



KERMIT LYNCH
WINE MERCHANT

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- 2007 DOMAINE ENTE
- SUMMER SAMPLER
- VERMENTINO BLUES
- HEAVENLY GEWURZ

OPEN • TUESDAY-SATURDAY 11 A.M. TO 6 P.M.

CLOSED • SUNDAY & MONDAY

AUGUST 2009

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NEW ARRIVALS FROM SOUTHERN FRANCE

2008 CALVI BLANC "E PROVE" DOMAINE MAESTRACCI

The year of the Vermentino!

It is turning out to be such a year for me. I found well-priced beauties on Italy's Ligurian coast, and, I hate to say it, but on the Île de Beauté (which is what the French call Corsica) I tasted three delightful 2008 Vermentinos that I had to turn down because you, yes YOU, are not buying my current stock fast enough.

C'mon people, this importation thing is not a one-way street. Put yourself in my wine-seeking shoes and try to imagine what it's like to find a great wine and have to turn your back on it.

But none of the 2008s I tasted was better than E Prove. It is interesting, complex, different, and delicious. The ravishing bouquet inspires thirst, and the palate is dry, juicy, and has a perfect tinge of minerally bitterness at the end.

If you want to experience good Vermentino, start here. I am just itchin' to bring those three new discoveries in for your tasting pleasure.



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

2007 CUVÉE STE. AGNÈS BLANC ERMITAGE DU PIC SAINT LOUP

Here the Roussanne dominates the barrel-aged blend. It has that lovely honey-and-apricot perfume that you sometimes find in Sauternes, in white Hermitage, and in a good Chignin-Bergeron.

Another quality you will appreciate: it has a big, ripe palate yet it is only 12.8% alcohol. Last night I enjoyed it with a simple roast chicken, and the wine really showed its stuff.

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

2007 CASSIS BLANC
CLOS STE. MAGDELEINE

So, Vermentino, Roussanne, and now to François Sack's lovely Cassis white, where the Marsanne plays the pivotal role in his 2007. This fairly luscious example is the best Cassis I have ever had, and I have been going to Cassis since 1971.

It is a dry white made for seafood, particularly recipes from the Mediterranean rim. It tastes like honeyed sunshine to me, but I can't explain what sunshine tastes like. See for yourself.

\$27.50 PER BOTTLE **\$297.00** PER CASE

2007 LIRAC ROUGE
DOMAINE DU JONCIER

Dark, impenetrable robe. Black fruits and plenty of spiciness. Those big round stones like at Vieux Télégraphe make their presence felt, too. Most of all, your glass better be solidly built to contain all the goodies in Joncier's chewy 2007. A big, flavorful red Rhône!

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

2007 CAIRANNE
CATHERINE LE GOEUIL

Ask one of my staff what they think of this new arrival. At our tasting it blew us away. Some of you might appreciate knowing that if Châteauneuf-du-Pape has gotten too expensive for you, here, try this close relative.

Nose ripe and decadent; wild thyme, stones, and loads of Grenache fruit; chewy, concentrated, great tannins, palate-staining sensations, and just a whole lot of rock 'n' roll going on. There is also a rare quality that I'd like to see in more wines, something luxurious in the feel of it on the palate.

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



SUMMER SAMPLER

by Mark Congero, formerly of *Chez Panisse Restaurant*

THE TIME FOR TOMATOES and chilled rosé has arrived! It seems impossible not to fall for the bright, fresh flavors of summer, and it all begins with tomatoes. Those kaleidoscope boxes of heirlooms are the true sign that summer has risen to a higher level. Tomatoes invade my kitchen and my cooking from August through October. There is more though: sweet peppers, corn, haricots verts, summer squash, eggplants, and fresh shell beans!

Summer cooking means one thing to me—absolute simplicity. Let the fresh, clean flavors speak for themselves. Uncooked sauces like vinaigrettes, salsa verde, and tapenades are a perfect way to enhance seafood and B.B.Q. dishes.

Let us not forget the bounty of glorious fruits that summer has to offer: melons, berries, stone fruit, and figs! My favorite summer dessert is a platter of ripe fresh fruit and a chilled bottle of Muscat de Beaumes-de-Venise. Drizzle some of the Beaumes-de-Venise over a plate of sliced peaches and figs. That's the best.

Along with a nice mix of wines for summer drinking, I will include a few recipes in the sampler carton that I hope you can enjoy with your family and friends. Remember: keep it fresh, keep it simple, and always try to have chilled rosé ready to drink. If you have any questions about the recipes, please feel free to e-mail me at markc@kermitynch.com. Bon appétit!

PER BOTTLE

2007 MUSCAT DE BEAUMES-DE-VENISE <i>TENTH</i> • DURBAN	\$17.50
2008 COTEAUX DU LANGUEDOC <i>BLANC</i> • CHÂTEAU DE LASCAUX . . .	14.95
2008 CORBIÈRES ROSÉ “GRIS DE GRIS” • FONTSAINTE	13.95
2008 BANDOL ROSÉ • DOMAINE DU GROS 'NORÉ.	27.00
2006 CASSIS <i>BLANC</i> • CLOS STE. MAGDELEINE	28.00
2008 MUSCADET • CHÂTEAU DE LA FESSARDIÈRE	16.00
2007 BROUILLY • CHÂTEAU THIVIN	18.95
2005 MONTAGNE-ST.-ÉMILION • CHÂTEAU TOUR BAYARD	22.00
2008 COTEAUX DU LANGUEDOC “LOU MASET” • AUPILHAC	14.95
2007 COTEAUX DU LANGUEDOC “PODIO ALTO” • POUJOL	18.95
2006 IROULÉGUY • DOMAINE ETXEGARAYA	19.95
2007 VIN DE PAYS D'OC <i>ROUGE</i> • CYRIAQUE ROZIER	12.00

12 bottles normally \$224.20

SPECIAL SAMPLER PRICE

\$168

(a 25% discount)

—PRE-ARRIVAL OFFER—

2007 **DOMAINE ENTE**
IN MEURSAULT

I WANT GOOD HOMES for these wines. They are for palates that are educated in the ways and wiles of white Burgundy. You have to appreciate nerve, minerality, precision, and impeccability.

Domaine Ente is a rarity these days. Arnaud and his wife, Marie-Odile, have no employees. They do it all, from the pruning of the vines in the harsh Burgundian winter to the unfiltered bottling and labeling. Their wines are truly artisanal, truly remarkable expressions of their extraordinary *terroirs*—*terroirs* for the ultimate in Chardonnay class.

Their Bourgogne *blanc* is easily above the quality level of many growers' Meursaults, and their Meursaults, for the most part from their old-vine parcel in the *lieu-dit* En l'Ormeau, show off what makes Meursault taste like Meursault. Then their Puligny-Montrachet, Les Referts, which does not resemble their Meursaults, is textbook: chiseled, suave, ethereal.

The 2007s are a great success, a must-buy for white Burgundy fans. The quantity is painfully limited, and when I discussed pricing with Arnaud, he told me that their pricing is simple—they charge what they must in order to survive. I believe it. Even if you can only go for a few bottles, don't miss them.

	PER CASE
2007 BOURGOGNE ALIGOTÉ	\$279.00
2007 BOURGOGNE <i>BLANC</i>	378.00
2007 MEURSAULT*	639.00
2007 MEURSAULT "CLOS DES AMBRES"*	888.00
2007 MEURSAULT "LES PETITS CHARRONS"*	1215.00
2007 MEURSAULT "LA SÈVE DU CLOS"	1254.00
2007 MEURSAULT "LA GOUTTE D'OR" 1ER CRU	1254.00
2007 PULIGNY-MONTRACHET "LES REFERTS" 1ER CRU	1254.00
2007 VOLNAY "LES SANTENOTS DU MILIEU" 1ER CRU	888.00

*Inquire about availability of magnums.

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



BEAUJOLAIS, ETC.

2008 VIN DE PAYS DES GAULES MARCEL LAPIERRE

Marcel is a bon vivant who loves having lots of friends at table and a lot of corks pulled. When he is in his cellar tasting his Morgon, however, he is as serious as a heart attack. No jokes, no pandering.

But I had to laugh when he was serving me a taste of this young vines Morgon (and whatever else goes into it) in the presence of a couple of his French clients. One of them asked, “What is the difference between this and your Morgon?”

“This one you can drink while you’re taking a shower,” he told him. Of course. Don’t you drink wine in the shower? But I love that kind of remark. He didn’t talk cherries and berries or give points—he just let them know that this is a frivolous little quaffer worth glugging down any old time, any old place.

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

2007 MORGON “VIEILLES VIGNES” GUY BRETON

Guy Breton is one of Marcel’s drinking buddies. Because of my profession I have had to partake in a few of their let-the-Morgon-flow parties.

Breton says he doesn’t care what anybody else thinks of his wine. He is just going to make a wine that he likes to drink.

His 2007 is fine, delicate even, in this world of whoppers, with no rough edges or aggressivity. Expect pure, bright fruit and a silken texture as it descends.

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

8TH ANNUAL ROSÉ PARTY AT CAFÉ ROUGE

WHAT A COOL IDEA. Café Rouge, down in the Fourth Street complex, is having their annual rosé-inspired feast on August 6. I am flattered that all of the rosés will be from KLWM. Their chefs prepare by tasting each rosé and imagining what dish would be the wine’s perfect foil.

THURSDAY EVENING, AUGUST 6

Telephone 510-525-1440 now for reservations.

2007 **DOMAINE** **JEAN-MARC VINCENT**

by Dixon Brooke

JEAN-MARC AND ANNE-MARIE VINCENT live in Santenay, a picturesque little Burgundian village in the Côte de Beaune, just south of the village of Chassagne-Montrachet. They inherited vines from their grandparents and have taken to the life of wine growers with unbridled passion. They only make a few barrels each of their sumptuous red and white Burgundies, so there isn't much to go around, but the wines are for those who know the difference between good and great Burgundy. These are the real thing: wines with deep, layered textures, balanced when young, impeccable when old.

2007 **AUXEY-DURESSES BLANC “LES HAUTÉS”**

This is the Vincents' flagship bottling, the wine that first attracted Kermit to the domaine ten years ago. Auxey-Duresses is just behind Meursault, and the vineyards have a different exposure but a similar soil. This parcel, which is high up on the hill, is covered in white, decomposed limestone rocks, much like the high-elevation parcels at Meursault. This 2007 just blew me away when I tasted it with them a few months ago (I couldn't resist ordering a few magnums for my personal cellar). It has so much class and delivers on so many levels—buy a case to follow over the next ten years and you won't regret it.

\$38.00 PER BOTTLE \$410.40 PER CASE

2007 **SANTENAY PREMIER CRU** **“LE BEAUREPAIRE” BLANC**

The Santenay is such a different experience after the Auxey. It has less treble and more bass. Deep, rich, and concentrated, balanced by a saline edge, the Beau-repaire would be best suited with heartier dishes such as roasted fowl.

\$45.00 PER BOTTLE \$486.00 PER CASE

2007 **SANTENAY PREMIER CRU** **“LE BEAUREPAIRE” ROUGE**

Note the beautiful dark purple robe of the wine, and the bouquet seems just like you would expect—like the freshest, most succulent blackberries right off the vine. There is a delicious minerality that cuts through the wine's decadent juiciness, balancing things nicely.

\$44.00 PER BOTTLE \$475.20 PER CASE

AN ALSATIAN MASTER DOMAINE MEYER-FONNÉ

by Dixon Brooke

FÉLIX MEYER IS THE GENIUS behind the wines of this domaine based in the village of Katzenthal. Félix is very tall and imposing physically, but discreet and soft-spoken in manner. His wines are somewhat similar in character—they are bold and assertive in structure but fine and subtle in flavor, with many a nuance to discover. We could not be prouder to represent these classic wines in the USA. You are missing out if you are not delving into the best wines of Alsace.

2006 PINOT GRIS “DORFBURG”

The Dorfburg vineyard is planted in a clay and limestone *terroir* similar to that found in Burgundy. Meyer raises the wine in wooden *foudres*, per the tradition in Alsace. This is a Pinot Gris with an awesomely rich, concentrated flavor, and a DRY finish.

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

2007 GEWURZTRAMINER GRAND CRU “KAEFFERKOPF”

The nose just jumps out of the glass in a blaze of spicy, honeyed glory. Note the intensity, the power, but the delicate touch on the finish. Such balance is far from easy to achieve.

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

2007 RIESLING GRAND CRU “SCHOENENBOURG”

According to Félix, this particular grand cru is often relatively closed in its youth, but it blossoms with age. The parcel sports a super-complex *terroir* with green marl below the surface and red above, a virtual kaleidoscope. With a fully southern exposure, the vineyard provided tiny grapes with no botrytis in 2007, and the resulting wine has 12.7% alcohol and is fully dry. It is a thoroughbred of a wine, racy, minerally, built for the long haul, *un grand vin de long garde*.

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

2006 DOMAINE LÉON BARRAL

by Dixon Brooke

DIDIER BARRAL REPRESENTS the current generation in charge of things at the greatest domaine in the appellation of Faugères in the Languedoc. Didier is as passionate and as principled a man as you'll meet, and one of the nicest guys around. Last time I tasted with him he carved hunks off of a giant wheel of Salers cheese (from the Cantal region) that had been placed in between his barrels of Faugères.

Didier is one of the heroes of the natural wine movement in France. The wines are made in the vineyard. Excuse the cliché, but nowhere is it truer than chez Barral, and the wild, unadulterated marriage of Grenache, Syrah, Mourvèdre, Carignan, and Cinsault with pure schist is magical. Didier and his family are totally dedicated to the earth and their vines and have created a natural ecosystem in which they, their livestock, and their vineyards have a symbiotic relationship. If you knew how much work went into each individual grape you wouldn't even begin to consider these expensive.

2006 FAUGÈRES "JADIS"

Syrah is king in Barral's *cuvée* Jadis, but the Carignan plays an important role as well. The Carignan brings the necessary freshness and brightness to the blend, but Barral's old-vine Syrah has a deep, dark intensity that carries the show. Didier ages his wines in barrel without racking for two years, then bottles them without fining or filtration, and the result is pure, unadulterated, wild, and unbelievably good.

\$36.00 PER BOTTLE

\$388.80 PER CASE

2006 FAUGÈRES "VALINIÈRE"

Valinière is dominated by Mourvèdre, and this is one of the great examples of the grape outside of Bandol. A brooding monster of a wine, Valinière is something to lay down for the better part of a decade to let it work its magic.* The 1999 is spellbinding today. If you appreciate big, bold reds with a strong *goût de terroir* and you like to have wines in your cellar that taste like they could have come from nowhere else, look no further.

\$64.00 PER BOTTLE

\$691.20 PER CASE

**If you plan to age Didier's wines—and we hope many of you will—keep in mind that they perform best in a cold, dark cellar because they are made without any chemicals, additives, preservatives, or stabilizing techniques.*

LOIRE VALLEY

by Dixon Brooke

2008 REUILLY “LES PIERRES PLATES” DENIS JAMAIN

Leave it to us to market a Sauvignon Blanc from the Loire Valley that comes from an appellation as hard to pronounce as Reuilly. Believe it or not, this wine has been a huge commercial success in the United States. We select our *cuvée* from a specific vineyard parcel known as “Les Pierres Plates,” which is particularly blessed with an abundance of limestone marine fossil deposits. These give this particular Sauvignon an intense, Chablis-like minerality, which makes it a classic companion for raw oysters and many other things.

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

2007 SANCERRE • DOMAINE DES GRANDES PERRIÈRES

We are still in Sauvignon Blanc country, but this time you’re probably more familiar with the wine’s name. Sancerre won its reputation the hard way, with quality, and one whiff and sip of this creation will remind you why. This is simply one of the world’s greatest Sauvignon Blanc *terroirs*. As at Meursault, the vineyard name *Perrières* is a derivative of the word *pierre*, or stone. The Domaine des Grandes Perrières dazzles with its complexity, power, intensity, and finesse.

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

2007 CHINON “LES GRANGES” BERNARD BAUDRY

Bernard and his son Matthieu are making some of the greatest wines produced in Chinon today. There are only a handful at their quality level. Les Granges is the wine they bottle first every year; it is from younger vines and is not aged in wood. The idea is to capture the irresistibly fresh and supple fruit of the Cabernet Franc grape in the glory of its youth. This is the perfect introduction to 2007 for reds from the Loire, a classic vintage that is easy to drink and easy to like: silky, fine, and *très élégant*.

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

**2007 BOURGUEIL “VIEILLES VIGNES”
DOMAINE DE LACHANTELEUSERIE**

I had an outstanding bottle of 1990 Chanteleuserie Vieilles Vignes the other night, but their 1976 outperformed it handily—it was a stunning wine that became more and more rich and complex with air. Kermit has been telling us incredible stories about Thierry Boucard’s wines for years, much as he has with Château d’Epiré in Savennières, but they still don’t seem to have stuck on a widely commercial scale. Bourgueil is one of the great Cabernet Franc appellations of the world—experience it for yourself! And you don’t have to age it to enjoy it; this 2007 is supple and ready to go. No Cabernet Franc beats them for value.

\$16.00 PER BOTTLE \$172.80 PER CASE

**2008 VOUVRAY “LA DILETTANTE”
CATHERINE ET PIERRE BRETON**

Catherine Breton has an exciting new project in Vouvray, and you may have already tried her delicious sparkling Vouvray that we began importing last year. This is our first shipment of her Vouvray *sec*, and it is as seductive as Catherine herself. It is fresh and zesty with bright citrus fruit and the classic approachability of Chenin Blanc from Vouvray. It isn’t the most complicated wine of the year, but it is one of the most delicious.

\$17.95 PER BOTTLE \$193.86 PER CASE

**2006 BOURGUEIL “LES PERRIÈRES”
CATHERINE ET PIERRE BRETON**

You are probably most familiar with the Breton name (which means “Cabernet Franc” in the local dialect, by the way) when it comes to their red wines. Les Perrières is their most distinguished *cuvée* and probably the longest-lived. Likely named after the big silex stones in the vineyard, it is vinified in a troglodyte cave on the banks of the Loire River and made the old-fashioned way—nothing but fermented grape juice and oak.

\$34.00 PER BOTTLE \$367.20 PER CASE



—BLANC ET NOIR—

VALUES OF THE MONTH

2008 ABYMES • DOMAINE A. & M. QUENARD

Abymes is a wine village in the Savoie not far from the Albertville ski center. It produces the grapes for this satisfying, freshening dry white. This is the kind of wine that is making the one-hundred-point/hundreds-of-dollars bottles sit on the shelves . . . pouting. Mama, mama, someone gave me one hundred points, so I must be worth hundreds.

Our '08 Abymes weighs in at just under 11% alcohol. (Applause!) It is a wonderful mind-changer for hot weather or messy days. There is a floral and white pepper bouquet. The palate is neat—fresh, minerally, and tender. Tender with a *perlant* quality.

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

2007 CÔTE DE NUITS-VILLAGES ROUGE
DOMAINE GACHOT-MONOT

The Abymes will precede this red Burgundy beautifully, if you are into wine progressions like I am. The Abymes readies your palate for a Pinot Noir experience.

I loved Dixon's comment as we drove away from Gachot's under-the-house winery: "That Côte-de-Nuits is like a working man's Nuits-St.-Georges."

(Musical connections: The Grateful Dead's *Workingman's Dead* and Merle Haggard's "Workin' Man Blues" as sung and super-pianoed by Jerry Lee Lewis.)

Unfiltered color; classic Burgundian Pinot Noir fruit; rich enough with just the right mating of ripeness and precision.

To get to the nitty gritty: you get a lot of Burgundian style, class, depth, and complexity for a great price.

\$25.00 PER BOTTLE **\$270.00** 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.
