



KERMIT LYNCH
WINE MERCHANT

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RETURN SERVICE REQUESTED

- **LIGURIAN SAMPLER**
- **BELOVED GRIS DE GRIS**
- **BRUNELLO PRE-ARRIVAL**

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

APRIL 2012

WHITE BEFORE RED

by Molly Surbridge

2010 BOURGOGNE VÉZELAY “LA CHÂTELAINE” DOMAINE DE LA CADETTE

As someone who has always preferred the word “and” to “or,” white before red sounds right to me! Equally as right is the 2010 Bourgogne Vézelay La Chate-laine. What a gorgeous way to start a meal. Whether your “start” is while you’re cooking or when you first take your seat, try a glass of La Cadette’s Chardonnay from Vézelay. I was blown away by the rich honeyed nose and *noyaux*, peach-skin palate. With such intense flavors, I half expected a sweet finish. Instead, a clean and pleasing acidity will leave your palate freshened.

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

2010 BOURGOGNE ROUGE “CHAMPS CADET” DOMAINE DE LA CADETTE

I had the pleasure of meeting the winemaker, Jean Montanet, in March. He was on his way to go for a swim in the San Francisco Bay, a brisk prospect indeed—even for polar bears. His Bourgogne *Rouge* has a freshness much like the activities its maker enjoys. Made from organically grown Pinot Noir with vines rooted in blue, gray, and red clay, and limestone, his red wine displays its cool, minerally origin. As a first or second wine, either way, I appreciate the low alcohol content (12%) and its ability to remain lively and fancy-free throughout the course of any dining occasion.

\$27.00 PER BOTTLE **\$291.60** PER CASE

OYSTER BLISS IS CANCELED

Yes, sorry to have to announce that Oyster Bliss will have to wait 'til next year. Café Fanny is closed for now while Alice and Kermit consider how to upgrade the concept. Fanny’s partnership is necessary for our parking lot events, so, no Oyster Bliss this year.

LOIRE VALLEY REDS

by *Steve Waters*

2010 CABERNET FRANC • ÉRIC CHEVALIER

Talk about something that is so brand-spanking new to us, this wine isn't even featured on our fantastic website yet! Our first Cab Franc from Éric Chevalier, one of my favorite winemakers in the KLWM portfolio, this cuvée is smooth yet substantial and especially outstanding for its everyday price. You know you've got a great bargain when the first half of the bottle is incredible but the second half is doubly better the next night.



\$14.95 PER BOTTLE

\$161.46 PER CASE

2010 PINOT NOIR “UNIQUE” DOMAINE DU SALVARD

What more can you ask for than a bright, fresh, silky Pinot Noir from a highly regarded vintage that's absolutely delicious and only 12% alcohol? Not much, I guess, but you can't beat the price. Drink it now, and often, and introduce all your friends to your new house red.

\$16.00 PER BOTTLE

\$172.80 PER CASE

2010 BOURGUEIL “LES GALICHETS” CATHERINE ET PIERRE BRETON

A visit to the Bretons is always a remarkable tasting experience. You can step outside the door and right into the vines of the Galichets vineyard, some of the oldest vines of all their holdings. Pierre will explain to you the differences in the soil types, the gravel and silex, which give the wine its earthy nuances. This wine is drinkable now but would reward you even more if given a few years to reveal its depth and complexity. Truly impressive!

\$28.00 PER BOTTLE

\$302.40 PER CASE

LIGURIAN SAMPLER

by Dixon Brooke

TO SAY THAT PUNTA CRENA is a family-run operation is an understatement. The Ruffino family has tended the vineyard, olive trees, and gardens here in Italy's Liguria region since 1500. The cantina is currently run by four siblings: Tommaso makes the wine, Paolo sells it, Anna handles logistics, and Nicola helps in the vineyards and winery. Their mother, Libera, has long since retired from the family business and now tends the vegetable stand in their courtyard and corrals the numerous grandchildren who seem to run wild on the property. Well, you never really retire in a family business such as this, and Libera can still be seen pruning vines, harvesting lemons and zucchini, or canning olives.

Little has changed at Punta Crena over the centuries. The stone terraces are still built by hand and the winemaking is best described as traditional—the Ruffinos make the wine the way the family always has. Every grape is harvested by hand with plenty of help from Paolo's army of seven children.

In these six bottles you'll find the intriguing variety and wonderful discovery that Punta Crena offers: red, white, and sparkling wines. All are made from indigenous Ligurian varietals grown on the steep slopes above the Mediterranean Sea on this ruggedly beautiful stretch of coastline, known and respected since Roman times for its bounty.



PER BOTTLE

2010 CRUVIN ROSSO	\$28.00
2010 LUMASSINA FRIZZANTE	18.00
2010 PETTIROSSO ROSATO	18.00
2010 PIGATO "CA DA RENA"	24.00
2010 VERMENTINO "ISASCO"	24.00
2009 MATAÒSSU "REINÉ"	22.00

Normally \$134.00

SPECIAL SAMPLER PRICE \$114

(a 15% discount)



Libera, the Ruffino family grandmother, tending the vines

© Dixon Brooke

— PRE-ARRIVAL OFFER —

BRUNELLO DI MONTALCINO

by Dixon Brooke

I WAS IN MONTALCINO LAST WEEK tasting the freshly released 2007s. For all the hype surrounding the 2006 vintage, 2007 is a very worthy successor. The best wines have great freshness, noble tannins, and a deep, ripe core of fruit. These wines will likely prove to be a bit more approachable than the more tightly structured 2006s. What's wrong with that? Some for now, some for later. Now that Part II of the Sangiovese saga has been settled in Montalcino (this time the upholding of laws protecting Rosso di Montalcino as a pure Sangiovese), the region has set its sights on considering the creation of subzones around Montalcino for Brunello. There are several distinct areas and this would certainly help bring more clarity to this widely varying collection of *terroirs*. But then, politics raises its ugly head, too.

POGGIO DI SOTTO

You'd be hard pressed to argue that there is a better subzone in Montalcino than the one surrounding the village of Castelnuovo dell'Abate: southern-facing



© Dixon Brooke

The cellar at Poggio di Sotto

slopes at relatively high altitude planted in oceanic marl overlooking Mount Amiata and its cooling winds. A better *terroir* for Sangiovese doesn't exist anywhere in the world. The following wines are two of the last three personally blended by the late, great Giulio Gambelli, who sadly passed away this past December. The 2009 *Rosso* is the other, and it will probably be released next year. There is precious little of these grand wines, aged patiently in

Slavonian oak *botte* for upwards of five years. The 2006 *Riserva* will likely prove to be the greatest wine of Gambelli's unprecedented run at Poggio di Sotto.

PER BOTTLE

2007 BRUNELLO DI MONTALCINO \$145.00
2006 BRUNELLO DI MONTALCINO RISERVA 200.00

Please inquire about magnums.

SESTI

The Sesti family's organic, sustainable, cosmological farm on a high hill in the southern reaches of Brunello country is one of the most beautiful places on earth. That this translates into transcendental wines just seems like the natural order of things. I am still pondering the perfection of a soup made from wild, local porcini mushrooms accompanied by their 1998 Brunello Riserva. I had to leave the next morning as they were putting the finishing touches on a wild boar stew that had been cooking for over twelve hours. Ouch. As you'd expect, the Sestis have crafted magical wines in this pair of stunning vintages.

PER BOTTLE

2007 BRUNELLO DI MONTALCINO \$77.00
2006 BRUNELLO DI MONTALCINO RISERVA "PHENOMENA" \$112.00

Please inquire about magnums and very limited quantities of larger formats.

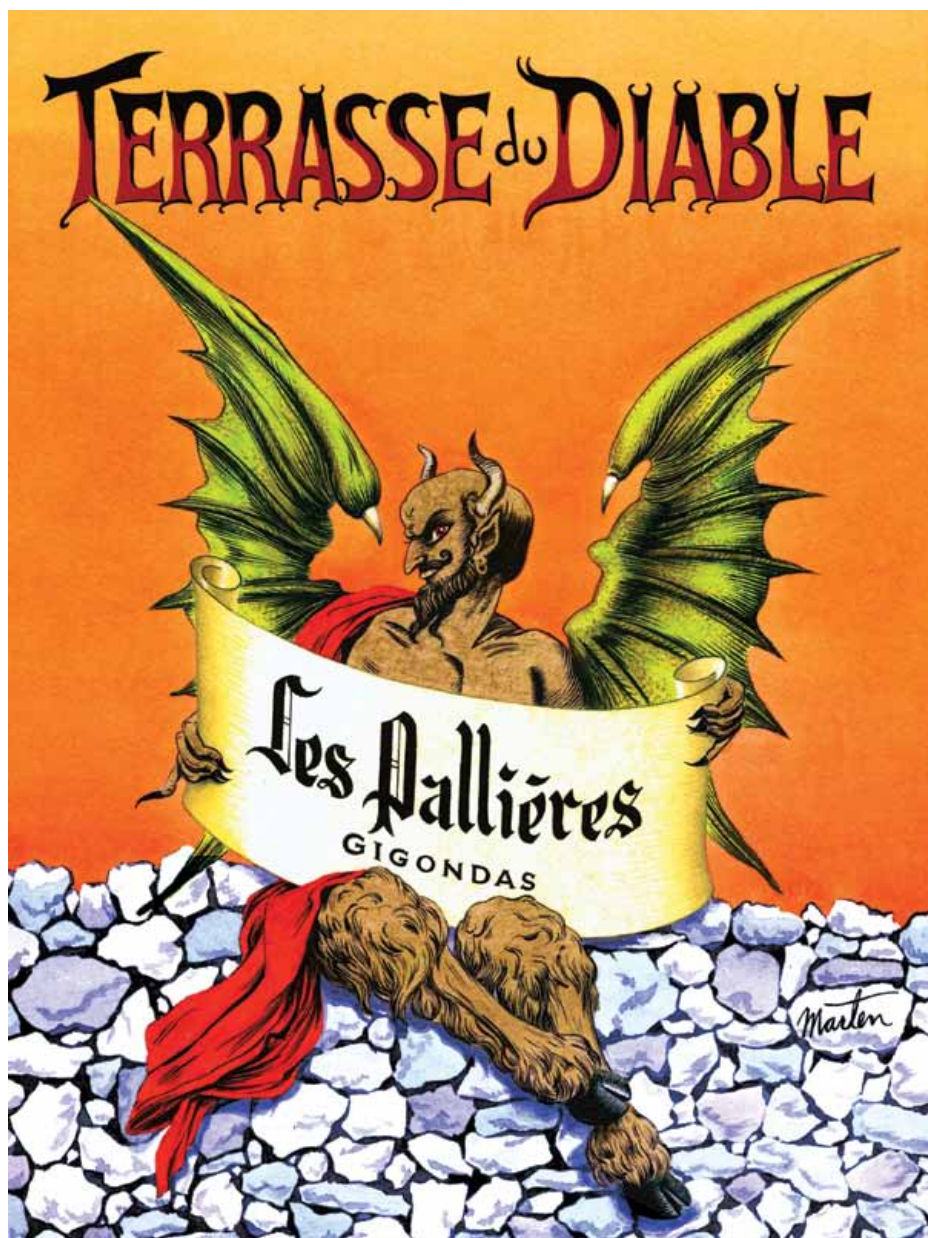
*Pre-arrival terms: Half-payment due with order;
balance due upon arrival.*



The grounds of Sesti, Castello di Argiano

Photo courtesy of Sesti

NEW POSTER



© Ruth Marten

18" × 24" Poster, \$20

Check out the artist, Ruth Marten, at www.ruthmarten.com to view more of her work

— VALUE OF THE MONTH —

2011 CORBIÈRES ROSÉ “GRIS DE GRIS”

DOMAINE DE FONTSAINTE

by Kermit Lynch

I'D GO EVEN FURTHER: Fontsaïnte's is the finest rosé value on earth and has been for decades.

However, folks, rosé in April? Is that enologically correct? Don't we wait for summer? NO! Last November I visited my two kids in NY, and we went to a Provençal restaurant. We searched the wine list in vain for a bottle of rosé. The sommelier, a fine sommelier indeed, explained that he had just taken rosés off his list for the winter. But our starter courses—well, some wouldn't go with white, some not with red. What of this weird idea that you don't drink rosé in winter? My staff and I agree; it is one of our pet peeves. We love drinking good rosés year-round and encourage you—don't give up such a treat because the season changes. It is not logical, not practical, not fun.

This is our 40th Anniversary year. I was the entire staff when I opened in 1972 and was soon visiting wineries in California, Germany, Italy, France, and Spain looking for good wines. I still import some of those early finds, and one of the jewels in terms of price, quality, and consistency is Domaine de Fontsaïnte from the Laboucarié family. After years of experience tasting and serving their reds and rosés, I'm tellin' ya, you can't go wrong. You have to spend much more to find anything as good as their rosé, and the new vintage just arrived.

\$14.95 PER BOTTLE

\$161.46 PER CASE



—NOTES FROM THE ROAD—
SOUTHERN FRANCE

by Graeme Blackmore

**2008 JURANÇON SEC “LES CASTERASSES”
DOMAINE BRU-BACHÉ**

A streak of citrus minerality enlivens a lovely creamy texture. Lemon and orange notes suffuse with a stylish herbal aroma that betrays its southern origins. An intriguing apéritif that sips well with crudités, almonds, and olives, this *Sec* is also a wonderful companion to grilled fish and white meats. I’d drink it now or over the next two years.

\$24.00 PER BOTTLE \$259.20 PER CASE

**2010 PATRIMONIO BLANC
“GROTTE DI SOLE” • ANTOINE ARENA**

A rolling sensation of flavors. Sweet straw, clover blossom, nectar, and waxy citrus aromas. An assertive wine with supple spicy peach and lemon-lime sensations. Smoky minerals lend a nervy edge to the infusion of marzipan and anise. It seems to open up even more after a little breathing time.

\$44.00 PER BOTTLE \$475.20 PER CASE

**2010 COTEAUX DU LANGUEDOC ROUGE
CHÂTEAU FONTANÈS**

A few minutes in the fridge or an ice bucket elevates the fruit and acidity of many southern reds by drawing focus to the minerality, and this is no exception. Black currant and cherry aromas with a delightfully bright texture on the palate. Quite an impressive value.

\$17.95 PER BOTTLE \$193.86 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.

**2008 BANDOL “SAINT FERRÉOL”
DOMAINE DE LA TOUR DU BON**

Serious business here. Asian spices and minerals, powerful scents of black currant, smoked meats, lavender, and—what would typically describe a more northerly wine—graphite and candied cherries. Dense and sweetly mouth-coating with a hint of licorice and mint. Suave unctuous fruit finishes with a fine dusting of tannins and a lingering roasted herbal quality. No-holds-barred wine from this beautiful domaine.

\$62.00 PER BOTTLE \$669.60 PER CASE

**2009 VIN DE PAYS ROUGE CUVÉE RÉSERVÉE
SAINT MARTIN DE LA GARRIGUE**

If self-drinking wasn't a tea-cupping term, it would certainly be appropriate here. Primary fruits and jammy to the point of looking for toast to spread it on. Warm brambly cassis aromas. Mid-weight cherry flavors that melt into a heady texture. Fleshy and sweet. Delicious stuff.

\$14.95 PER BOTTLE \$161.46 PER CASE



Château Saint Martin de la Garrigue

© Lori Varsames



The road to Sesti