



KERMIT LYNCH
WINE MERCHANT

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RETURN SERVICE REQUESTED

- **TYPICITY**
- **CLOS CANARELLI**
- **BRETON SAMPLER**

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

JUNE 2012

— VALUE OF THE MONTH —

2011 **BOURGOGNE PINOT NOIR**
RÉGIS BOUVIER

by Dixon Brooke

WE JUST DON'T SEE IT every day: A bottle of *Burgundian* Pinot Noir with all the right stuff that we can sell for under twenty bucks a bottle. The *négociants* who used to have access to this juice must be crying a burgundy-hued river at about this moment. Yes, Bouvier used to sell off some of the grapes from this parcel in addition to using some for his Marsannay rosé. The vines are just below the *route des grands crus* near the village of Marsannay. They will probably be classified as Marsannay AOC soon. The quality of the juice reached a level that prompted Bouvier to propose the wine to us, to bottle for the U.S. market as a simple Pinot Noir. After tasting the wine—a fresh, lively Pinot with pretty raspberry and red currant fruit—there was no hesitation. Bouvier then raised it for us in a 75-hectoliter *foudre* to refine it a bit before the bottling. Experience the touch and finesse, the Burgundian soul, the pure deliciousness of this unbeatable Pinot bargain from Régis Bouvier.

\$19.95 PER BOTTLE \$215.46 PER CASE

**KERMIT LYNCH SUMMER DINNER
SERIES AT RANGE RESTAURANT**

Kermit Lynch Wine Merchant and Range in San Francisco present an unprecedented dinner series for summer. An array of wines from France's most exciting wine regions will inspire four-course prix fixe tasting menus from Chef Phil West.

MONDAY, JUNE 25: Spectrum of Beaujolais

TUESDAY, JULY 24: Corsica

TUESDAY, AUGUST 21: Provence

More Info: kermitlynch.com/range

Range, 842 Valencia Street, San Francisco, CA

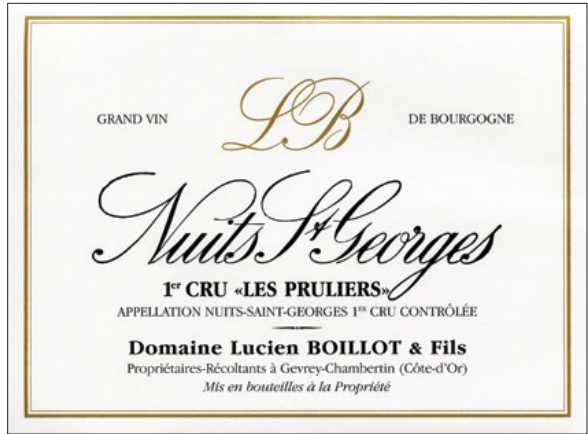
Reservations: 415.282.8283

— PRE-ARRIVAL OFFER —

2010 **DOMAINE
LUCIEN BOILLOT & FILS**

by Dixon Brooke

PIERRE BOILLOT IS RESPONSIBLE for crafting these grand wines, and he does it with a gentlemanly panache that seems to be one of the hallmarks of the best red Burgundies. Pierre is always good for an old bottle whenever I visit my adoptive home in Burgundy, and he enjoys relating stories of his long-term clients who call him with tales of great old bottles from their cellars. He also receives the opposite critique: that his wines are too old school, too tautly structured, that he should soften them up a bit more and use some more new oak, maybe update his classic label. He tells them to go buy their Burgundy somewhere else. You probably will not find a more ardent defender of the great Burgundian tradition than Monsieur Boillot. For our palates, these are some of Burgundy's best red wines today, without a doubt. His 2010s are tours de force of their respective *terroirs* that will drink well for many, many years.



PER BOTTLE

2010 VOLNAY 1ER CRU "LES ANGLÉS"	\$60.00
2010 VOLNAY 1ER CRU "LES CAILLERETS"	69.00
2010 POMMARD 1ER CRU "LES CROIX NOIRES"	68.00
2010 GEVREY-CHAMBERTIN	46.50
2010 GEVREY-CHAMBERTIN 1ER CRU "LA PERRIÈRE"	68.00
2010 GEVREY-CHAMBERTIN 1ER CRU "LES CORBEAUX"	68.00
2010 GEVREY-CHAMBERTIN 1ER CRU "LES CHERBAUDES"	79.50
2010 NUIITS SAINT GEORGES 1ER CRU "LES PRULIERS"	79.50

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

INTRODUCING CLOS CANARELLI

by Chris Santini

YOU WOULDN'T REALIZE IT if you met them, but the Canarelli family is perhaps the most respected, accomplished yet discreet clan in southern Corsica. They built, own, and manage the famed Michelin-starred restaurant Cala Rossa in Porto-Vecchio, as well as the Domaine de Murtoli in Sartène, which is by far the most unique and breathtaking accommodation available in Corsica (visit www.murtoli.com to see what I mean). Regardless, the crown jewel of the family is the Clos Canarelli, a small patchwork of the family's vineyards around the village of Tarrabucetta, within the appellation of Figari on the southern tip of Corsica. Figari has a Wild West feel to it—the mountains of the north give way here to hot and dry foothills and prairies, closer to its neighbor Sardinia in feel than to the rest of Corsica. You half expect tumbleweeds to blow over the small roads that cross the empty expanses in this region, where small, shuttered-up, nearly ghost towns dot the landscape.

Decomposed granite dominates the soil, and fierce, hot winds blowing up from Africa carrying sand and salt relentlessly sweep the land. It's a tough place to grow grapes—or much of anything, for that matter. Yves Canarelli, a younger lad of sharp intellect who owns and runs the domaine, introduced biodynamic farming to the region and over several years of trial and error has successfully adapted it to his land. Never before have vines in such a hot, arid, windswept area looked so lush and content.

Through nothing but word of mouth, a following and fervor has grown around Yves's wines, making them the rarest and hardest to find in Corsica. Some say his Sciaccarellu-based rosé is not only the best rosé there is from Corsica, but the best all of France has to offer.



© Gail Skoff

Concrete fermentation egg

Others in the press have named him "*Le Roi du Vermentinu*," while many have fallen for his Niellucciu-based red, with its ethereal, airy, smoke-filled nose, and intense, voluminous black fruit. What all agree on is the wines have focus, purity,



and vibrancy, while never being flashy or showy. Think the class of a DeNiro as opposed to the brash and brawn of a Pesci. The understated elegance of his labels sets the mood.

Kermit's first visit to Yves Canarelli was over a decade ago, yet Canarelli never considered exporting to the United States. Not enough wine, not worth the trouble, best keep a low profile. The wines have reached such heights now that Kermit insisted and Yves finally relented and agreed to let us take a couple of cases to the States to share with you what the fuss is all about. This is just the beginning of what should be a long and fascinating relationship. Now that he's mastered biodynamics, Yves is taking things one step beyond and introducing baked clay amphorae, concrete eggs, and the re-introduction of several ancient and indigenous Corsican varieties. Here now is a rare opportunity to introduce yourself to his work and follow, with us, just how far Yves Canarelli may go.

	PER BOTTLE	PER CASE
2009 CORSE FIGARI <i>ROUGE</i>	\$43.00	\$464.40
2010 CORSE FIGARI <i>ROUGE</i>	43.00	464.40
2011 CORSE FIGARI <i>ROSÉ</i>	34.00	367.20
2011 CORSE FIGARI <i>BLANC</i>	46.00	496.80

WHITE BEFORE RED

by Steve Waters

2009 ALSACE BLANC • KUENTZ-BAS

If you're searching for a great, everyday white from Alsace, look no further. Totally dry, with crisp, invigorating acidity, this blend of mostly Sylvaner will have you longing for grilled sausages, sauerkraut, and a dab of fresh *moutarde* with a bit of a kick to it. At this incredible price, you now have the chance to experience the versatility of Alsatian whites with food and make the region's wines more of a regular destination for your palate.

\$13.95 PER BOTTLE **\$150.66** PER CASE

2010 BOURGUEIL "CUVÉE BEAUVAIS" DOMAINE DE LA CHANTELEUSERIE

Chanteleuserie is a producer that Kermit has imported for almost as long as he has been in business. That's forty years, folks, in case you've forgotten. Of all their wines, the Cuvée Beauvais is the most distinctive, made from Cabernet Franc with roots deep in the limestone and clay *terroir* of this spectacular vineyard. Many people refer to Beauvais as the *grand cru* vineyard of the appellation. A *grand cru* that only costs \$17.95 a bottle? Put me down for a case! The wine will age remarkably well.

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



© Steve Waters

The Boucards of Domaine de la Chanteleuserie

—DOMAINE SAMPLER—

CATHERINE & PIERRE BRETON

by Steve Waters

RUMORS ARE SWIRLING around on the East Coast about a very famous American hip-hop artist inviting Pierre Breton, who was pouring his wines at a shop in Brooklyn, to his “dinner party” because of his admiration for the wines of Domaine Breton. Pierre didn’t have a clue who the gentleman was and also reported that it wasn’t exactly the kind of dinner party he had in mind. Pierre did say he enjoyed himself thoroughly, though.

Here’s your chance to sample a great array of wines from Catherine and Pierre Breton—two dry whites made from Chenin Blanc and four reds composed of Cabernet Franc. The wines are made from organically grown grapes with no use of herbicides or pesticides whatsoever. Breton, by the way, is the name the locals in the Loire use for Cabernet Franc. “It takes a Breton to know a Breton,” is how the saying should go.



PER BOTTLE

2010 VOUVRAY SEC “LA DILETTANTE”	\$23.00
2010 VOUVRAY MOUSTILLANT “LA DILETTANTE”	28.00
2010 BOURGUEIL “TRINCH!”	23.00
2010 BOURGUEIL “LES GALICHETS”	28.00
2010 BOURGUEIL “FRANC DE PIED”	32.00
2009 BOURGUEIL “CLOS SÉNÉCHAL”	32.00

Normally \$166.00

SPECIAL SAMPLER PRICE \$124.50

(a 25% discount)

BORDEAUX: THE NEW ORDER

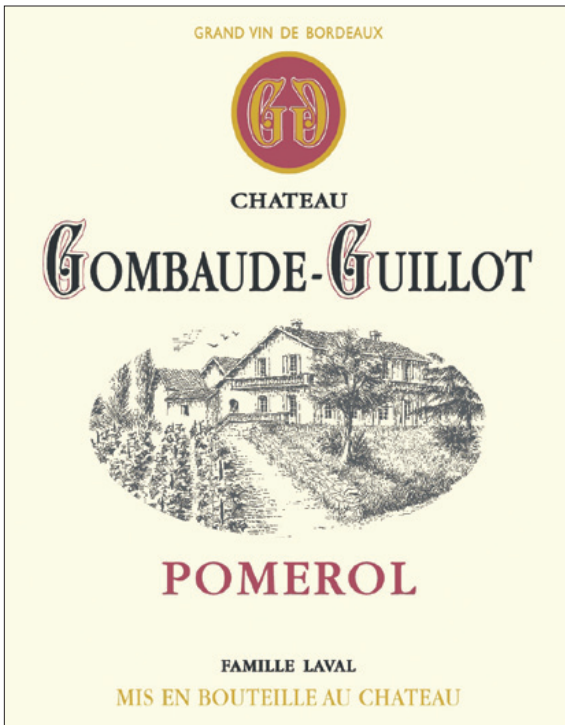
by Graeme Blackmore

ONCE THEY'VE COMPLETELY EMPTIED the cellars of Burgundy and the northern Rhône, the current crop of hyper-curious sommeliers will direct their attention toward an old friend, one that many of them have never really known. They will beat a path straight to Bordeaux.

At some point their newly adventurous restaurant patrons will seek a wine experience elevated from primary flavors, which means offering them a broader selection of mature wines, or ones that can age. And Bordeaux is uniquely qualified to satisfy this demand.

As predictions go, I think there is a certain inevitability to this and the following selection of wines is good evidence of the potential.

2006 POMEROL CHATEAU GOMBAUDE-GUILLOT



Glossy, dark crimson hue. Spiced cherry with lovely polished tannins. Very fine aromatic intensity. Layered perfume of black cherry and smoked meats. A nice touch of sweetness. Uncorked twenty-four hours ago and now starting to give on the mid-palate a suave texture and surprising richness of fruit. Brimming with life and very convincing. It's a fine evolution and a very exciting wine today.

\$66.00 PER BOTTLE

\$712.80 PER CASE

**2003 LUSSAC SAINT-EMILION
CHÂTEAU DE BELLEVUE**

An absolute gem with deliciously ripe fruity aromas, a hint of mint, and certainly tobacco. A refined yet concentrated palate of silky, complex tannins and purity of flavor. In other words, a sheer pleasure. No Vin de Garage here but instead a marvelous Vin de *Terroir* that has been perfectly cellared. Along with the 2006, this is my pick for the evening.

\$25.00 PER BOTTLE \$270.00 PER CASE

**2005 POMEROL
CHÂTEAU GOMBAUDE-GUILLOT**

Spectacular growing conditions offered Claire Laval the chance to make a stylish statement with this vintage. It has a gorgeous color, and smoky tarry notes underpin a pretty aroma of blackberry, plum, black olive, and Indian spice. Exotic textures and a luscious mouthfeel have layer upon layer of cherry and black fruits. A long sustain of superfine tannins and a sweet licorice edge. Real luxury to be savored.

\$74.00 PER BOTTLE \$799.20 PER CASE

**2000 LUSSAC SAINT-EMILION
CHÂTEAU DE BELLEVUE**

Recently tasted at the domaine, the 2000 vintage from Bellevue is an event not to be missed. Fabulous color, it looks expensive, with an exquisite aroma of violets and blackberries. Ripe and rich yet tightly constructed, showing elements of *sous bois* and dark fruits on the palate. An expansive wine with an intense lingering finish. And in true classic form it is amazingly accessible, but with years of cellar time ahead.

\$28.00 PER BOTTLE \$302.40 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.

GIRO D'ITALIA

by Clark Z. Terry

THIS CAREFULLY SELECTED Italian trio gives you a quick tour of some key regions: Friuli, Sicily, and Piedmont. The wines are classics, highlighting traditional grape varieties and time-honored styles.

2010 RIBOLLA GIALLA • LA VIARTE

Nearly nonexistent may be the best way to describe the grape Ribolla Gialla, as it now accounts for less than one percent of the white wine produced in its native region of Friuli (Jancis Robinson, *The Oxford Companion to Wine*). This unfortunate fact is in direct contrast to the length of time that Ribolla has existed in Italy—it dates back to 1289. Helping to preserve this grape variety is important not just for cultural reasons but because, frankly, the final product is stunning. Fresh grapefruit and bright acidity make this wine simply irresistible.

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

2009 ELORO NERO D'AVOLA "SPACCAFORNO" • RIOFAVARA

Retail vet Michael Butler just returned from vacation in Sicily—here's what he had to say after visiting Riofavaara:

The Spaccaforno takes its name from the original name of the city of Ispica in southeastern Sicily. Prior to the great earthquake of 1693, the people who now live in Ispica lived in the eight-mile-long gorge that runs from Ispica to Modica. It was riddled with limestone caves that were used as homes, shops, churches, etc., and some were also used as tombs (a forno is a name for an ancient stone tomb with a shape similar to an oven). After the earthquake destroyed everything, the folks moved up to the plateau and founded the city of Ispica.

There you have it—history in a bottle. Hand-harvested, natural yeasts, and an unfiltered bottling make this wine as traditional as it gets.

\$19.95 PER BOTTLE **\$215.46** PER CASE

2010 LANGHE NEBBIOLO • GUIDO PORRO

Let this Langhe Nebbiolo introduce you to the hedonistic pleasures of the Nebbiolo variety, thus leading you down a dangerous path to cellaring Barolo and Barbaresco—wines made from the same grape. Serve it with food—ragùs are a natural pairing, but anything off your summer grill will work too.

\$25.00 PER BOTTLE **\$270.00** PER CASE

TYPICITY

EXHIBITING THE ESSENTIAL CHARACTER OF A GROUP

by Kermit Lynch

2010 SAINT JOSEPH BLANC • DOMAINE FAURY

In this bottle you see the potential possible for Roussanne and Marsanne from the striking terraced slopes along the valley of the northern Rhône. What I call a pretty wine, it has good depth and a typically dry, apricot-like aftertaste that sends me. If you like it, it does not mean you necessarily like Saint Josephs; it means you like a Saint Joseph that realizes its potential.

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

2010 “CLOS DES BÉNÉDICTINS” CHÂTEAU LA ROQUE

And here is what I wish was typical of the dry whites from France’s Languedoc region. The story began when I discovered the receptive ear of Jack Boutin at La Roque back in 1989. I told him of my dream white for Languedoc: a Marsanne/Roussanne blend vinified in oak *demi-muids*, malolactic fermentation completed, bottled unfiltered. He got busy on it. Meanwhile, I was exploring Corsica and falling in love with their white grape variety, the Vermentino, called the *Rolle* in France. I told Boutin that in the Languedoc’s climate the Rolle would add needed freshness and vivacity. He planted some, and now we see how it improves his stony, honeyed Marsanne/Roussanne blend. Yes, the 2010 achieves the perfection I imagined way back when, and if I didn’t value diversity so much, I would drink this gem daily, because it offers loads of class and deliciousness and is as versatile as white wine can be.

\$19.95 PER BOTTLE **\$215.46** PER CASE

2009 BANDOL ROUGE DOMAINE DU GROS ’NORÉ

Talk about typicality! This is thoroughly Bandol. It stands up and announces itself in a clear voice. But typicality is seasoned by each winemaker, for better or worse.

My pal Alain is stocky, solid, muscular—you want him on your side in case of a tussle. He’s more Joe Frasier than Mohammed Ali. But then there is Alain’s alter ego—his taste, his aesthetic side, which one sees in the stunning Provençal winery he designed and built himself. Here is his awesome, flavor-packed 2009. Dive in!

\$38.00 PER BOTTLE **\$410.40** PER CASE

MY ADVICE?

by Kermit Lynch

PICK UP A CARTON of three 2010 dry whites: four Clos des Bénédictins, four Château d'Epiré *secs*, and four Reuilly *blanc* "Pierres Plates." You will have on hand a dozen of our finest with a 10% discount, which turns to be \$215.46, less than \$20.00 per bottle.

Don't overdo it, but start a little bin in your cellar for aging Beaujolais. Not many improve, but we're here to help you. Right now, start with the following 2010s: two Château Thivin Côte-de-Brouilly, two Moulin-à-Vent, and a couple of Foillard's Côte de Py Morgon. Let 'em recline and evolve at least until 2016 or 2017.

Don't miss our great Chinons and Bourgueils from 2010. Nowadays your money is better spent here than on the overinflated (in more ways than one) classified Bordeaux. Try Boucard's Bourgueil "Cuvée Beauvais," for example, at \$17.95 a bottle. Note the useful tannin, which, yum, comes in handy at table.

The Meursaults and Pulignys from de Chérisey are proving to be some of our best discoveries. White Burgundy lovers—ignore them at your own risk. And what about the 2007s, 2008s, and 2009s from Antoine Jobard? I hate to insist, but my goodness, I don't want you kicking yourself in the butt someday because you missed a good thing. Don't you want to drink well in the future?

June arrives, the days grow longer for too short a while, but toss any cares aside with the sparkling Ligurian rosé from Punta Crena, otherwise known as Pettirrosso (\$18.00). Chill it well, serve as a spirit brightener, then bring out some decent salumi or little fried sea creatures.

Another great carton for you, dry 2010 reds this time, four each: Lou Maset, Pigeolet, and Monferrato *Rosso*. You'll receive a 10% discount, which adds up to \$169.02 for one heck of a case of wine—a true variety pack.

The 2008 Barbaresco from Giamello? Exquisite! Spend more than \$38.00 on Barbaresco if you have too much money, but that's the only reason I can think of to do so.

A glass of cool Lambrusco *secco* (\$18.00), a pal or two or three, a cold roast chicken, a bowl of aioli . . . Mamma mia!

ATTENTION SOMMELIERS and even normal people: the 2008 Vieux Télégraphe red is drinking beautifully. This is the Châteauneuf for your wine list. A gorgeous wine, eminently swallowable.
