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WINE MERCHANT

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RETURN SERVICE REQUESTED

- **NEW ARRIVALS**
- **2007 VIEUX TÉLÉGRAPHE**

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

FEBRUARY 2009

— PRE-ARRIVAL OFFER —

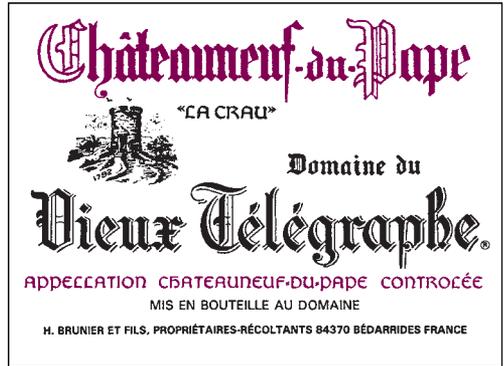
2007 CHATEAUNEUF-DU-PAPE
“LA CRAU” • DOMAINE DU
VIEUX TÉLÉGRAPHE

AS I UNDERSTAND IT, Bordeaux did not enjoy yet another vintage of the century in 2007, but I have not been there to taste yet. Most other regions were successful. However, in the Rhône Valley—and here I think the winemakers concur—the vintage is phenomenal and not to be missed. We will be talking about the 2007 Rhône wines and enjoying them for a long time.

Listen to Daniel Brunier of Vieux Télégraphe:

Here is a vintage that has already been much written about. The reds are truly superb. What we have is a rare vintage in the style of 1998 and 2005. What is surprising is the consistency of the cuvées and a kind of natural concentration. Vieux Télégraphe is very complex—spicy and smoky with garrigue herbs. It is deep and rich with a long, noble finish. It has a rare generosity to it.

My own notes use the word *generosity* three times. The nose and flavors are striking, immense. I noted the black cherry fruit and the wine’s stony glory as well. It is the ultimate Vieux Télégraphe with incredible depths to the color, the bouquet, and the flavor. The classic, chewy V.T. tannins seem to emit flavor! If you are a teenager you might outlive the 2007, but the rest of us will want to profit from its riches for the rest of our lives. I cannot think of another wine anywhere near this price that is so packed full of current and future rewards.



PRE-ARRIVAL PRICE

\$660 PER CASE

Also available in tenths, magnums, jeroboams, methuselahs, salmanazars, and nebuchadnezzars.

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

PROVENCE

2007 LE PIGEOULET EN PROVENCE ROUGE VIGNOBLES BRUNIER

Vintage 2007 vaults Brunier's red Vin de Pays (part Côte-du-Rhône, part Ventoux) into a higher category, although it remains at the same rock-bottom price. Its Provençal aromas of *garrigue* and *réglisse* are deliciously on show, and it is fuller and deeper than ever. It could be mistaken for a ready-to-drink Gigondas. (No, sorry, *not* my Pallières.) Our first shipment went out the door quickly, so give it a try before it disappears forever.

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

2006 CÔTES-DE-PROVENCE ROUGE "TRÈS LONGUE MACÉRATION" • DUPÉRE BARRERA

By adding Domaine Gramenon and Dupéré Barrera to our portfolio, we offer two of the most striking French cult wines in southern France. "Cult" because they are insider wines for true connoisseurs, produced in infinitesimal quantities. Pinnacles!

Here the domaine wanted to see how far they could go in extracting the essence of the so-called cap or *chapeau* during fermentation without extracting harshness. Fruity it ain't! The result is an intensely flavored wine that needs cellaring. You can taste it now to see what you've got, but experience tells me that it will evolve into an aromatic masterpiece—let's not talk cherries and berries; let's talk soul.

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

2006 BANDOL ROUGE • DOMAINE DU GROS 'NORÉ

When you drink an old Vieux Télégraphe, you can say you had a *vieux* Vieux Télégraphe. Here you have a *gros* Gros 'Noré.

My pal there, vigneron Alain Pascal, used to be a middleweight boxer. His 2006 makes me think that he had aspirations to become a heavyweight.

Yes, we have a BIG Bandol here, opulently flavored, built to serve over decades. I hope you know that I do not consider big to be better than light. I like both, but you have to consider the cuisine to accompany any wine. Don't serve this Bandol with filet of sole. How about a beef stew—pour a glass of Gros 'Noré into the pot and drink the rest at table. Or try the classic seven-hour leg of lamb with plenty of thyme, rosemary, and garlic. Oxtail stew or braised short ribs? Here's the wine that goes with.

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

ITALY

by Dixon Brooke

2001 BARBERA DEL MONFERRATO “PERLYDIA” • CANTINE VALPANE

We drink Barbera for its freshness of fruit, its vibrancy, its versatility at table, and all of us are particularly fond of this 2001 from Cantine Valpane, because it manages to capture the fruit-forward charm of the Barbera along with the complexity that comes with patience (bottle age). There is something about the long *élevage* in old barrels and cement *caves* in Valpane’s incredible 500-year-old underground cellar in Piedmont that adds magic to the taste.

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

2007 PIGATO DI ALBENGA CASCINA FÈIPU DEI MASSARETTI

This is a new discovery for us, from the beautiful Ligurian coast. Made from the Pigato grape, it is grown within view of the Mediterranean. Fresh as a sea breeze, it goes down all too easily (to prepare for that fact, you should buy at least a half-case rather than by the bottle). It is a classic *apéritif* there on the coast, and seems to shine with *antipasti*, *spaghetti alla vongola*, or *fritto misto di frutti di mare*, for example.

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

2006 CHIANTI CLASSICO • VILLA DI GEGGIANO

Speaking of classic, the new vintage of Geggiano does all the right things for my taste buds. Vintage 2006 is a great success at Geggiano, from its dark purple color to the big, brooding core of fruit, ripe tannins, leather, bitter chocolate, rosemary. . . . If you like grilling meat Tuscan style, as I do, then you shouldn’t be without great Chianti. Take a prime cut of grass-fed beef, marinate it in fresh rosemary and garlic, grill it to perfection, slice it diagonally into strips and drizzle with olive oil, cracked black pepper, and sea salt, then enjoy it piping hot with grilled vegetables. The winemaker, the nicest guy you’ll ever meet, showed me how well his Chianti goes with dry, salty sheep’s milk cheese, too.

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

2007 LANGHE NEBBIOLO • SILVIO GIAMELLO

You may not find many Nebbiolos as unpretentious as this one. Even most Barolo these days is too dressed up to recognize, but surprisingly many people think even basic Barbera, Dolcetto, and Nebbiolo should be picked as late as possible and fermented in new wood. Not Silvio, not me. Brickish in color, Silvio's lovely version emphasizes the floral components of the grape, with the tar, smoke, and earth lingering in the background.

\$16.00 PER BOTTLE

\$172.80 PER CASE



VALUE OF THE MONTH

by Dixon Brooke

2008 MOSCATO D'ASTI • TINTERO

This is our first shipment of Marco Tintero's new vintage of Moscato—fresh off the vines, fermented, bottled, and hurried in pristine conditions to our doorstep. There isn't a low-alcohol, slightly sweet sparkler in the world that comes close to the easy pleasure of a well-made Moscato d'Asti. Marco's vineyards, planted in a remarkable limestone amphitheater, are so steep that there is no choice but to work every vine by hand. He is pretty much cutting his profit margin to the bone selling us his wine at this price, but he is sensitive to the difficulties of the market and wants to keep his customers in the USA. So stock up while this deal remains as good as it is—there's no way this can last forever. My wife and I have grown to love a glass with a simple mixed-fruit salad for dessert.

\$9.95 PER BOTTLE

\$107.46 PER CASE



LOIRE

by Dixon Brooke

2007 MUSCADET • MICHEL BRÉGEON

I think it is fair to say that Michel Brégeon is among the last of the Mohicans, because there are very few vigneronns in Muscadet today making the real thing. In my view, Michel often has trouble securing the appellation of Muscadet for his wines because in today's crazy, mixed-up world they taste *too much* like Muscadet and less like a new type of user-friendly, homogenized product that the dominant *cave* cooperatives want to sell. Our job is to bring you the classics. Instead of looking up the definition of Muscadet in a wine book, pour yourself a glass of Brégeon.

\$13.50 PER BOTTLE **\$145.80** PER CASE

2006 CHINON “LE CLOS GUILLOT” BERNARD BAUDRY

Clos Guillot is a limestone site valued for several centuries, a *terroir* that brings a certain very special freshness and focus to the Cabernet Franc, even more noticeably in a relatively warm vintage such as 2006. Added to the Baudry portfolio just after the turn of the century, Clos Guillot has become one of Chinon's most famous vineyards. And in fact it almost seems to be showing off in this vintage. Don't miss trying it.

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

2006 CHINON “LA CROIX BOISSÉE” BERNARD BAUDRY

It is a treat to taste Clos Guillot alongside his other *tête de cuvée*, Croix Boissée. Don't mistake the name for an indication of woody wine—Croix Boissée means wooden cross.

Baudry aged it in barrels, then decided to keep it in *foudre* for an extra year of aging to round out the tannins, and his decision paid dividends. This wine used to require a lot of patience to come around, but this 2006 is drinking beautifully right out of the gate. The dark, ripe fruit on the nose belies the fresh, balanced palate. It isn't a blockbuster, but it shows what we at KLWM look for in our “reserve” wines—finesse.

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

VOUVRAY PÉTILLANT “LA DILETTANTE” CATHERINE ET PIERRE BRETON

The Bretons’ sparkling Vouvray is so good it has to be tasted to be believed. This is fresh off the boat from France, and the *pétillance* is practically bursting from the bottles, begging to enliven the mood of whoever pulls the cork. The textbook Chenin Blanc aromas of lime and quince are captivating, as is the perfect balance and freshness on the palate and the intensity of the flavors—it’s alive, it’s remarkable!



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

2007 BOURGUEIL “LES GALICHETS” CATHERINE ET PIERRE BRETON

From a gravelly *terroir* right next to the Bretons’ little house and winery, Galichets was harvested at 12° natural alcohol. Showing marked minerality, impressive purity, and a core of delicious ripe blackberry fruit, enjoy this organically grown and vinified Cabernet Franc from one of the Loire masters. It will drink well for several years, but there is no reason to deprive yourself of its pleasures now.

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

2005 BOURGUEIL “LES PERRIÈRES” CATHERINE ET PIERRE BRETON

From top vintages, Perrières is arguably the Bretons’ grandest cuvée, and it is willing and able to prove Bourgueil’s mettle in the cellar. It is a statuesque Bourgueil that will stand the test of time and is a relative bargain for the price (consider the fact that Pierre and Catherine recently served a 1906 from the family cellar that was still drinking well). Also, note that we ordered a very limited quantity in magnums, and I don’t think you need me to go into a discourse here about the virtues of magnums...

\$32.00 PER BOTTLE **\$345.60** PER CASE
\$68.00 PER MAGNUM **\$367.20** PER CASE



ALSACE

by Dixon Brooke

2007 LES VIEILLES VIGNES DE SYLVANER • ANDRÉ OSTERTAG

Has everybody heard of the Sylvaner grape? It's grown primarily in Germany, Austria, and France's Alsace region. In the hands of André Ostertag, who possesses a parcel of very old vines, it reaches abnormal heights. Why buy it? Because it is fun to drink and there is no other wine quite like it. Originality plus! If it matters to you, it respects the environment as well because it is grown organically.

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

2006 PINOT GRIS "FRONHOLZ" ANDRÉ OSTERTAG

André's specialty is the vinification. He will be the first to tell you that he is most at home in his cellar. One thing he occupies himself with is following the evolution of his single-vineyard Pinot Gris, which he vinifies in Burgundian barrels. Contrary to many Alsatians who raise their wines in large stainless-steel tanks or in oak *foudres*, André is convinced that Pinots of all color prefer a smaller vessel. I can't argue, because I find André's gems to be among the finest Pinot Gris being produced in the world today, and his Burgundian treatment renders them exceedingly versatile at table.

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

2007 PINOT BLANC • KUENTZ-BAS

For as long as I've been associated with KLWM, this has been a best-seller in the daily white and quaffer categories. Fairly priced, clean, crisp, with just enough flesh on the bone, this is a guaranteed crowd pleaser, very handy to have around, and you will look forward to it.

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

2007 PINOT BLANC "VIEILLES VIGNES" MEYER-FONNÉ

For those looking to find a more profound experience from a bottle of Pinot Blanc, Félix Meyer takes the Kuentz-Bas theme to the next level. It is not widely

known, but most Alsatian “Pinot Blanc” is actually a blend of all the Pinots, with some Gris, Auxerrois, and even the *jus blanc* of Pinot Noir often thrown in, and the different varietals combine to give Alsatian Pinot Blanc infinitely more character than examples from Italy or elsewhere.

\$17.95 PER BOTTLE **\$193.86** PER CASE

2007 RIESLING “RÉSERVE” • MEYER-FONNÉ

I love Alsatian Rieslings because I find them more serious than their German counterparts. Maybe this has to do with sweetness. Don’t get me wrong, I am a big fan of German Rieslings as well, but they can be so fruity and often a touch too sweet for my cuisine. Some Alsations typically ferment their Rieslings totally dry. Meyer’s version is a *mélange* of different *terroirs* around his domaine in Katzenthal, and is a precise, dry, minerally Riesling loaded with character. It is difficult to find better.

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

2007 PINOT GRIS “RÉSERVE” • MEYER-FONNÉ

Here we have a stout, powerful Pinot Gris but without the overt sweetness and buttery roundness often associated with the varietal. It is concentrated, smoky, and peaty, but dry. This is a wine to pair with some of winter’s heartier dishes. Roast duck and caramelized winter vegetables worked at my house in Meursault the other night, while our newborn slept right on through the entire meal.

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

2007 GEWÜRZTRAMINER “RÉSERVE” MEYER-FONNÉ

Gewürztraminer must have the most striking aromatic profile of any grape on earth. I mean, nothing screams out of the glass quite like it. Meyer has quite a variety of Gewürztraminers in his stable of thoroughbreds. With him in his cellar I tasted eight different 2007s, including the late-harvest wines, and this reserve bottling might lead you to continue on (let’s call it research) and try some of his single-vineyard cuvées. What a formidable tour it was, each incredibly complex and surprising, each with its own personality. According to all three of our producers there, 2007 was a fantastic year for Gewürztraminer in Alsace, and after two visits there, I know what they mean.

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

BURGUNDY

by Dixon Brooke

2007 BOURGOGNE ROUGE “EN MONTRE CUL” • RÉGIS BOUVIER

There are a precious few sites in Burgundy that are singled out for the quality of the Bourgogne Rouge they produce and that are allowed to mention the specific site on the label as part of the appellation. Montre Cul, on a sloping hillside above the southern limits of Dijon, is one of those sites. This wine is always more complex than most of the other Bourgogne Rouges out there, but the price tag remains modest. Welcome to one of our many great fine wine bargains.

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

2007 MARSANNAY BLANC “LES LONGEROIES” • RÉGIS BOUVIER

I have written it here before—Régis Bouvier has the rare talent of being able to master red, white, and rosé wines at his domaine in Marsannay. This white is a new addition to Bouvier’s portfolio, and I was impressed by its elegance. This is a delicious, stylish, silken white Burgundy, perfectly vinified.

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



EXPLORE THE VALUES OF THE LANGUEDOC

LANGUEDOC WINES NOW IN STOCK

PER BOTTLE

2006 COTEAUX DU LANGUEDOC <i>ROUGE</i> “TRADITION”	
CHÂTEAU ST. MARTIN	\$11.50
2006 VIN DE PAYS <i>ROUGE</i> “CUVÉE RÉSERVÉE”	
CHÂTEAU ST. MARTIN	12.00



2006 VIN DE PAYS D'OC <i>ROUGE</i> "FONTANÈS"	
CYRIAQUE ROZIER.	\$12.00
2006 CORBIÈRES <i>ROUGE</i> • DOMAINE DE FONTSAINTE	12.95
2007 CORBIÈRES <i>ROSÉ</i> "GRIS DE GRIS"	
DOMAINE DE FONTSAINTE.	14.95
2006 BRONZINELLE • CHÂTEAU ST. MARTIN.	14.95
2007 COTEAUX DU LANGUEDOC <i>ROSÉ</i> "LOU MASET"	
DOMAINE D'AUPILHAC	15.00
2007 COTEAUX DU LANGUEDOC <i>ROUGE</i> "LOU MASET"	
DOMAINE D'AUPILHAC	15.00
2007 COTEAUX DU LANGUEDOC <i>BLANC</i> • CHÂTEAU ST. MARTIN	16.00
2007 VIN DE PAYS DE L'HÉRAULT <i>ROUGE</i> "PROTEUS"	
DOMAINE DU POUJOL	16.00
2005 CORBIÈRES <i>ROUGE</i> "LA DEMOISELLE"	
DOMAINE DE FONTSAINTE.	16.00
2006 VIN DE PAYS D'OC <i>BLANC</i> "JEU DU MAIL"	
LA GRANGE DE QUATRE SOUS	16.95
2006 COTEAUX DU LANGUEDOC <i>ROUGE</i> • CHÂTEAU DE LASCAUX	16.95
2007 PIC SAINT LOUP <i>BLANC</i> • CHÂTEAU LA ROQUE	18.00
2006 PIC SAINT LOUP <i>ROUGE</i> • CHÂTEAU LA ROQUE.	18.00
2007 VIN DE PAYS <i>ROUGE</i> "LA DÉMARRANTE"	
MAXIME MAGNON	19.95
2006 ST. CHINIAN "CAUSSE DU BOUSQUET" • MAS CHAMPART	19.95
2006 CUVÉE ST. MARTIN • CHÂTEAU ST. MARTIN.	19.95
2005 VIN DE PAYS D'OC <i>ROUGE</i> "LES SERROTTES"	
LA GRANGE DE QUATRE SOUS	19.95
2004 FAUGÈRES • MAS GABINÈLE.	19.95
2005 COTEAUX DU LANGUEDOC <i>BLANC</i> "SAINTE AGNÈS"	
ERMITAGE DU PIC ST. LOUP.	22.00
2005 VIN DE PAYS D'OC <i>ROUGE</i> "LO MOLIN"	
LA GRANGE DE QUATRE SOUS	22.00
2005 MONTPEYROUX <i>ROUGE</i> • DOMAINE D'AUPILHAC	22.00
2005 VIN DE PAY DE L'HÉRAULT <i>BLANC</i> "TERAS"	
DOMAINE DU POUJOL	24.00
2006 CORBIÈRES <i>ROUGE</i> "CAMPAGNÈS" • MAXIME MAGNON	24.00
2005 COTEAUX DU LANGUEDOC <i>BLANC</i> "PIERRES D'ARGENT"	
CHÂTEAU DE LASCAUX	25.00
2005 PIC SAINT LOUP <i>ROUGE</i> "CUPA NUMISMAE"	
CHÂTEAU LA ROQUE	25.00

— VALENTINE SAMPLER —

SIX SIDES OF LOVE SAMPLER

by Peter Button

FOR YOUR VALENTINE'S DAY PLEASURE, we present in these six bottles six sides of the Divine Passion. For the giddy pleasure of it, the sparkling VIN DU BUGEY from PATRICK BOTTEX will help you along. Because it makes you see the world through rosé-colored glasses, we put in DOMAINE DE FONTSAINTE'S CORBIÈRES "GRIS DE GRIS." To go with the ancient aphrodisiac of oysters, we include the CHABLIS of ROLAND LAVANTUREUX. A good love ages well and shows its complex joys over a long time, like the BOURGOGNE PINOT NOIR of BRUNO COLIN. Because it is dark, strong, and goes well with a good steak, we have put in the CAHORS from CLOS LA COUTALE. And because it ends sweetly and often involves chocolate and raspberries, we have included the BANYULS from LA TOUR VIEILLE.

Sweeter still, we have taken 26% off the price.

Now we know that six bottles seems like a lot for you and your loved one, but promoting temperance is not our role. Perhaps here is a situation where extra lovers might come in handy.

NORMALLY

NV VIN DU BUGEY-CERDON ROSÉ • PATRICK BOTTEX	\$24.00
2007 CORBIÈRES ROSÉ "GRIS DE GRIS" DOMAINE DE FONTSAINTE.	14.95
2006 CHABLIS • ROLAND LAVANTUREUX	16.95
2006 BOURGOGNE ROUGE "PINOT NOIR" • BRUNO COLIN	26.00
2006 CAHORS • CLOS LA COUTALE	13.95
2006 BANYULS • DOMAINE LA TOUR VIEILLE 500ML	26.00

6 bottles normally \$121.85

SPECIAL SAMPLER PRICE

\$90

26% discount

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.
