



KERMIT LYNCH
WINE MERCHANT

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- **OSTERTAG RIESLING**
- **AFFORDABLE BURGUNDY!**
- **ANTI-ALCOHOL SAMPLER?**

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

JULY 2008

—PRE-ARRIVAL OFFER—

2006 RED BURGUNDY

by Dixon Brooke

DOMAINE PIERRE GUILLEMOT

When Pierre Guillemot and his son Vincent came to the Hôtel Le Cep in March to present their new vintage to all of our national distributors, Bruce Neyers commented during our tasting how classic and consistent the wines are from this longtime KLWM supplier in Savigny-les-Beaune. I couldn't agree more, and commented in turn that I was glad I had been buying and cellaring Guillemot since 1998. When I first moved to France in May 2006, I went to taste at Guillemot's house and they kindly opened a 1976 Savigny-Serpentières from their personal cellars that was in splendid condition and remains one of the best 1976s I've tasted since being in Burgundy. During my last visit a few weeks ago with a wine buyer from New York, the Guillemots opened their 1988 Savigny *blanc* and a 1990 Savigny-les-Jarrons *rouge*, both of which were outstanding, and the Jarrons *rouge* tasted so young, we were both dazzled. All this to say, don't let the price or the appellation fool you. These are great agers and those who buy enough to follow the evolution will receive a lot of wine for the money. An added bonus given the 2006 vintage: they taste great young, too.

PER CASE

2006 SAVIGNY-LES-JARRONS <i>PREMIER CRU</i>	396.00
2006 SAVIGNY-SERPENTIÈRES <i>PREMIER CRU</i>	396.00
2006 SAVIGNY-LES-NARBANTONS <i>PREMIER CRU</i>	396.00
2006 CORTON <i>GRAND CRU</i>	948.00

DOMAINE FRANÇOIS BERTHEAU

Speaking of the 2006 vintage, I can tell you that from my experience tasting here in Burgundy, our small portfolio of producers made spectacular wines! I can't speak too generally about the vintage as I don't have the opportunity to taste extensively the wines of other growers we don't work with, but I can tell you that I doubt you will find consistently top-notch quality across the board as this was a vintage that required a mastering of techniques in the vineyards and cellars. The wines of 2006 are easy to approach—soft and aromatic but with solid underlying structure. Bertheau has crafted an all-star lineup of Chambolles, exaggerating the suaveness of the vintage in this village known for its wines of elegance and finesse. I tasted these from bottle recently at the domaine with Michael Butler, who remarked that this young Amoureuuses was the best of his career. Don't miss the Chambolle-Musigny *premier cru*, a blend of four fantastic *premier cru* sites—Gruenchers, Groseilles, Baudes, and Noirots.

	PER CASE
2006 CHAMBOLLE-MUSIGNY	\$786.00
2006 CHAMBOLLE-MUSIGNY <i>PREMIER CRU</i>	945.00
2006 CHAMBOLLE-MUSIGNY “LES CHARMES” <i>PREMIER CRU</i> . . .	1305.00
2006 CHAMBOLLE-MUSIGNY “LES AMOUREUSES” <i>PREMIER CRU</i>	2010.00
2006 BONNES-MARES <i>GRAND CRU</i>	2211.00

DOMAINE PIERRE BOILLOT

Pierre somehow continues to grow and impress, and his mastery of Pinot Noir vinification from grapes grown in both the Côte de Beaune and the Côte de Nuits is simply astounding. Each wine screams with personality and charm; his Volnays, Pommards, Gevreys, and Nuits-Saint-Georges are all textbook appellation benchmarks. For Pierre, expression of *terroir* is the ultimate goal, so there is very judicious use of new wood and the techniques remain traditional and non-interventionist. He proceeded with his normal maceration and vinification in 2006 despite the advice of many colleagues to be more gentle with the fruit, something he could afford to do after having expertly managed his vineyards and brought in only clean, ripe fruit. The resulting wines display power, clarity, finesse, and purity—quite an accomplishment. The Volnay Les Angles is a real gem from Boillot’s lineup, a wine, as he likes to point out, that was classified as a *premier cru* as part of the original Burgundian vineyard classification way back in the mid 19th century. The Gevrey Corbeaux and Cherbaudes are also not to be missed—the vine rows are right next to Mazis-Chambertin and Chapelle-Chambertin respectively, and are very old, 85 years in the case of Cherbaudes.

	PER CASE
2006 BOURGOGNE <i>ROUGE</i>	\$279.00
2006 GEVREY-CHAMBERTIN	567.00
2006 GEVREY-CHAMBERTIN “LES EVOCELLES”	666.00
2006 GEVREY-CHAMBERTIN “LES CORBEAUX” <i>PREMIER CRU</i>	825.00
2006 GEVREY-CHAMBERTIN “LA PERRIÈRE” <i>PREMIER CRU</i>	825.00
2006 GEVREY-CHAMBERTIN “LES CHERBAUDES” <i>PREMIER CRU</i> . .	945.00
2006 NUITS-SAINT-GEORGES “LES PRULIERS” <i>PREMIER CRU</i>	945.00
2006 POMMARD “LES FREMIERS” <i>PREMIER CRU</i>	825.00
2006 POMMARD “LES CROIX NOIRES” <i>PREMIER CRU</i>	846.00
2006 VOLNAY “LES BROUILLARDS” <i>PREMIER CRU</i>	696.00
2006 VOLNAY “LES ANGLÉS” <i>PREMIER CRU</i>	735.00
2006 VOLNAY “LES CAILLERETS” <i>PREMIER CRU</i>	837.00

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

SOUTHERN FRANCE

2007 BANDOL BLANC DOMAINE DE TERREBRUNE

To those of you who trust me, I advise you to put down a case of this dry, white Bandol and drink a bottle every year or two. I say that because I have tasted several of Terrebrune's aged whites. To those whose trust I have yet to earn, consider gambling a few bucks and put three bottles in your cellar—drink one every four or five years. You will have one of the best white *vins de garde* from the Mediterranean rim (and perhaps the most food-friendly), and you will witness an astonishing transformation as it ages.

Complex aromatics: lemon zest and thyme for starters. Lean, firm, vibrant palate. Dry, crisp, long... a beauty!

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

2005 CAIRANNE "CUVÉE LÉA FELSCH" DOMAINE LE GOEUIL

Catherine Le Goeuil gets color out of the Grenache that is remarkable. It is inky and bright at once. The inkiness, however, ends with the visuals. The nose and palate are deep and fresh, perfectly ripe. Black cherry and peach dominate. The silky tannins feel good.



I remember my visit to Cairanne last summer. After tasting the 2006s, 2005s, and 2004s, Catherine set out a basket of freshly baked *fougasse* laced with crisp little morsels of *lardon*. I held out my stained wine glass for some of this 2005 and enjoyed myself. The wine's depth with the silky texture is a treat.

\$19.95 PER BOTTLE **\$215.46** PER CASE
\$44.00 PER MAGNUM **\$237.60** PER CASE

2006 BEAUMES-DE-VENISE ROUGE DOMAINE DE DURBAN

This is largely Grenache and Syrah from Durban's vineyard just over the Dentelles de Montmirail from Gigondas. Not far down the road, the vineyards of Vacqueyras commence. The beauty of the landscape is hard to beat, and wine

lovers should consider planning a wine-tasting vacation there. You would be well received by our winemakers. They love to meet their American clients. They ship their creations halfway around the world and are very curious about who is drinking their wines.

For this kind of wine, I use the word *cornucopian*. The mixed fruits seem to tumble in a delicious jumble from your wineglass. Here is a full-bodied Rhône red stuffed full of goodies: peach, strawberry, cherry, and blackberry. You might even spot a black currant or two.

And notice the wine's balance. Future winemakers should be assigned a case with their learner's permit.

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

2005 CROZES-HERMITAGE ROUGE
“LES PICAUDIÈRES” • ROBERT ET
STÉPHANE ROUSSET

This wine is marked by its *terroir*. The vines are from a spectacular parcel on a steep, rocky, terraced hillside overlooking the Rhône River. It resembles the best sites of Cornas, Hermitage, and Côte-Rôtie. The grape variety is Syrah. The vines are trained in the traditional form using old wooden stakes and twine, no trellising. The land is too steep to be worked by tractor so all the work is done by hand. The wine is beautifully colored and smells of ripe, dark plums. It is a concentrated, powerful, spicy red that stands proud next to the grandest wines of the northern Rhône.

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

2006 BRONZINELLE
SAINT MARTIN DE LA GARRIGUE

Saint Martin's winemaker, Jean-Claude Zabalia, is one of the Languedoc's best, super-talented and fastidious in the château's stone cellar. His wines are impeccable and the prices unbeatable.

His intense, refined, barrel-aged Bronzinelle is one of our Old Reliables. Uncork it when you are in the mood for the glorious trilogy of Mourvèdre, Syrah, and Grenache. Tightly constructed, the wine's form reminds me of the classic pre-1982 clarets from the Médoc, but the flavors are of Provence. With the château's name, *de la Garrigue*, what else would we expect?

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

VALUE OF THE MONTH

by Dixon Brooke

2006 CHINON “LES PETITES ROCHES” DOMAINE CHARLES JOGUET

CHINON—WHAT A WONDERFUL CREATION. Pure Cabernet Franc from the banks of the Loire River capable of producing both delicious young quaffers and long-lived, powerful reds with enough complexity and interest to stand tall next to the wines of Bordeaux. Domaine Joguet has long been a reference point for the appellation, and, under the direction of the young and dynamic François-Xavier Barc, the relentless pursuit of quality and attention to detail continues in his able hands.

Many of you will remember the domaine’s Chinon “Jeunes Vignes” or “young vines” cuvée. Well, the vines aged and it made sense to change the name to one more closely related to the *terroir*, which is composed of little stones or *petites roches*. As the vines have matured, the wine has become more and more complex, much like the domaine’s “Clos du Chêne Vert,” which Charles bought as un-

planted land in the 1970s. Thankfully, Petites Roches remains approachable early, exuberantly fruity and seductive with soft tannins. It is a gorgeous Cabernet Franc that gets better as you go through the bottle. This value of the month comes from a legendary domaine in a superb vintage.

Here we are in July, and we recommend serving Petites Roches slightly cool during the warm summer months.

I’ve found that even the French often serve red wines too warm over here during the summer months, and I am often obliged to ask in restaurants for an ice bucket. Don’t make the same mistake! Cellar temperature is fine, but room temperature often won’t do. Fifteen minutes in the fridge works pretty well, too. *A votre santé!*

\$22.00 PER BOTTLE

\$237.60 PER CASE



ANDRÉ OSTERTAG

by Dixon Brooke

2006 RIESLING “FRONHOLZ” DOMAINE OSTERTAG

Before I try to distill my copiously frenzied notes on this incredible wine into a description, let me just say that if you are a Riesling fan, or even if you aren't, you absolutely must try this wine! Grown in a *terroir* dominated by quartz and bottled unfined and unfiltered, this is a classic and extremely racy dry Riesling, with explosive aromas of very bright citrus. The palate is astoundingly pure and focused with citrus and floral notes and intense minerality. André recommends drinking this now for the freshness of the aromas, which will grow more honeyed with time.

\$47.00 PER BOTTLE **\$507.60** PER CASE

2006 RIESLING “HEISSENBERG” DOMAINE OSTERTAG

The Heissenberg cuvée is from an extremely complex *terroir* of sandstone, gneiss, and decomposed granite, and this complexity translates with remarkable clarity into the resulting wine. This is another dry Riesling that defines the French phrase *goût de terroir*—a profound depth of earthy, stony flavor that enrobes and penetrates the ripe fruit and crescendos into a haunting finale—as if you can taste what the vines are drinking, the rainwater filtered through a maze of geological formations. This is truly a work of art from a master *vigneron* at the top of his game.

\$47.00 PER BOTTLE **\$507.60** PER CASE

2006 RIESLING “MUENCHBERG” GRAND CRU • DOMAINE OSTERTAG

Take the qualities of the 2006 vintage, the skills of André Ostertag, and a *grand cru* vineyard and you shouldn't be surprised at the quality here. This is the grandest, most deep and concentrated of these three Rieslings, but it remains beautifully balanced with poise and a solid backbone to support the ripe fruit. Ostertag's "Muenchberg" is a wine that really begins to blossom after a few years in the cellar, so don't be in a hurry to uncork this one, unless you are truly in the mood.

\$62.00 PER BOTTLE **\$669.60** PER CASE

NEW ARRIVALS FROM BURGUNDY

by Dixon Brooke

2006 BOURGOGNE ROUGE “LA DIGOINE” A. & P. DE VILLAINÉ

If proof were needed that great Bourgogne *rouge* can be made in the Côte Chalonnaise, we offer this example. Under the direction of Pierre de Benoist, this domaine continues to turn out classic red and white Burgundies that defy their appellation. The 1990 tasted in New York in 2006 was in its prime.

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

2006 MOREY SAINT DENIS “EN LA RUE DE VERGY” DOMAINE RÉGIS BOUVIER

Shifting gears, in the sense of *terroir* but not of *cépage*, we have here another Pinot Noir from a single appellation in the northern Côte de Nuits. Moving north from Chambolle-Musigny, one encounters Morey Saint Denis on the way to Gevrey-Chambertin. The vineyard is located just above Bonnes-Mares and Clos de Tart on the border of the two villages of Chambolle and Morey. A wine of great finesse and length, it is also broad-shouldered—like Régis himself—and happens to possess a gorgeous robe and a very ripe red fruit aroma.

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

2006 SAINT-ROMAIN BLANC “SOUS LE CHÂTEAU” • CHRISTOPHE BUISSON

I have made it my business recently to taste every Saint-Romain I can get my hands on. This included going to the 2007 Saint Vincent, a rotating “open house” that takes place in a different Burgundian village every year—Saint-Romain had the honor in 2007. I have yet to taste anything that remotely approaches the quality of this young, up-and-coming *vigneron*’s work. Saint-Romain is nestled in the hills west of Meursault. *Sous le Château* is one of the best single vineyards in the appellation—on a hillside below, you guessed it, an old bourgeois château, facing south. This is very classy white burgundy loaded with aroma and flavor, all in perfect balance.

\$42.00 PER BOTTLE **\$453.60** PER CASE

2006 SAINT-ROMAIN ROUGE
“SOUS LE CHÂTEAU” • CHRISTOPHE BUISSON

Yes, the best vineyard in Saint-Romain is capable of producing delicious Pinot Noir as well. This wine showcases the charm and drinkability of this noble grape variety. From the dark garnet hue to the crushed berry aroma to the spicy, rich, full yet elegant palate, this will quickly remind you that great red Burgundy needn't be too complicated or too expensive to enjoy regularly.

\$38.00 PER BOTTLE \$410.40 PER CASE

2006 CHABLIS “LES TRUFFIÈRES”
DOMAINE COSTAL

Here we have an organically grown wine from a single vineyard known to nurture black truffles. Can you beat that? The 2006 vintage has given us a sumptuous, full-bodied Chablis with plenty of mineral zing.

\$30.00 PER BOTTLE \$324.00 PER CASE

2006 CÔTE DE NUITS-VILLAGES
DOMAINE GACHOT-MONOT

Damien Gachot is a passionate young winemaker who gives “*Grand Cru*” care to his parcels of vines in the southern part of the Côte de Nuits, just south of Nuits-Saint-Georges. The resulting bottles contain our selected blend of his best barrels, and this is always on our short list of our best values in Pinot Noir. The 2006 is exceptionally smooth and fruit forward with no hard edges and a knock-out perfume. It drinks beautifully already, and has become a favorite of savvy restaurateurs in the Bay Area and in Burgundy.

\$28.00 PER BOTTLE \$302.40 PER CASE

2006 MORGON • GUY BRETON

Breton has discovered the secret of vinifying his Gamay without the use of sulfur. The result is a purity and freshness difficult to achieve otherwise. His Morgon parcels also give good natural acidity and pH, which help preserve his wine in barrel. You will be hard-pressed to find a more natural, delicious wine. Monsieur Breton is a fun-loving kind of guy and makes wine that is fun to drink.

\$30.00 PER BOTTLE \$324.00 PER CASE

ANTOINE ARENA

PATRIMONIO, CORSICA

THE SPECTER OF GLOBALIZATION that is so often used to frighten French winemakers is really only a concern for those who have chosen to compete with ‘new world’ wines. It doesn’t affect winemakers who are driven by conviction, philosophy, or passion. They’ve chosen the high road and will be fine.”

—Antoine Arena

2006 BIANCO GENTILE

For some, tasting a Bianco Gentile will be a magical experience, a blast from the past, almost from the grave, because the old Italian and Corsican varietal was believed to be extinct. Without Antoine Arena it would be gone forever. He says that the varietal was once valued because the juice is at once very sweet and acidic, so while full-bodied and dry, the wine still manages to seem lively and refreshing.

It is unlike any other white, tasty yet mildly flavored, round yet with some zing. I suggest decanting it in order to enjoy the color and to allow the aroma to develop.

All right, Kermit, cut to the chase: is it good? Yes, indeed! Calling all jaded palates.

\$38.00 PER BOTTLE

\$410.40 PER CASE

2006 PATRIMONIO BLANC “GROTTE DI SOLE”

The chalky minerality, the salt sea, the bitter tinge of ripe Rolle grapes—you combine that with fish soup or fish stew and you will revel in the result. Another way to go would be to serve a charcuterie platter.

Here is the dramatic site, the beautiful vintage, the grape variety, bottled. Don’t miss it. This is masterful.

\$35.00 PER BOTTLE

\$378.00 PER CASE

2006 PATRIMONIO ROUGE “MORTA MAIO”

I decant this friendly, delicious red and even splash it around a bit because there is some extra CO₂ (*pétillance*) to lose. This is island summer fare. Serve it cool.

It is 100% Nielluccio, a young vines cuvée, and I put it to use much as I would a young Barbera. Serve it with Mediterranean-style cuisine and you will be glad you did.

\$35.00 PER BOTTLE

\$378.00 PER CASE

2006 PATRIMONIO ROUGE “CARCO”

Meeting this great bottling provides an experience like—well, I thought of the first time I tasted a great Côte-Rôtie, which was in the cellar of Marius Gentaz. Great *terroir*, great winemaker, unforgettable, characterful wine.

There are only 50 cases for the entire U.S.A., so I brought it all to Berkeley. If you had tasted the 1998 Carco out of my cellar the other night, I would not be writing this because the 50 cases would have been reserved before arrival.

And consider this: it is easier to sell thousands of cases of \$150-per-bottle Cabernet than 50 cases of Patrimonio, and NOT, my friends, because the Cab is better wine. Collectors take note: start putting down some Arena for the future.

\$35.00 PER BOTTLE

\$378.00 PER CASE



The Patrimonio vineyards and the Bay of Saint-Florent

© Gail Skoff

STEVE'S "LIGHT WINE" SAMPLER

by *Steve Waters*

I'M KIND OF A HISTORY BUFF. If you can think of an American Civil War battlefield, I've probably been there.

I just finished a class on early 20th-century American history at San Francisco State University and the topic of my term paper was the passage of the 18th Amendment and Prohibition. During my research, I discovered that a major debate ensued about which kinds of alcohol should be banned under Prohibition. Samuel Gompers, a bitter opponent of the 18th Amendment, stated that "Prohibition would banish whiskey and gin and brandy, with their high percentages of alcohol, and with them put out the milder stimulates, such as beer and light wines, which contain comparatively little alcohol." There were many similar howls of protest, especially from breweries, grape growers, and wineries, attempting to draw a greater distinction between booze, wine, and beer. After many a cloistered hour in the archives, flipping through pages of dusty old books and newspapers, all this talk of beer and "light wines" got my mouth watering.

I've noticed customers often asking for wines with a lower level of alcohol. Not that long ago, to hear someone describe a "light wine" was potentially a polite euphemism for a wine that was disregarded as "wimpy." I think I can speak for a lot of wine drinkers: when I'm at table with friends, I want the wine to flow. These days, with the propensity for the overly alcoholic, it's possible to start slurring your words before you finish your sand dabs.

The emphasis of this sampler is for wines with lower levels of alcohol, accentuating their subtlety and finesse. All of these wines range in alcohol between 11% and 12.5%. Starting things off will be one of the most unheralded sparkling wine treasures of the universe, the Clairette de Die *brut* from the southern Rhône. Get those bubbles a-flowin' and enjoy with reckless abandonment!

NORMALLY

NV CLAIRETTE DE DIE "BRUT" • DOMAINE ACHARD-VINCENT . . .	\$19.95
2006 VIN DE SAVOIE "LES ABYMES" • A. & M. QUENARD	13.95
2006 VOUVRAY • DOMAINE CHAMPALOU	16.95
2005 BEAUJOLAIS • CÉDRIC VINCENT	18.00
2005 COTEAUX DU LANGUEDOC "TRADITION" SAINT MARTIN DE LA GARRIGUE	11.50
2005 BOURGOGNE <i>ROUGE</i> • DOMAINE LUCIEN BOILLOT	26.00

6 bottles normally \$106.35

SPECIAL SAMPLER PRICE

\$85 (*20% discount*)
