



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

- **ROSÉ TIME**
- **TWO SAMPLERS!**
- **VIEUX TÉLÉGRAPHE P-A**

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

MAY 2010

WHITE BEFORE RED

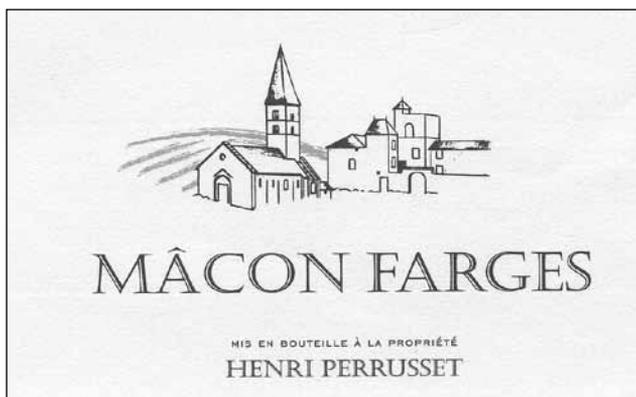
by Dixon Brooke

2008 MÂCON-FARGES • HENRI PERRUSSET

The village of Farges is in the northernmost area of the Mâcon appellation, north of the town of Mâcon itself, and near the village of Chardonnay, of all things. We import two Chardonnays from vigneron Henri Perrusset, a Mâcon-Villages and this bottling of Mâcon-Farges, which is from his oldest vines—over seventy years old, in fact—planted in some serious, quartz-laden, marly white limestone. It packs an explosive punch of crystalline varietal character, and it represents spectacular value. I can't think of a better way to prepare your palate for the superb Beaujolais below. Yet another KLWM motto: civilized folks drink white (or rosé) before red.

\$19.95 PER BOTTLE

\$215.46 PER CASE



2009 BEAUJOLAIS • DOMAINE DUPEUBLE

The Dupeuble family has been on a hot streak for about five vintages in a row now. It is no wonder that their 2009 rises to the occasion—the Dupeubles took full advantage of Mother Nature's kindness. Indeed, the vintage has it all—fresh, ripe, juicy, dive-in aromatics and a granitic kick. As always, Dupeuble has fashioned a wine that goes out of here by the case—a bottle won't be enough. His price is even lower than what we'd call correct, and his wine pairs well with just about everything, although of course it doesn't require food!

\$14.95 PER BOTTLE

\$161.46 PER CASE

—PRE-ARRIVAL OFFER—

2008 CHÂTEAUNEUF-DU-PAPE
“LA CRAU” • DOMAINE DU
VIEUX TÉLÉGRAPHE

by Steve Waters, Retail Manager

ONE OF THE THINGS I like about working here is that we taste every wine before it is offered to our clients. We don't have shelf talkers; we feature educated tasters—actual living, breathing, thinking human beings who taste before speaking to you.

Pre-arrival offerings are no exception. Just the other day, sample bottles of this 2008 Domaine du Vieux Télégraphe Châteauneuf-du-Pape *rouge* arrived by air for tasting, and the staff was assembled with wine glasses at the ready. The anticipation to taste the wine was palpable. A new Vieux Télégraphe! As everyone swirled and slurped and made various gurgling sounds, we came to a consensus:

this was one of the most approachable V.T. vintages in quite some time. Loaded with generous, deep berry fruit and ample body, the wine was open, accessible, even charming, and flowed easily across the palate because of its soft tannin. Don't get me wrong—you're looking at some great Châteauneuf-du-Pape that will age splendidly, but the

beauty of this wine is in its precocious nature. And let's not forget the stones—we concluded that Henri Brunier, the recently deceased patriarch of Vieux Télégraphe, would be extremely proud of this wine and its stony nature. The 2008 Vieux Télégraphe is from a perfect vintage that will allow you the opportunity to pop a bottle every year and gauge the course of the wine over the next decade and beyond. Kermit said it reminds him of the 1972 when it was young.



\$687 PER CASE FIFTHS

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

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

ROSÉ TIME!

by Dixon Brooke

SPRING IS STILL struggling to arrive here in Burgundy as I write this, but by the time these wines arrive in California, spring should be in full swing. We at KLWM drink rosé year-round, but there is definitely something special about cracking into a brand-new vintage of rosé along with spring's fresh bounty of produce. Here's to later sunsets!

2009 TAVEL CHÂTEAU DE TRINQUEVEDEL

Tavel is the name of a village and a wine in the southern Rhône Valley. The wine is a unique animal, as it captures all the power and ripe lushness of the bountiful Rhône exclusively in rosé form. It is an unusual blend of red and white grapes, lightly pressed and briefly macerated to create a relatively dark-hued and sturdy pink. Perfect for the barbeque!

\$17.50 PER BOTTLE \$189.00 PER CASE

2009 REUILLY PINOT GRIS DENIS JAMAIN

This deserves an award for our most unusual bottle of rosé. It is a skin-colored Pinot Gris from the Reuilly appellation in the Loire Valley, an appellation whose slight fame is due to the quality of the Sauvignon Blanc grown there.

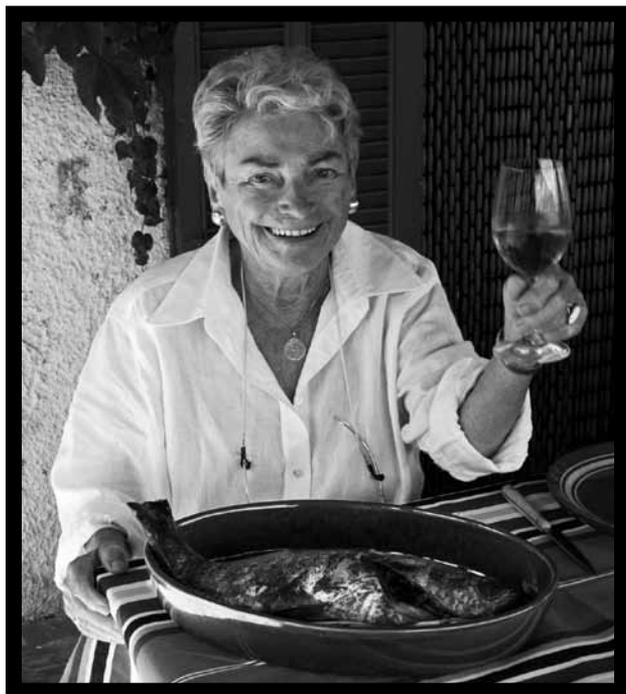
This Gris, or rosé, is a great invention—pale, dry, crisp, and freshening, with an intriguing, delicious varietal character.

\$19.95 PER BOTTLE \$215.46 PER CASE

2009 COTEAUX DU LANGUEDOC ROSÉ DOMAINE DU POUJOL

Delicate and floral with Alpine strawberry fruit, Pujol's rosé is pure finesse, a joy to drink and a guaranteed spirit brightener. I find it an even prettier wine now that the Syrah is no longer part of the blend. From Cinsault, Mourvèdre, and Carignan, it has more focus now.

\$14.95 PER BOTTLE \$161.46 PER CASE



© Gail Skoff

Lulu Peyraud raises a glass of rosé at Kermit's place in Provence

**2009 COTEAUX DU LANGUEDOC ROSÉ
CHÂTEAU DE LASCAUX**

Château de Lascaux makes some of the greatest values in the KLWM portfolio. Their rosé of Cinsault, Grenache, and Syrah sports a Bandol-esque color, a soft, silky texture, a blast of limestone freshness, and a tasty finish loaded with perfume.

\$16.00 PER BOTTLE

\$172.80 PER CASE

**2009 CASSIS ROSÉ
CLOS SAINTE MAGDELEINE**

The Cassis rosé gets the award for vines with the best view. Situated in Provence, perched on a limestone promontory that reaches right out into the blue Mediterranean, the vineyard gives us an aromatic, supple, dry rosé. Serve it with a bowl of black olives for the blend of flavors and colors.

\$29.00 PER BOTTLE

\$313.20 PER CASE



— PRODUCER SPOTLIGHT —

DOMAINE DE VILLAINÉ

by Dixon Brooke

AUBERT DE VILLAINÉ's nephew Pierre de Benoist has been helping guide this outstanding domaine to greater and greater heights since his arrival in 2000, all under uncle Aubert's watchful and experienced eye, of course. You will be hard pressed to find better wines anywhere in the Côte Chalonnaise, and don't underestimate their appellations—de Villaine wines routinely outperform more prestigious, more expensive appellations. Pierre's dogged work ethic, manic attention in the vines, steadfast adherence to organic agriculture, and rigor in the cellar all play a pivotal role in coaxing pure, authentic, classic Burgundies from the domaine's stony *terroirs*.

2008 BOUZERON

Bouzeron is raised in large oak *foudres* in order to allow the Aligoté grape to realize its full potential. Aligoté enjoys its greatest expression here in Bouzeron, and this domaine realizes that the grape's true character is liveliness, exuberance, playfulness. There is no masking it in new oak, parading it as something it's not. A sterile, stainless steel *élevage* is shunned as well in favor of a process that allows the wine to develop like a great white Burgundy while preserving its vigor. The delicious young wines *and* the pristine bottles from the '80s and '90s are the proof that de Villaine's strategy pays dividends.

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

2008 BOURGOGNE ROUGE "LA DIGOINE"

This is a beautiful Pinot Noir from a standout hillside vineyard near Bouzeron. Digoine ages effortlessly for decades but is approachable soon after release, although it always has sturdy structure and a few years in the cellar or a few hours in a decanter are strongly recommended. This is not yet another Bourgogne Rouge—you'll enjoy a stunning example of talent, *terroir*, and the Burgundian tradition all in one bottle. Perfection!

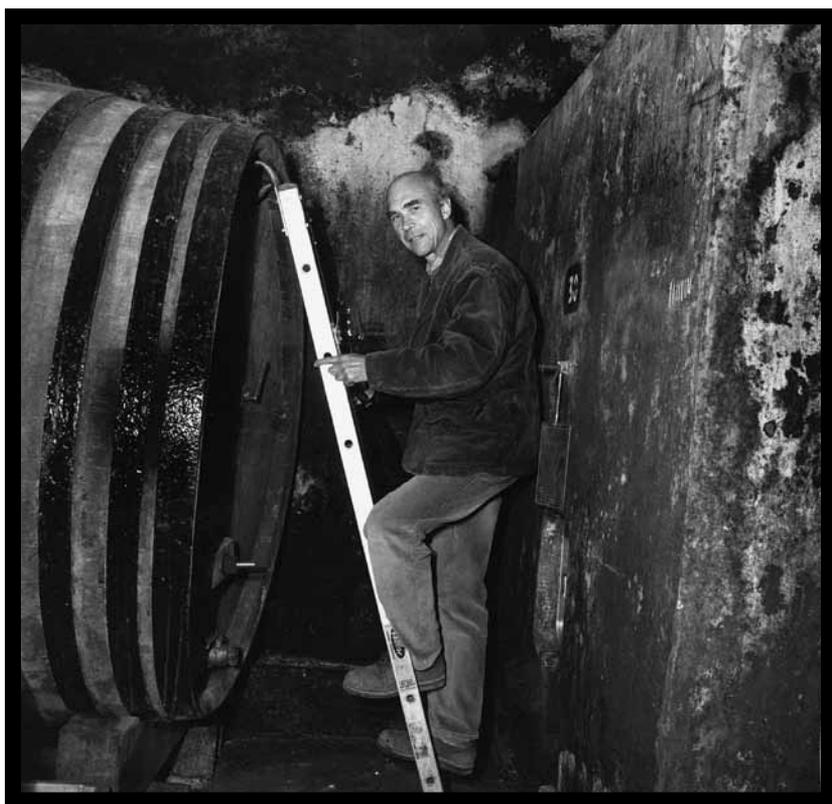
\$38.00 PER BOTTLE **\$410.40** PER CASE

2008 MERCUREY ROUGE “LES MONTOTS”

This is the domaine’s longest-lived red, a structured, earthy, high-toned thoroughbred of a Pinot Noir demanding patience and an appreciation for the subtleties and sometimes understated elegance of great red Burgundy. Aubert likes “discreet” wines. Here is a wine that makes its presence felt without having to scream “look at me,” a wine that doesn’t have to try to be cool, man. Give it some time—don’t be in a hurry—this is old-school red Burgundy.

\$42.00 PER BOTTLE

\$453.60 PER CASE



© Gail Skoff

Aubert and his foudre

ITALY

by Dixon Brooke

2009 MOSCATO D'ASTI • TINTERO

Marco Tintero likes to have a good time. He likes to share his cheerful spirit with his fellow citizens on planet earth, so he makes one of the most delicious, easy-to-like wines you'll ever taste. It is inexpensive, as you can see, and has very low alcohol, a fine *mousse*, or bead, and irresistible aromas and flavors. It is drunk at Marco's house in place of *acqua*, which always helps with the jolly mood.

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

2006 BARBARESCO "VINCENZIANA" SILVIO GIAMELLO

Do you want to buy a real wine? We buy it from Silvio Giamello's modest cellar in the center of town in Barbaresco (which is basically one street, I might add), just above his steep, hillside vineyard in the *cru* of Ovello. Silvio's Barbaresco manages to capture the unadulterated character and soul of Nebbiolo, the unmistakable *terroir* of Barbaresco, and the undeniable stamp of the vintage year. He doesn't muck it up for faddists. Compare Silvio's price to other wines with a Barbaresco label.

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

2008 DOLCETTO D'ALBA "VIGNA L'PARI" GUIDO PORRO

Guido Porro deserves the consistency award in Italy—or anywhere else, for that matter. The guy just makes delicious wine every year. He isn't a complicated man, he's a jolly character and a hard worker. His wine is as easy to like as he is. And so is his wife Giovanna, by the way, who brings in heaping plates of dried sausages and cheeses every time I go to taste there. Usually I don't swallow when working, but this last visit I gave up and had a glass of Dolcetto with the sausage. Guido's Dolcetto is dark, inky, ripe, smoky, and loaded with character. If you cook Italian style, you'll want to make sure and have some around.

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

ECLECTIC WHITES

by Dixon Brooke

2008 VIN DE PAYS BLANC • YVES LECCIA

We've tasted and brought in a lot of Vermentino over the past year. You could say we are on a *rolle*, and I say that if Vermentino isn't considered a "noble grape," it should be. Yves Leccia has mastered its beguiling character by understanding its felicitous adaptation to the Corsican soil and climate. Many of you have tasted his mastery—witness his Patrimonio Blanc. This is his other dry white—40% old-vine Ugni Blanc, the rest Vermentino. The combo of ripeness with freshness is a lovely thing.

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

2009 COTEAUX DU LANGUEDOC BLANC CHÂTEAU LA ROQUE

Are you ever in the mood for a white that is soft and round, easy on the gullet, no hard or sharp acidity getting in the way? I love my bright, crisp, razor-sharp whites from the Loire and Burgundy, but every now and then I am in the mood for something gentle. Whites from the south are all about texture, the glycerin from the Marsanne, Roussanne, Viognier ripened by the extra sunshine. There is something comforting about it all, like biting into a ripe peach.

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

2008 CASSIS BLANC CLOS SAINTE MAGDELEINE

We always recommend this for fish soups and stews—the more kinds of sea critters the better—plenty of tomato, Provençal herbs, maybe some fennel . . . The quaint little port of Cassis always had the fish; Clos Ste. Magdeleine created a wine for the local catch of the day. Thank goodness! Their Marsanne-based white is particularly fine and floral in 2008. It might have more nerve than recent global-warming vintages.

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



WHITE LOIRE SAMPLER

by Clark Z. Terry

A SAMPLER REplete with white wine from the Loire is well timed for spring. Clean, crisp, refreshing, and—my favorite attribute—quaffable epitomize these wines.

Here we have three Sauvignon Blancs (Sancerre, Reuilly, Pouilly-Fumé), two Chenin Blancs (Savennières, Vouvray), and a stunning bottle of the nearly extinct Sauvignon Gris (Fié Gris). Don't expect these six wines to all taste the same—diversity is the name of the game in the Loire.

PER BOTTLE

2008 SANCERRE • DANIEL CHOTARD	\$24.00
2008 REUILLY BLANC "LES PIERRES PLATES" • DENIS JAMAIN . . .	18.95
2008 POUILLY-FUMÉ VV • RÉGIS MINET	22.00
2008 FIÉ GRIS • ÉRIC CHEVALIER	22.50
2008 SAVENNIÈRES SEC "CUVÉE SPÉCIALE" • CHÂTEAU D'ÉPIRÉ	22.50
2008 VOUVRAY SEC • DOMAINE CHAMPALOU	18.95

Normally \$128.90

SPECIAL SAMPLER PRICE **\$97**
(25% discount)



© Gail Skoff

Sancerre



BORDEAUX VINTAGE SAMPLER

by Clark Z. Terry

IT IS WORTH showcasing when we have multiple vintages available from one domaine or château. In this case we have three producers, two vintages from each, all from one region. This Sampler is a study in vintage appreciation. My advice: Decant each wine and drink with food. See which producer you enjoy most and start following future vintages. Buy enough to drink a few young, but make sure to age some, too. The reward will be immense down the line. This is the best deal in Bordeaux out there.

PER BOTTLE

2007 HAUT-MÉDOC • CHÂTEAU ANEY	\$24.00
2006 HAUT-MÉDOC • CHÂTEAU ANEY	24.00
2007 LALANDE-DE-POMEROL • CHÂTEAU BELLES-GRAVES	32.00
2006 LALANDE-DE-POMEROL • CHÂTEAU BELLES-GRAVES	32.00
2007 LUSSAC ST. EMILION • CHÂTEAU DE BELLEVUE	25.00
2005 LUSSAC ST. EMILION • CHÂTEAU DE BELLEVUE	28.00

Normally \$165.00

SPECIAL SAMPLER PRICE **\$124**

(25% discount)

—2008 CAHORS—

CLOS LA COUTALE

by Clark Z. Terry

IN THE LUNCHROOM of our Berkeley retail shop, two shelves line the wall next to our table. On these shelves stand the best, most memorable wines ever tasted on these premises. Names like Mayer, Coche-Dury, Vieux Télégraphe, Tempier, and Romanée Conti are side by side, and vintages date back to the '50s and '60s. Upon closer inspection of our "Wall of Fame," certain "unexpected" bottles appear: a 1985 Côtes du Rhône *Cuvée Sélectionnée par Kermit Lynch*, a 1961 Savennières from Château d'Epiré, and, tasted just a few years ago, a 1959 Cahors from Clos La Coutale.

The presence of Clos La Coutale among the titans of the Rhône and Burgundy is a testament to the phenomenal quality this domaine has provided us for more than three decades now. The 80% Malbec and 20% Merlot contribute their character to this hearty, rustic red from France's southwest. Coutale's Cahors has everything a savvy wine drinker wants: it is ready for immediate consumption, has excellent structure to age, and comes in at a value price. To bolster Coutale's reputation to age, this year we've brought in some magnums for you. Most winemakers feel strongly that their wines taste best in magnum and larger-format bottles. Big bottle, better aging. I am excited about this new arrival and urge you to profit from this opportunity to purchase the large format.

To those of you who buy Argentine reds for their value prices, check out the price for Clos La Coutale's Merlot/Malbec below.

\$14.95 PER BOTTLE

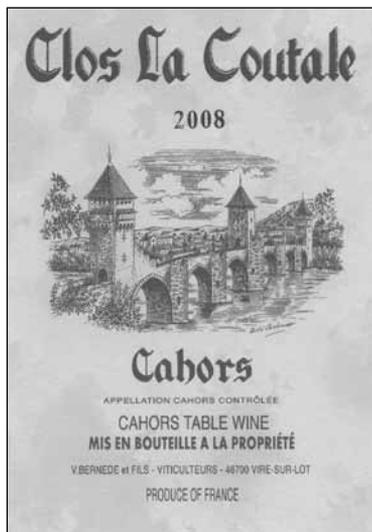
\$161.46 PER CASE

\$8.50 PER TENTH

\$183.60 PER CASE

\$32.00 PER MAGNUM

\$172.80 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.