976, my favorite wine of that vintage, which is still spectacular today. Don't miss these raving beauties!

### 2003 CHINON "CUVÉE TERROIR"

Blackberry color. Incredible nose alive with berries and spices. A thick, juicy treat, ready to drink.

**\$159.00** PER CASE

### 2003 CHINON "CUVÉE DE LA CURE"

Big, fresh bouquet of raspberry and blackberry. Lean, muscular, long, with a rich, blossoming, tannic finish. Drink now to 2010.

**\$198.00** PER CASE

### 2003 CHINON "LES VARENNES DU GRAND CLOS"

Deep black currant nose. The future aroma will be smoky, subterranean cassis fruit. Rich, delicious flavors and a fine tannic presence without aggressivity. The tannin looms so large, you expect it to spoil the perfumes at the end, but no.

**\$258.00** PER CASE

### 2003 CHINON "CLOS DE LA DIOTERIE"

The regal Dioterie! Ancient vines harvested at 13.9°. It has a reservoir of fabulous stuff that we can follow over at least 20 years. There is a plenitude, a regal posture, and a marvelous tannin that gives it endless length.

**\$348.00** PER CASE FIFTHS      **\$366.00** PER CASE MAGNUMS

### 2003 CHINON "CLOS DU CHÊNE VERT"

Impossible aroma, deep and delicate at once. The palate begins silky, then the tannins emerge and sink into the taste buds tenderly but powerfully. The vines are now 28 years old, the vintage a great one, the wine unforgettable.

**\$348.00** PER CASE FIFTHS      **\$366.00** PER CASE MAGNUMS

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# BURGUNDY

## 2002 CHABLIS • ROLAND LAVANTUREUX

Roland produced a beauty in 2002, a great Chablis/Chardonnay value that many can afford to serve often. Here it is, back in stock, but since that first shipment I visited Roland and learned that there is more here than meets the eye. No one seems to age Chablis, including me, unless it is *premier* or *grand cru*. So Roland really blew my mind when, after tasting his 2003 and 2002, he uncorked a fifth of his 1986 Chablis, the same bottling you may have drunk up here more than fifteen years ago.

There is nothing over the hill about his 1986. My notes begin: Superb, delicious, honey-like with good acidity . . . For those who like good wine and good value (yeah, you), Roland says this 2002 will age well, too.

**\$17.95** PER BOTTLE      **\$193.86** PER CASE

## 2000 CHABLIS GRAND CRU “LES CLOS” ANCIEN DOMAINE AUFFRAY

This one is *not* Chablis/Chardonnay. It is Chablis from an austere vintage, so we won't talk about fruit. This is firm, tight, a liquid eked out of stony soil.

What an understatement, calling Les Clos stony soil. Les Clos is one of the greatest stony soils on the planet.

**\$55.00** PER BOTTLE      **\$594.00** PER CASE

## 2003 MORGON “VIEILLES VIGNES” JEAN-PAUL THÉVENET

Here is one of my restaurant stories: Nadège runs my office in Beaune. She and I had tasted all day and let the clock run down without making a reservation for dinner. We drove around the dark Beaujolais countryside but could not find anything open until we hit *centre ville* Fleurie, where a couple of bars had tables outside and lots of Northern European-looking tourists filling themselves up. The plastic menus displayed did not look promising. So, eeny meeny miney mo, we chose one and were seated by an angry waitress who had had enough. I don't know exactly what she'd had enough of, but she was bugged. Ten minutes later, still no menu, no bread, no wine list. We stood up and moved to the restaurant next door, but remember, the tables were outdoors, no wall in between. She gave us a look that snarled. It seemed to piss her off even more when we left than when we'd arrived.

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We were seated and handed a menu and a wine list that offered Lapierre, Foillard, Thévenet . . . Eureka! I told the waiter that I import all three to the U.S. He knelt down and said in a low voice, so as not to be overheard, “I have a great piece of beef if you’re interested. It’s on the bone. We’ll just grill it and let it speak for itself.”

I told him okay, with a bottle of Thévenet Morgon, 2003. This very same wine! Was it coincidence, or part of some galaxy-wide plan?

Anyway, *now presenting*: Great, deep, work-of-art color. Nose loaded and beautiful, black cherries, currants, and berries. Fills the nose, the palate, the brain, the outlook with the most gorgeous perfume and flavors. WOW. Our spirits soared, and we ended up eating well.

**\$24.00** PER BOTTLE      **\$259.20** PER CASE

### 2002 MÂCON FARGES • HENRI PERRUSSET

Here is another Back in Stock winner. In case you are tired of me, here’s Nadège: “If I close my eyes, I’m smelling honeysuckle and forest smells after a summer rain. Then the perfume evolves toward white truffle.”

**\$16.00** PER BOTTLE      **\$172.80** PER CASE

### 2002 NUITS-SAINT-GEORGES PREMIER CRU “LES POULETTES” DOMAINE GACHOT-MONOT

This rare *premier cru* is only five acres large, almost all of it in the hands of another domaine, so it is not as well known as nearby Vaucrains and Les Porrets.

To begin with, enjoy a beautiful, deep Pinot Noir color. There is good depth to the aroma, too, and it is loaded with pretty fruit. It is juicy, delicious, and fills the mouth.

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

### 2002 POUILLY-FUISSÉ “LES REISSES” DOMAINE ROBERT-DENOENT

Sixty-year-old vines, one of the finest *terroirs* of the appellation, classic vintage, talented winemaker. The wine is like a wrapping of honey around a solid, stony core.

**\$18.00** PER TENTH      **\$388.80** PER CASE

**\$30.00** PER FIFTH      **\$324.00** PER CASE

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# ITALY

## 2003 PINOT GRIGIO • LA VIARTE

I ordered this very white in a restaurant in the Friuli and had to have more. You could call it bottled freshness or springtime in a glass or The Enlivener or something like that. It is from southeast-facing slopes in the commune of Corno di Rosazzo. I had been fighting autoroute madness for hours, plus a couple of disappointing tastings, and the first gulp of Pinot Grigio erased all the pent-up road rage and frustration. How could there be so many accidents on one route? Then came a cold seafood salad, and the Grigio continued to perform gallantly.

**\$13.95** PER BOTTLE      **\$150.66** PER CASE

## 1997 GALEA • I CLIVI

From the Colli Orientali del Friuli, a Tocai/Verduzzo blend. Nice ripe vintage. Malo completed. No added yeasts, no chemicals, no racking, no oak, no filtration!! Can you dig it? Vines 40 to 60 years old.

The nose reminds me of the Château Grillet I imported in the early seventies. Beware, this bears no resemblance to any Friuli white you've ever tasted.

Golden color. Nose honeyed with dried apricot. It tastes of Friulian Tocai, but as if it had been raised in the northern Rhône. I think of Marsanne and Viognier. It is as if the Tocai has achieved its true destiny. It is loaded with character and originality.

**\$22.50** PER BOTTLE      **\$243.00** PER CASE

## 1999 CHIANTI CLASSICO VILLA DI GEGGIANO

When I visited Geggiano last February, Michael Dibdin was there too. He writes novels, including a wonderful series featuring an Italian detective, Aurelio Zen. We were served a cardoon risotto, wild boar stew, and a plum tart with caramelized walnuts. Lunch ended with a Vin Santo from 1975.

Their 1999 Chianti was aged in oak demi-muids and bottled unfiltered. It has a classy Sangiovese aroma and drinks well already. There is nothing blockbuster about it. It tastes like classic Chianti, and drinking it is a pleasure.

**\$16.95** PER BOTTLE      **\$183.06** PER CASE



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# ALSACE

## 2002 GEWURZTRAMINER “TURCKHEIM” DOMAINE ZIND-HUMBRECHT

Especially to those of you who have never tasted a ZH wine, start here. Experience the touch of a master in a great vintage. If you looked at a laboratory analysis of it, it is obviously a big, ripe Gewurztraminer, yet it tastes light, ethereal, I would even say relaxing. I hope you will try one to see what I mean. Big with finesse is possible, not seen enough, desirable.

For ZH habitués, have a whiff of that Gewurz spice and rose petal.

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

## 2002 PINOT GRIS “CLOS WINDSBUHL” DOMAINE ZIND-HUMBRECHT

Clos Windsbuhl has an unusual *terroir* for Alsace. It is Burgundian *calcaire*, or limestone. So here you have an Alsatian wine from a Burgundian grape grown in Burgundian-like soil.

As a professional, I was struck by the absolutely perfect harmony throughout, then by the way it seems to have abundant Pinot Gris perfume without seeming blatant. The smoky, peat-like fruit could have been sculpted. Maybe it was, in a sense. The round, ripe palate does not seem acidic, does not seem flat, but it does feel beautifully structured.

**\$68.00** PER BOTTLE      **\$734.40** PER CASE

## 2002 RIESLING “HERRENWEG” DOMAINE ZIND-HUMBRECHT

André Ostertag described the Alsatian 2002 vintage succinctly: “vibrant and sensual.” And here they are, both qualities in a bottle. Herrenweg’s Riesling is like a voyage. You begin with a rich, ripe, deep aroma that gives itself generously, sensuously, and that impression continues on the palate. Toward the end, as you are occupied with the aftertaste, your palate enlivened, the appetite excited, the finesse of the perfume still lingering, the wine seems almost to gleam on the tongue . . . the voyage is from sensual to vibrant.

**\$23.00** PER TENTH      **\$496.80** PER CASE  
**\$41.00** PER FIFTH      **\$442.80** PER CASE

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# SOUTHERN FRANCE

2002 PIC SAINT LOUP ROUGE

“CUVÉE SAINTE AGNÈS”

ERMITAGE DU PIC SAINT LOUP

Over the years I have written often enough about the virtues of good Saint Joseph, so most readers will understand when I say that this cuvée will give you Saint Joseph pleasure at an interesting price. My masterful palate tells me that it is 100% Syrah, but it isn't. No, there is actually a good bit of Mourvèdre and Grenache supporting the Syrah-ness, which in their *terroir* is always fairly cassis-like. And, according to their neighbors, their *terroir* also gives the wines a finesse reminiscent of the northern Rhône. Medium-bodied, it finishes with a nice chewy tannin that comes in handy at table.

**\$17.50** PER BOTTLE      **\$189.00** PER CASE



2001 PIC SAINT LOUP ROUGE

“LES NOBLES PIERRES”

CHÂTEAU DE LASCAUX

The story here reminds me of my experience with André Ostertag when I first tasted his *barrique* wines, Pinot Blanc and Pinot Gris. I turned them down because the oak was out of hand. It was the only smell coming out of the glass. A few years later, André invited me back to taste. In my opinion, he had mastered the oak and was getting only positive results from his barrel fermentations.

*Nobles Pierres* means noble stones. It is Lascaux's barrel-aged red from their finest stony parcels of old vines. For years I personally preferred drinking their cheaper bottling because I felt they were masking the aroma of their best cuvée with oak. Try it now and you will find a supple *vin de plaisir*, a great Grenache/Syrah/Mourvèdre trilogy, and everything about it makes you want another swallow.

In fact, the old *caviste* (the assistant winemaker who does all the dirty work) told me as we tasted in the cellar, “This is a dangerous vintage, 2001. It has a lot of power, yet it slides right down the gullet.”

**\$19.95** PER BOTTLE      **\$215.46** PER CASE

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