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- **RIESLING SAMPLER**
- **LET THE ROSÉS FLOW**
- *2007* **RED BURGUNDY PA**

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

JUNE 2009

AMAZING WINES NOT TO BE MISSED

by Dixon Brooke

2007 CHABLIS “LES TRUFFIÈRES” DOMAINE COSTAL

This wine is all about two things—classic Chablis character and KLWM insider connections. The character is there in spades: wet stone, zesty minerality, gripping freshness and verve to the bold Chardonnay fruit. The insider connection is our relationship with Bernard Raveneau, who hand-selected this cuvée along with Kermit and then followed the vinification and unfiltered bottling (an unfiltered Chablis is unheard of!) with attention to every detail. From a single parcel cultivated organically, there is a purity and an intensity in this wine that you don’t want to miss. Try it tonight with a whole fish marinated in sea salt and lemon juice, grilled. You’ll want to experiment with other pairings as well.

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

2006 CÔTES DU VIVARAIS • DOMAINE GALLETY

Galley is a recent find for us, a gem in the Vivarais, a relatively unknown appellation in the rolling hills between Cornas and Châteauneuf-du-Pape. You’ll find something unusual, a *terroir* suited perfectly to both Syrah and Grenache. Enter the Galley family’s three generations of savoir faire, their old vines, their organic agriculture (since the early ’80s), their unwavering commitment to quality, and you have a rising star. The wines are already garnering attention and recognition in other parts of the world, but we are just beginning to spread the word over here. This bottle is a blend of equal parts Syrah and Grenache, and you really do get the best of both—a Syrah that ripens more slowly and gives classic northern Rhône character such as pepper, black olive, and violets, and a Grenache that remains fresh and avoids overheating while still contributing that southern Rhône deep core and a mélange of red fruits. I strongly encourage you to add this to your KLWM must-purchase list!

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

2007 MORGON “CORCELETTE” • JEAN FOILLARD

Hopefully you are familiar with Jean’s Morgon Côte de Py, his classic *grand cru* Beaujolais bottling that we’ve imported for years. Just recently he asked us if we’d like to work with a second cuvée, Morgon “Corcelette,” and all it took

was a taste and we were hooked. It is grown in soil less granitic than his Côte de Py and gives a softer, suppler wine, a little more immediate in its pleasures, a bit less structured. When you taste a Foillard Morgon, you know you are drinking great wine. The stereotype of commercial Beaujolais is so far from your mind that great Burgundy seems a more apt comparison. Personally, even though I live in the Côte d'Or, I drink more Beaujolais than anything. The great ones are so versatile and enlivening year-round, just as at home during the summer (with a slight chill) as they are in the dead of winter, just as at home with a tomato salad as they are with a roast chicken, grilled pork tenderloin, sausage and lentils—I could fill this page.

\$27.50 PER BOTTLE

\$297.00 PER CASE



VALUE OF THE MONTH

2008 CÔTES DU RHÔNE BLANC “SUNFLOWER CUVÉE”

This collaboration with winemaker Louis Barruol at his ancient cellar in Gignondas is getting interesting. Every year we taste the several cuvées of his wines, then we each come up with our own notion of what the best blend of each would be. We then discuss and debate the results and try to perfect the blend together. If we disagree at the end, which is rare, I get to be the Decider because, well, isn't the customer always right?

Take this dry white for example, please. Louis would have added more Viognier than I, but he allows me the last word. I finally said, okay, let it be 25% Viognier, the rest 50/50 Marsanne/Roussanne. Sound good?

It is not only an unbelievable value, it is the most Hermitage-like white I have ever tasted from the southern Rhône.

This is essentially for drinking in its youth, but I wonder—I'm curious about its aging potential. Southern whites almost never age as well as Hermitage, but there is something to it that leads me to put away a few bottles to see what happens.

\$19.95 PER BOTTLE

\$215.46 PER CASE

—PRE-ARRIVAL—

RED BURGUNDY

by Dixon Brooke

I THINK THE TIME IS RIPE to revisit the annals of KLWM wine lore for our own version of the vintage chart. The truth is that Kermit did publish one, but it was only a blank sheet of paper. Cheeky, yes, but it illustrated a point that we drive home to our clients every day. Vintage variation, especially in a country that doesn't allow irrigation, is what gives us an amazing diversity of wines in each region of France. Each vintage, no matter how little or how much it is lauded, has its strengths and weaknesses. And every *vigneron*, depending on his or her talents, navigates the tricky landscape more or less successfully. One of the great pleasures of working with a portfolio of really talented growers is seeing them produce brilliant wines every year. They are always the first to admit, in their cellars privately, that they often prefer the vintages in which they had to work harder to produce a great wine, and that their wines are often capable of surprising in the cellar. All this to say, if you buy our Burgundies, buy them every year, get to know the nuances, and you will always be rewarded. The 2007s are about Burgundy's fabled finesse, the expression of its *terroir*, and the magnificent Pinot Noir flavors.

2007 DOMAINE JEAN-YVES BIZOT

Bizot's tiny cellar (under his modest house) in Vosne-Romanée holds only a few barrels of each of his noble *terroirs*. He makes about as much wine as his across-the-street neighbor, Henri Mayer, used to make. As he prefers to work his vines organically and vinify with minimal sulfur, his constant vigilance is preordained. The final result—Pinots with such delicacy, purity, and finesse that the word "ethereal" comes to mind—is truly remarkable.

PER CASE

2007 VOSNE-ROMANÉE	\$855.00
2007 VOSNE-ROMANÉE "VIEILLES VIGNES"	1056.00
2007 VOSNE-ROMANÉE "LES JACHÉES"	1335.00
2007 VOSNE-ROMANÉE "LES RÉAS"	1473.00
2007 VOSNE-ROMANÉE <i>PREMIER CRU</i>	1851.00
2007 ÉCHÉZEAUX <i>GRAND CRU</i>	2547.00



2007 DOMAINE FRANÇOIS BERTHEAU

As he often does, François has crafted a breathtaking range of Chambolles, true to the appellation with their elegant profiles and silken textures while showing remarkable depth and decadent fruit. This is a must-have vintage for Bertheau fans, surpassing even the very well-endowed 2006s at his place. François's respect of tradition and meticulous work in the vineyards and cellar have been much admired by all here at KLWM ever since he took over when his father passed away, quite unexpectedly, in 2004.

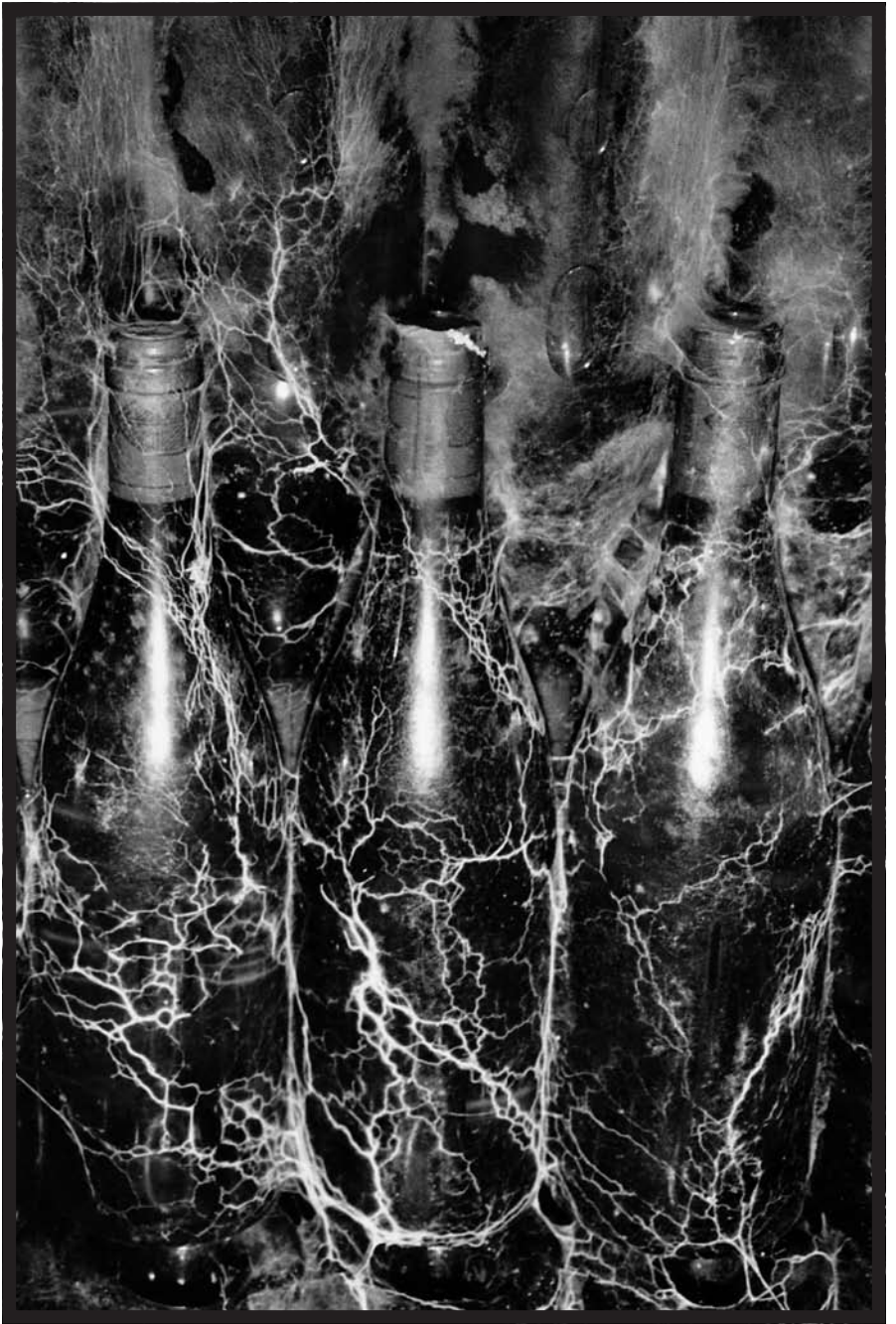


	PER CASE
2007 CHAMBOLLE-MUSIGNY	\$738.00
2007 CHAMBOLLE-MUSIGNY <i>PREMIER CRU</i>	975.00
2007 CHAMBOLLE-MUSIGNY "LES CHARMES" <i>PREMIER CRU</i> . . .	1275.00
2007 CHAMBOLLE-MUSIGNY "LES AMOUREUSES" <i>PREMIER CRU</i>	1872.00
2007 BONNES-MARES <i>GRAND CRU</i>	2040.00

2007 DOMAINE ROBERT CHEVILLON

Not only would the Chevillon brothers' stunning collection of *premier cru* vineyards in Nuits-Saint-Georges make any Pinot Noir grower jealous, so would their old vines and the ability of those vines (tended carefully, *bien sûr*) to master the difficult Burgundian conditions and provide ripe, healthy clusters of grapes year after year. Taste through the barrels of Chevillon post-harvest and it doesn't matter what happened the year before. Almost as if by miracle the wines show class and character, and each *terroir* has its distinct idiosyncrasies. For the Chevillons, father and two sons working together, "2007 gives us *le vrai Pinot*," the true Pinot.

	PER CASE
2007 BOURGOGNE <i>ROUGE</i>	\$297.00
2007 NUITS-SAINT-GEORGES "VIEILLES VIGNES"	597.00
2007 NUITS-SAINT-GEORGES "LES PERRIÈRES"	795.00
2007 NUITS-SAINT-GEORGES "LES RONCIÈRES"	795.00
2007 NUITS-SAINT-GEORGES "LES PRULIERS"	795.00
2007 NUITS-SAINT-GEORGES "LES BOUSSELOTS"	795.00
2007 NUITS-SAINT-GEORGES "LES CHAIGNOTS"	795.00
2007 NUITS-SAINT-GEORGES "LES CAILLES"	996.00
2007 NUITS-SAINT-GEORGES "LES VAUCRAINS"	996.00
2007 NUITS-SAINT-GEORGES "LES SAINT-GEORGES"	996.00





2007 DOMAINE PIERRE GUILLEMOT

Jean-Pierre, Pierre's son, is running things now, and his two sons work beside him learning the ropes. Tradition runs deep at this domaine in Savigny. I couldn't believe the perfectly classic, Burgundian Pinot-esque nose of his 2007 Bourgogne *rouge*. The Guillemot Savigny-Serpentières is twenty-plus-year wine, consistently. His low price does not reflect his labors or his quality. His 2007s will taste great young or old. I know because whenever I visit, he runs around to find old vintages to taste and prove that his name is the most important thing on the label.

	PER CASE
2007 SAVIGNY-LES-BEAUNE "LES GRANDS PICOTINS"	\$276.00
2007 SAVIGNY-LES-JARRONS <i>PREMIER CRU</i>	339.00
2007 SAVIGNY-SERPENTIÈRES <i>PREMIER CRU</i>	339.00
2007 SAVIGNY-LES-NARBANTONS <i>PREMIER CRU</i>	339.00
2007 CORTON <i>GRAND CRU</i>	795.00

*Half-payment due with order;
balance due upon arrival.*

RIESLING SAMPLER

THE FIRST KLWM VARIETAL SAMPLER! When we recently received some very stylish Rieslings, it occurred to me to attract attention with a Sampler. Then I thought about how rare it is in French wine to have the grape variety featured on the label. And then I thought about how varietally oriented the wine world has become these past thirty years.

Most of my readers need no introduction to Alsatian Rieslings, but to those of you new to French wines and used to labels that feature the grape variety, you will learn here (and enjoy learning) what France's pure Rieslings are like.

To those already initiated, here's a chance to taste six new beauties from top-flight winemakers ... at a 25% discount.

By the way, there is only one reason single-variety wines swept the world: simpler, so easier to market.

2007 RIESLING "TRADITION" • KUENTZ-BAS

The perfume of this dry Riesling is discreetly seductive—it doesn't come screaming out of the glass, but there is an immediate explosion of flavor once it hits your palate. It shows rounded edges, then turns crisp while the lovely flavors linger on. It freshens, the Riesling fruit is irresistible, it has a nice light feel to it.

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

2006 RIESLING D'EPFIG • ANDRÉ OSTERTAG

Ripe pear, yes, but it shows more mineral than fruitiness, plus some clove and allspice. Oh, it's subtle—you have to look for all those things zinging around in its bouquet. If Rieslings sometimes put you off with too much acidity, this is smooth and supple. Come to think of it, none of the six here could be called acidic.

What else? Well, the artwork on the label is by André's wife, Christine. I have one of her paintings on my wall. Anything else? Ostertag's vines are biodynamically farmed. And by new restrictions, Riesling from Epfig can no longer be labeled Riesling from Epfig. André chooses to call it "Vignoble d'E." Got that?

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

2006 RIESLING "KATZENTHAL" • MEYER-FONNÉ

The guy has touch, artistry, or genius, however you like to say it. Sit back and admire his work. The Riesling fruit shows some peach and citrus. Thoroughly delicious it is, and dry, too.

You may think that by paying higher prices than Meyer-Fonné charges, you will get better wines, but I'm here to tell you it ain't true. You're throwing lotsa bucks after name recognition.

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

2006 RIESLING "PFOELLER" • MEYER-FONNÉ

This vineyard gives a wine more suit-and-tie than the fair young maiden above. It is just off-dry, rich and silky on the palate, and keeps getting better with each sip, which counts for a lot in my rating system. Notice the depth to it, and the minerally core.

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

2006 RIESLING "MUENCHBERG" GRAND CRU • ANDRÉ OSTERTAG

This one is far from fruity. There is gunflint, a touch of Riesling's "petrol" aspect, a sense of great reserve and depths to plumb. Dry, intense, worth cellaring. The staff at our tasting loved the minerality and agreed that it seems volcanic in origin, but I don't think it really is. I was led to believe that Rangen is the only volcanic soil in Alsace.

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

2006 RIESLING "WINECK-SCHLOSSBERG" GRAND CRU • MEYER-FONNÉ

Is it sweet or dry? The staff is divided. I don't understand how a wine can seem sweet and dry, but I remember an Alsatian vintner telling me that a certain balance of acidity can eliminate any sensation of sweetness. So you have an incredibly lush texture but it doesn't seem sugary.

Meyer is almost 100% biodynamic now, and this *grand cru* is indeed extraordinary. It has stature, grandeur, and bottomless depth.

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

Six-Bottle Sampler

NORMALLY \$193.90

SPECIAL SAMPLER PRICE **\$145**

(a 25% discount)

SOUTHERN COMFORT

by Dixon Brooke

2006 CORBIÈRES “LA DEMOISELLE” DOMAINE DE FONTSAINTE

This wine is always on our imaginary short list of finest KLWM values. Okay, maybe our list is a little longer than short, but you can't really fault us for that, can you? Demoiselle is made from ancient Carignan vines, ninety to one hundred years old, worked on an ancient Roman site that has some magic to it, and the resulting wine offers a unique character you just won't find elsewhere. Each vine is gnarled and twisted into a different shape, each has been worked by four to five successive generations, each one an individual. The 2006 vintage of Demoiselle shows remarkable finesse after the comparatively structured 2005. Personally, I don't believe that will affect its longevity in the cellar and plan to put some aside as I do every year.

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

2007 COTEAUX DU LANGUEDOC ROUGE CHÂTEAU FONTANÈS

This blend of 65% Syrah and 35% Grenache is the second wine we've imported from this young domaine. The first was the Vin de Pays Cabernet Sauvignon that turned heads for its very affordable price tag and its spirited personality. This more classic blend is a blaze of black pepper, *régliasse*, and blackberries, soft, round, and instantly likeable.

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

2008 VIN DE PAYS DU VAUCLUSE ROUGE CUVÉE SELECTIONNÉE PAR KERMIT LYNCH

The base of this cuvée *spéciale* is a grape called Marselan, an interesting cross between Grenache and Cabernet Sauvignon. You might find some Cabernet-like aromas. You'll definitely find spice, structure, complexity, round, ripe fruit, and a fine bottle of wine, especially for the price. It is a quaffable wine but one that easily stands proud next to a hearty steak or roasted game bird. The vineyard is in the hills of Beaumes-de-Venise, just south of Gigondas.

\$9.95 PER BOTTLE **\$107.46** PER CASE

2007 PIC SAINT LOUP ROUGE
CHÂTEAU LA ROQUE

In southern France, 2007 is a vintage of plenitude, giving us ripe, ample wines full of fruit and immediate pleasure. There are no harsh tannins to get in the way, but the wines have plenty of structure. La Roque's Pic Saint Loup bottling is the textbook experience, ripe and supple, loaded with character. Since Kermit starting buying at La Roque in 1989, he and the proprietor have worked together to increase the amount of Mourvèdre in the blend and to make a more natural, unfiltered wine. I am still hoarding five of my six bottles of the 2005 vintage, but it is hard not to reach for another already.

\$17.50 PER BOTTLE \$189.00 PER CASE

2007 COTEAUX DU LANGUEDOC ROUGE
CHÂTEAU DE LASCAUX

Lascaux has created a monster in 2007. Their blend has a bit more structure and bite than our other Languedoc reds of this vintage. They don't use the stems but do prefer long *cuvaisons*, and their parcels of vines on very stony, elevated plateaus that bake in the daytime and benefit from cool Mediterranean breezes at night provide the perfect raw materials every year. The Mourvèdre, Syrah, and Grenache each come bearing gifts. The price/complexity ratio here has always been quite high, and you can buy with confidence.

\$16.95 PER BOTTLE \$183.06 PER CASE

2007 VIN DE PAYS D'OC ROUGE
MAS CHAMPART

The Champart's Vin de Pays is a unique beast. It's made principally from Cabernet Franc vines within the Saint-Chinian appellation (which is not permitted by the appellation cops). It grabs your attention from the first pour with its dark, purple robe, then keeps you focused with a full, spicy Cab Franc nose. The palate is *terroir*-driven, loaded with stones and earth, the fruit is ripe and smooth, and the finish is pure spice, with lingering perfumes of roses, plums, and berries ... a singularly delicious creation.

\$19.95 PER BOTTLE \$215.46 PER CASE



— 2008 ROSÉ —

HEADS UP, HERE THEY COME!

2008 BANDOL ROSÉ • DOMAINE DE TERREBRUNE

You know what's neat? To be on summer vacation and you go into a restaurant and they have a good Bandol rosé on their list. You're nodding your head, All right, everything's gonna be all right.

Oh, the many sides of our Bandol selection. We have an ex-boxer at Gros 'Noré and his extreme opposite is at Terrebrune, which is the most "intellectual" of the four Bandols I import.

Here is Monsieur Delille's take on his 2008 rosé: "Pale salmon-flesh color; delicate aroma—zest of red grapefruit and lemon; exotic, spicy character. Great plenitude of flavors including passion fruit, and a beautiful minerally freshness which comes from our limestone soil."

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

2008 COTEAUX DU LANGEDOC ROSÉ DOMAINE DU POUJOL

Finally, a wine with a screwcap that doesn't stir up the Kermudgeon in me. You pour, you sniff, screwcap forgotten.

One of my favorite desserts is my wife's strawberry/rhubarb cobbler. This rosé sort of smells like her cobbler. No, I am not kidding. Of course there is no crust atop the rosé.

This is a great SUMMER rosé. No cloying heaviness, lively as can be, dazzling with freshness on your palate, and I like that little stony edge.

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

2008 BANDOL ROSÉ • DOMAINE DU GROS 'NORÉ

Speaking of our pugilist from Gros 'Noré, he told me to tell you that he let his enologist go and has completely changed his rosé vinification. I tasted the '08 in December and was KO'd by it. It seemed sorta ... well, saucy like in a saucy dame. You know how a wine is supposed to express the character of the wine-maker? Maybe ex-boxers attract saucy dames and make saucy rosés?

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