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PRESORTED FIRST CLASS  
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**PAID**  
SAN FRANCISCO, CA  
PERMIT NO. 11882

RETURN SERVICE REQUESTED

- 2004 ROSÉ
- 2003 RED BURGUNDY
- ODDS AND ENDS SALE

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

JUNE 2005

## 2004 ROSÉ

WHEN YOU TASTE Domaine Tempier's new Bandol rosé, you might decide that 2004 must be the most perfect rosé vintage of your wine-drinking career. I won't say it is Tempier's best ever (too much good rosé under the bridge for that), but I will vow that I have never tasted better. The nose is right there, *franc et net*, as the winemakers say, giving nothing but good, good stuff. It has a gorgeous form, lively and fresh throughout, crisp at the finish. After about ten seconds a subtle raspberry/strawberry flavor emerges, clinging to the inside of your cheeks.

Last year we brought in a container of rosés for June. Your reaction was positive, so we did it again.

	PER BOTTLE	PER CASE
2004 CORBIÈRES ROSÉ "GRIS DE GRIS" DOMAINE DE FONTSAINTE .....	\$12.50	\$135.00
2004 COTEAUX DU LANGUEDOC ROSÉ DOMAINE DU POUJOL .....	12.00	129.60
2004 COTEAUX DU LANGUEDOC ROSÉ CHÂTEAU ST. MARTIN DE LA GARRIGUE .....	9.95	107.46
2004 COTEAUX DU LANGUEDOC ROSÉ CHÂTEAU DE LASCAUX .....	12.50	135.00
2004 CHINON ROSÉ • DOMAINE CHARLES JOGUET .....	14.95	161.46
2004 ROSÉ "AU PETIT BONHEUR" DOMAINE LES PALLIÈRES .....	17.50	189.00
2004 BANDOL ROSÉ • DOMAINE TEMPIER .....	26.00	280.80



Photograph © Gail Skoff

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— A LOVELY COMBO —

# WHITE BORDEAUX AND RED BURGUNDY

## 2004 BORDEAUX *BLANC* CHÂTEAU DUCASSE

Perfectionist Hervé Dubourdieu does not like to be bugged. He and Sabine live an idyllic existence surrounded by vines near Barsac. Photographers and journalists and even wine importers are not common chez Hervé. In fact, I don't think any critics have ever scored a Ducasse, which does not mean, I assure you, that it is a pointless wine. (Joke.)

What you have waiting for you is a dry white of purity, balance, vibrance, and finesse. And at table, I don't believe I have ever met a more versatile dry white. It is also that rare beast, an unfiltered white. It does not need age, but it could be enjoyed over a ten- to fifteen-year period.

It is too early to say, but I suspect that it will be our dry white Value of the Year.



**\$12.50** PER BOTTLE      **\$135.00** PER CASE

## 2003 BOURGOGNE *ROUGE* PIERRE GUILLEMOT

I wish you could have seen me when Monsieur Guillemot filled his *pipette* from a barrel of this black Pinot and squirted it into my glass. My eyes bugged out, then I smelled it, tasted it, and started a victory dance in his cellar. "I want it all," I said. This was early after the harvest and I asked if any of his other clients had tasted it. No, no one else knew that he had, for the first time, vinified a Bourgogne *rouge*. "Well, then," I said, "no one will even know what they're missing if you sell it all to me." He looked puzzled, trying to find a flaw in my logic.

Here's the stuff, folks. Slurp it down!

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



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## NEW ARRIVALS

### 2004 SAUVIGNON DE TOURAINE DOMAINE ALEX MATHUR

The typical grassy Sauvignon Blanc characteristics are overwhelmed by the limestone soil at Montlouis. It could almost be a ripe Vouvray, floral with honey-suckle, fruity like a ripe pear.

**\$12.95** PER BOTTLE      **\$139.86** PER CASE

### 2003 CHINON “CUVÉE TERROIR” DOMAINE CHARLES JOGUET

The color is like blackberry juice. The incredible nose is alive with the scent of berries, black cherry, and spice. Enjoy this thick, juicy treat now.

The winemaker suggests drinking it a bit cool. He credits the “incredible vintage” for the wine’s “extraordinary character.”

“Full, sensual, even voluptuous,” he says, and I don’t think he’ll get any argument.

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

### 2003 CÔTES DU RHÔNE ROUGE AUGUSTE CLAPE

Clape told me this is the most concentrated Côtes-du-Rhône he has made since 1990, with the best grape maturity he has ever experienced. He used the phrase “iron fist in a velvet glove.”

It is 100% Syrah, 100% Clape.

**\$30.00** PER BOTTLE      **\$324.00** PER CASE

### 2003 PROTEUS • DOMAINE DU POUJOL

This dry red is another example of a petite appellation vaulted into the big leagues by the summer of ’03. The Clape above could be treated like a Cornas. You can age it ten years or so if you like, Clape said. And Pujol has never before produced such a dense, full-bodied red. Tasting it, you can imagine the sap eked out from their stony hillside.

If you enjoy watching wines evolve and change, you could drink Proteus over a four- to six-year period.

**\$13.50** PER BOTTLE      **\$145.80** PER CASE

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**2003 CÔTE DE NUITS-VILLAGES ROUGE  
DOMAINE GACHOT-MONOT**

Here is a great Pinot Noir value, a red Burgundy so good it might have you incredulous.

Monsieur Gachot's notes:

*The vineyards are in the heart of the Côtes-de-Nuits between Nuits-St.-George and Ladoix-Serrigny. The 2003 vintage, marked by drought and record heat, has given us a wine of exceptional concentration with a deep color and a nose of ripe black fruits and réglisse. On the palate it is substantial, full flavored, and velvety despite the solid tannins. Good aging potential. Bottled unfiltered to avoid losing anything. Complete, complex, it has all the qualities of a great wine.*

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

**2003 SANTENAY ROUGE "LES PASSETEMPS"  
PREMIER CRU • DOMAINE VINCENT**

Monsieur Vincent commented on the unusual '03 weather conditions, too, but told me that his neighbors in Santenay find his 2003 "*très terroir, très Santenay*."

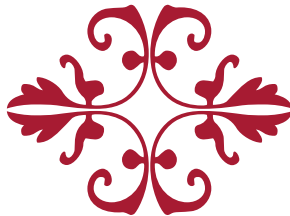
But I see a luscious red Burgundy that seems to have a tendency to lean southward. Where did it get its spiciness and *réglisse*, and what about that full-sized tannin? *Très Santenay*? And what a bouquet! Pinot Noir dominated by black currants and blackberry. Please, save a few bottles for ten to fifteen years.

**\$33.00** PER BOTTLE      **\$356.40** PER CASE

**2003 GEWURZTRAMINER • KUENTZ-BAS**

This beauty tastes like a big, ripe, juicy fruit picked right off a Gewurztraminer tree. It is such a plump mouthful, you can almost eat it. Try it with cheeses. Or if you have so much money that you can't spend it all, take home enough of this Gewurztraminer to fill up your bathtub. Imagine soaking in the stuff. What luxury!

**\$22.00** PER BOTTLE      **\$237.60** PER CASE



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— PRE-ARRIVAL OFFER —

2003 RED BURGUNDY

ONE WRITER called it a Napa climate/French *terroir* vintage, and I know what he meant. Remember, however, Napa irrigates, but irrigation is not allowed in Burgundy. Irrigating would have produced normal yields in 2003. Instead, some vineyards produced half their normal crop, which means, I would say, that the question for consumers is not “Should I buy 2003s?” but “How much will I be able to obtain?”

I have never seen such a dark, juicy, fleshy red Burgundy vintage, and I wonder if I have ever seen one with such extraordinary Pinot Noir fruit.

*Domaine Bertheau*

PER CASE

CHAMBOLLE-MUSIGNY .....	\$633.00
CHAMBOLLE-MUSIGNY <i>1er Cru</i> .....	705.00
CHAMBOLLE-MUSIGNY “LES CHARMES” <i>1er Cru</i> .....	948.00
CHAMBOLLE-MUSIGNY “LES AMOUREUSES” <i>1er Cru</i> .....	1437.00
BONNES MARES <i>Grand Cru</i> .....	1653.00

*Domaine Colin-Deléger*

SANTENAY .....	339.00
SANTENAY <i>1er Cru</i> “LES GRAVIÈRES” .....	408.00
MARANGES <i>1er Cru</i> “LA FUSSIÈRE” .....	357.00
CHASSAGNE-MONTRACHET “VIEILLES VIGNES” .....	378.00
CHASSAGNE-MONTRACHET <i>1er Cru</i> “MORGEOT” .....	498.00

*Domaine Guillemot*

SAVIGNY-LES-BEAUNE <i>1er Cru</i> “LES JARRONS” .....	360.00
SAVIGNY-LES-BEAUNE <i>1er Cru</i> “SERPENTIÈRES” .....	360.00

*Domaine Maume*

BOURGOGNE <i>Rouge</i> .....	258.00
GEVREY-CHAMBERTIN .....	498.00
GEVREY-CHAMBERTIN “EN PALLUD” .....	579.00
GEVREY-CHAMBERTIN <i>1er Cru</i> .....	867.00
GEVREY-CHAMBERTIN <i>1er Cru</i> “CHAMPEAUX” .....	867.00
GEVREY-CHAMBERTIN <i>1er Cru</i> “LAVAUX SAINT-JACQUES” .....	1065.00
CHARMES-CHAMBERTIN <i>Grand Cru</i> .....	1383.00
MAZIS-CHAMBERTIN <i>Grand Cru</i> .....	1383.00

*Pre-arrival terms: Half-payment due with order,  
balance due upon arrival.*

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## TASTE AND VIEW

### 2003 COLLIOURE ROUGE “PUIG ORIOL” DOMAINE LA TOUR VIEILLE

Get a load of this aroma, because there is a load of it waiting for you, an aroma thick with good stuff from the Mediterranean rim. Enjoy sun-baked Grenache from a steep, stony Catalonian mountainside.

COOK IT, TOO. Next time you fry or roast meat, deglaze the pan with this wine and reduce it to sauce. Wow!

Deep ripe fruit, stewed black cherry, and *garrigue*. Sort of a Catalonian *côte rôtie* (roasted slope). Mouth-filling, tannic, loaded with flavor.

**\$23.50** PER BOTTLE      **\$253.80** PER CASE

### — NOW ON DVD —

### WINE FROM THE HEART

by YASHA AGINSKY

The director and his wife spent a year filming at Domaine La Tour Vieille in Collioure, and the result is an intimate glimpse into the daily lives of winemakers Vincent Cantié and Christine Campadiou. The film is wonderfully free of bullshit. You'll laugh, you'll cry, you'll buy more Tour Vieille.

Those of you who have never visited our producers will, I believe, be surprised to see what it's like compared to a visit to a Napa winery, for example. Maybe you have seen *Sideways* or *Mondovino*? Now see what *in vino veritas* means.

**\$25.00** PER DVD

### PROVENÇAL LAVENDER HONEY

It is from bees that gather nectar from lavender blossoms. I have neglected to explain during thirty years that our lavender honey ships alongside our wines in a refrigerated container. Unlike wine, honey solidifies at low temperatures and turns grainy. Gently warm the jar in water and your honey will slowly re-liquefy. The texture will turn honey-like once more.

**\$13.95** PER JAR

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Photograph © Gail Skoff

## THE STEVE WATERS “RETURN TO AMERICA” SAMPLER

*Steve has been with me five years now, here behind the counter giving advice to wine buyers. He came back from his recent tour of France so excited (“Wow, if my customers could see what I saw . . .”), and he channeled his enthusiasm into creating this twelve-bottle sampler. Here’s Steve:*

This past March I had the pleasure of traveling with Bruce Neyers (our national sales director) on his annual tasting tour of France. Bruce fills up three vans with distributors, retailers, and restaurateurs from across the U.S. and leads them on a two-week blitzkrieg, visiting over seventy wine domaines.

As the driver of van #2, my instructions were simple: keep up with Bruce’s lead van, be ready to move on a moment’s notice (“Wheels up!”), and DON’T GET SICK!!! No flu, migraine, hangover, or food poisoning allowed.

After 3000 kilometers on everything from autoroutes to dirt roads, over 750 wines tasted, enough foie gras and cheese to stuff a duck, and a blistered tongue or two, we re-entered Paris. And man, what a trip! I learned so much, experienced so much.

From Alsace to the Mediterranean, across the south to Bordeaux, and then to the Loire down the stretch, what a diverse bunch of wines. Here is my selection, a sampling of producers visited and favorites tasted that epitomizes the experience of following Kermit’s wine route.

Included in the twelve-bottle case you will find some of my tasting notes and anecdotal observations.

Here you go:

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NORMALLY

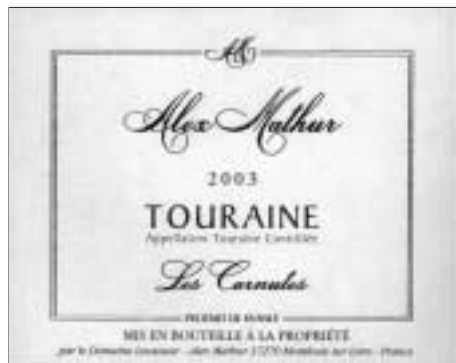
2003 RIESLING “CUVÉE TRADITION” • KUENTZ-BAS.....	\$14.95
2003 VIN DE SAVOIE “LES ABYMES” • A. ET M. QUENARD .....	14.95
2001 LIRAC • DOMAINE DU JONCIER .....	16.00
2002 COTEAUX DU LANGUEDOC “LOU MASET”	
DOMAINE D’AUPILHAC .....	13.95
2002 CHABLIS • ROLAND LAVANTUREUX.....	18.95
2001 BANDOL <i>Rouge</i> • DOMAINE DE TERREBRUNE .....	22.00
2003 COTEAUX DU LANGUEDOC <i>Rouge</i>	
CHÂTEAU DE LASCAUX.....	12.50
2002 ST.-CHINIAN “CAUSSE DU BOUSQUET”	
MAS CHAMPART .....	19.95
2003 TOURAINE <i>Rouge</i> “LES CARNUTES” • ALEX MATHUR.....	18.95
2003 REUILLY “LES PIERRES PLATES”	
DOMAINE DE REUILLY.....	16.00
2002 BRONZINELLE • CHÂTEAU ST. MARTIN DE LA GARRIGUE.....	14.95
2001 MADIRAN • CHÂTEAU DE PERRON .....	11.25

*Normally \$194.40*

SPECIAL SAMPLER PRICE

**\$135.00**

*(A 30% discount)*



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— ODDS AND ENDS SALE —

## DOMAINE ZIND-HUMBRECHT

**M**OST VINTAGES we receive forty to fifty different cuvées from the great Zind-Humbrecht domaine in Alsace. There are always a few remaining bottles of this, a case or two of that, and in our shop it is impossible to display so many odds and ends, so come and get them while they last and help us clear some space. BIG DISCOUNTS! Will 40% tempt you?

This is the opposite of a distress sale; this is an over-abundance of riches sale. Many of these wines are also available in half-bottles at the same 40% discount.

	NORMALLY	40% DISCOUNT
2002 ZIND <i>fifths</i> .....	\$29.95	\$17.97
2002 RIESLING "GUEBERSCHWIHR" <i>fifths</i> .....	34.00	20.40
2002 RIESLING "HERRENWEG" <i>fifths</i> .....	41.00	24.60
2002 RIESLING "HEIMBOURG" <i>fifths</i> .....	43.00	25.80
2002 RIESLING "CLOS HÄUSERER" <i>fifths</i> .....	56.00	33.60
2002 RIESLING "CLOS WINDSBUHL" <i>fifths</i> .....	68.00	40.80
2002 RIESLING "BRAND" <i>fifths</i> .....	80.00	48.00
2002 RIESLING "RANGEN DE THANN" <i>fifths</i> .....	98.00	58.80
2001 RIESLING "GUEBERSCHWIHR" <i>fifths</i> .....	30.00	18.00
2001 RIESLING "THANN" <i>fifths</i> .....	40.00	24.00
2001 RIESLING "HEIMBOURG" <i>fifths</i> .....	49.00	29.40
2001 RIESLING "CLOS WINDSBUHL" <i>fifths</i> .....	67.00	40.20
2001 RIESLING "RANGEN DE THANN" <i>fifths</i> .....	82.00	49.20
2000 RIESLING "HEIMBOURG" <i>fifths</i> .....	43.00	25.80
2002 PINOT GRIS "HERRENWEG" <i>fifths</i> .....	42.00	25.20
2002 PINOT GRIS "ROTENBERG" <i>fifths</i> .....	49.00	29.40
2002 PINOT GRIS "VIEILLES VIGNES" <i>fifths</i> .....	49.00	29.40
2002 PINOT GRIS "HEIMBOURG" <i>fifths</i> .....	49.00	29.40
2002 PINOT GRIS "CLOS WINDSBUHL" <i>fifths</i> .....	68.00	40.80
2002 PINOT GRIS "RANGEN DE THANN" <i>fifths</i> .....	98.00	58.80
2001 PINOT GRIS "HEIMBOURG" <i>fifths</i> .....	46.00	27.60
2001 PINOT GRIS "CLOS WINDSBUHL" <i>fifths</i> .....	62.00	37.20
2001 PINOT GRIS "CLOS JESAL" <i>tenths only</i> .....	36.00	21.60
2001 PINOT GRIS "RANGEN DE THANN" <i>fifths</i> .....	81.00	48.60

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	NORMALLY	40% DISCOUNT
2002 GEWURZTRAMINER "WINTZENHEIM" <i>fifths</i> .....	\$39.00	\$23.40
2002 GEWURZTRAMINER "TURCKHEIM" <i>fifths</i> .....	40.00	24.00
2002 GEWURZTRAMINER "HERRENWEG" <i>fifths</i> .....	48.00	28.80
2002 GEWURZTRAMINER "CLOS WINDSBUHL" <i>fifths</i> .....	68.00	40.80
2002 GEWURZTRAMINER "HENGST" <i>fifths</i> .....	87.00	52.20
2002 GEWURZTRAMINER "RANGEN DE THANN" <i>fifths</i> .....	98.00	58.80
2001 GEWURZTRAMINER "WINTZENHEIM" <i>fifths</i> .....	32.00	19.20
2001 GEWURZTRAMINER "HERRENWEG" <i>fifths</i> .....	39.00	23.40
2001 GEWURZTRAMINER "CLOS WINDSBUHL" <i>fifths</i> .....	59.00	35.40
2001 GEWURZTRAMINER "HENGST" <i>fifths</i> .....	69.00	41.40
2001 GEWURZTRAMINER "GOLDERT" <i>fifths</i> .....	67.00	40.20
2000 GEWURZTRAMINER "HERRENWEG" <i>fifths</i> .....	43.00	25.80
2002 MUSCAT "HERRENWEG" <i>fifths</i> .....	32.00	19.20
2002 MUSCAT "GOLDERT" <i>fifths</i> .....	50.00	30.00

### LATE-HARVEST MASTERPIECES

2002 GEWURZTRAMINER "GOLDERT" VT <i>fifths</i> .....	123.00	73.80
" " " <i>tenths</i> .....	64.00	38.40
2002 GEWURZTRAMINER "HEIMBOURG" VT <i>tenths only</i> .....	46.00	27.60
2002 PINOT GRIS "ROTENBERG" VT <i>fifths</i> .....	123.00	73.80
" " " <i>tenths</i> .....	64.00	38.40
2002 PINOT GRIS "CLOS JEBSAL" VT <i>fifths</i> .....	86.00	51.60
" " " <i>tenths</i> .....	46.00	27.60
2002 PINOT GRIS "CLOS WINDSBUHL" VT <i>fifths</i> .....	123.00	73.80
" " " <i>tenths</i> .....	64.00	38.40
2001 PINOT GRIS "RANGEN DE THANN" SGN <i>fifths</i> .....	269.00	161.40
" " " <i>tenths</i> .....	138.00	82.80
2001 PINOT GRIS "CLOS JEBSAL" SGN <i>fifths</i> .....	214.00	128.40
" " " <i>tenths</i> .....	110.00	66.00
2000 GEWURZTRAMINER "GOLDERT" VT <i>fifths</i> .....	92.00	55.20
1999 PINOT GRIS "RANGEN DE THANN" VT <i>fifths</i> .....	94.00	56.40
1998 GEWURZTRAMINER "GOLDERT" VT <i>fifths</i> .....	81.00	48.60
1994 PINOT GRIS "CLOS JEBSAL" SGN <i>fifths</i> .....	250.00	150.00



*Olivier Humbrecht, Domaine Zind-Humbrecht Photograph © Gail Skoff*

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