



KERMIT LYNCH
WINE MERCHANT

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

PRESORTED
FIRST-CLASS MAIL
U.S. POSTAGE
PAID
SAN FRANCISCO, CA
PERMIT NO. 11882

RETURN SERVICE REQUESTED

- **TOP RED BURGUNDY P-A**
- **A POMEROL COLLECTION**
- **CORSICAN FORCE OF NATURE**
- **BENCHMARK CHINON & BOURGUEIL**

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

MARCH 2013

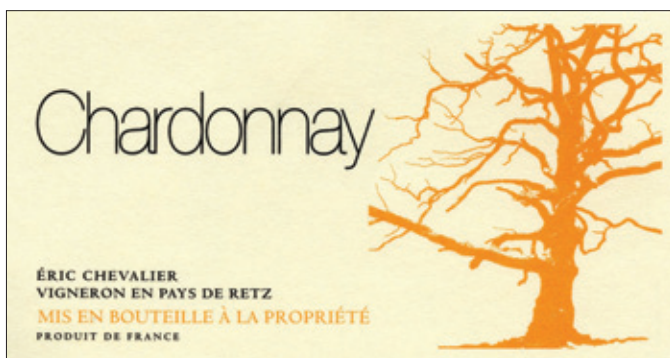
BARGAINS OF THE MONTH

by Anthony Lynch

2011 CHARDONNAY • ÉRIC CHEVALIER

There are three things you should know about this wine from the northwest-most area of the Loire. First, it is made *without oak*, allowing for a pure expression of the varietal with a focus on crispness and fresh fruit. Second, it is *dry*, shining a light on its citrusy aromatics and mouthwatering acidity. Third, a bottle will run you just \$13.95, and buying a case will earn you a 10% discount!

\$13.95 PER BOTTLE \$150.66 PER CASE



2011 CÔTES DU RHÔNE “CYPRESS CUVÉE” BLENDED BY KERMIT LYNCH



The more masculine of Kermit’s two Côtes du Rhône blends, this is a cuvée for those of us who like a red with some flesh on the bones. When you pull the cork, be prepared to sink your teeth into some chewy tannins, and warn your white t-shirts that any spillage could be fatal. The fare you serve alongside the Cypress Cuvée should be of a similar dark red hue, with matching bold, meaty, bloody qualities. I’m thinking juicy steaks off the grill or pasta with a chunky, herby tomato sauce.

\$14.95 PER BOTTLE \$161.46 PER CASE

POMEROL MIXED CASE

by Dixon Brooke

I JUST VISITED CLAIRE LAVAL and her husband, Dominique Tescher, in Pomerol a few weeks ago. While I didn't need any reminder of Claire's skills as a *vigneronne* or of her qualities as a human being, it was nice to be reminded once again. Claire offers a refreshing vision and philosophy in this land of grand *châteaux*. She is thoroughly knowledgeable about everything that happens at her property, hands on in all aspects of farming and winemaking, confident and capable yet respectful and aware of the *mystère du vin*.

This recent visit was a welcome opportunity to taste through a vertical of vintages of Claire's flagship Pomerol, Gombaude-GuilLOT. We started with the just-born 2012 in *cave*, and worked our way back toward 1996, stopping often along the way. Many things struck me during this vinous journey, not least of which was the incredible consistency of this property—not only with their distinct *terroir* and stylistic stamp from year to year, rare these days in Bordeaux, but also with the simple fact that every wine was great, having something unique and interesting to say. The 2010 is a beautiful monster, as Claire aptly described it. Vintage 2009 is more approachable, emphasizing silkier tannins and a softer, gentler personality. The 2008 is classic claret, fresh and tightly wound, while 2007 gives us a great wine for wild game with its pleasant rusticity. Vintage 2006 is the most grand and complete of all, possessing everything one could wish for in a Pomerol. I can't wait to get our small shipment of 2004, with its aromas of truffle and its sensuous palate, long, fine, and complex. It was delicious proof of what this wine turns into after proper cellaring. We have a small and precious stock of older magnums right now, including the 1996 that is not quite ready and the 1994 that is perfectly ready. Please inquire.



I decided to put together the following mixed case as encouragement for you to experience the beautiful wonders of Claire's Pomerol. It contains three bottles each of four vintages: 2009, 2008, 2007, 2006. I'm not a betting man, but I'll bet you will never regret making this purchase. On the contrary.

PER BOTTLE

2009 GOMBAUDE-GUILLOT POMEROL	\$75.00
2008 GOMBAUDE-GUILLOT POMEROL	69.00
2007 GOMBAUDE-GUILLOT POMEROL	62.00
2006 GOMBAUDE-GUILLOT POMEROL	66.00

Normally \$816.00

SPECIAL CASE PRICE **\$650**

(a 20% discount)

ANTOINE ARENA

by Molly Surbridge

ANTOINE ARENA IS A FORCE OF NATURE. His zest for life and passion for his homeland are infectious. If anyone ever wondered why he is the man celebrated for bringing national attention to natural wine, one only has to taste his wildly *terroir*-driven libations to lay the question to rest.

2011 PATRIMONIO BLANC “HAUT DE CARCO”

One famous wine critic, Michel Bettane, said that Arena’s Haut de Carco vineyard is one of the most important pieces of land in France, a perfect example of *terroir*, the taste of a place. It’s almost a miracle these special grapes even exist on the limestone mountainside. Before using explosives to blast a space for the vineyard, locals and other winemakers balked at the idea, saying it would be impossible for anything to grow there. Lucky for us, Arena and his island spirit of pioneering courage forged ahead against the odds. The vineyard’s steep angle and rocky mountainside position now thrives and produces a structured, complex Vermentino, full of grace and vibrancy. A real knockout! It is also a spectacular spot to enjoy a bottle or two of an aged Patrimonio *Blanc* Haut de Carco, complete with a view of the lower-lying Carco vineyard, the Mediterranean over each shoulder, and Monte Sant’Angelo on the horizon. *Bellissimo*.

\$45.00 PER BOTTLE

\$486.00 PER CASE



La famille Arena

© Gail Skoff



© Molly Surbridge

Grotte di Sole vineyard

2010 PATRIMONIO ROUGE “CARCO”

2010 PATRIMONIO ROUGE “GROTTE DI SOLE”

Niellucciu is the beloved Arena family dog, a friendly Boxer that trails patriarch Antoine’s busy vine-tending heels. Niellucciu was affectionately named after the red varietal planted in both the Carco and the Grotte di Sole vineyards; it is a grape some believe was brought to Corsica from Italian Sangiovese clippings. While the wines produced from the grape Niellucciu certainly do have an affinity for foods that one could enjoy with an Italian Sangiovese, because of their specific *terroir*, they are distinctly Corsican—meaty, with grippy tannins and rich with exotic maquis. I recommend trying both vineyards’ expressions of the varietal to make your own comparison.

\$45.00 PER BOTTLE **\$486.00** PER CASE

\$44.00 PER BOTTLE **\$475.20** PER CASE

2011 VIN DE FRANCE “B.G.”

Arena’s Biancu Gentile is as unique as it is delicious. Tangy stone fruit and a briny piquancy make it a perfect match with seafood. Simply sauté or pan-fry your fish or shellfish, throw in some herbs (especially tarragon) and a squeeze of citrus. Yes, *Sí, Oui!*

\$46.00 PER BOTTLE **\$496.80** PER CASE

TREASURES FROM THE SOUTH OF FRANCE

by Steve Waters

IT'S NOT EVERY MONTH I get to write about my favorite producer in the entire KLWM portfolio. Domaine de Fontsaïnte, a producer Kermit has imported since 1978, is the crown jewel of our Languedoc selections. Situated in the Corbières appellation, Domaine de Fontsaïnte delivers what every savvy wine shopper is searching for—high quality and immense value. Wine-maker Bruno Laboucarïé lets his vines, especially his old-vine Carignan, speak for themselves. Is it possible to drink this well for such reasonable prices? Mix up a case of this amazing trio and see for yourself.

2012 CORBIÈRES “GRIS DE GRIS” ROSÉ

In the short couple of weeks this wine has been in Berkeley, it has been suggested that this is the GREATEST GRIS DE GRIS EVER! Such a delightfully pale, salmon-pink color, subtle peach and nectarine aromas, and a crisp, dry finish that beckons you to see if a second glass could be as refreshing. There's no arguing about it—the 2012 Gris de Gris is darn good.

\$14.95 PER BOTTLE **\$161.46** PER CASE

2010 CORBIÈRES ROUGE

If you're looking for a new everyday red, this blend of mostly Carignan with Grenache and Syrah will certainly fit the bill. The beauty of this wine is that its youthful fruit makes it a joy to drink by itself, but also, the depth and expression of *garrigue* makes it a great pairing with anything savory and meat-inspired. You can't go wrong for only \$13.50 a bottle.

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

2009 CORBIÈRES “RÉSERVE LA DEMOISELLE”

This is single-vineyard, old-vine Carignan at its finest. The core of this cuvée is the one-hundred-and-five-year-old Carignan vines planted in 1904. The unique character of these vines is the backbone, creating a wine with such nuance, structure, and ability to age—I challenge you to find something of this quality for such a fair price. The last bottle of 2001 Demoiselles I just had was in great shape and pleasurable beyond words.

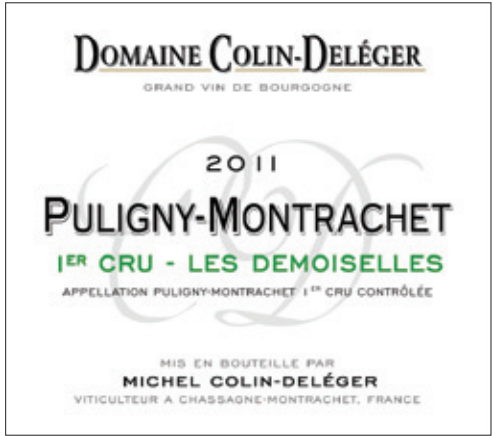
\$16.00 PER BOTTLE **\$172.80** PER CASE

—PRE-ARRIVAL OFFER—

2011 MICHEL & BRUNO COLIN

by Chris Santini

IN THE LAND OF HER ROYAL MAJESTY MONTRACHET, the *crème de la crème* of all things Chardonnay, the Colin family looms tall with their history, holdings, and impeccable reputation. Within this large clan, we work with two, a father and his son, who manage and run two distinctly different estates. Father Michel, officially retired, makes just a handful of barrels of his rustic, voluminous whites under the label Colin-Deléger. Son Bruno has a wide palette of small parcels covering all facets of Montrachet country. His wines tend toward the white fruit, citrus, and pronounced minerality side of the spectrum. The father likes his with more fortitude—on the brioche, hazelnut, and truffle side of things. Both show tremendous class and charm, true to the Colin prestige.



PER BOTTLE

BRUNO COLIN

2011 SAINT-AUBIN <i>1ER CRU</i> “LE CHARMOIS”	\$40.00
2011 CHASSAGNE-MONTRACHET	48.00
2011 CHASSAGNE-MONTRACHET <i>1ER CRU</i> “LES CHAUMÉES”	67.00
2011 CHASSAGNE-MONTRACHET <i>1ER CRU</i> “EN REMILLY”	67.00
2011 CHASSAGNE-MONTRACHET <i>1ER CRU</i> “LES VERGERS”	67.00
2011 CHASSAGNE-MONTRACHET <i>1ER CRU</i> “BLANCHOT DESSUS”	70.00
2011 PULIGNY-MONTRACHET <i>1ER CRU</i> “LA TRUFFIÈRE”	103.00

COLIN-DELÉGER

2011 CHASSAGNE-MONTRACHET <i>1ER CRU</i> “EN REMILLY”	\$73.00
2011 PULIGNY-MONTRACHET <i>1ER CRU</i> “LES DEMOISELLES”	136.00
2011 CHEVALIER-MONTRACHET <i>GRAND CRU</i>	244.00

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

— PRE-ARRIVAL OFFER —

2011 LUCIEN BOILLOT & FILS

by Dixon Brooke

WITH EACH PASSING YEAR, the “globalization” of Burgundy makes the wines of Pierre Boillot, the current Boillot in charge at this staunchly traditional family property in Gevrey-Chambertin, increasingly rare birds. Pierre has successfully resisted every trend that has swept through Burgundy over the past several decades. Rather than hiring a manager for his land and focusing on sales and marketing, he continues to work his vineyards by hand himself, understanding that this is where great wine is made. That’s the Coche-Dury practice, too. Rather than jumping on the new oak bandwagon, Pierre shows restraint in this critical area of cellar management, allowing his myriad of *terroirs* to showcase their *vrai Pinot* characteristics. Thanks to his being blessed with several small holdings in both the Côte de Beaune and the Côtes de Nuits, Pierre has been able to keep the domaine in his family’s hands and make an honest living.

My colleague Lyle Railsback has compared Pierre’s style to that of Hubert de Montille in the seventies. I saw truth and merit in the comparison and I don’t think he’ll mind if I repeat it here. These are wines that aren’t always easy young.

But when they blossom, they are masterpieces. This style of Burgundy is widely misunderstood and largely avoided in today’s world. Hubert de Montille was called the greatest winemaker of his generation in Burgundy. One needs only to drink one of his Volnays or Pommards from the seventies to understand. Pierre resists what is the most oft-rendered critique of



his wines today, that they should be showier and more approachable young. Pierre makes dense, sometimes even chewy red Burgundies for our clients who want to make an investment in something grand for the future, wines that will stand the test of time. In this case, patience pays.

PER BOTTLE

2011 VOLNAY <i>IER CRU</i> “LES BROUILLARDS”	\$58.00
2011 VOLNAY <i>IER CRU</i> “LES ANGLES”	62.00
2011 VOLNAY <i>IER CRU</i> “LES CAILLERETS”	71.00
2011 POMMARD <i>IER CRU</i> “LES CROIX NOIRES”	70.00
2011 POMMARD <i>IER CRU</i> “LES FREMIERS”	70.00
2011 GEVREY-CHAMBERTIN.	48.00
2011 GEVREY-CHAMBERTIN “LES EVOCELLES”.	57.00
2011 GEVREY-CHAMBERTIN <i>IER CRU</i> “LA PERRIÈRE”	70.00
2011 GEVREY-CHAMBERTIN <i>IER CRU</i> “LES CORBEAUX”	70.00
2011 GEVREY-CHAMBERTIN <i>IER CRU</i> “LES CHERBAUDES”.	82.00
2011 NUITS SAINT GEORGES <i>IER CRU</i> “LES PRULIERS”.	82.00
2011 PULIGNY-MONTRACHET <i>IER CRU</i> “LES PERRIÈRES”.	90.00

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



Pierre Boillot

© Gail Skoff

RHÔNE REDS

by Chris Santini

2011 CAIRANNE • CATHERINE LE GOEUIL

It's said that the Roman Emperor Probus had a residence in what is now Cairanne, around the year 280. While there in residence, he lifted the centuries-old Roman ban on new vineyard plantations in the region, and even had his soldiers participate in its replanting. Had he tasted some of the local beverage that gave him a change of heart? Perhaps. Cairanne is quite a *terroir*, essentially unchanged since antiquity. Le Goeuil brings out all that is best in this *terroir*, with her lush, Provençal-herb-imbued Cairanne. There's also a hint of spice from her use of the rare Counoise grape in the blend.

\$23.00 PER BOTTLE **\$248.40** PER CASE

2011 CÔTES DU RHÔNE "IL FAIT SOIF" MAXIME-FRANÇOIS LAURENT

Il fait soif roughly translates to something like "It's thirsty weather" or "It's thirsty out there." The term was coined in the 1950s by a French philosopher musing about how his countrymen viewed wine as a thirst-quenching beverage, of which one could always find a reasonable excuse to indulge. Maxime-François has made quite the homage to that reasoning, a thirst-quenching *breuvage* of Grenache with a dollop of Syrah, vinified whole-cluster carbonic style, for maximum refreshment of all sorts.

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

2011 SYRAH • DOMAINE MONIER

When the AOC authorities in France drew up the Saint-Joseph statutes back in 1956, they purposefully excluded several north-facing slopes. Those sites were deemed unworthy, as they would be deprived of sun and wouldn't reach good maturity. Times have changed, the Rhône Valley is warmer, and these days a little shade on Syrah can be a good thing. From those banished north-facing slopes comes this elegant and subtle Syrah, just the right amount of juicy fruit balanced with a tight acidity. A true cool-climate Syrah.

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

SPRINGTIME WHITES

by Anthony Lynch

THAT TIME OF THE YEAR we all look forward to is finally approaching. The ice is melting, the clouds are clearing, and the sun is resuming its usual responsibilities. That's right, spring is almost here! There is no better way to symbolically welcome the new season than with a refreshing glass of white. I'll begin the celebration with some carefree bubbles: Punta Crena's Lumassina *Frizzante*. It is lively and awakening, and I'm willing to bet that if Vivaldi were still around he would request a glass or two to pair with his orchestral masterpiece, *Primavera*. Up next, Aligoté: Burgundy's black sheep, the looked-down-upon little brother of the elegant yet often overdressed Chardonnay. But this Aligoté is made by one of the finest winemakers in the entire world—his other property is named Domaine de la Romanée-Conti, or something like that. The 2010 Bouzeron is gorgeous, combining bracing acidity with trademark finesse. Finally, the Champalou's dry Vouvray. Its harmony on the palate is reminiscent of a church choir, and the finish resonates like a gothic cathedral. Its honeyed melon notes and tender finish should be enough to make everyone a believer. Cheers to *le printemps!*

	PER BOTTLE	PER CASE
2011 LUMASSINA <i>FRIZZANTE</i> • PUNTA CRENA	\$18.00	\$194.40
2010 BOUZERON • A. & P. DE VILLAINÉ29.00	313.20
2011 VOUVRAY <i>SEC</i> • CHAMPALOU	19.95	215.46

THE WINES OF BURGUNDY

Sylvain Pitiot and Jean-Charles Servant

Translated by Delia Dent

When Kermit began importing wines from Burgundy, he had few resources to guide him around the vineyards and villages. Though his French was barely existent, this book gave him the necessary crash course in the Côte d'Or.

Years later, Delia Dent of our Beaune office (featured on page 16 of this brochure) was enlisted to do the new English translation of the book. The fruits of her labors have arrived in Berkeley, and now, for the first time in this historic book's existence, it can be enjoyed in English.

\$30



Catherine and Cabernet Franc

VINTAGE BRETON

by Clark Z. Terry

THERE'S SOMETHING TO BE SAID for consistency. At least we believe that in our Berkeley retail shop. It's a small group of domaines who produce top-quality wine, year in, year out—and in some cases, decade in, decade out. Names like Vieux Télégraphe, Tempier, and Clape come to mind, as does Catherine and Pierre Breton.

Like the aforementioned producers, the Bretons run a benchmark domaine for their region, creating wines of such character that not only is their reputation held in high esteem, but also it is said that they have brought the rest of the Loire with them.

We feel fortunate now to offer you vintage selections from their two top parcels—Les Perrières of Bourgueil and Beaumont of Chinon. The wines have been stored in their cellar since bottling and brought to Berkeley via temperature-controlled trucks and boats—perfect provenance, guaranteed. What's more, they are ready to drink—classic wines of stunning complexity and pure pleasure. There is something truthful about these wines, as they do not command high scores or show up on the auction market—they simply stand tall as the finest examples of Cabernet Franc that the Loire has to offer.

Quantities are infinitesimal and we might have to allocate—contact your friendly Berkeley salesperson to secure a few bottles for yourself.

PER BOTTLE

1997 BOURGUEIL “LES PERRIÈRES”	\$77.00
1994 BOURGUEIL “LES PERRIÈRES”	77.00
1993 BOURGUEIL “LES PERRIÈRES” <i>MAGNUM</i>	158.00
1983 CHINON “BEAUMONT”	82.00
1976 CHINON “BEAUMONT”	85.00



VENETO VALUES, BARDOLINO BARGAINS

by Anthony Lynch



2011 BIANCO DI CUSTOZA CORTE GARDONI

This is, year after year, a staff favorite for affordability and deliciousness. I'd call it a variant of a Soave, but I wouldn't want to bias you—the Bianco di Custoza really needs no introduction. In fact, the only thing it does need is thinly sliced prosciutto and a thirsty, discerning person to quaff it down.

\$12.95 PER BOTTLE

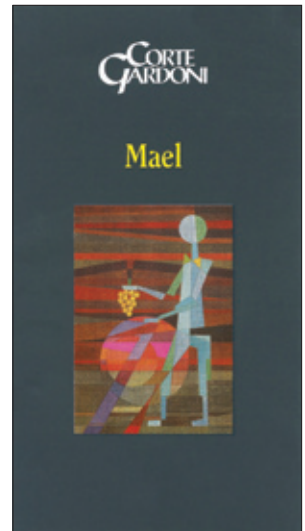
\$139.86 PER CASE

2011 BIANCO DI CUSTOZA "MAEL" • CORTE GARDONI

This dry white is made from a blend of local varieties along with a generous splash of Riesling. I picture drinking it on the shores of Lake Garda, surrounded by gorgeous Venetian women in exotic Carnevale-style costumes, fanning me from the sun's lethargic rays. All right, maybe I was dreaming . . . but upon awakening, I had a sip of Mael and it brought me right back to the paradise I was longing for.

\$16.95 PER BOTTLE

\$183.06 PER CASE

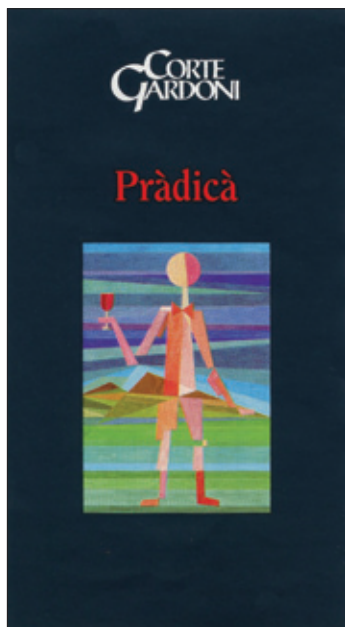
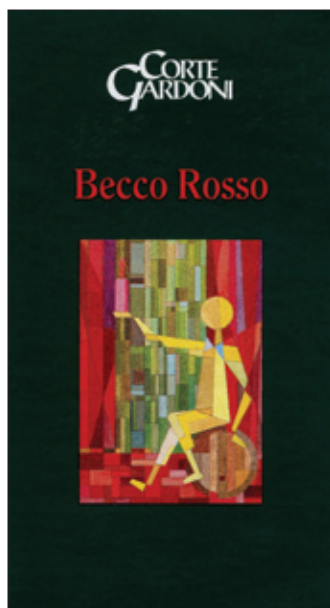


2011 **BECCO ROSSO**
CORTE GARDONI

Fresh, bright, vibrant. Zesty green pepper, spicy black pepper, sour cherry. Salumi platter, light pasta dishes, spicy fennel sausage. *Salute!*

\$18.00 PER BOTTLE

\$194.40 PER CASE



2011 **PRÀDICÀ**
CORTE GARDONI

If the Becco Rosso above is the treble, here is the bass. The fruit notes remain just as fresh and inviting, but played an octave or two lower. Don't fret—there is great balance, too. Pour yourself a glass and listen to it sing.

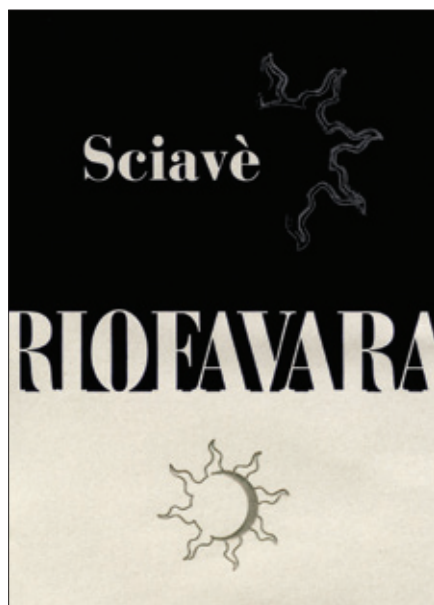
\$17.50 PER BOTTLE

\$189.00 PER CASE

RIOFAVARA

by Delia Dent

AS OUR ONLY SICILIAN PROPERTY, Riofavara holds a special place in the Kermit Lynch portfolio; it is a natural fit but also stands out in many ways. The philosophy that drives owner Massimo Padova and his family matches our usual profile: they champion eco-friendly methods and expression of the *terroir* above all else, and their passion and rigor are evident in everything they do. But sitting in the middle of the Mediterranean, over 320 miles farther south than any other winery we represent and closer to Africa than France, the Eoro appellation is very distinct. It's no coincidence that the bedrock is limestone, just as in many other famous wine regions—but its presence is all the more important here because its high moisture retention is crucial to keep the vines hydrated and happy in the torrid summers. For most of its history, the local Nero d'Avola was considered fit only to blend into French and mainland Italian wines to give them extra color and body, but today we marvel at the nuances that Massimo draws out of his old vines.



In Riofavara's Sciavè these disparate elements come together to create a delicate harmony. It has all the power you would expect in a Sicilian wine and that sun-drenched quality that in the wrong hands can become overwhelming. But here they are perfectly balanced by a soft, velvety cloak. Profound and fresh. Hefty and drinkable. New and exciting.

2009 ELORO "SCIAVÈ"

\$29.00 PER BOTTLE

\$313.20 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.
