

KERMIT LYNCH
WINE MERCHANT

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- PA LUCIEN BOILLLOT
- LOVE AT FIRST SIGHT!
- MOULIN-À-VENT CLASSIC

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

CLOSED • SUNDAY & MONDAY

OCTOBER 2009

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NEW ITALIAN ARRIVALS

2008 ROSSESE

CASCINA FÈIPU DEI MASSARETTI

Rosese is an indigenous grape variety grown along the Mediterranean on the Ligurian coast of Italy that gives a soft, highly aromatic wine with bright strawberry and a touch of subtle spice and smokiness. It is a particularly delicious red wine with fish, which makes it handy in Liguria, as well as here on the Pacific coast. Try this Ligurian recipe and make a sauce of tomatoes, olives, potatoes, pine nuts, and herbs to pour over the fish. By the way, we ordered this red unfiltered to preserve all the strawberry fruit and the lovely light fleshiness.

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

2007 BANDINELLO • VILLA DI GEGGIANO

This is a Sangiovese-dominated blend (with 20% Syrah!) from our grower in the Chianti Classico zone. He makes this wine to emphasize Sangiovese's easygoing side. It is bright and fine with great texture and savory flavors. Serve with any *antipasti* you can imagine, pasta with veal shoulder or rabbit, for example, or with young sheep's milk cheese. Sangiovese/Syrah? Give it a go.

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

VINO BIANCO SECCO "GRANGIA"

ELVIO TINTERO

Step on up, folks, to a value in wine that is rare these days. We discovered in June that our Moscato producer has begun producing a dry, ever so slightly sparkling white wine from the Piedmontese grape Favorita (which Jancis Robinson tells us is a version of the Vermentino grape) and adds a touch of Moscato for the aromatics. First Kermit and I were knocked out by how delicious this was as our apéritif in a red-brick-walled underground trattoria in Alba. We drank it down with a smile, and then we learned the price! And this crazy price includes refrigerated shipment from the Piedmont to Berkeley. All those great little starter courses they serve in the Piedmont were perfect with Grangia. It is crystal clear in color with a palate as refreshing as a mountain stream and flavors of prickly pear, lemongrass, and white pepper.

\$8.00 PER BOTTLE **\$86.40** PER CASE

2005 BARBARESCO “VICENZIANA”
SILVIO GIAMELLO

Giamello's Barbaresco is traditionalism personified, hand harvested and aged exclusively in large, old wooden *botti*. When you taste his Barbaresco you know you are tasting Barbaresco—the Nebbiolo gives a powerful core and a leathery quality, but this is a wine of great finesse, loaded with floral perfume on the nose and finish. Anti-pop wine.

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

BACK IN STOCK

2008 BARDOLINO “LE FONTANE”
CORTE GARDONI

I'm told this quaffer flew off the shelves in a matter of days after our last shipment. I can't say I'm too surprised. Here it is, back in stock, but probably not for long! Bardolino is to Valpolicella what Beaujolais is to Burgundy. Sort of. You are going to love slurping this one down.

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

2007 BARDOLINO SUPERIORE “PRÀDICÀ”
CORTE GARDONI

This is the more serious Bardolino *rosso* from the Corte Gardoni estate in the Veneto. It is aged in *foudre* and bottled long after their Le Fontane has been shipped to the USA for thirsty fans. Pràdicà shows more refinement than Le Fontane and has a Barolo-like iron-fist-in-a-velvet-glove texture. Delicious right now, but a candidate for cellaring as well.

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

LOVE AT FIRST SIGHT: PUNTA CRENA

I COULDN'T BE more excited to introduce you to these wines, made in the tiny town of Varigotti, Italy, right on the ocean in the wine-producing region of Liguria. The Ruffino family is famous in their hometown but little known elsewhere, even in Italy. They've been making wine in Varigotti since 1500! From the first sniff I was hooked on their delicious wines, made traditionally from indigenous grapes, wines with typicity and character but without a hint of pretension. These are exactly the kind of wines I've been seeking for a long time, country quaffers from the Ligurian coast.

NV LUMASSINA *FRIZZANTE*

Yep, Lumassina is one of their local grapes. Naturally sparkling, no secondary fermentation, soft mousse, creamy texture, exotic flavors with a twist of white pepper. Recommended with *pesce bianco crudo* by the winemaker, but I'll bet any sushi will do. Kermit likes it as an apéritif and with fried fish. You take one drink of it, you're drinking it all the time!

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

NV PETTIROSSO ROSÉ

A gently sparkling dry rosé made from Rossese and Sangiovese, Pettirosso is a guaranteed spirit-brightener and a delicious pairing with spaghetti tossed with a sauce of sautéed shrimp, tomatoes, olive oil, garlic, flat-leaf parsley, and spicy red pepper flakes. The winemaker, however, says that the locals don't wait for meals. They drink it all day long. And indeed it is so light and pretty, it won't knock you for a loop.

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

2008 VERMENTINO "VIGNETO ISASCO"

This classic Vermentino has little in common with the Rolle of southern France or the examples from Corsica and Sardinia. This is the quintessential Ligurian Vermentino for me, my favorite rendition of the grape—fresh and lively with a hint of *pétillance*, it caresses the palate with floral perfume and an interesting little suggestion of pine nuts. It is subtly flavored with a long, grapeskin-like finish.

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



© Gail Skoff

Paolo Ruffino of Punta Crena with his family. A friend in his village said, “The men here instruct their wives, ‘Don’t even look at Paolo,’ for fear they’ll get pregnant.”

2008 PIGATO “VIGNETO CA DA RENA”

Contrary to popular belief, Pigato is not the same grape as Vermentino/Rolle but a sort of cousin variety cultivated only in Liguria and named after its pigmented, freckled skin. Lively and fresh like the Vermentino, Pigato has a bit more depth and dimension, more punch, and an irresistible friendliness. Like all of Punta Crena’s wines, it is wickedly easy to down. When I open this Pigato for French winemakers, they are dazzled, especially by its complex aromatics.

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

2008 MATAÒSSU “VIGNETO REINÉ”

A dry white, and the pride and joy of the domaine—rightfully so—Mataòssu is cultivated nowhere else in the world! Only in Varigotti. It has been mentioned in the local archives since 1200. This indigenous vine thrives on steep, terraced parcels above the sea but is very difficult to work. The Ruffino family has nurtured their parcel to eighty years of age. It is unlike any other white I’ve tasted. Ahoy, jaded palates! Steer your yacht onto Varigotti’s beautiful white sand beach and drink Mataòssu with the town’s signature *fritto misto*. Or, I can swear it shines with *piccata di vitello*. What the heck, it’s versatile.

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

BURGUNDY

2007 PETIT CHABLIS ROLAND LAVANTUREUX

I think this is one of the great values in white Burgundy. Bruce Neyers, our national sales manager, tells me it is his house apéritif. We've been working with Roland since the late seventies, and we've come to expect both textbook Chablis and flawless consistency. Dry, mineral, chalky Chardonnay, impeccably vinified, the 2007 leaves nothing to be desired.

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

2007 CHABLIS "VIEILLES VIGNES" DOMAINE SAVARY

Olivier Savary lives in a small town north of Chablis proper, not far from Roland Lavantureux. The two have very different personalities and very different styles. Olivier's wine, particularly his old-vines bottling here, has a little more weight and roundness to it. This stems from the more concentrated juice in the berries produced by the old vines and Olivier's decision to age the wine partially in wood.

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

2007 MARSANNAY ROUGE "LES LONGEROIES" RÉGIS BOUVIER

Since I arrived in Beaune to take over the KLWM office, Régis Bouvier and I have become hunting pals. Here is my favorite red from him—not the most expensive or imposing, but I prefer it for its elegance and balance. This is what I look for in Pinot Noir—vibrancy, freshness, and finesse. Recommended pairing: *lapin à la moutarde*. If you've never made it, surprise, it's easy.

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



— PRE-ARRIVAL OFFER —

2007 **DOMAINE LUCIEN
BOILLOT ET FILS**

PIERRE BOILLOT, the man in charge at Domaine Lucien Boillot et Fils in Gevrey-Chambertin, still isn't a known quantity in Burgundy or the USA—or anywhere else, for that matter. We are working hard to change that, just by getting the bottles in front of our clients and letting the wines do the talking. Pierre has the unique advantage of having inherited extensive holdings in both the Côte de Nuits and the Côte de Beaune. In the north he is focused in the appellation of Gevrey-Chambertin, although he also works an ancient parcel in the *premier cru* “Pruliers” vineyard in Nuits-Saint-Georges. In the south his holdings are in Pommard and Volnay—choice holdings, I might add.

Pierre used to work alongside his brother Louis but they went their separate ways in 2003 and the wines have improved dramatically under Pierre's leadership, in my opinion. Fifty/fifty decision making can be a problem, I suppose. Pierre's creations now show a greater depth of interest. Bottomless interest, if you will. The style is decidedly traditional (can you say you're surprised?), and a tasting through the range is a tour of *terroirs*: all the nuances are there, they are harmonious and sturdy Burgundies with finesse and character. Kermit rates them on the same level as Chevillon's gems.

The Volnay “Les Angles” is one of Pierre's flagship bottlings, from a lesser-known but very well-exposed and historically respected *premier cru* vineyard below the village—it's a classic. We strongly encourage all of our Burgundy buyers to make this domaine a regular, yearly purchase; we are certain you will not regret the decision. Because Pierre is not yet on people's radar, the prices are reasonable for great red Burgundy. Limited availability at these prices.

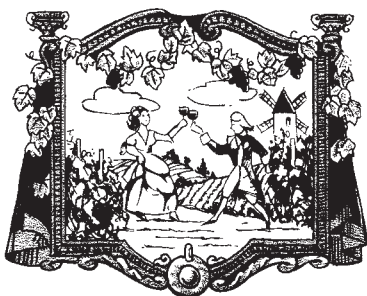
PER BOTTLE

2007 GEVREY-CHAMBERTIN	\$37.00
2007 GEVREY-CHAMBERTIN “LES EVOCELLES”	45.00
2007 GEVREY-CHAMBERTIN “LES CORBEAUX” <i>PREMIER CRU</i>	56.00
2007 GEVREY-CHAMBERTIN “LA PERRIÈRE” <i>PREMIER CRU</i>	56.00
2007 GEVREY-CHAMBERTIN “LES CHERBAUDES” <i>PREMIER CRU</i>	64.00
2007 NUITS-SAINT-GEORGES “LES PRULIERS” <i>PREMIER CRU</i>	64.00
2007 POMMARD “LES FREMIERS” <i>PREMIER CRU</i>	54.00
2007 POMMARD “LES CROIX NOIRES” <i>PREMIER CRU</i>	56.00
2007 VOLNAY “LES BROUILLARDS” <i>PREMIER CRU</i>	47.00
2007 VOLNAY “LES ANGLES” <i>PREMIER CRU</i>	49.00
2007 VOLNAY “LES CAILLERETS” <i>PREMIER CRU</i>	56.00

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

BEAUJOLAIS

2008 MOULIN-À-VENT • DOMAINE DIOCHON



Diochon has turned out their best bottling of Moulin-à-Vent in years, a wine that lives up to its reputation as the dark beast of Beaujolais. With a deep purple robe, peppery smoked meat on the nose, a chewy palate with a core of granite-infused Gamay fruit, and a gripping tannic structure, this is a wine to be reckoned with. The 2008 is as good as the domaine's all-time best.

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

2008 MORGON • MARCEL LAPIERRE

Marcel's son Mathieu is very active at the domaine these days, and he is a formidable presence in the cellar. A committed disciple of Jules Chauvet, the celebrated naturalist/minimalist French winemaker active in the mid-twentieth century, Mathieu is decidedly more cerebral—if perhaps less of a *bon vivant*, so far—than his father. The 2008 is classic Lapierre, a Morgon of depth, character, and surprise.

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

2008 MORGON • JEAN-PAUL THÉVENET

Thévenet is a talented member of the “Gang of Four” Morgon growers that also includes Jean Foillard, Marcel Lapierre, and “Petit Max” Breton. Thévenet is now working alongside his son Charly, who recently bought a vineyard in the neighboring *cru* of Régnié and has quickly shown that he knows his way around the vine. The Thévenets' old-vine Morgon is a wine of impressive substance, always recognizable by its silky smooth texture and generous aroma. Thévenet is converting his vineyard to biodynamic farming, by the way, and this 2008 is about half biodynamic.

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



SOUTHWEST FRANCE

2006 MONTAGNE-SAINT-ÉMILION CHÂTEAU TOUR BAYARD

The two generations of the Richard family that currently manage this domaine in Bordeaux are rightly proud of their *terroir*. It is a perfectly exposed limestone amphitheatre planted in vines that average forty years of age. The benefits of their well-aerated, well-drained, well-exposed parcel were readily apparent this year as all their grapes had ripened evenly whereas many of their neighbors had alarming differences from vine to vine. We have shown a preference for buying the Saint-Émilion satellites because the village of Saint-Émilion produces a sea of wine, much of it of mediocre quality at high prices, and direct château/importer relationships are hard to develop there. This wine represents a superb value in red Bordeaux. Taste it, and call us for more if you agree. What a nice plump finish.

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

2006 LUSSAC SAINT-ÉMILION CHÂTEAU DE BELLEVUE

André Chatenoud, the owner of Bellevue, is an uncompromising organic grape farmer. His delicious Lussac Saint-Émilion is mostly Merlot, of course, with a touch of old-vine Cabernet Franc, all grown on a foundation of pure white limestone. André puts a very respectable wine into bottle each year while always remaining true to his principles in the vineyard. His inimitable homemade foie gras and his trademark duck breasts grilled over vine cuttings make the perfect match for his stellar Bordeaux. This vintage can be enjoyed now or cellared for five to ten years.

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

2007 IROULÉGUY ROUGE DOMAINE ARRETXEÀ

The Riouspeyrous family of Domaine Arretxea is as passionate and dedicated to biodynamic wine growing as anyone I've met in France. They sacrifice everything for the natural care of their beloved vines. Steep hillside parcels, vibrant, living soils, and Tannat and Cabernet vines are the secrets to their success. This is a red with distinct character and soul, and it is superb with the local cuisine, but don't limit yourself to your favorite Basque recipes. Only sixty cases of this beauty were available for the United States.

\$25.00 PER BOTTLE **\$270.00** PER CASE

SOUTHERN FRANCE

2007 TRADITION ROUGE SAINT MARTIN DE LA GARRIGUE

Saint Martin is located southwest of Montpellier on the Mediterranean coast, where they experience cooling winds from the ocean and have well-drained clay and limestone vineyards. This enables them to get more freshness from their Syrah than is usually possible this far south. They blend their Syrah with a hefty portion of Carignan, the vine that performs so well here and a bit farther south in the Corbières appellation. The resulting wine is pure velvet on the palate with a character that is fresh, stimulating, and complex at the same time. I'll bet this wine will never score more than 90 points on any 100-point scale because it is not "awesome" enough. In my book this is a 100-point wine in its category—pure drinking pleasure.

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

2008 CÔTES DU RHÔNE "SIERRA DU SUD" DOMAINE GRAMENON

You could call Gramenon a Grenache purist, because almost every one of their several cuvées is made exclusively from Grenache. But they are in the far northern fringe of the Côtes du Rhône and have a cooler climate in addition to some choice hillside parcels. For this reason they chose to plant one vineyard to Syrah, and here is the result. You will find some similarity to Saint Joseph—a black pepper, violet, black olive character—along with a good hit of fresh raspberry and that trademark Gramenon velvety mouth-feel. Made from organic grapes, this wine likes to be cellared properly and served at cellar temperature.

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

2007 PIC SAINT LOUP ROUGE "CUVÉE SAINTE AGNÈS" • ERMITAGE DU PIC SAINT LOUP

We talked about the Ravaille brothers' classic Pic Saint Loup bottling last month. Cuvée Sainte Agnès is a wine made from their best parcel of vines on the slope of Pic Saint Loup, planted in hard, pure white limestone. The vines produce tiny berries, and this fruit is raised in a combination of small *foudres* and *barrisques*. A serious, intense, and profound expression of the Ravailles' *terroir*, the Sainte Agnès needs a few years in bottle to express itself most fully. The blend is Syrah, Grenache, and Mourvèdre. The Languedoc is the home of some of the world's greatest fine wine bargains, and this is one of the top cuvées of the region.

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

2007 **CORBIÈRES “CAMPAGNÈS”**
MAXIME MAGNON

Technically speaking, this shouldn't be a Corbières since it is made from almost exclusively 100-year-old Carignan vines. Only in France would the appellation cops tell the growers they had to limit the Carignan to a certain percentage. Old-vine Carignan is the heart and soul of Corbières, and planted in two of Magnon's high-altitude parcels in the Hautes-Corbières, one schist and the other limestone, it gives a wine of great complexity, depth, and energy. The vinification is in the Lapierre style, and it really sets Magnon apart from his neighbors.

\$28.00 PER BOTTLE \$302.40 PER CASE

2007 **VACQUEYRAS “CUVÉE FLOURETO”**
DOMAINE LE SANG DES CAILLOUX

I think Serge Férigoule is one of the best vigneronns in the southern Rhône today. His wines just seem to get better and better, and they were already outstanding! Despite the heat his vines endure he is managing to make balanced wines every vintage, which is no small task. The 2007 vintage is a stunning effort and a wine that while approachable now will easily age for more than ten years and improve every step of the way. The fragrance rises delicately yet seems powered from the depths. There is intensity without aggressive tannins. Quite a creation!

\$32.00 PER BOTTLE \$345.60 PER CASE

2006 **BANDOL ROUGE**
DOMAINE DE LA TOUR DU BON

Another winemaker making commendable progress is Agnès Henry of La Tour du Bon. This can sometimes happen if you fire your enologist and follow your instincts. The wines now seem to have a lighter, feminine touch—Bandol with finesse, but Bandol that does not lack the trademark tannic punch of Mourvèdre nor its wild side.

\$32.00 PER BOTTLE \$345.60 PER CASE

This newsletter was written by Dixon Brooke (who runs our office in France) with the expert editing and advice of Kermit Lynch (between rehearsals with his band for his October 7th concert in San Francisco).

— VALUE OF THE MONTH —

2007 MUSCADET
MICHEL BRÉGEON

MICHEL BRÉGEON is a hard-core *terroirist*, always eager to expound about the Gabbro, his volcanic stony soil. Michel's vines are planted above a sea of gigantic blue-green volcanic boulders (formed when magma cooled beneath the ocean floor) in the heart of the famed Sèvre et Maine portion of Muscadet. All his vines are located exclusively in this island of profound bedrock, producing a Muscadet of incredible longevity. His cellar tastings are the stuff of lore here at KLWM; ten-year verticals are the norm, and there is never a tired wine in the bunch. In fact, Michel is convinced that his Muscadet, with its sturdy backbone of acidity and intense minerality (Gabbro is loaded with a complex array of minerals), only improves with age. His 1999 is a real marvel of a wine today, so he can back up his claims. The proof is right there, in the glass.



Michel is currently battling a host of issues, most notably the sacking of his beloved region by the *caves cooperatives* and their bland concoctions, but also a pair of failing knees and a crisis of succession. He refuses to compromise on quality and tradition (he still harvests all his grapes by hand, far from the norm in his

region today), even as he continues not to be compensated financially for his efforts. His wines remain among the cheapest you'll find in the world, but their quality is rare and precious. Do yourself a big favor and stock up on this perennial classic, a stunning vintage for Michel, for both your raw oysters and seafood this winter and your drinking pleasure over the next decade.

\$13.95 PER BOTTLE

\$150.66 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.
