



KERMIT LYNCH  
WINE MERCHANT

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RETURN SERVICE REQUESTED

- BRETON AND BARRAL
- CHIANTI AND CUSTOZA
- LOW-ALCOHOL SAMPLER
- WHITE BURGUNDY PRE-ARRIVAL

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

JUNE 2010

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— PRE-ARRIVAL OFFER —

2008 BRUNO COLIN

WITH SOME GROWERS and negociants, the house style can dominate. With Bruno, it is a treat to taste through the crus side by side and observe the profound differences from vineyard to vineyard, despite the exact same vinification and élevage. For example, Chaumées and Vergers show a Puligny-esque brightness to them, while Maltroie and Morgeot really vibrate with more bass.

The quality of the 2007s took everybody by surprise. Now 2008 is going to have its turn, because it shares some of 2007's style with a little more color and richness. Which is better? Ha ha. Time will tell, or maybe it will be a tie. Which-ever, they are going to be a blast to get to know.

PER CASE

2008 SAINT-AUBIN "LE CHARMOIS" IER CRU . . . . .	\$378.00
2008 CHASSAGNE-MONTRACHET . . . . .	447.00
2008 CHASSAGNE-MONTRACHET "LES CHAUMÉES" IER CRU . . . . .	636.00
2008 CHASSAGNE-MONTRACHET "LA MALTROIE" IER CRU . . . . .	636.00
2008 CHASSAGNE-MONTRACHET "MORGEOT" IER CRU . . . . .	636.00
2008 CHASSAGNE-MONTRACHET "EN REMILLY" IER CRU . . . . .	636.00
2008 CHASSAGNE-MONTRACHET "LES VERGERS" IER CRU . . . . .	636.00
2008 PULIGNY-MONTRACHET "LA TRUFFIÈRE" IER CRU . . . . .	957.00

2008 COLIN-DELÉGER

MICHEL COLIN, Bruno's father, is semi-retired, and he works only with what must be his favorite vineyards. His Puligny Les Demoiselles has been one of Burgundy's finest bottlings for decades. From a sliver of vines that borders Le Montrachet, it does not have Le Montrachet's ultra-lusciousness—but for some of us that is not a negative. It is rich enough, with verve and class. When you pull one out of your cellar, it is a special occasion even if you stay home and play solitaire.

PER CASE

2008 CHASSAGNE-MONTRACHET "EN REMILLY" IER CRU . . . . .	\$687.00
2008 PULIGNY-MONTRACHET "LES DEMOISELLES" IER CRU . . . . .	1383.00
2008 CHEVALIER-MONTRACHET GRAND CRU . . . . .	2439.00

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

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## ALSACE

**W**HILE EVERY WINE must be appreciated on its own merit, it's also fun to find the family resemblances in wines from the same domaine. Strong individuals in their own right, these siblings from Félix Meyer seem to be more rightly pulled out of the fruit basket than the cellar.

—LV

### 2008 PINOT GRIS RÉSERVE • MEYER-FONNÉ

Sometimes the ripest fruit demands immediate consumption, and that's how we felt trying this unctuous, sun-kissed stunner from Félix Meyer. It's an eat-over-the-sink peach, bursting in ripe fruit and framed with elegant minerality—so typical of Meyer's wines. A little time on its lees softens the edges considerably, yet still offers nothing short of a completely mouthwatering finish. Much of the fruit from the Pinot Gris Réserve hails from the vineyard Kaefferkopf, one of the region's most recent to achieve *grand cru* status.

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

### 2008 RIESLING VIGNOBLE DE KATZENTHAL MEYER-FONNÉ

The steep granitic slopes of Katzenthal impart a delightful complexity to this Riesling that will keep you reeling minutes after your first sip. There's a real brightness here; a product no doubt of the cooler hillside microclimate as well as some kick-ass winemaking. The end result is clean, crisp, and loaded with juicy limes and wet stones. Focused with a breadth and depth that's downright otherworldly, it's sure to make you a believer in *terroir*. Try this with a garlic and tarragon roast chicken and see what we mean!

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

### 2008 GEWURZTRAMINER GRAND CRU "SPOREN" MEYER-FONNÉ

Iconic. This classy *grand cru* is what we all look for in Gewurz and so rarely find. Textbook traits of lychee, apricot, and spice impart a fleshiness and succulence to this wine, but make no mistake; this is no New World fruit bomb. A combination of Sporen's *terroir* of clay and limestone minerality, old-vine finesse, and the low yields that Meyer seeks add restraint to the roundness of the texture, highlighting its elegance and beautiful delineation of layers. Less cerebral than the more mineral-laden cuvées and much more generous, it is the Grande Dame of the lineup.

**\$46.00** PER BOTTLE      **\$496.80** PER CASE

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# DOMAINE CATHERINE ET PIERRE BRETON

**T**HERE IS SOMETHING here for everyone. The range of stylistic differences is so much fun, although a common line runs throughout thanks to their steadfast dedication to organic viticulture and vinification.

—DB

## 2009 BOURGUEIL “TRINCH!”

I propose a toast to the new vintage of succulent young Breton reds—the fresh, ripe Cabernet Franc wines bursting at the seams. Here it is, a glorious blast of 2009 to liven up your warm summer days. Which reminds me—serve cool.

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

## 2008 CHINON “BEAUMONT”

I was stunned at the domaine this winter tasting this creation, which is just so incredibly luscious and silky, not a rough edge in sight (not always an easy task with Cabernet Franc). So we put our cases on a boat immediately. Chinon’s rusticity is charmed into a velvety smooth, irresistible quaffer. Come and get it.

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

## 2008 BOURGUEIL “NUITS D’IVRESSE”

Nuits d’Ivresse is a great transition between the fruit-driven wines of the Bretons and their *vins de terroir*. In fact, it has one foot in each camp. From some of the Bretons’ oldest vines planted in the chalky soil known locally as *tuffeaux*, it is vinified with real touch and they add no SO<sub>2</sub>, even at the bottling. What a decadent fruitiness! Delicious to drink now—age it only in ice-cold cellars.

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

## 2007 BOURGUEIL “LES PERRIÈRES”

This is the Bretons’ top cuvée, the *vin de garde*. Pierre is known to bring out very old vintages at table at his place with one of Catherine’s delicious meals. Last time I visited I had the good fortune to enjoy a 1990: leather, tobacco, black pepper, red fruits, and a long, long finish. Age some for its own good.

**\$42.00** PER BOTTLE      **\$453.60** PER CASE

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# DOMAINE LÉON BARRAL

**B**ARRAL'S 2006s flew out the door, and I expect that his 2007s won't hang around long, so don't procrastinate. The 2007 vintage will be talked about forever at Barral's place. Real masterpieces!

## 2007 FAUGÈRES

All of Barral's vines are planted in schist. Sink your nose into one of these and see if you can smell what the schist adds. Here is vibrant, profound fruitiness, a ripe, concentrated palate stainer with a wild side. It is not on steroids—that's real muscle.

**\$18.95** PER BOTTLE

**\$204.66** PER CASE

## 2007 FAUGÈRES "JADIS"

The Jadis cuvée takes things up a notch (if possible!) with its preponderance of Syrah from the domaine's best exposed, southern-facing vineyards. It is even riper-tasting and more intense than the classic bottling, which is predominantly Carignan and Cinsault.

**\$39.00** PER BOTTLE

**\$421.20** PER CASE

## 2007 FAUGÈRES "VALINIÈRE"

The Valinière is all about the Mourvèdre, and the color is basically black. The freshness and the streak of pencil lead cutting through the intense concentration are remarkable to behold. This is truly blood of the earth, with a nonaggressive but necessary tannic punch on the finish. Incredible wine—if this is what biodynamic does, sign me up.



**\$70.00** PER BOTTLE

**\$756.00** PER CASE

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## VALUES OF THE MONTH

**U**PON THE RELEASE of the 2009 vintage, I asked Kermit about the blend of these two selections. He answered, “I never remember to ask what the grapes are. Because I don’t care.” With this spirit in mind, we certainly won’t be telling you here. Yeah, sure, we could break it down for you, but then you’d be missing the point. Suffice it to say that these wines just *ooze* Provence. A *vin de pays* isn’t about studying statistics; it’s about drinking out of little water glasses, eating outside with family and friends, grilling fresh foods to untold perfection, and pulling a cork on one (or two) of these babies. No pomp or pretense here. Just pure enjoyment. These two Vaucluse cuvées aren’t merely good, they impress, and they offer terrific value. If skipping the grape breakdown teaches us anything, it is to quit cerebralizing and just get on with the simple pleasure of drinking. Easily done, certainly, when the wines are as tasty and versatile as these little gems. —LV

### 2009 VIN DE PAYS DU VAUCLUSE BLANC SELECTED BY KERMIT LYNCH

Think of crème brûlée and honeysuckle. Strange as it sounds, prepare to be dazzled. This little dry white has it all: round-bodied texture and yet tart, stony crispness and a knockout aroma of pear, sun-baked apples, and spicy hints of anise. It can stand alone as an apéritif, or bowl you over with anything from tapenade and sautéed mushrooms to slow-cooked ratatouille or fresh fish. With a knack for fitting the bill with a wide array of plates, this is a wine of value that you don’t have to be embarrassed about bringing to a dinner party.

**\$12.50** PER BOTTLE      **\$135.00** PER CASE

### 2009 VIN DE PAYS DU VAUCLUSE ROUGE SELECTED BY KERMIT LYNCH

Older-vine grapes, very low yields, and a tradition of half a century of family winemaking make the Vin de Pays *rouge* really something special. It elicits an intensity and finesse like no other at this price point. Explosive red fruit is gracefully harnessed by a clay and limestone mineral structure, notes of violet, licorice, and *garrigue*. The balanced acidity and tannin make it perfect for just about anything carnivorous that you want to pull off the grill. So delightfully drinkable, you’ll wonder where the rest of the bottle went. Here’s to you!

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

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# LOW-ALCOHOL SIX-PACK

**O**VER THE PAST FEW YEARS we have seen an increase in customers asking for wines that are low in alcohol. They say they are moving away from “big” wines, and in this day and age all you have to do is open the business section of your local paper to learn that bigger is not always better.

Many things play into making a good wine—acid, tannin, fruit, *terroir*, vintage, etc., but for obvious reasons, special attention is placed on alcohol. After all, tannin doesn’t lead to inebriation. Two percentage points can make a difference in how much wine you drink at night and how you feel in the morning. But the reasons to drink wines with low alcohol go beyond that and that’s why I’ve created my . . .

## TOP TEN REASONS TO DRINK WINES WITH LOW ALCOHOL

1. Balance is better than bigness.
2. They pair better with food.
3. Drink two glasses instead of one.
4. Drink one bottle instead of half.
5. Friends don’t let friends drink and . . . oops, wrong list.
6. Enjoy your meal and not fall asleep at the movie afterwards.
7. Look at the low price of this Sampler!
8. Actually follow that “interesting” conversation about sub-prime derivative gobbledygook . . . or not.
9. Try pronouncing Icelandic volcano Eyjafjallajökull after a glass of 16.5% Zin.
10. Wine should taste like wine, not oaky cough syrup. —CZT

	NORMALLY	ALC. %
2008 FLEURIE “LES MORIERS” • DOMAINE CHIGNARD	\$26.00	12.5%
2008 BOURGOGNE ROUGE “CHAMPS CADET”		
DOMAINE DE LA CADETTE . . . . .	24.00	12.5%
2008 BARDOLINO “LE FONTANE” • CORTE GARDONI . . . . .	12.95	12%
2008 ALSACE BLANC • KUENTZ-BAS . . . . .	12.95	12.5%
2009 SAUVIGNON BLANC “UNIQUE”		
DOMAINE DU SALVARD . . . . .	14.95	12%
NV VIN DU BUGEY-CERDON “LA CUEILLE”		
PATRICK BOTTEX . . . . .	22.00	8%

*Normally \$112.85*

SPECIAL SAMPLER PRICE **\$85**

*(a 25% discount)*

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# DOMAINE JEAN-MARC VINCENT

**A**S YOU OFTEN FIND here at KLWM, the Vincent domaine is a family operation, run out of their basement in Santenay. Their intimate, vaulted limestone cellar holds several barrels each of their range of whites and reds, mostly produced from vines in their home village. These are classic wines for the table, all well-structured, layered, interesting, and guaranteed to provoke lively conversation. Notice how they evolve in the glass. The land owned by the Vincents is worked organically. —DB

## 2008 AUXEY-DURESSES BLANC “LES HAUTÉS”

This gorgeous white is a relatively rare bird here in Burgundy—an Auxey-Duresse that can age well. The Vincents regularly impress with older bottles from their small collection, and they never disappoint. Les Hautés is a very stony, high-elevation parcel in Auxey that produces a precise, focused wine of impressive length and purity.

**\$40.00** PER BOTTLE      **\$432.00** PER CASE

## 2008 SANTENAY BLANC “LE BEAUREPAIRE”

A *premier cru*, the white Santenay is a good bit richer than the Auxey, but with a balancing chalky, mineral streak that is almost volcanic in character. It is an exotic white, with many nuances to discover—an adventure on the palate.

**\$48.00** PER BOTTLE      **\$518.40** PER CASE

## 2008 SANTENAY ROUGE “LE BEAUREPAIRE”

If Marcel Lapierre decided to make a Pinot Noir in Burgundy, it might taste something like this. Made with whole cluster fermentation and very little *pigeage*, there is an exuberant fruitiness on the nose, round and supple on the palate, along with a distinct *goût de terroir* that could only be Burgundian. Another *premier cru*.

**\$46.00** PER BOTTLE      **\$496.80** PER CASE

## 2008 SANTENAY ROUGE “LE PASSETEMPS”

Fine and discreet, this more serious red from the Vincents demands a bit more patience. I recommend decanting their reds when young, or aging them for at least two years after release. Santenay is known for structured Pinot Noirs, and this wine is true to its school. A fabulous *premier cru*.

**\$46.00** PER BOTTLE      **\$496.80** PER CASE

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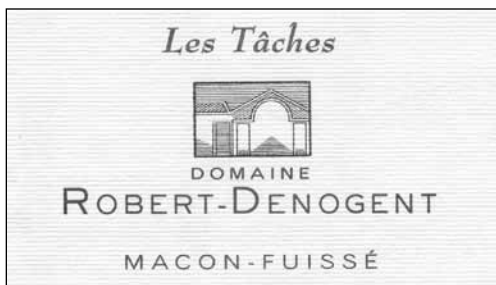


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## ROBERT-DENOGENT

**L**ET'S CUT TO THE CHASE. White Burgundy lovers especially, but wine lovers in general, if you miss these beauties, your life will have a big gap in it. Father Jean-Jacques and son Nicolas Robert own a number of *monopoles*—all old vine, all stony like we like 'em to be—in the appellations of Mâcon, Saint-Véran, and Pouilly-Fuissé—and no one today does it better.

### 2007 MÂCON-FUISSÉ “LES TÂCHES”



This is a Mâcon of Pouilly-Fuissé proportion and depth. It will make you revise your preconceptions about Mâcon. It is a rich, layered, complex Chardonnay of epic constitution. We tasted the 2001 and 2002 at the domaine just for curiosity after tasting the 2007 and they were still going strong, but the 2007 will be better!

**\$29.00** PER BOTTLE

**\$313.20** PER CASE

### 2007 POUILLY-FUISSÉ “LA CROIX” VIEILLES VIGNES

La Croix is the domaine's most unusual *terroir*, unusual in Burgundy at least. In the land of clay and white limestone there is a streak of blue slate underneath this particular parcel of vines, resembling the *terroir* of the Mosel Valley in Germany. From this foundation comes La Croix's striking minerality and racy, tightly wound structure, setting it apart from the rest of the pack every year. Please do yourself a favor and put some of this down for ten years. Expect fireworks.

**\$40.00** PER BOTTLE

**\$432.00** PER CASE

### 2007 POUILLY-FUISSÉ “CUVÉE CLAUDE DENOGENT” VIEILLES VIGNES

We call this one Cuvée Claude; the Roberts call it *papi*; the vineyard site is actually Les Cras, referring to the white limestone soil. Ancient vines, stunning Chardonnay.

**\$48.00** PER BOTTLE

**\$518.40** PER CASE

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# VILLA DI GEGGIANO

by *Steve Waters*

**Q**UITE OFTEN THE RETAIL staff likes to revisit wines in the store to see how they are progressing. One night recently we decided to see how the wines of Villa di Geggiano, our producer from Chianti, were doing. We popped the corks on the 2006 Chianti Classico and 2004 Chianti Classico Riserva, and the tasting experience reminded me of an amazing meal I had many years ago . . .

As you have certainly read, Dixon Brooke, our man in France (as I like to call him), is a major contributor to Kermit's monthly newsletter. If you didn't realize it, Dixon started with Kermit Lynch Wine Merchant ten years ago in the retail store. We both began working for the company within a month of one another, and quickly realized that we lived only a few blocks from each other in the same neighborhood in San Francisco. After work, we compared notes and opinions of wines after tastings as we drove back to the city listening to jazz and live recordings of the Grateful Dead. What impressed me in particular during our conversations was that for someone relatively new to the wine business, Dixon was very concerned about the relationship between food and wine. On our commutes to Berkeley in the morning, he would describe in great detail the previous night's meal while stressing the freshness and seasonality of the ingredients and how the wines paired with courses "at table." Dixon's use of that expression became a running joke for us—every wine or meal we described had to somehow end with "at table." We absorbed the sentiment and made it our own.

After a few more months of retail-camaraderie and several post-work escapes together, Dixon invited me to his girlfriend (now wife) Robyn's apartment for dinner. And what a dinner it was! I had heard rumors of Dixon and multi-course dinners with another friend of his that would go on till the crack of dawn. Mine wasn't quite so dramatic, but the courses and the wines flowed together effortlessly. To be honest with you, I can't quite remember the entire menu that evening, other than Marcella Hazan, the famous Italian cookbook writer, was Dixon's guiding hand in everything he chose to serve. Roasted tomatoes stuffed with wild salmon was one course that does come to mind. And I vividly remember a bottle of 1998 Villa di Geggiano Chianti Classico Riserva that Dixon poured with a beef course followed by stinky cheeses to complete the meal. Kermit had just started importing Geggiano, and Dixon and I were smitten with the wine. Geggiano makes a classic style of Chianti: deep, dark cherry fruit with an alluring touch of rustic earthiness, followed by a concentrated, yet smooth mouth-feel, and a very long finish. Their 1998 Chianti Classico Riserva was the perfect accompaniment.

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Here is a great opportunity for you. Please see the list of all Villa di Geggiano we have in stock, and if you purchase a case or more, you'll receive a 25% discount. The Chianti Classicos are ready to drink immediately, yet they will continue to improve for a few years, and the Riservas are the ones to put away in your cellar for that special multi-course meal. To my palate, the 2004 Riserva has just begun to drink beautifully, and, as Dixon loves to say, "I can't think of a better wine to serve . . . at table."

PER BOTTLE

2007 CHIANTI CLASSICO . . . . .	\$24.00
2006 CHIANTI CLASSICO . . . . .	24.00
2006 CHIANTI CLASSICO RISERVA . . . . .	29.00
2006 GEGGIAIOLO. . . . .	54.00
2004 CHIANTI CLASSICO RISERVA . . . . .	32.00

*Purchase 12 bottles or more and receive a 25% discount.*



© Gail Skoff

*Ancient fresco from Geggiano's entrance hall*

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## CORTE GARDONI

**T**HE WINES OF Corte Gardoni recently arrived, creating a perfect summer trio of red, white, and rosé. The staff loves these wines for their freshness and quaffability. Also, the quality improves every year, and the price stays the same. Explain that.

Here's what I recommend. If you are having friends over for a summer barbecue, pick up a bottle or two of each wine. Drink the white while making dinner, the rosé when the guests arrive, and then the red with dinner. You'll have a trio of deliciousness. —CZT

### 2009 BIANCO DI CUSTOZA

Let's begin with the Gardoni *bianco*. Some here argue that this is our most complex, value-priced white—the best bang for your buck we carry in white wine. The staff gushed over the floral, jasmine notes, and hints of lychee fruit and kiwi. The Bianco di Custoza's elegance and finesse are infrequently seen at this price.

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

### 2009 BARDOLINO "CHIARETTO" ROSÉ

Don't let the soft pink color deceive you—no one can accuse this rosé of understatement. The fresh, snappy fruit jumps out of the glass. The way Kermit described it during our tasting was, "Wow, those flavors really dig into the palate."

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

### 2009 BARDOLINO ROSSO "LE FONTANE"

Try the Gardoni red with a slight chill—maybe thirty minutes in the fridge before serving. This is a refreshing red wine, and bringing the temperature down a little will only add to that character. The Bardolino is loaded with bright, peppery fruit, and a hint of juniper—an ideal summer red.

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

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#### 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.*

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