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WINE MERCHANT

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RETURN SERVICE REQUESTED

- 2010 PALLIÈRES P-A
- ITALIAN BEAUTIES
- WINTER RECIPE SAMPLER

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

JANUARY 2012

— PRE-ARRIVAL OFFER —

2010 **DOMAINE LES PALLIÈRES**

by Kermit Lynch

WHEN THE BRUNIERS AND I saw the 2010 harvest coming in, we thought it would produce a vintage in the style of 2007 and 2009. The crop was petite and the grapes were healthy, sweet, and flavorful. But Mother Nature had her own ideas, and we couldn't really see what was in store for us until we tasted the 2010s after the fermentations.

When I told Daniel Brunier that our newborn had an interesting energy to it, he said that energy was the right word. No other vintage since we purchased Pallières in 1998 has shown such energy, or vitality, or dynamism. Tasting it, you'll sense it.

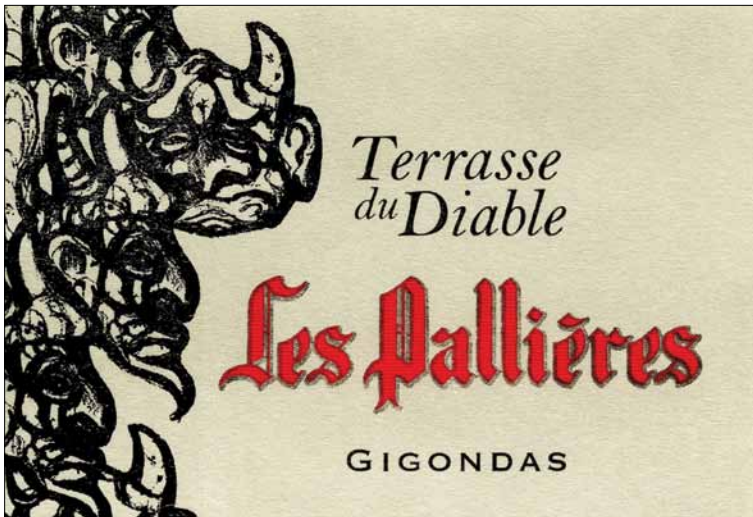
And just this month, Daniel told me that 2010 is his personal favorite Pallières vintage so far. But winemakers have a tendency to meet their newest vintage, get to know it, and suddenly, they're in love—the *coup de foudre*.

Our two cuvées from 2010 are deeply colored and show lively, generous aromas. The texture is luscious with a tannic kick. There is blackberry, cassis, loads of *réglisse*, and that classic Rhône spiciness.

PER CASE

2010 GIGONDAS LES RACINES	\$498.00
2010 GIGONDAS TERRASSE DU DIABLE	498.00

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



LET'S BE FRANC

by Lori Varsames

THE ROMANS FIRST PLANTED Cabernet Franc around the port of Bordeaux. While the grape has enjoyed a nice career there as a back-up varietal to Cabernet Sauvignon and Merlot, it has deservedly earned its own claim to fame in the Loire Valley, where it basks center stage as a single-varietal wine. Chinon and Bourgueil are the two greatest appellations for this noble grape, which the locals refer to as “le Breton.” We invite you to try a sampling of some of the Loire’s most outstanding and memorable reds.

2010 BOURGUEIL “FRANC DE PIED” C. & P. BRETON

The Bretons have taken French wine’s ultimate leap of faith by planting vines with ungrafted rootstock. Tasting wine from a Franc de Pied vineyard is always a rare opportunity, because Franc de Pied vines are vulnerable to the deadly phylloxera. Fine-grained and silky, this unfiltered bottling shows lovely notes of rose petals, white pepper, and pomegranates. A pure *breton*, by Breton.

\$32.00 PER BOTTLE \$345.60 PER CASE

2009 CHINON “LES CHARMES” CHARLES JOGUET

The name of Joguet’s latest cuvée says it all—this Chinon is totally charming. Mesmerizing deep, black cherry fruit and earthy, forest-floor aromas lured my nose back into the glass repeatedly. Les Charmes is a tease; however enticing the nose and playful on the palate, a firm finish suggests even more generosity to come, but why wait when it’s winking at you now?

\$34.00 PER BOTTLE \$367.20 PER CASE

2009 CHINON “LE CLOS GUILLOT” BERNARD BAUDRY

Le Clos Guillot is Bernard Baudry’s inky and deeply stony opus. There is an alluring dichotomy to this Chinon, where soft, dark fruit meets mighty tannins. It gets that powerful minerality from the ochre limestone of the vineyards. Bernard is one of Chinon’s greatest talents. What’s more, his genius comes without ego.

\$32.00 PER BOTTLE \$345.60 PER CASE

WHITE BURGUNDY

by Lori Varsames

2010 PETIT CHABLIS • ROLAND LAVANTUREUX

For over thirty years the Lavantureux family has shipped us their mouthwatering, nervy Chardonnays from Burgundy's northernmost climate. Lime blossoms and Granny Smith apples pop out of the glass of their Petit Chablis. It is clean, racy, and chock full of briny minerals. What a bargain—true Chablis for only twenty-one bucks.

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

2010 MÂCON-VILLAGES • HENRI PERRUSSET

In southern Burgundy, Henri Perrusset's vineyards boast a limestone *terroir* that is more marly than stony, which he says contributes to the grainy minerality in his wines. He then ages the Mâcon-Villages on the lees for eight months. The result? Soft tones of Anjou pears and honeysuckle and a long, zesty finish. Lovely! This may be a white Burgundy you can afford to make your house white!

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

2009 MÂCON-SOLUTRÉ "CLOS DES BERTILLONNES" • ROBERT-DENOENT

Jean-Jacques Robert farms the entirety of this enclosed vineyard, setting him apart in Burgundy where single vineyards are divided into smaller and smaller pieces with each passing generation. His Clos des Bertillonnes is so gorgeous and refined that it could easily be mistaken for a young Meursault—at a fraction of the price, no less. This is Kermit's current luncheon favorite.

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

2009 POUILLY-FUISSÉ "LES CARRONS" VIEILLES VIGNES • ROBERT-DENOENT

Pouilly-Fuissé has long been regarded as the greatest *cru* of the Mâconnais, and none can match the taste and pedigree of those from Robert-Denoent. Jean-Jacques trumps all with this cuvée made from ninety-three-year-old vines.

\$59.00 PER BOTTLE **\$637.20** PER CASE

RED BURGUNDY

by Lori Varsames

2008 BOURGOGNE PASSETOUTGRAIN ROBERT CHEVILLON

A typical *passetoutgrain* is a rather uncomplicated bistro wine from Burgundy that blends Gamay with the noble Pinot Noir. In the hands of the Chevillon brothers of Nuits-Saint-Georges, the ordinary becomes extraordinary. Gamay's juicy, red fruit marries well with Pinot's pedigree and structure. Chevillon's Passetoutgrain *never* disappoints, and it pairs well with anything from a grilled ham and cheese sandwich to pepper-crusted ahi tuna. There's range here.

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

2009 BLAGNY ROUGE PREMIER CRU "LA GENELOTTE" COMTESSE BERNARD DE CHERISEY

This dazzling *premier cru* hails from Blagny, the AOC situated up above neighbors Meursault and Puligny-Montrachet. Vigneron Laurent Martelet macerates the grapes just long enough to capture their fragrance and body, and never over-extracts. Intensely perfumed with violets, roses, plums, and exotic spices, la Genelotte has the grace, finesse, and precision of a dancer—a famous ballerina in the role of the Sugar Plum Fairy from Tchaikovsky's *Nutcracker Suite* comes to mind. I love the dreamy, ethereal side of this beauty.

\$58.00 PER BOTTLE **\$626.40** PER CASE

2008 NUITS-SAINT-GEORGES PREMIER CRU "LES PRULIERS" • DOMAINE LUCIEN BOILLOT

This year, Pierre Boillot's *premier cru* vineyard, Les Pruliers, celebrates its centennial vintage! These very old vines have more muscle now than ever, but the wine's power lies in the concentration of fruit and not the tannins. Hints of morello cherry make this a pleasure going down with a soft, elegant texture that does not overwhelm your palate. Distinctive wines of such character and finesse are what make the Burgundies of our portfolio such a pleasure to explore.

\$92.00 PER BOTTLE **\$993.60** PER CASE

ITALY

by Dixon Brooke

2010 ROSSESE • FÈIPU DEI MASSARETTI

This year's Rossese is a bit more soil-driven than in previous years, as if the roots of the vines drank more heartily from the earth and changed the composition of the fruit. That beautiful red raspberry is still there, but I welcome the pleasant rusticity this year. Locally made charcuterie in the USA is improving rapidly, a perfect pairing. So is *pesce all'acqua pazza*—see Marcella Hazan's *Marcella Cucina* for a recipe. The 2010 seems even better after a vigorous decanting.

\$22.50 PER BOTTLE **\$243.00** PER CASE

2010 RIBOLLA GIALLA • LA VIARTE

This is a truly uplifting interpretation of this native Friulian varietal. Bright, fresh, and clean, it is not a victim of the extended maceration school. Straw yellow in color and far from oxidized, it isn't a wine to meditate over, but one to enjoy with all varieties of Italian antipasti without having to think too hard about it.

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

2010 SAUVIGNON BLANC • SESTI

Sesti's interpretation of this widely grown varietal is, as expected, in a world all its own. Grown in Montalcino, of course, it takes on the flavor of their dry, marly soils while maintaining its principal duty to exist: refreshment.

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



2010 PIGATO “CA DA RENA” • PUNTA CRENA

Two new shipments in a row of Ligurian wines from Varigotti’s hometown hero Punta Crena merit a whole page, and here are three winners. I’ve been in Burgundy for the past week tasting the 2010 vintage, and the subject of the “ultimate compliment for a wine” has come up several times. The response is always the same: a bottle that empties so quickly you’re surprised to see the bottom. The first time Kermit tasted Punta Crena, we were dining in a small town along the Cinque Terre. Our first bottle of their Pigato was gone before our fish course arrived. Rather than taking a risk by ordering something else, we ordered a second bottle—the ultimate compliment.

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

2010 LUMASSINA • PUNTA CRENA

This version of the indigenous Lumassina sparkles gently, making it the perfect warm-up to many things that could follow. It is so much more than a replacement for Champagne—I think it creates a new wine category along with their irresistible Pettiroso (sparkling rosé). You could call them spirit brighteners. Truly unique, low in alcohol, and high in freshness and easy charm, they are quite handy to have around during all seasons.

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

2010 CRUVIN • PUNTA CRENA

This is the freshest vintage of this unusual wine that we’ve offered to date. The Crovino grape, probably related to Corvina in the Veneto, isn’t exactly your staple on grocery store shelves. A Google search out of curiosity didn’t yield a single hit beyond this wine. How often does that happen these days? This red emphasizes purity of fruit rather than the chocolate and leather flavors you often find in Valpolicella. As I expect from a good unadulterated Italian red, the options are practically limitless for this beauty at table.

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



MEYER-FONNÉ

by Lori Varsames

FÉLIX MEYER IS one of the most talented vigneron in Alsace today. His gift lies in his ability to create wines of intoxicating aromas and textures. Here are some new arrivals from his portfolio of classics—tasting one is an event.

2010 GENTIL D'ALSACE

Gentil might mean “nice” in French, but in Alsace it refers to a wine whose various grape varietals are sourced from the same vineyard, vinified separately, and blended together. In this case, Félix Meyer blends Pinot Blanc, Muscat, Riesling, and Gewurztraminer to produce this intense, dry white. Wet stones and beeswax make for an intriguing nose, opening to a soft mouthfeel and a crisp, vibrant finish.

\$17.95 PER BOTTLE \$193.86 PER CASE

2007 SYLVANER GRAND CRU “F” VIEILLES VIGNES

It is not every day that one gets to taste a cuvée of old-vines Sylvaner, and it is even rarer now since Félix pulled out the last of these vines due to painfully low yields. This final vintage, fragrant with honey and orange zest, is all that remains of this captivating and thought-provoking wine. Its lean yet muscular edge seems to create a fantastic tension. I recommend trying what is in fact a *grand cru* Sylvaner, “just for the memory,” to sip with some old jazz LPs on the phono.

\$32.00 PER BOTTLE \$345.60 PER CASE

2009 RIESLING GRAND CRU “WINECK-SCHLOSSBERG”

Félix provides the grandeur in his *grand crus*. There is warmth and approachability here with an almost regal reserve. This is *true* Alsatian Riesling where aromas of honey, apricots, and petrol match the textbook description of the grape to a tee. The granite and mica soils of this vineyard impart wonderful complexity, leading into a surprisingly tannic finish. A white this enchanting merits being enjoyed with the same reverence in which it was made. Stop and smell the Riesling!

\$42.00 PER BOTTLE \$453.60 PER CASE

OOH LA LOIRE!

by Jane Berg

2009 VOUVRAY MOUSTILLANT “LA DILETTANTE” • CATHERINE BRETON

Catherine Breton’s Dilettante wines are as gregarious and charming as she is, and they are begging to be brought to your next party. The reason I love this wine: it reminds me of the first time I tasted new wine out of tank shortly after harvest, a few days before the wines were to finish their alcoholic fermentation—frothy, fresh, and juicy, with just a hint of sweetness. I thought, “Too bad we can’t just bottle now!” Catherine has managed to capture this fleeting stage between grape and wine in her delightful version of an all-natural sparkler. I feel like I could drink a case of this and still be on my feet.

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

2010 ANJOU ROUGE “CLOS DE LA CERISAIE” CHÂTEAU D’EPIRÉ

With all the attention Luc Bizard’s praiseworthy Savennières receive, I’m happy to have a chance to shine the spotlight on his equally delicious Anjou *Rouge*. A glossy, deep candy-apple red robe, cranberry, and cherry fruits on the palate, peppery and bright; this wine is light enough to enjoy on its own but grippy enough to make it meal-worthy. I guarantee it—even you super-jaded palates have never encountered a red like this. And I’ve never tasted the little red berries on a branch of holly, but I’d like to pretend they taste just like this.

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

2009 CHINON “LES GRÉZEAUX” BERNARD BAUDRY

Made from sixty-five-year-old vines, the cuvée Grézeaux is rustic yet sophisticated, brooding with sweet black fruit and an animal characteristic I can only describe as carnal. I can’t decide whether to drink it now or hold off for a few years—or perhaps both. In any case, the added bonus for a single gal like me is that Baudry’s Chinons taste just as good, if not better, on day two, so no need to finish the entire bottle in one sitting.

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

SOUTHERN BELLES

by Chris Santini

THE HISTORY OF WINE in southern France is perhaps more part of a shared Mediterranean wine history than it is part of a distinctly French wine history. When Julius Caesar brought down Gaul, the great wine-making *terroirs* of what is today southern France were already delineated and the wines shipped out to the far reaches of the Roman Empire. The hills of Burgundy, Champagne, and the Loire, though, were still populated by loin cloth-wearing, beer-drinking Celts. Okay, that may be a bit of an exaggeration, but the idea is this: there is something timeless and ancient in southern France, an uninterrupted vine-and-wine culture that predates even the concept of France, and which still persists in many ways to this day in the people and distinctly Mediterranean ways of the South. Just something to keep in mind as you sip some of these Southern belles . . .

2009 CHÂTEAUNEUF-DU-PAPE BLANC DOMAINE DU VIEUX TÉLÉGRAPHE

White wines from the southern Rhône are all too often dismissed sight unseen given the region's propensity to make them hot, heavy, and unpleasant to drink. Here, though, is an example not to be missed, a model of just how grand white southern Rhône wine can be when grown on stony higher-altitude parcels. Remarkably fragrant with just the right mix of minerality and noble unctuousness, appealing now but built to last, too. The grapes are from the famed La Crau vineyard—beat that *terroir* if you can!

\$65.00 PER BOTTLE **\$702.00** PER CASE

2008 BANDOL ROUGE • TOUR DU BON

Down in Bandol where Mourvèdre is king, Agnès Henry (proprietress and winemaker) sets herself apart by adding a healthy dose of Grenache, Cinsault, and Carignan to her red. Tasted on its own, her pure Mourvèdre is so rustic, so animal, and so untamed that you need to set it aside several years before even considering to pull a cork (try her “Cuvée Saint Ferréol” for an example of how deep and structured her Mourvèdre can be). In this cuvée, the Mourvèdre accounts for only half the composition, but it still shines through in its rich and rustic glory. Agnès says she adds the Grenache to counter the Mourvèdre spice with some higher-toned kirsch notes, a drop of Carignan for freshness, and some Cinsault to bind it all together harmoniously.

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

**2010 CÔTES-DU-RHÔNE “POURPRE”
MAXIME FRANÇOIS LAURENT**

One hundred percent Grenache from three old-vine parcels bordering Domaine Gramenon holdings in Montbrison. Incredibly small yields in 2010 (less than half of what is legally permitted) give this a dark purple and bluish hue with strong pepper and herbal aromatics. The wine is generous and full, while Maxime’s sulfur-free vinification and aging in old barrels add a mellow mouthfeel with fruit as forward and juicy as can be.

\$32.00 PER BOTTLE \$345.60 PER CASE

**2009 CÔTES DU VIVARAIS
DOMAINE GALLETY**

Back before most people even cared about this kind of thing, Gallety was farming his vines organically (since 1974!). Back when new oak and high alcohol were still the rage, Gallety turned out early-picked, balanced Côtes du Vivarais, aged in nothing but older barrels, and always bottled unfinned and unfiltered. When others planted cloned vines, Gallety personally selected and planted cuttings of diverse specimens of Grenache and Syrah from top vineyards. Perhaps being in an unknown territory, lost halfway between the borders of the northern and southern Rhône, there was a certain freedom to make wine as one thought best, without the pressures of journalists and their scores, not to mention the pressure to conform when one sees neighbors enriching themselves through journalists’ high scores. The Gallety’s 2009 is a masterpiece, with more than a lot of vibrant layered fruit and soft tannins. You won’t understand why Gallety has never been in the spotlight.

\$32.00 PER BOTTLE \$345.60 PER CASE

**2008 SAINT JOSEPH ROUGE
DOMAINE FAURY**

The 2008 vintage in the northern Rhône was instantly scorned by certain influential elements of the French press. “Not enough ripeness!” and “Not enough extraction!” were the judgments brought down from above upon an entire vintage and region. These journalists were absolutely right—if you like your Saint Joseph with 16% alcohol and huge, dry tannins that make you grit your teeth like the Hulk with each sip. Vintage 2008 had a long, cool growing season, perfectly adapted for racy wines with elegance and breed. If you like your Saint Joseph smooth as silk and imbued with violets, this one’s for you.

\$31.00 PER BOTTLE \$334.80 PER CASE

WINTER RECIPE SAMPLER

SIX WINES, PERFECTLY PAIRED WITH RECIPES

by Mark Congero

WHAT A WINTER IT HAS already been: snowboarding in the French Alps, then Tuscany for a quiet week at the villa, and finally a couple weeks in Aspen before heading home. Wait, I'm sorry. That was the dream I had about the month of December! Instead of elaborating on my dream, I'll pick six of my favorite wines and pair them with classic regional recipes from the Savoie, Tuscany, and the USA. The recipes will be wintry dishes, two of the three will be paired with wines from their regions, and all will be fun to cook. It goes without saying that the wines will be delicious. Then we can all cook, eat, drink, and dream!

Recipes and wines are listed and recipes will be in your Sampler carton.

Bon appétit, Buon appetito, Enjoy!

TARTIFLETTE AU REBLOCHON

PER BOTTLE

2009 CHIGNIN-BERGERON "LES TERRASSES"	
A. & M. QUENARD	\$29.00
2009 CHIGNIN "MONDEUSE" • A. & M. QUENARD	28.00

RIBOLLITA

2010 ROSATO • SESTI	24.00
2008 CHIANTI CLASSICO • VILLA DI GEGGIANO	24.00

LAMB SHANKS WITH WINTER VEGETABLES

2010 COTEAUX DU LANGUEDOC BLANC • LASCAUX	16.00
2007 PIC SAINT LOUP "CUPA NUMISMAE" • LA ROQUE	24.00

Normally \$145.00

SPECIAL SAMPLER PRICE \$109

(a 25% discount)

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.
