



KERMIT LYNCH
WINE MERCHANT

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RETURN SERVICE REQUESTED

- ROSÉS FOR SALE
- SPRING SAMPLER
- P-A 2010 VIEUX TÉLÉGRAPHE

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

MAY 2012

— PRE-ARRIVAL OFFER —

2010 CHÂTEAUNEUF-DU-PAPE
DOMAINE DU VIEUX TÉLÉGRAPHE

A FEW YEARS AGO I wrote about the grandest bottle of red wine it has been my pleasure to experience. At table with Aubert and Pamela de Villaine in Bouzeron, Aubert pulled out from his cellar a 1961 Romanée-Conti, Domaine de la Romanée-Conti. Tasting it was a voyage not unlike listening to Pablo Casals playing the Sarabande from Bach's Cello Suite #2, a voyage serpentine, full of unexpected turns, nooks and crannies, soul-searching, and revelations. The wine, like the music, was deep, profound, ever-changing, truly moving.

It was a singular experience, and I was reminded of it when I tasted the 2010 Vieux Télégraphe for the first time last summer with the gifted Brunier brothers.



Once again, I had that sensation of a voyage through an aesthetic landscape with surprising twists and turns that covers a great distance before the aftertaste subsides.

This classic opens with a voluptuous aroma that gives and gives—it is striking because of its charm and floral notes. How many Châteauneufs can boast of those two traits? By the time your voyage ends, however, you are in a com-

pletely different place—deep in the heart of Vieux Télégraphe territory—which is to say big gorgeous tannins and a glorious stoniness.

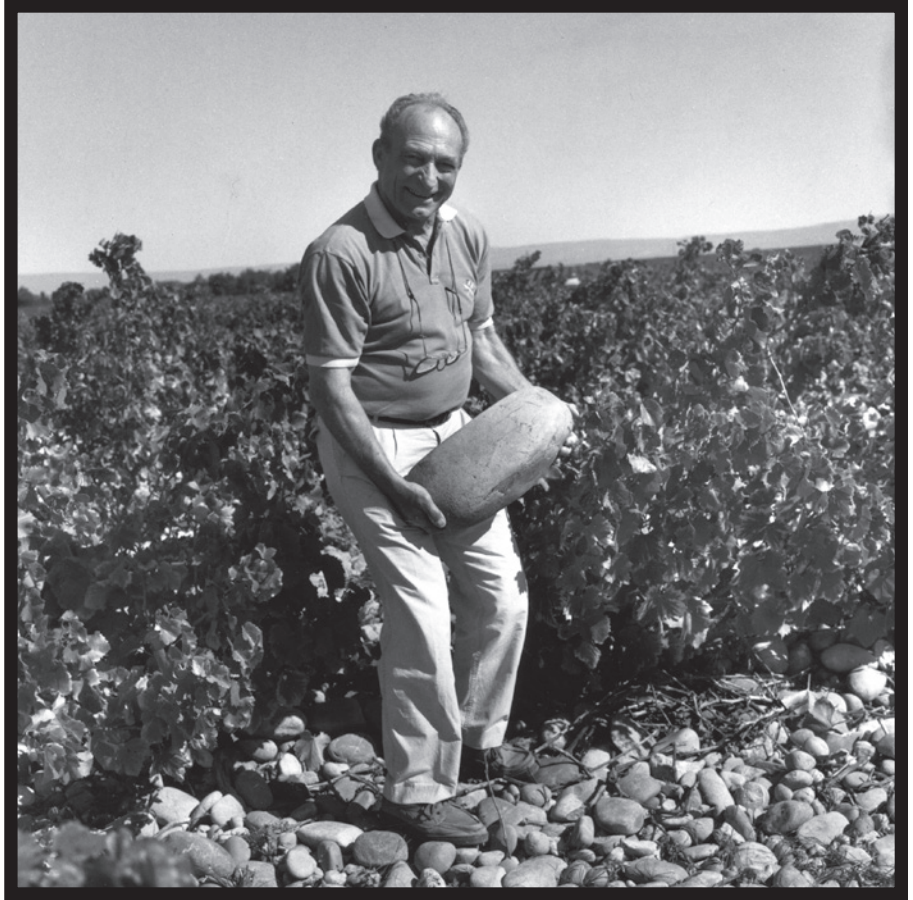
This vintage can compare with any of the domaine's past vintages including 1978 and 1983.

All good things must end, they say, but this stunning wine will be good for decades.

\$780.00 PER CASE FIFTHS

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

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



It's the stones!

© Gail Skoff

ROSÉ SALE

by Dixon Brooke

AS YOU PROBABLY KNOW by now, we at KLWM love rosé, and for us it has no season. Many dishes just don't know a better friend. The 2011s are on the way, and we hope to entice you with this special offer to help us make room for them. You'll be doing yourself a favor as well: contrary to popular opinion, rosé wine often improves with a little bottle age. After all, ours are made from the same red grapes that provide long-lived wines and are imbued with many of the same properties. They can be tight and closed when they first arrive and after some months in bottle they develop their aromas and character. These beauties are in their prime.

SALE DISCOUNTS

1 TO 5 BOTTLES = 10% OFF

6 TO 11 BOTTLES = 20% OFF

12 OR MORE BOTTLES = 30% OFF

PER BOTTLE

2010 CHEVERNY ROSÉ • DOMAINE DU SALVARD	\$16.00
2010 PINOT NOIR ROSÉ • ÉRIC CHEVALIER	14.00
2010 SANCERRE ROSÉ • HIPPOLYTE REVERDY	26.00
2010 CHINON ROSÉ • CHARLES JOGUET	22.00
2010 VIN DE PAYS DE L'ÎLE DE BEAUTÉ ROSÉ • GIOIELLI	32.00
2010 PATRIMONIO ROSÉ • YVES LECCIA	27.00
2010 GIGONDAS ROSÉ "AU PETIT BONHEUR" • LES PALLIÈRES	22.00
2010 VIN DE PAYS DE L'HÉRAULT ROSÉ • POUJOL	16.00
2010 COTEAUX DU LANGUEDOC ROSÉ • CHÂTEAU FONTANÈS	14.95
2010 COTEAUX DU LANGUEDOC ROSÉ • D'AUPILHAC	16.00
2010 BARDOLINO CHIARETTO • CORTE GARDONI	12.95
2010 ROSATO • SESTI	24.00

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.

LOIRE VALLEY

by Dixon Brooke

2010 MUSCADET SÈVRE ET MAINE SUR LIE ANDRÉ-MICHEL BRÉGEON

Michel Brégeon refuses to “evolve” and make a “commercial” Muscadet—which is to say one with residual sugar, aged in *barrique*, harvested late, or with pineapple-flavored yeasts. When you drink a Brégeon Muscadet, you know you are drinking Muscadet. Bone dry, very flinty, mouthwatering acidity.

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

2010 VOUVRAY “LA CUVÉE DES FONDRAUX” • CHAMPALOU

The true glory of Vouvray, it could be argued, is in the sweet wines. It takes more risk, more imagination, and more talent to produce the type of mesmerizing *moelleux* that Vouvray is capable of. The *demi-sec* category is a great compromise between the dry wines more commonly accepted in the United States and the sweet wines. Champalou’s comes from their best silex *terroir*. As you’ll see, the sweetness is encased in flintiness and acidity. They love it in Vouvray with rillettes and a crusty baguette. It also serves as a lovely apéritif.

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

2007 SAVENNIÈRES CUVÉE SPÉCIALE CHÂTEAU D’ÉPIRÉ

We are very excited to be able to offer this library vintage of Épiré, with more to come. Savennières comes from schist soil and is the driest and stoniest of the Loire’s Chenin Blancs. It also has a reputation for long life in the cellar, as many an old Épiré will handily attest. The 1980 *sec* is drinking beautifully, for example. This is our special unfiltered bottling aged in old chestnut barrels, shipped direct from the château. Sea creatures make a lot of sense alongside it, although it made an interesting pairing with Indian cuisine last night. You’ll find layer upon layer of complexity and exotic spice. Decanting it to let it really breathe is a great idea.

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

OLDER WINES

by Kermit Lynch

MY CELLAR IS ONE OF the rewarding facts of my life. You don't have to be part of the 1% to have a cellar. A cool place and our advice is all you need. Here are my notes on last week's bottles.

2002 SANTENAY BLANC 1ER CRU "LE BEAUREPAIRE" • JEAN-MARC VINCENT

Repaire means hideout, den, or lair. What a curious name for a vineyard.

When I first began visiting Burgundy in the early 1970s, old Santenays were available, red and white, even in restaurants, and they were considered sort of like a butcher's "market steak"—a prime morsel that the public ignored, so the butcher took some home for his table. Santenays are still rarely mentioned. So, ha ha, bargains exist, my friends.

This 2002 began fairly oak-flavored, but ten years later it is all honeyed, a very relaxed, voluptuous white Burgundy at its peak.

1999 CALVI ROUGE "E PROVE" DOMAINE MAESTRACCI

Mature light garnet; aroma of dried herbs and dried fruits, especially sour cherry. I don't know if that sounds good, but it is. Dry, arid, tight palate with just the right stony tannin. A good fit with a mushroomy tomato-sauced pasta, as I proved last night.

1983 CHÂTEAUNEUF-DU-PAPE DOMAINE DU VIEUX TÉLÉGRAPHE

At my shop we all tasted eleven vintages of Vieux Télégraphe and finished by comparing their 1983 filtered for France and unfiltered for us. Our 1983 was the almost-unanimous favorite of the tasting and the filtered was the unanimous loser, except for a corked 1994.

2001 SAVENNIÈRES "CUVÉE SPÉCIALE" CHÂTEAU D'ÉPIRÉ

Gorgeous green/gold like a great old Raveneau. The aroma is completely open for visitors. The yellow plum (*reine claudie*) dominates in a honeyed way. Broad, spacious palate feel. An impression of grape skin in the finish, like a subtle tannin.

My father is a retired preacher, a teetotaler, who dreams of going to heaven, where, who knows?, Christ will work his magic and turn water into 2001 Épiré. The fabulous 2010 is in the shop at thirty bucks, and you deserve a stash.

**1997 CORNAS “CHAILLOT”
THIERRY ALLEMAND**

Allemand is one of my heroes, but this is all discombobulated. It could be a stage in its evolution—not harmonious, not focused.

**1997 PIC SAINT LOUP ROUGE
CHÂTEAU LA ROQUE**

Considered a mediocre vintage, *poo bah*, but I didn’t listen. I followed my nose. Ahh, black truffle! Real elegance in a southern red! It has been good drinking since it fermented. The 2009 is available at \$17.50.

**1999 MEURSAULT “LES ROUGEOTS”
COCHE-DURY**

Good vintage, excellent *terroir*, the Coche magic. It surpassed my expectations. It fills the mouth with the most incredible flavors white Burgundy has to offer. So the 1999s are tasting good, and so are the 2001s and 2004s. No hurry with the whites of Monsieur Coche, but no reason to keep waiting for those three vintages to come around, either.



© Gatil Skoiff

IN STOCK: RED BURGUNDIES

PER BOTTLE

2009 BOURGOGNE EPINEUIL • OLIVIER SAVARY	\$22.00
2009 CÔTE DE NUITS-VILLAGES ROUGE • DOMAINE MAUME	28.00
2009 AUXEY-DURESSES • CHRISTOPHE BUISSON	39.00
2009 MONTHELIE • DOMAINE ROULOT	53.00
2009 SAVIGNY "LES GRANDS PICOTINS" • GUILLEMOT	32.00
2009 MARANGES 1ER CRU "LA FUSSIÈRE" • BRUNO COLIN	36.00
2009 AUXEY-DURESSES 1ER CRU "LES BRETTERINS" • VINCENT	45.00
2009 SANTENAY 1ER CRU "LES GRAVIÈRES" • BRUNO COLIN	42.00
2009 SANTENAY 1ER CRU "LES PASSETEMPS" • VINCENT	48.00
2009 SANTENAY 1ER CRU "LES GRAVIÈRES" • VINCENT	48.00
2009 MARSANNAY ROUGE "CLOS DU ROY" • R. BOUVIER	33.00
2009 FIXIN • R. BOUVIER	39.00
2009 GEVREY-CHAMBERTIN • R. BOUVIER	52.00
2009 GEVREY-CHAMBERTIN • DOMAINE BOILLOT	54.00
2009 MOREY SAINT DENIS "RUE DE VERGY" • R. BOUVIER	54.00
2009 ALOXE-CORTON 1ER CRU "LES VERCOTS"	
DOMAINE FOLLIN-ARBELET	72.00
2008 CHASSAGNE-MONTRACHET VV • BRUNO COLIN	34.00
2008 ALOXE-CORTON • DOMAINE FOLLIN-ARBELET	53.00
2008 VOLNAY 1ER CRU "LES BROUILLARDS" • DOMAINE BOILLOT	68.00
2008 VOLNAY 1ER CRU "LES ANGLES" • DOMAINE BOILLOT	72.00
2008 POMMARD 1ER CRU "LES FREMIERS" • DOMAINE BOILLOT	78.00
2008 NUITS-SAINT-GEORGES VV • ROBERT CHEVILLON	66.00
2008 NUITS-SAINT-GEORGES 1ER CRU "CLOS DES ARGILLIÈRES"	
CHRISTOPHE BUISSON	80.00
2008 NUITS-SAINT-GEORGES 1ER CRU "LES BOUSSELOTS"	
ROBERT CHEVILLON	88.00
2008 NUITS-SAINT-GEORGES 1ER CRU "LES RONCIÈRES"	
ROBERT CHEVILLON	88.00
2008 NUITS-SAINT-GEORGES 1ER CRU "LES PRULIERS"	
DOMAINE BOILLOT	92.00
2008 GEVREY-CHAMBERTIN 1ER CRU "LES CHERBAUDES"	
DOMAINE BOILLOT	92.00
2008 MAZIS-CHAMBERTIN GRAND CRU • DOMAINE MAUME	148.00
2007 VOSNE-ROMANÉE VV • DOMAINE BIZOT	114.00
2007 CLOS DE VOUGEOT GRAND CRU • MÉO-CAMUZET	222.00

ITALY

by Dixon Brooke

2010 PIGATO • FÈIPU DEI MASSARETTI

Mirco Moastroianni farms two varietals, Pigato and Rossesse, in the river delta around the town of Albenga on the Ligurian coast. Known historically as fertile farmland and particularly suited to growing a variety of purple asparagus, *violetto d'albenga*, this land wasn't developed for wine growing in modern times until Mirco's father-in-law decided to plant Pigato in the 1960s. The sandy soil and maritime climate give a Pigato of great freshness and an instantly likable character.

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

2010 BARDOLINO "PRÀDICÀ" CORTE GARDONI

That the wines of Bardolino and Custoza have never been truly discovered and valorized by the wine world is a great gift and advantage to you, the consumer. Corte Gardoni's wines are among my favorite wines in the store every year (and the most often consumed at my home) for their pure deliciousness factor coupled with their versatility and amazing value. Their Chiaretto (see the Rosé page) was a steal even before our special sale price. Ask the staff about the Custoza, an intriguing white that contains a blend of more than five indigenous grape varieties that is less than \$13 per bottle. Their Bardolino "Pràdicà" is perhaps their greatest achievement. A dry red composed of principally Corvina and aged in older oak *botte*, it is immediately approachable but capable of aging ten years.

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

2010 DOLCETTO D'ALBA "VIGNA L'PARI" GUIDO PORRO

We all agreed when we tasted this wine off the boat from Piedmont a few weeks ago that it was the most stylish and tastiest Dolcetto we could ever remember receiving from the Porro estate in Serralunga d'Alba. Porro is a real workhorse. I'll never forget the time I sent a group of Burgundian vigneronns to taste with him; they came back amazed that he was still working in the cellar at 10 P.M. The most amazing thing is that he accomplishes everything with such outward ease, always with a ready grin and great humor—much like his tasty Dolcetto.

\$18.95 PER BOTTLE **\$204.66** PER CASE

WHITE BEFORE RED

by Molly Surbridge

2010 BORDEAUX BLANC • CHÂTEAU DUCASSE

The advent of warm weather often inspires the desire for umbrellas in drinks. F-U-N! Yes, but maybe even more fun and definitely better feeling is to have said umbrella above one's head with a glass of crisp white wine and a perfectly composed salad at arm's length. This was my weekend experience of late. The 2010 Bordeaux *Blanc* from Château Ducasse was a true delight. Go on, dine *al fresco*, whatever it is in your salad . . . may I suggest crab while we can get it, a Niçoise, or a grilled vegetable mélange with *sauce gribiche*. Give it a try. I promise you'll be happy you did.

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

2010 COTEAUX DU LANGUEDOC ROUGE "TRADITION"

SAINT MARTIN DE LA GARRIGUE

Have you ever wondered, "What is an appropriate wine to serve in tumblers?" I know I have. Guess what, *ragazzi!?! Voilà!* 2010 "Tradition" from Saint Martin. Okay, here's the scoop: it has a richness on the nose that evokes a coaxing depth. The palate is alive with summer savory—a little smoky with a whisper of barbecued corn, a nice surprise. I see it with pizza, *coq au vin*, or baked potatoes with ham and cheese. What do I like most about this unassuming tumbler-dweller? It has so much character. For under \$15, she feels like a million . . .

\$13.50 PER BOTTLE **\$145.80** PER CASE

CORSICA AT CAFÉ ROUGE

Kermit Lynch Wine Merchant and Café Rouge have paired up to introduce you to the pleasures of the food and wine of Corsica. The dinner will celebrate the island and the cultures that have influenced Corsican cuisine. Join us for a glass of Vermentinu, Figitellu sausage, and other classics from the Île de Beauté!

Wednesday, May 16

Café Rouge, 1782 Fourth Street, Berkeley

Reservations: 510-525-1440 or www.cafेरouge.net

SPRINGTIME SAMPLER

by Mark Congero

SPRING HAS ARRIVED. I know what you're thinking—another fluff piece about lamb and favas. How about global warming, the election, and the flu? Well, I did just have the flu, and after imbibing nothing but mint tea with honey for four days, visions of real food became all-consuming. While down in the depths of my viral dungeon I fantasized about all the great stuff that would be waiting for me in the market, all the healthy, rejuvenating, fresh springtime food that I could cook and eat.

Spring is a great time of the year to start eating lighter and healthier. It's easier to do now than on January 2 when it was freezing and we craved big bowls of creamy pasta and heavy meat dishes. So for anyone who procrastinated on their New Year's diet, it is time to get started. The markets are packed with beautiful, fresh vegetables that pair well with light cuts of meat and fish. They also happen to pair well with French rosé—a couple of which will be in your Sampler.

In order to tempt you even more, we will give you a discount on the wines, and I have enlisted the help of a couple of local chefs to add their favorite spring recipes to the Sampler carton. It's a no-brainer—great wine at a great price, to enjoy with seasonal recipes. *Bon Appétit!*

PER BOTTLE

2008 PINOT BIANCO • LA VIARTE	\$16.00
2009 PINOT BLANC • KUENTZ-BAS	16.95
2010 COTEAUX DU LANGUEDOC <i>BLANC</i>	
CHÂTEAU DE LASCAUX	16.00
2009 REUILLY <i>BLANC</i> “LES PIERRES PLATES”	
DOMAINE DE REUILLY	18.95
2010 BARDOLINO CHIARETTO • CORTE GARDONI	12.95
2010 PINOT NOIR ROSÉ • ÉRIC CHEVALIER	14.00
2010 LAMBRUSCO <i>FRIZZANTE SECCO</i> • FATTORIA MORETTO	18.00
2009 TINTERO ROSSO • ELVIO TINTERO	9.95
2010 PINOT NOIR “UNIQUE” • DOMAINE DU SALVARD	16.00
2009 PIC SAINT LOUP “TOUR DE PIERRES”	
ERMITAGE DU PIC SAINT LOUP	16.95
2007 LUSSAC SAINT-ÉMILION “LES GRIOTTES”	
CHÂTEAU DE BELLEVUE	19.95
2010 CÔTE-DE-BROUILLY • NICOLE CHANRION	22.00

Normally \$197.70

SPECIAL SAMPLER PRICE \$148

(a 25% discount)

KERMIT'S FAVORITE BARGAINS

I WAS PUZZLED when someone called me a curmudgeon. Strange, I always thought that I go around smiling way too much. However, Kermit the Kurmudgeon does have a nice ring to it. Still, I'd rather be called demanding. We sell expensive wines, and I like to believe that talent such as Coche-Dury, Raveneau, Chevillon, Tempier, and Vieux Télégraphe deserve their prices.

If I had my way, I'd also be known for my bargain selections. It's not slumming. I take them home for dinner often, and not because I'm a cheapskate.

Here's a little list of my personal bargain favorites from the current inventory:

PER BOTTLE

UNDER \$12

NV VINO BIANCO SECCO "GRANGIA" • ELVIO TINTERO	\$8.95
2011 MOSCATO D'ASTI "SORÌ GRAMELLA" • ELVIO TINTERO	12.00
2010 MONFERRATO ROSSO • SELECTED BY KERMIT LYNCH	12.00

UNDER \$15

2010 RAISINS GAULOIS • MARCEL LAPIERRE	\$12.95
2009 CÔTES DU RHÔNE ROUGE • SELECTED BY KERMIT LYNCH	12.95
2009 LANGHE ARNEIS • ELVIO TINTERO	12.95
2010 PINOT GRIGIO • LA VIARTE	13.95
2010 BEAUJOLAIS • DOMAINE DUPEUBLE	14.95
2011 CORBIÈRES ROSÉ "GRIS DE GRIS" DOMAINE DE FONTSAINTE	14.95
2009 CAHORS • CLOS LA COUTALE	14.95

UNDER \$20

2010 COTEAUX DU LANGUEDOC "LOU MASET" DOMAINE D'AUPILHAC	\$16.00
2008 CORBIÈRES ROUGE "RÉSERVE LA DEMOISELLE" DOMAINE DE FONTSAINTE	16.00
2011 CHEVERNY • DOMAINE DU SALVARD	16.00
2010 BOURGUEIL "CUVÉE ALOUETTES" • CHANTELEUSERIE	16.00
2010 COTEAUX DU LANGUEDOC BLANC • CHÂTEAU LA ROQUE	17.50
2010 GRAVES BLANC • CHÂTEAU GRAVILLE-LACOSTE	18.00
2009 BRONZINELLE • SAINT MARTIN DE LA GARRIGUE	18.00
2010 LAMBRUSCO FRIZZANTE SECCO • FATTORIA MORETTO	18.00
2010 LE PIGEOULET ROUGE • VIGNOBLES BRUNIER	18.95
2010 PINOT BLANC VIEILLES VIGNES • MEYER-FONNÉ	19.95
2010 E PROVE BLANC • DOMAINE MAESTRACCI	19.95
2010 SAVENNIÈRES SEC • CHÂTEAU D'ÉPIRÉ	19.95
