



KERMIT LYNCH  
WINE MERCHANT

1605 SAN PABLO AVE.  
BERKELEY, CA 94702-1317  
510 • 524-1524  
FAX 510 • 528-7026  
WWW.KERMITLYNCH.COM

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

RETURN SERVICE REQUESTED

- **DOMAINE TEMPIER 2006**
- **NEW ITALIAN SHIPMENT**
- **JANVIER FROM JASNIÈRES**

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

OCTOBER 2008

---

# LOIRE VALLEY REDS

by Dixon Brooke

## 2006 BOURGUEIL “ALOUETTES” DOMAINE DE LA CHANTELEUSERIE

I am living in France, and KLWM selections are harder to come across here than in the U.S. I mean, not to toot our horn, but I’ve yet to see a wine shop in France with the selection of our Berkeley store—across so many appellations. It makes me realize how good I had it working in the shop in Berkeley between 2000 and 2003. I will have to call Thierry Boucard (winemaker at Chanteleuserie) tomorrow to see if he has any of this beauty left to sell to me for my own drinking pleasure, because I can’t find it in any shops over here.

I remember vividly my tasting in Boucard’s cellar, May 2007—the Cabernet Franc fruit was right there for the sniffing. The perfume seemed to reach out and grab me. The wine was a pleasure to drink, no rough edges, and it showed layers of interest, too. Value and versatility! If this is your house wine, I’ll bet your friends will want to come over often.

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

## 2006 CHINON “CUVÉE DE LA CURE” CHARLES JOGUET



For whatever reason, year in and year out, this vineyard, La Cure, seems to give a more *sauvage* wine than Joguet’s other *terroirs*. The 2006 is no exception, showcasing that classic rusticity from the first whiff and then delivering with a very spicy palate, textured tannins, and layered fruit. It is long and suave, and those spicy tannins make me want to fire up the coals and hear and smell the sizzle of meat hitting a hot grill.

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



---

2007 BOURGUEIL “TRINCH!”  
CATHERINE ET PIERRE BRETON

Quite simply, this is one of the most delicious wines (and the most quaffable, I might add) that I’ve tasted in France this year. It smells of freshly crushed fruit, as if the Bretons succeeded in preserving the smell as the grapes tumbled into the vats sulphur-free at harvest. Then on the palate it is fresh, bright, soft, pure. For me it is a perfect Cabernet Franc. Let me add that Trinch weighs in at 11.9° alcohol, such a rarity these days and just right for many occasions.

**\$18.95** PER BOTTLE      **\$204.66** PER CASE

2004 CHINON “LES PICASSES”  
CATHERINE ET PIERRE BRETON

This first impressed me as a classic Chinon with loads of there there, a beautifully formed wine with an expansive, truly stunning aroma. My next impression a year later was of a spicy *vin de terroir*, poised and earthy with good backbone, perfect for game birds. Neither impression a bad one! Les Picasses has proved itself one of the noblest sites at Chinon.

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

**TASTING AT TERROIR**

FEATURING WINEMAKERS

Jean Montanet *from* Domaine de la Cadette at Vézelay

AND

Catherine Breton *from* Bourgueil

→ Thursday, October 30, 4–7 P.M. →

TERROIR NATURAL WINE MERCHANT & BAR

1116 Folsom Street, San Francisco

[www.terroirsf.com](http://www.terroirsf.com)

---

---

# PROVENCE

## 2006 CASSIS *BLANC* CLOS SAINTE MAGDELEINE

Okay, in this political season it is my turn to indulge in a little divulgence. Mine is fairly innocent. I did not have sex with this wine! No, seriously—no membership in any Ban-a-book clubs, no moose-killing helicopter concessions—but François Sack at Clos Ste. Magdeleine is a pal of mine who took me out on his boat for a freshening dive into the waters off Cassis when I arrived to taste his 2006. Even worse, he and his wife claim to like my music. So that could explain why I swear that his Cassis is better than ever, and that I have witnessed leaps and bounds of progress—more Marsanne in the blend, perfected vinification, more purity and interest—in recent vintages.

I used to drink his wine mainly in order to re-live the magic of the site—Cassis and the Clos Ste. Magdeleine on the Mediterranean—but now I drink it because the dry white that pours out is such a treat. But, oh, yeah, he also threw in a Harley Davidson plus his daughter and a pound of Caspian caviar.

**\$28.00** PER BOTTLE      **\$302.40** PER CASE

## 2007 *BANDOL BLANC* DOMAINE DE LA TOUR DU BON

Marsanne dominates the taste of the Clos Ste. Magdeleine; the Rolle (or Vermentino) makes its presence felt here in this bright, sun-filled, versatile dry table wine. Enjoy typical southern style until you get into that citronelle-like note—that unusual vibrancy is from the Rolle, too.

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

## 2005 *BANDOL ROUGE* DOMAINE DE LA TOUR DU BON

Now, after two glistening dry whites, dive into the wild black yonder.

Notice how this wine seems simply itself, with no nod to globalization, nor to our wine writer-dominated wine culture. A taste makes me feel like I am in some funky dive of a bar with Lulu Peyraud and Raimu right there on the quai in Bandol circa 1936, smoking cigarettes, staring out at the jangle of masts, and draining a carafe of this ultra-Bandolish red Bandol. The conversation sends me. Everything Lulu and Raimu do sends me.

Another carafe, please, and pass the olives.

**\$28.00** PER BOTTLE      **\$302.40** PER CASE

---

---

—PRE-ARRIVAL OFFER—

2006 BANDOL  
DOMAINE TEMPIER

SOME LIKE IT HOT. In the lovely heat of this past summer in Provence, I got to know the 2006s from Domaine Tempier well enough to recommend them—many close encounters, if you follow me. In fact, I kept bottles of the so-called *classique* handy in my fridge because room temperature and even cellar temperature were too warm to make good drinking. The cool 2006 was our favorite red of the summer. We do grill a lot—eggplants, zucchini, tomatoes, mushrooms, Mediterranean fish, steaks, chops, birds—and even with the fish, Tempier *rouge*, 2006!

The *classique* now contains what they used to call their *cuvée spéciale*. When Daniel Ravier took over the winemaking, he mentioned that he thought the two *cuvées* were better blended than bottled separately. Damned if he didn't convince me, and the entire Peyraud family, too.

As in the Rhône, 2006 gave round, ripe, generous wines at Domaine Tempier, good to drink out of the cask, good for the long haul as well.

2006 BANDOL

**\$420.00** PER CASE

2006 BANDOL “LA MIGOUA”

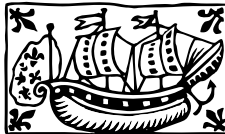
**\$298.50** PER SIX BOTTLES

2006 BANDOL “LA TOURTINE”

**\$298.50** PER SIX BOTTLES

2006 BANDOL “CABASSAOU”

**\$216.75** PER THREE BOTTLES



INQUIRE ABOUT AVAILABILITY IN TENTHS, MAGNUMS, AND JEROBOAMS.

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

---

---

# ITALY

by Dixon Brooke

## 2005 ROSSO PIETRO • CANTINE VALPANE

Our new Barbera producer in the Monferrato certainly shares our philosophy about what Barbera should be. In our view, Barbera should not try to dress itself up as Cabernet or Nebbiolo but simply play its role as one of the most versatile and delicious table wines of Italy. Few wines offer more unpretentious pleasure with Italian fare than a Barbera vinified *laissez-faire*, showcasing its bright, well-endowed fruit. This one happens to be big, dark, chewy, and earthy at the same time. To know it is to love it. *D'accordo?*

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

## 2006 BARBERA D'ALBA "SANTA CATERINA" GUIDO PORRO

Guido's take on the Barbera is no less inspiring. His is an imposing style, ripe and concentrated, and he does not try to corral it. What you see is what you get, and a lot of it. The grape does the talking, not the wood. We hope you won't miss a fancy label or a fancy price. The well-integrated acidity keeps the concentration in check and is a signature feature of any Barbera worth its salt—how else would it pair with a full range of Italian fare from tomato sauce to roasted lamb, *salames*, and cheeses? And nothing beats it with pizza.

**\$17.50** PER BOTTLE      **\$189.00** PER CASE

## 2004 BAROLO "LAZZAIRASCO" GUIDO PORRO

On the bottom floor of Guido's winery, carved into the hillside in the village of Serralunga just above his Barolo vineyards, you'll find an unpretentious room filled with large wooden *botti*, big round wooden casks akin to *foudres* in France. This is the traditional vessel for aging *Baroli*, and Guido is certainly a traditionalist when it comes to his wines. His Barolo is powerfully structured and meaty with a ripe core of Nebbiolo fruit while sporting that trademark aroma of roses. If you are feeling adventurous, try finishing the bottle with a bowl of ripe strawberries, a traditional *Piedmontese* pairing. It works!

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

---

---

**2006 BANDINELLO  
VILLA DI GEGGIANO**

The Bandinelli brothers decided to rename this cuvée (formerly known as Geggianello) in honor of their family. Niccolo Bandinelli, the winery's founder, bottled his wines in flask in the early 1700s bearing a label very similar to the current one, and even shipped some to the U.S. Bandinello is a blend of Sangiovese, Ciliegiolo, and Syrah. The Ciliegiolo, an old Tuscan varietal, gives the cherry-like aroma, the Sangiovese the Tuscan character and structure, and the Syrah a dose of ripe fruit. This dry red is a real treat, like biting into fruit picked right off the tree in sunny *Toscana*.



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

**2004 CHIANTI CLASSICO  
VILLA DI GEGGIANO**

Chianti Classico does not always live up to its appellation—in other words, it isn't always classic. It is often more international in style, trying to win the awards of wine journalists instead of being content to be what it was always best at—a classic Tuscan food wine, shining at table thanks to the acidity and structure brought by the Sangiovese grape, and also quite age-worthy in a good cellar. I am currently drinking through my 1997 and 1998 Riserva bottlings from this estate and they are, while still young, classic Chiantis.

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

**2004 CHIANTI CLASSICO RISERVA  
VILLA DI GEGGIANO**

Buy yourself some of the Classico to start enjoying now and put aside a case of this Riserva for future pleasure, a different kind of pleasure. When you run out of the Classico, take the experience to another level with an aged Riserva. That's just one little way we can help bring structure, order, and logic to our existence.

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

---

---

## PASCAL JANVIER— THE MAN FROM JASNIÈRES

**I**F YOU DON'T KNOW the appellation of Jasnières, get to know it through the wines of this talented *vigneron*. Jasnières will never be mainstream. It hails from a tiny, stony hillside along the Loir River (a tributary of the Loire River), north of Vouvray, and the grape grown for these three whites is the *Pineau de la Loire*, otherwise known as Chenin Blanc.

### 2007 COTEAUX DU LOIR BLANC PASCAL JANVIER

Wonderfully expansive aroma. It is so forthcoming, so clean and seductive, it tastes more expensive than it is. Notice the minimal SO<sub>2</sub>; there is no matchstick to the perfume at all. And it is exciting to experience a wine that doesn't taste like any other. It is bone dry, alive and kickin', low in alcohol, and it shows lime (lime zest?), minerality, and lots of class. All for...

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

### 2007 JASNIÈRES • PASCAL JANVIER

The 2006 was gone in less than a month. This 2007 boasts an aroma that puts you in uncharted territory and a palate that delivers on the same intellectual and psychological level. But the greatest part is that no one has to think *too* hard. Once you've briefly reflected on the origins of those aromas (like, *wow*, where did they come from?), this is pure pleasure going down and shines with salty, briny seafood dishes—writing from France, I dream of a glass of it at Chez Panisse with the seafood they cook in their pizza oven.

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

### 2007 JASNIÈRES “CUVÉE DU SILEX” PASCAL JANVIER

Here you will find a different minerality (crushed flintstone?), and the fruit is more intense. Notice the crystalline texture, the lemony tang against the sweet, ripe Mirabelle fruit, the firm structure and endless aftertaste. What a talent; what a *terroir*! Please hide away a few bottles. I predict a masterpiece in about ten years.

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

---



---

## NORTHERN RHÔNE PRIZES

**D**ON'T YOU DARE PURCHASE Saint Joseph anywhere else until you've tasted the two on this page. You can encounter flatland Saint Josephs filtered, pasteurized, neutralized, oakified, and uglified, which might make you give up on a *terroir* that can produce some of the most dazzling Syrahs on earth.

### 2006 SAINT JOSEPH ROUGE "VIEILLES VIGNES" DOMAINE PHILIPPE FAURY

Each year Faury kindly allows me to tour his barrels and *demi-muids* of Saint Joseph and to come up with a super blend for our unfiltered bottling. This year Dixon Brooke joined us, so there were three of us experts swirling, tasting, and spitting, each intent on coming up with the best. After objective analysis, I decided my blend was the champion, and here it is, just off the boat for your approval. (Actually, I listened to Dixon and Philippe and we spent the whole afternoon trying a dash of this and a dash of that until all three of us said, "Eureka!" or whatever it is in French.)

From Joseph Panel's old hillside vines, the *Vieilles Vignes* bottling is dense, dark, deep, a complex, characterful wine, one to follow over a few years if you can. There is a core of cassis or black currant fruit and smoky bacon fat. The wine ain't heavy, but it sure is fun to gnaw on. Yes, lots of stuffing to it!

**\$35.00 PER BOTTLE      \$378.00 PER CASE**

### 2006 SAINT JOSEPH ROUGE "TERRE BLANCHE" DOMAINE MONIER

Monier's cellar is so petite, we are allocated only two barrels (fifty cases) each year. You might want to be on the advance warning list so you can get some yearly, because this is northern Rhône Syrah essence—pure, biodynamically farmed Syrah from terraced slopes high above the Rhône River. It is meaty, dense, fine, and the other night my wife and I took to drinking it with dinner after being disappointed by a couple of highly respected, higher-appellation Rhône bottlings that cost five times as much. Long live Saint Joseph! Long live Monier and Faury! Two fabulous Syrahs.

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





*Eiffel Tower by night*

© Gail Skoff

---

---

# SEASONAL SAMPLER

by Mark Congero

**F**OR SOME TIME NOW, I have been thinking about a seasonal sampler with food pairings. Fifteen years of professional cooking and eight years working at Chez Panisse instilled a love of food and a great respect for seasonality. There seems to be a perfect harmony between Kermit's wines and the amazing bounty of foods available to us here in the Bay Area. Old-world wine with locally grown, seasonal fare is the theme of this month's 12-bottle sampler.

Fall is a beautiful time of year in northern California. While it cools down in Berkeley, it remains hot inland where much of our produce is grown. These microclimates provide farmers' markets with a wonderful mix of produce, meats, and fish that makes cooking a lot of fun. I have tried to create a delectable combination of reds and whites to pair with this exciting time of the year. Cooking and downing wine are favorite pastimes, so in your case of wine, I have included a few of my favorite recipes and food-pairing suggestions to go along with the sampler wines. Here's hoping that this sampler will bring you a lot of pleasure, and that my recipes bring out the best in the wines.

NORMALLY

2006 ALSACE <i>BLANC</i> • KUENTZ-BAS . . . . .	\$13.95
2006 FLEURIE • DOMAINE CHIGNARD . . . . .	24.95
2005 MONTAGNE-SAINT-ÉMILION • CHÂTEAU TOUR BAYARD . . . . .	22.00
2007 GRAVES <i>BLANC</i> • CHÂTEAU GRAVILLE-LACOSTE . . . . .	18.95
2006 PIC SAINT LOUP <i>ROUGE</i> • CHÂTEAU LA ROQUE . . . . .	18.00
2006 COTEAUX DU LANGUEDOC <i>ROUGE</i> ERMITAGE DU PIC SAINT LOUP . . . . .	17.95
2006 VOUVRAY "LA CUVÉE DES FONDRAUX" DOMAINE CHAMPALOU . . . . .	19.95
2006 BOURGUEIL "ALOUETTES" DOMAINE DE LA CHANTELEUSERIE . . . . .	16.00
2004 BANDOL <i>ROUGE</i> • DOMAINE DE TERREBRUNE . . . . .	34.00
2005 CHIGNIN-BERGERON "LES TERRASSES" A. ET M. QUENARD . . . . .	24.00
2006 CORBIÈRES <i>ROUGE</i> • DOMAINE DE FONTSAINTE . . . . .	13.95
2006 BARBERA D'ALBA "SANTA CATERINA" • GUIDO PORRO . . . . .	17.50

*12-bottle sampler normally \$241.20*

SPECIAL SAMPLER PRICE

**\$180** (25% discount)

---

---

# LA BOURGOGNE

## 2006 AUXEY-DURESSES BLANC “LES HAUTES” DOMAINE VINCENT

More than anything, I am a white Burgundy drinker and collector. I like them young, old, and in between. Strangely enough, I am not much of a “Chard” fan.

Here’s why you should snap this one up: since it is labeled Auxey-Duresses, it won’t cost you as much as the actual wine in the bottle is worth. There are plenty of pricey Meursaults, Chassagnes, and Puligny-Montrachets out there that taste minor-league next to this Auxey. For one thing, it is perfect. I’d rather have a perfect Auxey than a flawed Montrachet, but maybe that’s just me.

The Vincents can take their sweet time rounding the bases after this glorious home run, a delicious, impeccably vinified Chardonnay from Burgundy.

**\$40.00** PER BOTTLE      **\$432.00** PER CASE

## 2006 CHASSAGNE-MONTRACHET ROUGE “LA MALTROIE” • BRUNO COLIN

And you have a pretty fine progression here from white to red, from Auxey to Chassagne. And not just any Chassagne. This is La Maltroie, a *premier cru* celebrated especially for its Pinot Noir.

(The source of the name *La Maltroie* seems to indicate the site of an ancient Christian burial ground. Hmm. Throw that into your discussion of its *goût de terroir*.)

Over the decades, after tasting countless vintages from several growers, I have an image of Maltroie as a sturdy, masculine Pinot Noir with muscle and backbone. In Bruno Colin’s hands, I like the way it seems penetrating with finesse, the way you feel the wine sinking into your taste buds with the greatest of ease.

It drinks well already, so you can dive right in if you want to.

**\$59.00** PER BOTTLE      **\$637.20** PER CASE

---

### KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

*All wines purchased from Kermit Lynch Wine Merchant are deemed sold in California and title passes to the buyer in California. We make no representation relative to the customer's right to import wine into his/her state. In placing an order, the customer represents to Kermit Lynch Wine Merchant that he/she is at least 21 years of age and the person to whom delivery will be made is at least 21 years old.*

---