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SAN FRANCISCO, CA
PERMIT NO. 11882

RETURN SERVICE REQUESTED

- NEW ARRIVALS
- OYSTER BLISS XV

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

APRIL 2006

ALSACE

2004 RIESLING “HEISSENBERG” ANDRÉ OSTERTAG

What an exciting, even glamorous bouquet, so revealing and giving of itself. It is right there for you, ready to be taken.

This seems so un-German a Riesling. When you see the climate statistics of Alsace, you find a surprisingly warm microclimate. It is true, Rhône and Mosel are northern, Alsace is southern. And you can add to that phenomenon the precise *terroir*, Heissenberg, which means hot mountain. (Keep the jokes clean, movie fans.)

The ripe fruit is such an aromatic treat. It is one of those name-that-fruit kind of wines, but I'll leave that exercise to you.

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

2002 PINOT GRIS “CLOS WINDSBUHL” VENDANGE TARDIVE DOMAINE ZIND HUMBRECHT

If you judge late-harvest wines only by sweetness, you would miss the pleasures of this mineral, botrytised beauty. True to its vintage, it is the harmony that shines through, and the noble elegance of Windsbuhl's stony, calcareous soil.

If served now, decantation, please. If aged, wonders to unfold. This is a great bottle of wine.

\$64.00 PER TENTH **\$123.00** PER FIFTH

2004 MUSCAT “FRONHOLZ” ANDRÉ OSTERTAG

Ostertag, like Humbrecht, works his vines biodynamically, so if you are curious about that, give one a try.

Does biodynamic culture explain the amazing aromas of the three wines on this page? All I know is that both André and Olivier are convinced that the quality of their wines has improved since they converted to biodynamic farming.

Alsace's Muscat has nothing to do with the sweet Muscats of the world. This is a different grape variety, and it finishes dry and crisp. The thrill is the perfume. What a dazzling apéritif.

\$29.00 PER BOTTLE **\$313.20** PER CASE

—DON'T MISS—

2003 RED BURGUNDY

2003 GEVREY-CHAMBERTIN
DOMAINE LUCIEN BOILLOT

The color is dark enough, but it does not quite prepare you for the dense, tasty Gevrey that follows. The quality of the Pinot fruit is striking, too. There is black-berry and black cherry, and they have been Gevrey-ized, made profound by the *terroir*, the vintage, and Monsieur Boillot. Full on the palate with an admirable chewy tannin, this sort of tannin seems right in a true Gevrey-Chambertin.

\$43.00 PER BOTTLE **\$464.40** PER CASE

2003 SAVIGNY-LES-BEAUNE *PREMIER CRU* "LES SERPENTIÈRES" • DOMAINE GUILLEMOT

The fruit here is not of cherries or berries. This is rustic, earthy Pinot Noir. A good Savigny can bring to mind the song "Sweet Virginia," from *Exile on Main Street*, the one with the line about Got to scrape the something-or-other right off yer shoes. This Savigny takes us way down home. You can almost hear the pigs oinking and Howlin' Wolf's little red rooster crowing.

Superb depth, long and full, delicious from start to finish. If this don't getcha, I give up.

\$36.00 PER BOTTLE **\$388.80** PER CASE

2003 NUITS-SAINT-GEORGES ROBERT CHEVILLON

Unusually dense and weighty in 2003, and the texture is more tannic than usual from Chevillon. Tasting it, I am thinking winter wine, dark and chewy, the typical Chevillon berries emerging from a thicket. A rich, flavorful cuisine would be a good idea.

\$56.00 PER BOTTLE **\$604.80** PER CASE

2003 NUITS SAINT GEORGES "LES PRULIERS" DOMAINE LUCIEN BOILLOT

Officially a *premier cru*, in 2003 it deserves *grand cru* status. Wow!

\$70.00 PER BOTTLE **\$756.00** PER CASE



OYSTER BLISS XV

FIFTEEN YEARS AGO it was rare to find raw oysters on Bay Area menus. Did Oyster Bliss have anything to do with the change since then? Who knows, but originally the idea behind Oyster Bliss was turning people on to oysters and the wines that go with.

I hope I am not the only one who is raring to go for number fifteen. If so, I might get pretty lonely out there in the parking lot. Just me and my oysters.

But I would have some live music to cheer me up, and chef Christopher Lee from Eccolo would be nearby minding the coals because hot sausages go well with icy oysters, and I'd find good cheer in a glass or two of some cold, dry, crisp white wine.

Sound good? Here we go again!

Monterey Fish will select the oysters and shuck 'em for us. According to the experts, we are near the peak season for oysters, so now is the time to act.

Don't let any weather bother you. We'll put up a big tent just in case.

Where? In our parking lot.

Who? Come on, everybody.

When? Note the date.

How much? About like last year.

SATURDAY, APRIL 22, 11 A.M. TO 4 P.M.

The event is presented by Café Fanny

SMASH HIT

THE COLETTE/GEORGE SAND DISCOUNT

CAN A MERE MARKETING DEVICE change people's lives for the better? KLWM clients responded with a resounding "Yesh" after last month's historic Colette/George Sand discount offer, which was composed of six bottles Chablis and six Morgon.

"You are absolutely right again," wrote my mother. "After all, what thinking person would drink a red without a white to precede it? Or at least one of those rosé things."

My spiritual counsel chimed in that my logic is practically biblical.

Several e-mails claimed that the senders, having followed my advice one time, have begun practicing the faith at lunch and dinner: white/red, white/red, doubling their daily pleasure.

And here is this month's White Precedes Red, Red Follows White offer:

2004 GRAVES *BLANC* CHÂTEAU GRAVILLE-LACOSTE

To Max Zonksy, who questions if truly dry wines, red or white, are really appropriate for breakfast, here is our answer: start the day with six oysters on the half shell and a glass of Gravelle, then serve the red below with a red pepper and prosciutto omelet.

Now, how to infiltrate the White House with this idea?

Our Gravelle 2004 shows pristine aromatics and perfect balance. Hervé Dubourdiou allows his wine to complete its malolactic fermentation, like in the days of old when white Graves were as expensive as white Burgundies. It gives a rounder, fleshier feel to the wine.

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

2003 RASTEAU *ROUGE* • CHÂTEAU DU TRIGNON

Trignon's Rasteau is largely Mourvèdre and Grenache, and their parcel of vines has a good supply of those dusty Rhône Valley riverbed stones. The vintage did not lack solar energy. The result is a Provençal beauty, drinkable now or over the next decade.

\$17.00 PER BOTTLE **\$183.60** PER CASE

*Buyers of a mixed case—six white Graves, six red Rhône—
will receive the 17% Colette/George Sand discount. Only at KLWM!*

SAVOIE WHITES

DOMAINE A. & M. QUENARD

2004 LES ABYMES

Do I have a bunch of jaded palates shopping here? How else do you explain the success last year of Quenard's 2003 Abymes? How many citizens even know what an Abymes is? When I tasted it at Quenard's, I loved it and considered the price quite good considering the quality. But I had to ask myself, will they (meaning you) buy something labeled Abymes? And you snapped up every bottle except the ones my staff and I drank. Thank you!

The 2004 is floral, minerally, lively, and fresh-tasting with a dry, crisp, Alpine finish. In France it showed a slight *pétillance*, so I asked him to bottle ours like that, as is. It doesn't really sparkle; it simply feels alive on the palate.

\$12.00 PER BOTTLE **\$129.60** PER CASE

2004 CHIGNIN-BERGERON

This is a different grape variety. Abymes is from the Jacquère grape, but Bergeron is the name for the Roussanne grape in the Savoie region. Chignin is the name of the village.

The perfume is complex and full of charm this year, and speaks in a soft-spoken, subtle voice. Often Quenard's Bergeron gives strong hints of apricot, but this year it reminds me more of those little white peaches the French call *pêche de vigne*. The palate here is pure pleasure. Irresistible!

\$20.00 PER BOTTLE **\$216.00** PER CASE

2004 CHIGNIN-BERGERON
"LES TERRASSES"

The cuvée is called *Les Terrasses* because he built stone terraces up an incredibly steep hillside and planted Roussanne. If anybody is making better Roussanne, it is Beaucastel, but in a stronger, oakier style.

Quenard's 2004 is in the typical Savoie style—fruity, fresh, delicious, with a creamy texture.

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

SOUTHERN FRANCE

2003 *BANDOL ROUGE*

DOMAINE DE TERREBRUNE

Terrebrune, which was planted with the advice of Lucien Peyraud back in the sixties, is new to the U.S., so its reputation is just now being built. We go directly from the 2001 to the 2003 because their 2001 was such a hit here, I did not want to follow up with something less impressive.

“The hallmarks of Terrebrune’s *terroir* are minerality and freshness,” the winemaker told me, “two qualities rare here in the south.” So I told him that those were two of the qualities that attracted me to Les Pallières when I purchased it at Gigondas.

Deep aroma with fresh and raisiny fruit side by side. The minerality in 2003 reminds me of volcanic soil.

This is our kind of wine. It is not a simple grape variety with a taste of new oak. It is a wine whose character is marked by the *terroir*, the vintage, and the winemaker.

\$25.00 PER BOTTLE **\$270.00** PER CASE

2004 **LOU MASET • DOMAINE D'AUPILHAC**

Since its arrival three weeks ago, this has been a favorite around the house, and it is fun (at least to me) to answer the question, Why?

1. Its pleasures are so accessible.
2. The flavors are quite Mediterranean, and at home we do a lot of Mediterranean-style cooking.
3. It is medium-bodied, yet still seems rich and meaty.

\$11.95 PER BOTTLE **\$129.06** PER CASE

2003 **CÔTE-RÔTIE • GUY BERNARD**

Here is a magical experience: after some of this Côte-Rôtie at dinner, see what happens to your palate if you follow it with a glass of the ZH Vendange Tardive offered elsewhere in this brochure.

Bernard’s 2003 tastes like Côte-Rôtie. You won’t mistake it for any other Syrah. It has a ripe, rich character, and the flavors sink into your palate and then emanate for a while.

\$44.00 PER BOTTLE **\$475.20** PER CASE

— VALUE OF THE MONTH —

2005 MOSCATO D'ASTI
CANTINA ELVIO TINTERO

MY APPRECIATION OF THIS DELICIOUS, low-alcohol style of sparkling Moscato began back in the sixties with a Louis Martini production, Moscato Amabile, if my memory serves me well. It was not easy to acquire. The winery seldom released it and always ran out quickly. And you were instructed to keep it refrigerated, even for the ride home. I was never curious enough to inquire why it had to be kept chilled, but I imagined it was either a delicate wine that might spoil easily, or a sparkling bomb that heat might set off.

When I began traveling to the Italian Piedmont, one of my first “finds” was Barolo maker Aldo Conterno. Dining with him at home was such a treat. His wife’s classic *piemontese* cuisine was the equal of Lulu Peyraud’s Provençal table. In season there was always a bowl of white truffles on the table. Help yourself, Kermit! And at the end of the meal Aldo would bring out a sparkling Moscato from some noncommercial artisanal winemaker pal of his. It would always be full of funk, gunk, and fizz, and I loved the stuff.

Of course I looked around for some to import, but what I found was either dangerously unstable or, worse, all sterilized up for the mass market. And then finally I found Tintero. (Was I influenced by his Moscato vines planted on the slope of one of the steepest hillsides I have ever seen?)

The aroma is flirtatious and seductive, pure, true, and generous. Tintero and I have worked together to find the minimum dose of SO₂ to protect the wine, and also just the right touch of sweetness . . . the kind of sweetness that adds instead of detracts from one’s pleasure.

This stuff is fun to down.

\$9.95 PER BOTTLE

\$107.46 PER CASE

