



KERMIT LYNCH
WINE MERCHANT

1605 SAN PABLO AVE.
BERKELEY, CA 94702-1317
510 • 524-1524
FAX 510 • 528-7026
WWW.KERMITLYNCH.COM

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- **NEW ARRIVALS**
- **PRE-ARRIVAL OFFERS**
- **BURGUNDY SAMPLER**

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

AUGUST 2010

BANDOL

2007 BANDOL ROUGE DOMAINE DU GROS 'NORÉ

With the 2007 Bandol reds, we are in big wine country: the body, the tannins, the filled-to-the-brim flavors—you want a pistol-packin' mamma, you got it! I wish Lucien Peyraud were around to taste the '07s. I can imagine the look on his face.

Gros 'Noré's tannin emerges out of the copious flesh while you're not looking—a sucker punch that feels good. Advice to winemaker Alain Pascal: keep those punches coming!

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

2007 BANDOL ROUGE “SAINT FERRÉOL” DOMAINE DE LA TOUR DU BON

One of the finest cuvées from Bandol in my experience—bone dry, but such a sweetie pie—intense but not mammoth—leaps out at you with finesse. What a marvelous ensemble of qualities. Yet I recommend it to, and should probably hide it for, tried and true Bandol fanatics. The earthiness, the soil, the minerality is so dominant, it is not for the uninitiated.

\$49.00 PER BOTTLE **\$529.20** PER CASE

2009 BANDOL BLANC DOMAINE DE TERREBRUNE

Organically produced, a blend of white varieties including Marsanne and Vermentino, chalky soil, maritime air, sunshine in the glass. Sound good?

Terrebrune is always the freshest, finest of the Bandol *blancs*. The winemaker won't take credit. “It's the sea breeze and the Terrebrune chalk,” he said.

On the label, he notes, *Vin de longue garde*, and while for some reason I don't expect many Americans to age a white Bandol, if you were ever to visit Terrebrune, ask if the white ages well. I'll bet he runs off to the vault to bring up an old one for you. Even in their older reds, whites, and rosés, the freshness is surprising at Terrebrune.

And oh, yes, what a great summer white!

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



CHABLIS

OUR SELECTION OF CHABLIS from Chablis—what great bargains. Some people might be surprised by that claim, or disagree, so I want to explain. Chablis is a site renowned for its Chardonnays for centuries, and a site that gives Chardonnay an intriguing character that has not been replicated in the new world—or the old one, for that matter. Yet Chablis is well-priced compared to other Chardonnays—even though we get special cuvées, blends, and bottlings. You also know that at KLWM you will receive a vivid, healthy example of one of the vines' greatest expressions of *terroir*.

2008 PETIT CHABLIS ROLAND LAVANTUREUX

As for 2008, some of us like Roland's Petit Chablis better than his Chablis, and I'm one of them. Both straddle quite successfully that ideal region between ripe body and lively acidity. And the golden-green color—I like to see that in my glass of Chablis. If someone served them to me blind, I'd be likely to guess his 2008 Petit to be the Chablis and the Chablis to be Petit.

\$19.00 PER BOTTLE **\$205.20** PER CASE

2008 CHABLIS FRANCINE ET OLIVIER SAVARY

A crisp, dry palate, a long stony finish—more stony than fruity, by far—and you have yourself a classic white for shellfish and fish preparations. Just so's you know—if you put a case down, you could drink a bottle or two per year til it was all gone and experience this lovely Chablis at many stages of its evolution.

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

2008 CHABLIS "VIEILLES VIGNES" FRANCINE ET OLIVIER SAVARY

This is a good example to show what qualities old vines can give, because the *terroir* is the same as for the wine above and so is the vinification. Pretty much the sole difference between the two wines is the age of the vines. This one seems more penetrating, more insistent, and there is an impression of more depth.

Choosing which to serve comes down to what sort of mood you are in—do you want a Chablis that seems easier and undemanding, or do you want one that leads you to pay more attention to it?

\$24.95 PER BOTTLE **\$269.46** PER CASE

EXPLORING BURGUNDY SAMPLER

by Sam Imel

THE BEST WAY TO UNDERSTAND the nuances of Burgundy's *terroirs* has to be going there, and that's what I did in June—five days, sixteen producers. Driving the backroads, tasting wines old and new, enjoying the Burgundian table—as the week went by, I gained some perspective both on the road and down in the cellars.

I'd say that the best way to comprehend the Burgundian *terroirs* would be to taste wines from different villages, side by side, and that the lessons learned are more vivid when you compare wines from the same vintage and vinification.

On a cloud-covered, peaceful afternoon I headed north to Marsannay, where I had the pleasure of tasting the Bouvier 2008s accompanied by Madame Régis Bouvier and her daughter. They were proud of the vintage, noting specifically the complexity the wines embody.

Those same wines have now docked, giving me the chance to put together this Sampler so you, too, can taste and compare to see how differences of *terroir* influence the wine's taste. This Sampler affords you the opportunity not only to dive into Burgundy and experience the essence of each village, but to do so from a vintage that fully reveals their distinct character.

2008 BOURGOGNE ROUGE “MONTRE CUL”

To get acquainted with what Bouvier has to offer, there could be no better introduction than this Bourgogne *rouge*. You'll note how playful it is, with bright red fruits and an easy-to-like texture. I've had several vintages so far and highly recommend it. Your friends will get a kick out of the label, too.

\$24.00 PER BOTTLE \$259.20 PER CASE

2008 MARSANNAY BLANC “CLOS DU ROY”

Crisp, dry, refreshing Chardonnay with no makeup. Bright citrus fruit, mineral-ity, and a creamy texture make this white Burgundy an ideal wine to enjoy with all varieties of cuisine—summer, winter, spring, and fall.

\$32.00 PER BOTTLE \$345.60 PER CASE



2008 MARSANNAY ROUGE “LES LONGEROIES”

This is one of my favorite red Burgundies to recommend in our retail shop because it is accessible and versatile. Deep garnet in color, the perfumed fruit matched with earthy minerality demands attention as you ponder how this village might compare to the next.

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

2008 FIXIN

Fixin produces reds that are distinctively wild with pronounced structure and complexity. Madame Bouvier calls it robust, full, and gamy. Drink now or age for five years.

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

2008 GEVREY-CHAMBERTIN

Here we have classic Gevrey-Chambertin. Profound aromas of spice, pepper, smoke, and small red fruits galore leap out of the glass. Deep, bold, and masculine, this wine will develop gracefully and reward those who choose to cellar it for a few years.

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

2008 MOREY SAINT DENIS “EN LA RUE DE VERGY”

Situated between Gevrey-Chambertin and Chambolle-Musigny, Morey Saint Denis seems to express something of the essence of each of its neighbors. Brawn and power combined with a soft silkiness—that is what makes the *terroir* Morey Saint Denis remarkable.

\$49.00 PER BOTTLE **\$529.20** PER CASE

Normally \$219.00

SPECIAL SAMPLER PRICE

\$164

(a 25% discount)

—PRE-ARRIVAL OFFERS—

2007 SAUTERNES
“CUVÉE ANDRÉ”
CHÂTEAU ROÛMIEU-LACOSTE

IT IS WITH HIS Cuvée André that Hervé Dubourdieu takes on the *premier cru classé* Sauternes and whittles them down to size.

I believe that if you don't drink some of this monumental Sauternes—well, only a masochist would miss the experience this wine provides. It is one of the great bottles of the past few years—an essence of peach, apricot, and orange peel, one of the most delicious things your mouth will ever have the pleasure to contain. A work of art, I say, noble rot and noble sweetness.

It will have a long life, but it is too delicious to miss right now.

\$576.00 PER CASE FIFTHS

2008 DOMAINE LES PALLIÈRES

by Bruce Neyers, KLWM National Sales Manager

EVER SINCE THE BRUNIERS broke Pallières into two distinct personalities with the 2007 vintage, the drums are beating and the phones ringing with questions about the two bottlings—which quickly sold out, by the way. Retail Berkeley might have some left but the winery has been sold out for some time.

Here come the 2008s, which I have had the pleasure to taste out of *foudre* on three separate trips to France. They have everything you could ever want in a southern Rhône red—aromatic fireworks, full body, lots of flavor, real complexity and character, and sturdy structures to keep them good for years and years to come. Your kids will love the bottles you don't finish! At the price they remain one of the Rhône's best values. When they arrive, uncork a bottle of each and spend an evening searching the differences between the two cuvées.

I always put down some of the big-bottle formats—they are so much fun for dinners with four guests or more.

PER CASE

2008 GIGONDAS “LES RACINES” FIFTHS. \$336.00

2008 GIGONDAS “TERRASSE DU DIABLE” FIFTHS. 336.00

Inquire about availability in tenths, magnums, jeroboams, and methuselahs.

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

—SPECIAL TASTING EVENT—

It's been a long while since we last had a tasting next door at Café Fanny, but we're bringing the idea back to welcome Loire Valley *vigneron* Régis Minet to Berkeley. Meet Régis on Saturday, August 21, from 5 to 7 P.M., when we will taste his Pouilly-Fumé and an assortment of other wines from the Loire Valley. The shop will stay open until 7 P.M. to take care of all your tasting-inspired shopping needs.

Please RSVP in the shop or by calling 510-524-1524 to acknowledge your attendance. It should be a blast.

\$10

Tasting of 4 wines, Loire Valley chèvre, and Acme bread

Café Fanny

SATURDAY, AUGUST 21

5-7 P.M.



**9TH ANNUAL THINK PINK!
AT CAFÉ ROUGE**

ONE NIGHT ONLY, Café Rouge floods their bar with delicious pink wines from our shop, becoming Café Rosé. Thursday, August 12, will mark nine years of their chefs firing up the grill and butchers preparing delectable charcuterie, all with one thing in mind: everything must pair with ROSÉ!

Stop by for a glass or stay for dinner. After all, one glass of rosé might not be enough. There will be some good ones.

THURSDAY EVENING, AUGUST 12
1782 FOURTH STREET, BERKELEY, CA

Reservations: 510-525-1400

LOIRE

by Dixon Brooke

2009 **POUILLY-FUMÉ • RÉGIS MINET**

The new vintage brings its bounty, and you'll rarely see rounder, plumper Sauvignon Blanc. Thankfully there is freshness and nerve to keep it standing up straight and you have the best of both worlds. This is not quaffin' Sauv Blanc, it is serious food wine.

\$21.00 PER BOTTLE **\$226.80** PER CASE

2009 **BOURGUEIL "LES GALICHETS" CATHERINE ET PIERRE BRETON**

The Galichets vineyard in 2009 produced a wine with a decadent fruitiness that makes it immediately approachable, while its gravelly structure keeps things interesting and cuts through your grilled whatever. It sports stunning, dive-in aromatics and ain't flabby, just very well-endowed.

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

2008 **BOURGUEIL "FRANC DE PIED" CATHERINE ET PIERRE BRETON**

Franc de Pied is all about the purest expression possible of Cabernet Franc—the ungrafted vine as it originally adapted to French soil, impractical and maddening to continue working, but the results speak for themselves. Incredible wine. Make tasting one a yearly experience.

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

2007 **CHINON "LA CROIX BOISSÉE" BERNARD BAUDRY**

This cuvée is always aged a bit longer than the other Baudry wines in an attempt to tame its robust tannins, a result of the vines suffering to produce grapes with their roots lodged in pure white limestone. Vintage 2007 has rounded out very successfully. Serve it with a simple roast chicken as Madame Baudry does and experience vinous heaven.

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

ANDRÉ OSTERTAG

by Dixon Brooke

FORGIVE ME IF I SEEM to be playing a familiar tune, but I am determined to turn more wine lovers on to Alsatian wines. It has become a bit of a personal quest. There are so many things to love: the beautiful countryside and villages, a slice of unique French culture with a delicious and unusual cuisine, several gorgeous grape varieties, an incredible diversity of soils, a preponderance of organic agriculture, and, above all, hauntingly delicious wines.

And is anybody making better wine in Alsace than André Ostertag? Poet, philosopher, environmentalist, *bon vivant* . . . I'm glad to have someone like André on our team.

2009 SYLVANER “VIEILLES VIGNES”

Annually one of my favorite house whites, the Sylvaner delivers unusual and interesting varietal character in a dry, crisp, quaffable package. I always fall for its delicately smoky aspect, which so beautifully complements its suave fruit and mineral backbone. Smoked fish with a dill or chive sauce is hard to beat as an appetizer with this beauty.

\$20.00 PER BOTTLE **\$216.00** PER CASE

2007 RIESLING “FRONHOLZ”

We're giving you two additional reasons to get excited about these two Rieslings: extended bottle aging in André's cellar (these wines always develop aromatic fireworks if we're a bit more patient with them), and a discounted price to make it even more irresistible. The Fronholz vineyard has a predominance of quartz and gives a wine of laser-like purity and chiseled flintiness, a bone-dry, nervy Riesling that will make you sit up straight and take notice.

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

2007 RIESLING “HEISSENBERG”

The Heissenberg *terroir* is located in a section of the Vosges Mountains composed of pink sandstone. The marriage of Riesling and certain substrata of the earth creates unpredictably exciting results and otherworldly aromas that always dazzle. This is a wine for the table—dry enough to be versatile—it is a deep, complex, powerful white that you need to let evolve slowly in your glass like a great white Burgundy. Decanting is recommended.

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

REDS FOR THE BARBEQUE

by Lori Varsames

IF SUMMER IS FOR GRILLING, then make sure you have one of these selections on hand. There is something for everyone in this line-up, from lighter-bodied and rustic to rich and structured. Regardless of which you choose, all seem made-to-order accompaniments to traditional American barbeque sauces and simple marinades. Next time you cook out, taste what we're talking about.

2008 MORGON "VIEILLES VIGNES" • GUY BRETON

Guy Breton, one of the famous Gang of Four in the Beaujolais, crafts this unique, old-school reflection of the Morgon *terroir*. There's great fruit here, raspberries and pomegranates, but it's not of the tutti-frutti, over commercialized kind. It has a traditional, rustic, spicy nose, stony freshness from the schist soil, and the refreshing acidity one expects with Gamay. Eighty-year-old vines give this Guy some muscle, too.

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

2007 BARBERA DEL MONFERRATO "ROSSO PIETRO" • CANTINE VALPANE

This gorgeous Barbera from the Arditì family in the Piedmont will charm you into drinking glass after glass. It is packed with generous notes of deep, black cherry and mouthwatering, juicy, red fruit . . . mmmm. Framed with rich, balanced tannins, it is such a success—well, we don't measure, but it's one of the staff's favorite take-home reds. Not only is it delicious on its own, but it will knock your socks off with anything grilled. What? A Barbera of this quality and finesse for just twelve bucks, you say? Grab a case and get to know it.

\$12.00 PER BOTTLE **\$129.60** PER CASE

2007 VACQUEYRAS • SANG DES CAILLOUX

Wow. This wild, burly beast put me at pause, looking for the right words to describe it. It has lots of everything we love about the Rhône—great notes of leather, spicy *garrigue*, and black cherries, berries, and currants. Get a whiff of that smokiness, too! The mid-palate is such an explosion of intense fruit and tannin that when they elegantly resolve themselves at the finish, you're left marveling at the genius of the winemaking at this classic domaine. If you can stand the wait, buy some for the cellar, but if that grill is hot and ready, dive on in—it's sure to deliver. The winemaker is Serge Férigoule, and I love his name, too.

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

NEW ARRIVALS

by *Lori Varsames*

2008 PINOT BLANC • KUENTZ-BAS

It is not every day that you get the chance to taste such a bright, high-toned Pinot Blanc from Alsace. What sets Kuentz-Bas apart, according to winemaker Samuel Tottoli, is their commitment to keeping yields low. Less fruit supposedly reinvigorates the vine, enhancing fruit health and intensity. In such a sunny region, this farming practice tones down the vapid flab in favor of a more pronounced acidity and minerality. Imagine that—resisting the temptation for more of a crop on a bargain wine, no less, in favor of taste. We like such dedication to quality. This especially shines along with food showing an Asian touch.

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

2009 COTEAUX DU LANGUEDOC BLANC CHÂTEAU DE LASCAUX

Many of the usual suspects from the South—Vermentino, Marsanne, Roussanne, and Viognier—come out to play in this organic wine, and they express their perfumes and flavors in the midst of unusually good balance and structure. I like that firmness. Drier tones of bitter almond and clay counterbalance the glyceric texture of honey and sun-kissed fruit aromas. The restraint and crispness at the finish break the mold of what you may expect from southern whites. If I had a hammock, this would be the wine for it.

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

2007 CÔTES DE PROVENCE “NOWAT” DUPÉRE BARRERA

This is from a husband-and-wife team, and everything they do is with purpose, painstaking detail, and commitment to the process of crafting their wines with a minimalist sense of intervention. Everything is done by hand with absolutely no machinery—harvesting, grape sorting, and even the de-stemming. Every part of the winemaking process allows the natural character of the wine to speak for itself, with minute doses of sulphur, no fining or filtration, and bottling during optimal weather conditions when the atmospheric pressure is just right. Talk about details. But the proof is in the bottle. Rich, dark fruit with hints of licorice and Provençal lavender make this artisanal, eco-conscious wine even easier to love.

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

NEW BLENDS

TWO BLENDS ARRIVED the other day from my collaboration with Louis Barruol of Château Sainte Cosme near Gigondas—our second Côtes-du-Rhône *blanc* and our first Côte Rôtie.

So far this summer I've worked a couple of long sessions with Louis, once for the 2009 red Côtes-du-Rhône we call our Cypress Cuvée. I grew frustrated trying to perfect the blend, unable to achieve what I was imagining it could be given the raw materials. Louis stepped up and added a dash from one barrel and a dab of another and, yes, realized what I imagined. How cool is that? Look for arrival toward the end of 2010.

The second session—a wine-blending jam session, in a way—was devoted to 2009 northern Rhônes. I didn't mean to, but I ended up with three separate Côte Rôties. Each just had to be—or so it seemed to me. Louis is buying from some excellent *terroirs* on the roasted slope, and we get the pick of the bunch. I also came away with an astonishing single-vineyard Hermitage *rouge*, and a Crozes from Gervans. More on those when they are bottled and shipped. Here's what just arrived from last winter's blending session.

2009 CÔTES-DU-RHÔNE BLANC “SUNFLOWER CUVÉE”

Remember last year's Sunflower Cuvée? I wrote here that it reminded me of a northern Rhône white. Not this year, not at all, even though it is again a blend of northern varietals except for 5% *Picpoul de Pinet*.

Our 2009 shows its Mediterranean climate—it has a big, juicy mouthful of flavor. I mean, there is a lot of wine in this wine.

\$20.00 PER BOTTLE **\$216.00** PER CASE

2008 CÔTE RÔTIE “LES ROSES”

Louis had barrels from seven vineyard parcels on the roasted slope. I finished by blending four of them together, 40% of it from the vineyard Champin. The result has me sailing high, thinking back to the glory days when Marius Gentaz, René Rostaing, and Robert Jasmin were producing classics; classics that hopefully made me very demanding when it comes to Côte Rôtie.

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



WINE AND POETRY

by Jim Harrison

Women, Wine and Snuff

John Keats

*Give me women, wine and snuff
Until I cry out "hold, enough!"
You may do so sans objection
Till the day of resurrection;
For bless my beard they aye shall be
My beloved Trinity.*

THIS MUST HAVE BEEN written when John Keats was young and a bit of a rowdy. Underneath each old poet wherever he goes is an immense reservoir of sentimentality about his life as a young poet. When I was nineteen in Greenwich Village one stew bum bar to the east of Bleecker past MacDougal offered a glass of simple red for a quarter. On a possibly morose day this single glass was capable of producing literary ecstasy. Occasionally in extremis my nifty budget was a dollar a day for food, another for wine, and the last was for my seven-dollar-a-week room without a window. This austerity did not quell my obsession at the time for Rimbaud and Keats, the latter being the most singular lyric poet in English letters. As a mediocre student I wasn't in the least interested in critical assessments and more than fifty years later still am not. I was drawn to what made my heart sing in what my father called "this vale of woe." This meant wine and poetry.

Wine crawls in the window of your life and never leaves. A young poet is at a loss because his calling has set him outside of so many comforting boundaries the culture offers and wine easily offers itself as a liquid fuel, making him think he might belong in this hostile country. Even Vergil's father chided him about becoming a poet, saying, "Homer died broke." Of course any young geek can think of himself as a dark orphaned prince from another country. Whatever works to keep the ego inflated without evidentiary fuel. One invariably becomes a poet long before writing actual poems. It begins with a general reverence for life and its intensely detailed existence, for women, trees, fish, dogs, rivers, birds, and of course for wine. As the great philosopher Wittgenstein said, "The miracle is that the world exists."

Li Po, perhaps the grandest of all Chinese poets, said,

*If the heavens were not in love with wine,
There'd be no Wine Star in the sky.
And if earth wasn't always drinking,
There'd be nowhere called Wine Spring.*

Only yesterday did the circle of wisdom close more completely with a science factoid from NPR. We are genetically related to yeast! One would have thought so. We are fermented and naturally enough we ferment. The gods slipped us this gift in prehistory, noting our hardships, our cold and hunger and our battles with wild beasts. "O no, another glacier is headed our way, let's drink some wine," one imagines them saying. Way back then in southern France in the locale of many great present vineyards there were one-ton bears running around at top speed on their hind legs, an unattractive fact.

It has been said by anthropologists that perhaps the Neanderthals lost out to our species because they drank too much. Alcohol presents obvious dangers. The guards of ancient Scandinavian kings had to be half bear and when drunk would errantly kill a king in their enthusiasm. Just recently there was a convention of seventy thousand AA members in San Antonio who must have been a disappointment to local restaurateurs whose profit margins depend on alcohol. Of course, one cannot question the legitimacy of an organization that saves so many from dying. Of my many poet friends, many have died from drink, though predominantly from hard liquor. One friend, the luminous Nebraskan poet Ted Kooser, for two years our Poet Laureate, told me he had to quit drinking decades ago so that he'd stop falling down stairs. This seems a valid reason indeed. I had to moderate in my mid-forties so that I wouldn't have to quit. I had a fine cellar at the time and the thought of not drinking it was unbearable. I also didn't want to spend the rest of my life not doing something. As the French poet Gérard de Nerval said, "One must drink or someone will drink in their place." Obviously, though, one must give up a beautiful woman if you are abusing her.

Ikkyu, the renowned Zen master of the fifteenth century, was a bit unorthodox in saying that the Buddha can also be discovered in wine and in brothels. He wrote:

*Dead winter but our poetry glows:
Drunk after downing cup after cup.
Years since I enjoyed such sweet love play.
The moon disappears, dawn breaks, yet we hardly notice.*

For a number of years in my late teens and early twenties I worked on a horticulture farm and part of my duties involved pruning grape vines. Pruning time is usually cold, wet and muddy but in a vineyard you become intimate with the mystery of wine. The vines and soil look dead and half frozen and you doubt the future of everything, including yourself. But then spring comes and the vines leaf out and you are lucky enough to have a girlfriend who likes to drive with you into the countryside with a blanket and a bottle of seventy-cent Gallo red and make love in a pasture or grain field. The wine, however cheap and it's what you can afford to carry in your 1947 Dodge, allows you to ignore the mosquitoes.

Wine produces memory. If I drink a Brouilly in Montana, the wine inevitably

reproduces my sitting at *Le Select* on Montparnasse in Paris dozens of times drinking the same wine trying to recover from a day of interviews on a Paris book tour. When I drink a bottle of Domaine Tempier Bandol in our casita near the Mexican border, I invariably revisit my many meals cooked by Lulu Peyraud in Bandol in southern France. My memory helps me eat them again. If I drink a Bouzeron on a warm summer evening, I'm able to revisit some of the best trout fishing of my life on a lovely river when we would finish our floating on the last mile of river or so by opening a bottle of Bouzeron. We are delightfully trapped by our memories. I can't drink a bottle of Châteauneuf-du-Pape Vieux Télégraphe without revisiting a hotel bistro in Luzerne, Switzerland, where I ate a large bowl of a peppery Basque baby goat stew. A sip and a bite. A bite and sip. Goose bumps come with the divine conjunction of food and wine.

An initial glass of whiskey might be helpful after a cold October day of bird hunting but I've tended to stick to wine in my hunting and fishing. Also, the sudden jolts offered by hard liquor lessen the possibility of making a good dinner, while the gradual all-suffocating warmth of wine tends to increase one's cooking attention.

More than thirty years ago I wrote a "Drinking Song" that begins with

*I want to die in the saddle. An enemy of civilization
I want to walk around in the woods, fish and drink.*

I'm not presenting this necessarily as an article of faith but close to it, like Keats's *Trinity* of wine, women and snuff. Sad to say, Keats died at age twenty-eight of tuberculosis, a disease that cheated the world of many potential glories. I close with a glorious note on Claret from his letters.

I never drink now above three glasses of wine—and never any spirits and water. Though by the bye, the other day Woodhouse took me to his coffee house—and ordered a Bottle of Claret—now I like Claret, whenever I can have Claret I must drink it,—'t is the only palate affair that I am at all sensual in. Would it not be a good speck [speculation] to send you some vine roots—could it be done? I'll enquire—If you could make some wine like Claret to drink on summer evenings in an arbour! For really 't is so fine—it fills one's mouth with a gushing freshness—then goes down cool and feverless—then you do not feel it quarrelling with your liver—no, it is rather a Peacemaker, and lies as quiet as it did in the grape; then it is as fragrant as the Queen Bee, and the more ethereal Part of it mounts into the brain, not assaulting the cerebral apartments like a bully in a bad-house looking for his trull and hurrying from door to door bouncing against the wainstcoat [wainscot], but rather walks like Aladdin about his own enchanted palace so gently that you do not feel his step. Other wines of a heavy and spirituous nature transform a Man to a Silenus: this makes him a Hermes—and gives a Woman the soul and immortality of Ariadne, for whom Bacchus always kept a good cellar of claret—and even of that he could never persuade her to take above two cups. I said this same claret is the only palate-passion I have—I forgot game—I must plead guilty to the breast of a Partridge, the back of a hare, the backbone of a grouse, the wing

and side of a Pheasant and a Woodcock passim. Talking of game (I wish I could make it), the Lady whom I met at Hastings and of whom I said something in my last I think has lately made me many presents of game, and enabled me to make as many. She made me take home a Pheasant the other day, which I gave to Mrs. Dilke; on which to-morrow Rice, Reynolds and the Wentworthians will dine next door.

—John Keats, from *Letter to George and Georgiana Keats, February 18, 1819*



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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.
