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My wine curmudgeon's advice: Shun instant-gratification uniformity for the slow, more difficult pleasures born of stubborn tradition.

—ROGER COHEN, *International Herald Tribune*

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

SEPTEMBER 2008

— PRE-ARRIVAL OFFER —

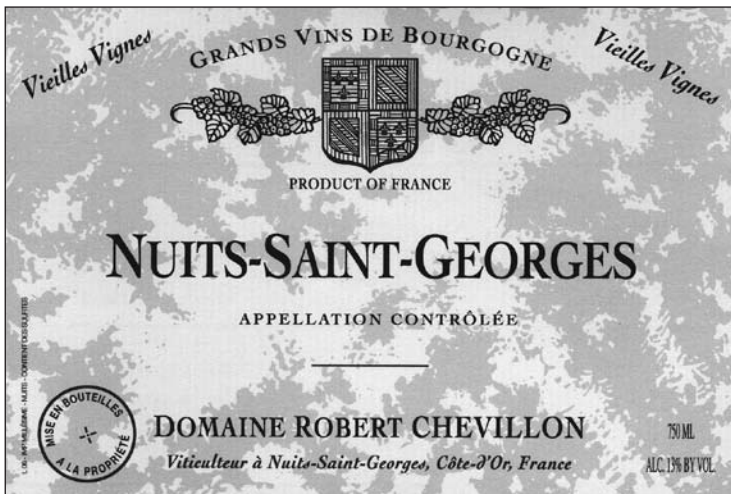
RED BURGUNDIES

DOMAINE ROBERT CHEVILLON

Call them the masters of Nuits-Saint-Georges. Brothers Bertrand and Denis Chevillon are making some of the best wines in the appellation (in our opinion *the* best) and indeed in all of the Côte d’Or. Their impressive stable of *premier cru* vineyards offers a wide range of styles, from the smooth, silky Bousselets and Chaignots to the stony Perrières, the spicy Roncières, the powerful Vaucrains, and the elegant, tightly wound Cailles. Do yourself a favor and put together mixed cases to follow over the years. The two brothers work under the watchful eye of the great Robert Chevillon, who is sort of retired, but when you realize that his house is right above the cellar, you can imagine the situation. He does not stay upstairs glued to the television, that’s for sure.

PER CASE

2006 NUITS-SAINT-GEORGES “VIEILLES VIGNES”	\$687.00
2006 NUITS-SAINT-GEORGES “LES PERRIÈRES”.	897.00
2006 NUITS-SAINT-GEORGES “LES RONCIÈRES”.	897.00
2006 NUITS-SAINT-GEORGES “LES PRULIERS”.	897.00
2006 NUITS-SAINT-GEORGES “LES BOUSSELOTS”	897.00
2006 NUITS-SAINT-GEORGES “LES CHAIGNOTS”	897.00
2006 NUITS-SAINT-GEORGES “LES CAILLES”.	1146.00
2006 NUITS-SAINT-GEORGES “LES VAUCRAINS”	1146.00
2006 NUITS-SAINT-GEORGES “LES SAINT-GEORGES”	1146.00

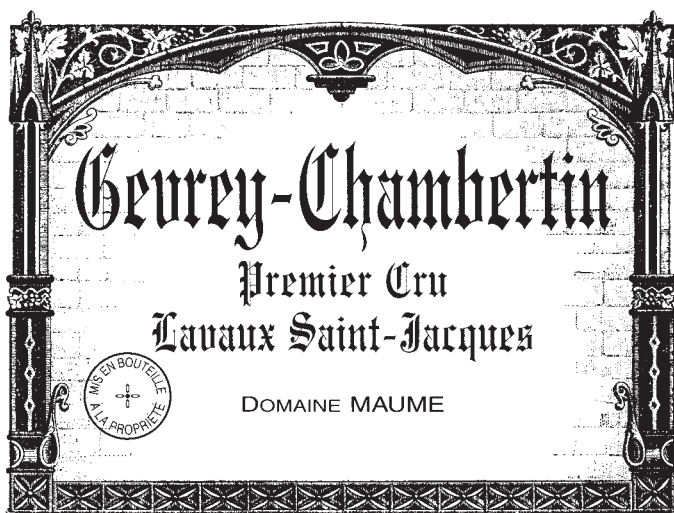


DOMAINE MAUME

Calling all lovers of Gevrey-Chambertin, that masculine, hardiest of Burgundies, and calling all lovers of wild game ... your interests marry well at table. Vegetarians, despair not, this is Pinot Noir, and the possibilities are endless. But still, a wild Maume with a roasted whatever makes quite a marriage. Bertrand Maume's impressive range of Gevreys provides wines at all levels, from perfumed, fruit-driven Pinot to the meaty, chewy, soulful, old-style Gevrey-Chambertin of lore. Monsieur Maume says that the 2006s go down so easily, that they are so smooth and luscious, you find yourself going back for another taste, analyzing different facets, discovering nuances that were hidden by the wines' immediate pleasures.

	PER CASE
2006 BOURGOGNE <i>ROUGE</i>	\$297.00
2006 GEVREY-CHAMBERTIN	588.00
2006 GEVREY-CHAMBERTIN "AUX ETELOIS"	627.00
2006 GEVREY-CHAMBERTIN "EN PALLUD"	666.00
2006 GEVREY-CHAMBERTIN <i>PREMIER CRU</i>	1116.00
2006 GEVREY-CHAMBERTIN <i>PREMIER CRU</i> "CHAMPEAUX"	1116.00
2006 GEVREY-CHAMBERTIN <i>PREMIER CRU</i> "LAVAUX SAINT-JACQUES"	1224.00
2006 CHARMES-CHAMBERTIN <i>GRAND CRU</i>	1572.00
2006 MAZIS-CHAMBERTIN <i>GRAND CRU</i>	1614.00

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



—NEW ARRIVALS—

SOUTHERN FRANCE

2007 **LA DÉMARRANTE • MAXIME MAGNON**

Many of you will remember this southern quaffer from its debut in the 2006 vintage. This is Carignan and Cinsault from organically farmed vines, vinified with no sulfur in the style of Gramenon, Barral, and Foillard. It is fruity, expressive, and forward with no hard edges—chill slightly and quaff, please. And don't miss the lovely intensity of the robe. This is wine, not ink, and the color is worth noticing.

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

2007 **COTEAUX DU LANGUEDOC BLANC**
CHÂTEAU DE LASCAUX

The aroma of this wine really blew my mind when I tasted it for the first time at the domaine in June. It is such a perfect blend of varietals, and manages to combine southern comfort with freshness and precision. Take a look at the new red and rosé from Lascaux, too. The staff finds them hard to beat for house wines, so delicious and perfectly vinified.

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

2007 **POIGNÉE DE RAISINS**
DOMAINE GRAMENON

“Fistful of grapes” is essentially just that—Grenache grapes thrown into a vat, fermented, and bottled. Wine does not get any more natural than this—this goes well beyond most wines labeled organic. Although it is for immediate drinking, please respect this natural wine by storing it in a cellar-like environment—cool and damp with no direct light. The uninhibited, spectacular fruit of young Grenache is rarely captured in bottle, but here it is.

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

2007 **CHÂTEAUNEUF DU PAPE BLANC**
TÉLÉGRAMME

From the makers of Vieux Télégraphe comes a second cuvée of dry white, labeled Télégramme, and what a beauty in 2007! For immediate drinking, experience the sun-filled pleasures of the white grapes of Châteauneuf—from the

white flowers and vanilla on the nose to the ripe pear, perfume, and herbs on the palate, this is simply delicious. The Bruniers said that they think 2007 is the best vintage for whites since they took over from their father, Henri.

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

2005 FAUGÈRES • LEON BARRAL

Didier Barral is one of the champions of the biodynamic movement in France and is highly respected among his peers for his uncompromising respect for the environment in which he lives and works—meaning the entire ecosystem surrounding his vineyards. Didier's red Faugères, grown in rugged schist soil, displays power, rusticity, and incredibly fresh, pure fruit. Treat it as you would the wines of Gramenon and Magnon—organic, living beings that demand care and respect. His Faugères ages beautifully in a good cellar. A 2001 tasted this summer was dazzling.

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

2007 COTEAUX DU LANGUEDOC *BLANC* “CLOS DES BÉNÉDICTINS” CHÂTEAU LA ROQUE

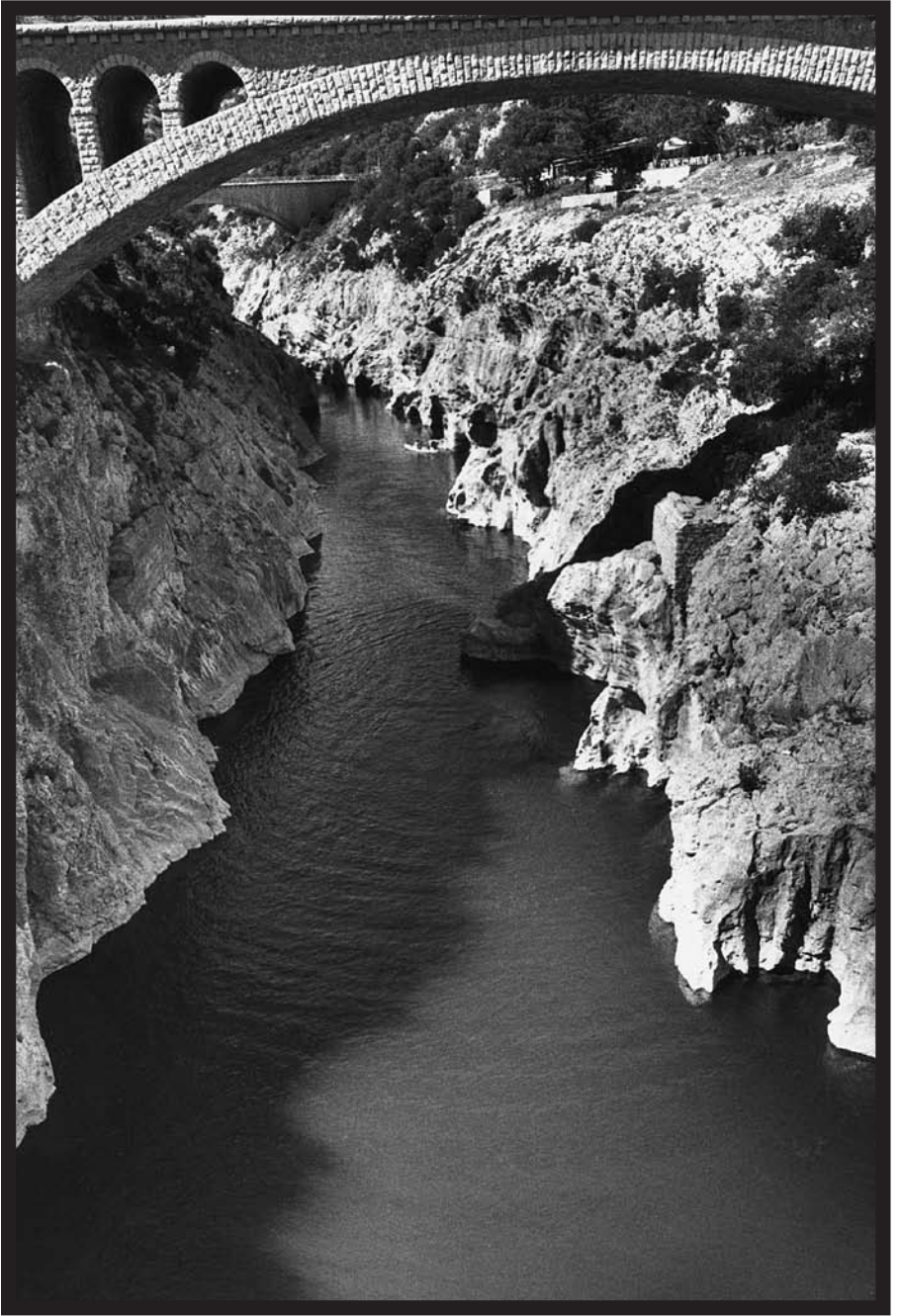
Château La Roque is back, in a big way. Jack Boutin has retired, but his former winemaker stayed on with the new owners and there has been no lull in expertise and *savoir faire* at this longtime KLWM property. Bénédictins is a beautiful barrel-fermented blend of Marsanne, Roussanne, and Rolle from a *clos* originally planted by Benedictine monks. Subtle, classy perfume, all with finesse. Ample, honeyed finish. One of the best whites from Languedoc I have had the pleasure to taste. Most whites at this price from around the globe are from machine-harvested grapes, large tanks, imported yeasts, and don't forget the oak chips some throw in their vats for flavor. This ain't that!

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

2005 MOURVÈDRE • CHÂTEAU LA ROQUE

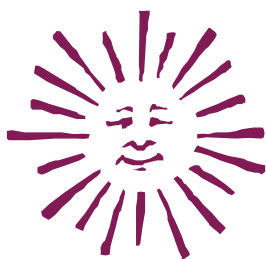
If only we could discover the secret of La Roque's Mourvèdre cuvée and clone it elsewhere. Pure Mourvèdre has a tendency to be a bit squarish or hard-edged, but at La Roque they seem to have found a solution. The spicy, earthy perfume and medium body make it quite versatile at table.

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



My favorite swimming hole in the south of France

© Gail Skoff



PROVENCE IN BERKELEY

WHAT HAS BEEN AN IDEAL summer for visitors to Provence (dry, hot, and absent the fierce mistral that last year relentlessly blew vacationers back home) is nothing but a very serious drought for the wine domaines. The vine leaves look heat weary, near exhaustion in mid-August as I write this page, and the grapes are pea-sized and juiceless. The *vignerons* always point out that the quality of a vintage is made in the final three weeks before harvest, but Daniel Ravier at Domaine Tempier wondered yesterday if anything will be left to be saved if it doesn't rain soon.

Meanwhile, my family and I lived it up *à la provençale* in the heat, jumping in the ocean and swimming pools to cool down, eating from our vegetable garden, fruit trees, and chicken coop. We grilled outdoors a lot in the warm evening air, enjoying the sun going down behind the hills near Cassis and Marseilles. I have learned to throw sprigs of fresh rosemary on the coals, which give a delicious smokiness to everything, including the air where I grill.

Note the date below. We close our parking lot to motor vehicles, arrange tents and tables under the olive trees, peel some garlic, and fire up a huge grill. Presto. Provence in Berkeley! We might be persuaded to uncork some decent wines, too.

The event is presented by Café Fanny, and our chef is Christopher Lee from Eccolo Restaurant. The price will be more than fair, as usual.

Come on, everybody. It's party time, provençale style.

SATURDAY, SEPTEMBER 20, 11 A.M. TO 4 P.M.

—NEW ARRIVALS—

LOIRE WHITES

2007 CHARDONNAY • ÉRIC CHEVALIER

Éric Chevalier is a recent find and we are proud to represent him in the United States. He is a talented *vigneron* who works a very interesting *terroir* in the Muscadet appellation, and he impresses the hell out of us. It might be due to his impeccability quotient. Anyway, he decided to plant a few rows of Chardonnay in his Muscadet soil. Yeah, I was skeptical until I tasted the wine. We all think you'll be convinced by this fresh, clean, crisp, light-alcohol, no-oak Chardonnay.

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

2007 SANCERRE "VIEILLES VIGNES"
DOMAINE DES GRANDES PERRIÈRES

There are many Sancerres out there ... we understand that it is difficult to weed through them all. It took years to turn this one up for you. Please don't ignore it. It has volume and depth, and the class charges from the glass like a thoroughbred out of the starting gate.

\$27.00 PER BOTTLE **\$291.60** PER CASE

2007 REUILLY "LES PIERRES PLATES"
DOMAINE DE REUILLY

Speaking of *terroirs*, this pure Sauvignon Blanc comes from a vineyard of Kimmeridgean limestone (think Chablis) with large calcified seashell and sea creature deposits in abundance. It is a glorious, crisp, minerally Sauvignon, and a big favorite of our discerning clientele.

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

2007 POUILLY-FUMÉ • RÉGIS MINET

And here, another perennial favorite. We have worked with Régis Minet for a long time, blending with him superb old-vine cuvées. He is meticulous, passionate about outdoing his neighbors, I must say, and his clean, flinty wines seem like classic Pouilly-Fumé. Our special KLWM old-vines blend is particularly zingy and bright in 2007, certain to get the juices flowing.

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

ARTISTRY FROM BRUNO COLIN

2006 BOURGOGNE ROUGE

Ease your demanding sniffer into a glass of it and be swept away. Not kayoed, mind you, but Pinot-ed. I am amazed by the voluptuous varietal purity (what a Pinot!) and by Colin's individual style (what a wine!). It does so many things at once, and you can enjoy it now.

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

2006 MARANGES PREMIER CRU "LA FUSSIÈRE"

Do you remember my motto? No, not the one about the dozen oysters. This one: If you are looking for wine values, look where no one else is looking. I assure you, NO ONE is looking for a Maranges. Not once in 36 years has anyone come in and asked, "Do you have any Maranges?" The vineyard is down there near Chassagne and Santenay. You may not believe this, but I pride myself on having found some great values for you over the years. This one is, of all things, a red Burgundy value.

Pay particular attention as the lovely tannins seem to slowly sink into your palate while releasing the delicious Pinot perfume.

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

2006 CHASSAGNE-MONTRACHET "VIEILLES VIGNES"

Light garnet robe, nose of chalk, Burgundian "thereness," and the typical Pinot Noir fruit associations. It finishes with intensity and a tannic texture. *Coq au vin* would be a perfect accompaniment.

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

2006 SANTENAY ROUGE "LES GRAVIÈRES"

Another *premier cru*, its name is from the site's remarkably gravel soil.

Looking for an ager? This Santenay tastes just fine, but it will get better. Just hold it about five more years, if you can, to give it time to give more of itself. When the time is right, Burgundian fireworks.

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

—MORE RED BURGUNDY—

DOMAINE RÉGIS BOUVIER

BY NOW YOU MAY have discovered Régis Bouvier's lovely Marsannay rosé, the stand-out rosé from Burgundy's stand-out rosé appellation. Now get acquainted with the man's red Burgundies. Marsannay, by the way, is just above Gevrey-Chambertin, between Fixin and Dijon.

2006 MARSANNAY ROUGE "CLOS DU ROY"

This is an incredibly vibrant wine from a steep hillside vineyard site composed of very fine stones that give an intense mineral backbone. While concentrated and powerful, it has an elegant, even regal presence, too. Compare his price to that of top-rank Pinot Noir anywhere in the world.

\$32.00 PER BOTTLE **\$345.60** PER CASE

2006 MARSANNAY ROUGE "LES LONGEROIES"

From a parcel just below Clos du Roy, this might be a touch more elegant. The tannins are more supple, the profile more shapely, long and poised. Bouvier described it as more feminine.

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

2006 GEVREY-CHAMBERTIN

Definitive Gevrey-Chambertin. If we return to our stuck-on-a-desert-island theme, this would serve well as our example of the appellation. Deep, dark, *savage*, powerful, masculine, this is drinking beautifully already—decant an hour before consumption for maximum liberation of aroma.

\$54.00 PER BOTTLE **\$583.20** PER CASE

—ALICE FEIRING—

BOOK SIGNING AND SAMPLER

ALICE FEIRING'S PASSIONATE and personal wine writing style has been raising eyebrows for years, but never more than now, with the publication of her first book, *The Battle for Wine and Love* (\$23.00). "I want my wines to tell a good story," she says. "I want them natural, and most of all, like my dear friends, I want them to speak the truth even if we argue."

Natural wines? She is interested in organic and biodynamic viticulture, and wines vinified without added yeasts and without SO₂ have attracted her interest, too. With an attitude like that, she should fit right in at KLWM. We pioneered the no-SO₂ wines by importing the wines of Jules Chauvet and Marcel Lapierre in the late seventies, and a good part of our stable of *vignerons* follow organic or biodynamic principles.

Would you like to join us at 6:30 p.m. on Tuesday, September 23, and meet Alice at a special after-hours event? Her book will be available, and there will be a reading, signing, and Q&A. Space is sure to be limited, so reserve a place now by calling 510-524-1524. Be our guest!

What would I choose if Alice walked in and asked me to pick out a dozen bottles for her? Well, here they are. Then Clark Terry, from out behind the counter, suggested making a Sampler out of them, because that will allow you a twelve-bottle tour of the natural-wine style. So dig in and dig them, truly characterful wines you will enjoy whether you are interested in natural wines or not.

THE “HERE’S TO ALICE” SAMPLER

NORMALLY

2006 CORBIÈRES ROUGE “CAMPAGNÈS” • MAXIME MAGNON	\$24.00
2006 RIESLING “TRADITION” • KUENTZ-BAS	18.95
2006 PATRIMONIO ROUGE “CARCO” • ANTOINE ARENA	35.00
2005 CÔTES DE PROVENCE “NOWAT” • DUPÉRÉ BARRERA	30.00
2006 CÔTES DU RHÔNE “EN SEPTEMBRE” • GRAMENON	26.00
2005 FAUGÈRES ROUGE • DOMAINE LEON BARRAL	24.00
2006 BOUZERON ALIGOTÉ • A. & P. DE VILLAINÉ	25.00
2005 CÔTES DU VIVARAIS ROUGE • DOMAINE GALLETY	28.00
2006 MORGON “VIEILLES VIGNES” • GUY BRETON	30.00
2006 VIN DE PAYS D’OC ROUGE • CHÂTEAU FONTANÈS	12.00
2005 LUSSAC ST.-EMILION • CHÂTEAU DE BELLEVUE	29.00
2006 LIRAC • DOMAINE DU JONCIER	22.00

12-bottle sampler normally \$303.95

SPECIAL SAMPLER PRICE

\$225.00 (*25% discount*)

— WHITE BURGUNDY —

DOMAINE ROBERT-DENOGENT

SO, WE HAVE WINNER AND STILL CHAMPION Domaine Chevillon in Nuits-Saint-Georges. Now Robert-Denogent challenges the famous stars from the Mâconnais. When you visit and taste through his wines, including a few moldy oldies—out of professional interest, *bien sûr*—you shake your head and wonder, where is the spotlight? Why isn't it shining on the true champion?

2006 MÂCON-FUISSÉ “LES TÂCHES”

Here is proof that Mâcon can be much more than a perfect, simple, country quaffer—Robert-Denogent's exudes class and refinement, has gorgeous Chardonnay fruit, and depth to it, too. Raised in an oak *foudre*, by the way.

\$32.00 PER BOTTLE **\$345.60** PER CASE

2006 MÂCON-SOLUTRÉ “CLOS DES BERTILLONES”

This parcel provides us an unusually complex Mâcon. The vintage is fairly rich to begin with, then when you add the fact that the wines are not filtered, you have a Mâcon *blanc* that seems downright fleshy.

\$32.00 PER BOTTLE **\$345.60** PER CASE

2006 POUILLY-FUISSÉ “LES REISSES”

A great *terroir*, unbelievably old vines, always Kermit's personal favorite! The 2006 Les Reisses is an opulent Pouilly-Fuissé you can start drinking now.

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

2006 POUILLY-FUISSÉ “CUVÉE CLAUDE DENOGENT”

What we call the Cuvée Claude sees a bit more new oak. Earlier vintages showed too much oak for some of us, but here the toasty edge is just right. This fills the mouth with richness and flavor.

\$52.00 PER BOTTLE **\$561.60** PER CASE
