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- **GIFT IDEAS**
- **35TH ANNIVERSARY**
- **2005 WHITE BURGUNDY**

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

DECEMBER 2007

SOUTHERN FRANCE

2005 FONTANÈS • CYRIAQUE ROZIER

Look at the price of this imported 100% Cabernet Sauvignon. When I see it, I remember a newsman reporting that the weak dollar means higher prices for European imports like “French wines.”

Ahem. French wines give us more for our money than any others. Got that? Eleven bucks for a wild, chewy, *interesting* Cabernet Sauvignon. Not just good. Interesting. Not “yet another Cabernet.” Not computer designed. Alive. And, amongst my staff, controversial. Not only that, the price also includes temperature-controlled shipment from Cyriaque’s domaine to Marseille and on to our shop. How cool is that?

Let’s continue to the Tempier and Sang des Cailloux on this page. Take a look. These are domaines that inspire winemakers worldwide, including our own Rhone Rangers, god bless ’em. The logical conclusion would be that the French wines sell for a lot more, especially with our current dollar, but no, our prices are more than competitive.

\$11.00 PER BOTTLE **\$118.80** PER CASE

2005 BANDOL ROUGE • DOMAINE TEMPIER

As soon as it was unloaded, I grabbed a bottle to take home. As I sniffed it, in my mind I was hearing that Curtis Mayfield hit song, “The Woman’s Got Soul,” only the lyrics were transformed to “The Wine’s Got Soul.” The 2005 Tempier will do that to you. It is already marvelously aromatic and ready to rock.

\$38.00 PER BOTTLE **\$410.40** PER CASE

2005 VACQUEYRAS “CUVÉE DOUCINELLO” DOMAINE SANG DES CAILLOUX

Sang des Cailloux means “blood of the stones,” and the juice eked out in 2005 is mighty fine, intense, and succulent. I had a 1998 the other evening, and it was very similar to this 2005, only more evolved.

Sometimes I think that Sang des Cailloux is the most Vieux Télégraphe-like wine in the southern Rhône. It has the sun-ripened Grenache, the Provençal *garrigue*, and the impression that the wine was filtered over the stones in the vineyard.

I very much appreciated the 1998 for its softened tannins. Time has turned the big tannins almost velvety.

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

GRAND CRU BEAUJOLAIS

by Dixon Brooke

2006 MORGON “VIEILLES VIGNES” JEAN-PAUL THÉVENET

Vintage 2006 is outstanding for Beaujolais—while less rich and concentrated than the 2005 vintage, it is rich and concentrated enough for anyone, and to me more typical of Beaujolais, which is to say fruit forward, aromatic, fun and easy to drink. Thévenet’s vinification with minimal sulfur helps accentuate the silky texture, while his old vines add structure and character. The *élevage* in second-hand Domaine de la Romanée-Conti barrels doesn’t hurt anything.

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

2006 MORGON “CÔTE DU PY” JEAN FOILLARD

Foillard’s Morgon is a beauty in 2006, but what else is new? Talk about user friendly! Foillard’s vines are on the famed Côte du Py *terroir* in Morgon, a granite hillside that produces some of the greatest Gamay in the world. Foillard manages to harness the power and stoniness of this *terroir* while enrobing it in a wine so sensuously textured that there is never a rough edge, only the purest expression of fruit that is simply a pleasure to drink. I’m cellaring some magnums.

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

2006 BROUILLY • CHÂTEAU THIVIN

Just as we select and blend our own special cuvée of Thivin’s Côte de Brouilly for the United States, we do the same for our Brouilly, which in 2006 is a blend of three different micro-*terroirs* in the appellation of Brouilly (at the base of the imposing Côte de Brouilly). It is a beautifully balanced wine, with subtlety and length, showing a great combination of fresh fruit and earthy tannin. Unfiltered Beaujolais is rare, but much more impressive on the nose and the palate. These three were not subjected to filtration, pasteurization, or any other dopey maneuvers that would disrespect the *grand cru* juice.

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

35 YEARS

A Special Celebration at Chez Panisse January 7–12

IT DOESN'T FEEL like it, but here it is, KLWM's 35th anniversary, and our friends at Chez Panisse are devoting a week to it. Imagine, 1972–2007!

With Alice Waters, chef Jean-Pierre Moullé, and sommelier Jonathan Waters (no relation to Alice), we considered several approaches to the week of food and wine and found a way to do it that honors the cooks who most influenced and inspired me over the years. And it turns out that my list is mostly a list of those who invited me into their home kitchens: Richard Olney, Lulu Peyraud, Maguy Brunier, Elizabeth David, and, of course, my dear friend Alice Waters. And isn't it handy? Richard, Lulu, and Elizabeth David were extremely important to Alice's evolution, too.

Some of our best memories are from Lulu's tiny kitchen. When guests were invited, Lulu was up early to meet the fishing boats returning to Bandol. Only the liveliest, still-wriggling fish went into her Mediterranean fish soup. And in front of Richard Olney's fireplace (he built it himself), nine times out of ten he began with slices of *saucisson*, black olives, his garden radishes dipped in salt, and something cold and wonderful to drink.

So we are going to re-create the best home cooking of our lives with, *bien sûr*, the right wines. Jonathan and I will select wines by the glass for each course each night downstairs at Panisse. And from my cellar and Chez Panisse's collection, a few older bottles will be chosen and offered on a special list. If you bring a KLWM wine from your own cellar, there will be a discounted corkage fee.

As usual at Chez Panisse, there will be two seatings per evening, and reservations are a must. Call 510.548.5525 for reservation information.

2006 ANDRÉ OSTERTAG

by Dixon Brooke

2006 SYLVANER “VIEILLES VIGNES”

A gorgeous, complex nose with white flowers, grilled almonds, petrol, and smoke, while the palate is ample and round with nice balancing acidity and minerality. This is a perfect apéritif or a foil to charcuterie, smoked fish, and shrimp, and difficult wine-pairing dishes such as artichoke, fennel, and endive. There are a lot of Sylvaners out there; this is *the* Sylvaner.

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

2006 PINOT BLANC “BARRIQUES”

This wine sports a very rich and expansive nose of ripe pear and pit fruits. The palate is quite Burgundian, due to the fact that André believes in raising all wines from the Pinot family in the smaller 228-liter *barriques* used in Burgundy, which makes him a bit of a renegade in Alsace.

\$23.00 PER BOTTLE **\$248.40** PER CASE

2006 RIESLING “VIGNOBLE D’E”

Probably our best-selling wine from Ostertag, the 2006 vintage of this beauty will not disappoint. From the delicate nose of white flowers and honeyed peach to the freshness and acidity to the incredibly unctuous texture and the honeyed, filtered-over-stones finish, this wine packs a lot of complexity into a very reasonable price.

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

2006 GEWURZTRAMINER “VIGNOBLE D’E”

Textbook Gewurz, this baby is screaming rose petal and grapefruit out of the glass. The palate is *gourmand*—almost *moelleux* in texture, ripe and pure, and weighing in at a refreshing 12.5° alcohol. If you have gotten into that sweetness-before-the-meal thing, this would make a perfect apéritif.

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

2006 MEYER-FONNÉ

by Dixon Brooke

2006 PINOT BLANC “VIEILLES VIGNES”

Meyer-Fonné is one of Kermit’s great discoveries. His Pinot Blanc acts like Pinot Gris on the nose—rich, oily apricot and pear fruit—but the touch of white pepper is classic Pinot Blanc. The palate is likewise rich and honeyed with a streak of minerality, a smoky side, and a touch of citrus. The finish is ethereal.

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

2006 RIESLING

A blend of several parcels, Félix Meyer’s entry-level Riesling is dry and minerally with crisp acidity. It is a food-friendly wine, meaning it can be served with a wide variety of dishes without thinking too hard.

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

2006 PINOT GRIS “RÉSERVE PARTICULIÈRE”

A blend of three *terroirs* including some young-vine *grand cru*, this is a ripe, buttery Pinot Gris to serve with dishes such as lobster, crab cakes, seafood pastas in butter-based sauces, or foie gras, which the Alsatians love with their wines.

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

2006 GEWURZTRAMINER “RÉSERVE PARTICULIÈRE”

Félix is not particularly fond of dry Gewurztraminer. Here’s an example of what he likes best, and he is obviously proud of the result. This is another blend, including wine from a 50-year-old parcel. There is a big, rich, smoky nose that prepares you for a super-concentrated palate. The finish is remarkably persistent, with perfumes of rose petal, stones, and, again, that haunting smokiness.

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

2006 MUSCAT “KATZENTHAL”

Our staff cannot believe the bouquet of this wine! And unlike a lot of Muscats that I have tasted, the palate doesn’t let you down afterwards. Don’t miss tasting it at least once. Serve it alone, as an apéritif, or it is stunning with cheese.

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

ITALY

by Dixon Brooke

1999 BARBERA DEL MONFERRATO “VALPANE” • CANTINE VALPANE

Piero Arditi has a *terroir* in Monferrato that would make many of his neighbors in the Langhe jealous. A perfect amphitheater of terraced vineyards gives fruit that is vinified in cellars that date from the 1500s. Below ground with no need for air-conditioning, his cellars house cement tanks and wooden casks that hold his wine until it is ready for release. His are concentrated Barberas and demand extended aging in tank and bottle before drinking. This '99 is just reaching maturity and works beautifully throughout an Italian meal—from *salsiccia* to pasta to meat and cheese. I was lucky enough to have it with wild boar ragu. What a bargain.

\$18.00 PER BOTTLE **\$194.40** PER CASE

2005 BARBARESCO “VICENZIANA” SILVIO GIAMELLO

Silvio is another ardent traditionalist, vinifying and aging his Barbaresco in large wooden *foudres* in his below-the-house cellar in Barbaresco. No fancy vinification, nothing added, nothing taken away, just the pure expression of the delicate yet powerful Nebbiolo grape. There are the textbook floral aromas along with a smoky, meaty side, plenty of ripeness, and a chewy tannin. The price is not far beyond what many Barberas and Dolcettos sell for these days.

\$34.00 PER BOTTLE **\$367.20** PER CASE

2003 BAROLO “LAZZAIRASCO” • GUIDO PORRO

From *The Wine Advocate*: “I was delighted to discover the wines of Guido Porro, a small artisanal producer in Serralunga. The wines are not fined or filtered, and show a remarkable level of purity and clarity.”

Like Giamello, Porro eschews the use of small barrels in the production of his two single-vineyard Barolos. This is his current release, so the next four vintages are resting in *foudre* under his house, where I recently tasted all of them. As is typical of Barolo from the township of Serralunga d’Alba, these are powerful, structured Barolos, built to age. While they do show a bit of Nebbiolo’s feminine side in their floral aromas and delicate red fruits, the more rustic, tannic, and meaty side of the grape asserts itself in these wines. Patience rewards.

\$39.00 PER BOTTLE **\$421.20** PER CASE

HOLIDAY GIFT SAMPLER

SOLVE YOUR GIFT-GIVING DILEMMA or buy a few Sampler cases for yourself. You will receive a lot of bang for your buck, and a great intro to KLWM's wine aesthetic, too. Our Gift Sampler includes wine from France and Italy, reds and whites, a sparkler and one luscious, late-harvested dessert wine. The recipient will enjoy twelve bottles:

NORMALLY

2006 BROUILLY • CHÂTEAU THIVIN	\$20.00
2006 LE PIGEULET <i>ROUGE</i> • F. & D. BRUNIER	16.00
2005 COTEAUX DU LANGUEDOC <i>ROUGE</i> ERMITAGE DU PIC ST. LOUP	14.95
2004 CHINON • BERNARD BAUDRY	16.00
2004 DOLCETTO D'ALBA "I PARI" • GUIDO PORRO	14.95
2006 VIN DE PAYS <i>ROUGE</i> "LA DÉMARRANTE" MAXIME MAGNON	16.00
2006 SAUVIGNON BLANC "UNIQUE" • DOMAINE DELAILLE	12.95
2005 ALSACE <i>BLANC</i> • KUENTZ-BAS	12.00
2005 QUINCY • DENIS JAUMIER	16.00
2005 PINOT GRIGIO • LA VIARTE	14.95
NV PÉTILLANT DE SAVOIE • A. ET M. QUENARD	19.95
2005 JURANÇON "LA QUINTESSENCE" DOMAINE BRU-BACHÉ <i>TENTH</i>	23.00

Normally \$196.75

SPECIAL SAMPLER PRICE

\$148.00

(A 25% discount)

Also, gift giving is made simple with our KLWM Gift Certificates. The certificate and envelope are handsome, and you get to decide how much you spend on one. We also have on hand a selection of wine and food books, cork screws, caps, T-shirts, and a brand-new KLWM tote bag that holds six bottles of wine.

Or give your wine pals Yasha Aginsky's new DVD. He is also the director of the lovely documentary about Domaine La Tour Vieille at Collioure, *Wine From the Heart*. In his new film, *Wine From the Rhône*, viewers will spend time with Patrick Jasmin of Côte Rôtie fame, Auguste Clape with his son and grandson down in their cellar in Cornas, and the little seen, hugely acclaimed Michèle Aubéry-Laurent at Domaine Gramenon. The DVD is \$25.00.

2005 WHITE BURGUNDIES

DON'T MISS 'EM. IT'S THE
"GOT EVERYTHING" VINTAGE.

	PER BOTTLE	PER CASE
2005 BOURGOGNE ALIGOTÉ • DOMAINE AMIOT	\$18.95	\$204.66
2005 B.G.O. CHARDONNAY • DOMAINE AMIOT	18.95	204.66
2005 BOURGOGNE CHARDONNAY • DOMAINE AMIOT	23.00	248.40
2005 SAINT-ROMAIN <i>BLANC</i> "SOUS LE CHÂTEAU" CHRISTOPHE BUISSON	35.00	378.00
2005 BOURGOGNE VÉZELAY • DOMAINE DE LA CADETTE	19.95	215.46
2005 CHASSAGNE-MONTRACHET "LES VERGERS" PHILIPPE COLIN	77.00	831.60
2005 CHASSAGNE-MONTRACHET "CLOS SAINT JEAN" PHILIPPE COLIN	77.00	831.60
2005 CHEVALIER-MONTRACHET • PHILIPPE COLIN	262.00	2829.60
2005 MONTAGNY "SOUS LES FEILLES" • PHILIPPE COLIN	32.00	345.60
2005 PULIGNY-MONTRACHET • PHILIPPE COLIN	54.00	583.20
2005 SAINT-ROMAIN • PHILIPPE COLIN	32.00	345.60
2005 SAINT-AUBIN "LE CHARMOIS" • PHILIPPE COLIN	43.00	464.40
2005 SAINT-AUBIN "LES COMBES" • PHILIPPE COLIN	43.00	464.40
2005 CHASSAGNE-MONTRACHET "EN REMILLY" COLIN-DELÉGER	82.00	885.60
2005 CHABLIS "LES TRUFFIÈRES" • DOMAINE COSTAL	25.00	270.00
2005 CHASSAGNE-MONTRACHET "LES CHAUMÉES" DOMAINE DUBLÈRE	78.00	842.40
2005 CORTON-CHARLEMAGNE • DOMAINE DUBLÈRE	155.00	1674.00
2005 BOURGOGNE <i>BLANC</i> • ARNAUD ENTE	40.00	432.00
2005 MEURSAULT • ARNAUD ENTE	68.00	734.40
2005 PETIT CHABLIS • ROLAND LAVANTUREUX	17.95	193.86
2005 MÂCON-FUISSÉ "LES TÂCHES" DOMAINE ROBERT-DENOENT	28.00	302.40
2005 POUILLY-FUISSÉ "LES REISSES" DOMAINE ROBERT-DENOENT	36.00	388.80
2005 POUILLY-FUISSÉ "CLAUDE DENOENT" DOMAINE ROBERT-DENOENT	43.00	464.40
2005 BOURGOGNE <i>BLANC</i> • DOMAINE VINCENT	19.95	215.46
2005 AUXEY-DURESSÉS <i>BLANC</i> "LES HAUTES" DOMAINE VINCENT	32.00	345.60

ONE GOOD THING LEADS TO ANOTHER

by Jim Harrison

I AM INTENSELY KNOWLEDGEABLE on all matters nutritional but somewhat ineffective in applying this knowledge to myself. A friend, the novelist Tom McGuane, once said to me, “You can lecture a group of us on nutritional health while chain smoking and drinking a couple of bottles of wine in less than an hour.”

Sad but true, but how sad? Ben Franklin said, “Wine is constant proof that God loves us and wants us to be happy.” Despite this many Americans own a hopeless puritanical streak that makes them beat on themselves as if they were building a tract house. The other day I took out a pound of side pork from the refrigerator, exemplary side pork raised by E.T. Poultry which I favor above all domestic pork. I put the package on the table and circled it nervously like a nun tempted to jump over the convent wall and indulge in the lusts of the body. My intellect warred against this side pork while my heart and taste buds surged. I was again modern man at the banal crossroads where he always finds himself bifurcated like Rumpelstiltskin.

Naturally the side pork won. My art needed it, plus I knew that a simple bottle of *Domaine La Tour Vieille* would win the battle with pork fat if drunk speedily enough to get down the gullet to disarm the gobbets of side pork. To achieve health one must be able to visualize such things in terms of the inner diorama.

A number of doctors have been amazed that I am still alive, but the explanation is simple: wine. I started out in a deep dark hole being born and raised in northern Michigan which demographically is the center of stomach cancer in the U.S. Up home, as it were, they love to fry everything and when short on staples they favor fried. To be frank, the French raised me, though I didn't get over there until my thirties due to a thin wallet. Since my mid-teens I loved and read studiously French literature so that at nineteen in Greenwich Village I was scarcely going to drink California plonk while reading Baudelaire, Rimbaud, and Apollinaire. Instead I drank French plonk at less than two bucks a bottle, slightly acrid but it did the job, which was to set my Michigan peasant brain into a literary whirl.

Whiskey is lonely while wine has its lover, food. Last evening here at a remote hunting cabin in Michigan's Upper Peninsula we ate an appetizer of moose liver (excellent and mild), goose, and woodcock with *Le Sang des Cailloux* Vacqueyras, *Domaine Tempier* Bandol, and *Château La Roque* with Joe Bastianich's *Vespa bianco* with our cheeses.

Wine leads us to the food that becomes our favorite. It would be unthinkable for a Frenchman to eat his *bécasse* (woodcock) without a fine wine, say a *Clos de*

la Roche, beside his plate, though this fine Burgundy is mostly affordable to moguls who unlike me don't have the time to hunt woodcock, grouse, doves, quail, and Hungarian partridge. Since I love wild food and wine I have been kept active in the sporting life by these addictions. I will shuffle through the outdoors for hours to shoot my dinner though in the case of woodcock they are better hung for a few days. If the weather is too warm a 42-degree refrigerator works fine, though you keep your eye on how you rotate the birds. I've never had a woodcock turn "high" on me but you must be much more careful with the white-breasted grouse. I have frequently eaten the "trail" of woodcock, the entrails minus the gizzard, on toast, a French tradition that some of my American friends are squeamish about. I insist that the best cooking method for woodcock is to simply roast the birds over a woodfire making sure the breast interior is pinkish red. Much like doves and mallards an overcooked woodcock is criminal. Last year near our winter "casita" on the Mexican border I shot well over a hundred doves but when I cooked a few of them minutes too long my wife was utterly disgusted. Perhaps I did something truly stupid like answering the phone.

So wine fuels my sporting life but the hunting season ends and I become a bird-watcher rather than a hunter partly to keep moving and make sure my appetite is revved. Woodcock don't freeze well but Hungarian partridge and grouse do, plus there are gifts from friends of elk, antelope, moose, and venison, which all cry out rather silently for red wine.

We had a nasty summer in Montana due to a two-month heat wave. I ate sparingly and shed ounces like dandruff, sensing that I was becoming too light on my feet for Montana winds. The heat forced me to drink whites, my favorites being Bouzeron and La Cadette's Bourgogne *blanc*, their Vézelay *blanc*, too, and also a lot of lowly Italian prosecco which was amenable to the weather. My appetite recovered slightly when the garden flourished in August but it wasn't until September that I could again fully embrace my first love, French reds.

The City of Lyon has kindly decided to give me a medal and is flying me over in a few weeks. Only by dint of tromping through forests and fields several hours a day can one be physically ready for Lyon, which makes me the man for the job. After each meal in Lyon I will climb the mountain, glance at the cathedral but not actually go inside, and then trot back down. Bishop Irenaeus of Lyon irritated me when in the second century he proclaimed animals don't go to heaven because they can't contribute monetarily to the church. I adore the classic bistros in Lyon, also a restaurant called Aux Fins Gourmets. These sturdy folks eat sturdily and I will ferret away a collection of *fromage de tête* (head cheese) in my hotel room in case I awake in the night disconsolate.

After Lyon I will positively reconstruct the nature of my blood in Narbonne, Collioure, and Bandol. Most intelligent people recall the established scientific victory of the Mediterranean diet over half a dozen others. The effect of the south is immediate. Once while writing for a week at the splendid Hotel Nord

Pinus in Arles, I became daily less somber and tormented so that what I wrote there was untypically jubilant. Doubtless if I wrote a whole novel in the south of France I would lose my winning reputation for melancholy. Once on the streets of Arles, for instance, I met a very undoglike lassie who was half-French and half-Egyptian. My knees buckled and I had to have two glasses of wine to make my way a mere block to the hotel.

Our last evening at the cabin we had grouse and woodcock again, and a leg of lamb from my neighbor's ranch in Montana. A friend, Rick Baker, brought along some Beychevelles from the eighties, a Grand Cru Mondot from Saint Emilion, and more Domaine Tempiers. The Mondot was a little muddy, perhaps from shipment.

All in all it was a decidedly non-triumphant summer. In mid-September I made game pies from venison, mallards, doves, Hungarian partridge, ground veal, and pork fat with a lard pie crust. Superb. Unfortunately it was hot again and I had to eat one with a white Cadette. It worked, but in the middle of the snack it occurred to me that weather is God's work while wine is man's. René Char told us not to live on regret like a wounded finch. A few years ago a friend gave me an '82 Pétrus and I swilled it before I learned I could have sold the bottle and bought a ticket to France where I'm closer to the heart of the matter, wine and its lover, food.

