

KERMIT LYNCH WINE MERCHANT

AUGUST 2015



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2013 JOBARD PRE-ARRIVAL
VIGNERON DE L'ANNÉE ■ STAFF SELECTIONS!

MORE NEW ARRIVALS FROM COMTE ABBATUCCI

by Dixon Brooke

LAST MONTH I WROTE about Abbatucci's incredible "Cuvée Collection" wines, named after generals and diplomats—various ancestors who fought alongside Napoleon. This month we are excited to have received a brand-new batch of wines fresh from the farm in Ajaccio. Meant to be consumed young, they are bursting with the energy of Abbatucci's biodynamic grapes, picked off the vine a mere ten months ago.

2014 GRIS IMPÉRIAL

Leave it to Abbatucci to come up with such an aristocratic name for such a down-home, unpretentious creation. This rosé, or *vin gris*, is made from young vines of Sciaccarellu that are left unchecked at pruning time and allowed to overflow with grapes, increasing yields and reducing concentration. The result is an exuberantly refreshing cocktail, loaded with bright nectarine and star fruit.

\$28.00 PER BOTTLE \$302.40 PER CASE

2014 FAUSTINE BLANC "VIEILLES VIGNES"

Faustine is Abbatucci's mid-range, in between the quaffers and the collectors. Faustine provides refreshment, complexity, excitement, and even a wow factor. This *blanc* is made from very old Vermentino vines whose roots are embedded in decomposed granite, somewhere between sand and small rocks. After the whispering aromatics and the palate that perfectly balances salty-dry with honed wildflowers, the finish seems filtered over granite.

\$38.00 PER BOTTLE \$410.40 PER CASE

2014 FAUSTINE ROSÉ "VIEILLES VIGNES"

Faustine rosé provides an experience very similar to the *blanc*, though of course it's pink, having been made from red Sciaccarellu grapes. It takes things up a notch compared to the Gris Impérial, with more flesh and more intense stoniness on the finish. This is among a handful of Corsican rosés that compete with the finest of Bandol for the title of best rosé of France (or of the world).

\$35.00 PER BOTTLE \$378.00 PER CASE

2014 ROUGE FRAIS IMPÉRIAL

Rouge Frais is similar in conception to the Gris Impérial—made from intentionally over-cropped Sciaccarellu vines—but in this case vinified as a red wine. Light in color and low on alcohol, it is big on flavor. Uniquely Corsican aromas and flavors of wild *maquis* (herbs and flowers) and dark wild berries cascade across the senses. This wine is delicious with a slight chill and is a great barbecue wine—or try it with summer pastas and grilled shrimp or fish.

\$28.00 PER BOTTLE

\$302.40 PER CASE



VIGNERON DE L'ANNÉE

La Revue du Vin de France, June 2015

**JEAN-CHARLES ABBATUCCI
DOMAINE COMTE ABBATUCCI**

THE CUTTING EDGE OF HIS ART

This vigneron of conviction and character no longer needs an introduction. Constantly experimenting with his *terroirs*, his blends, and his vinification, Jean-Charles Abbattucci evolves each year. He was the first to draw attention to old native Corsican grapes since they were reintroduced by other winemakers on the island.

His 2014s are wonderful, from the Faustine cuvées, to the blended cuvées, as well as the single-grape cuvées. Each expresses maturity with finesse and a delicate structure.

His reds show that ripe wines can be made without heaviness, and that cellar-worthy wine does not have to be rustic.



— PRE-ARRIVAL OFFER —

2013 ANTOINE JOBARD

by Dixon Brooke

ONE OF OUR OLDEST RELATIONSHIPS here at Kermit Lynch Wine Merchant remains one of our strongest, and one about which we are the most passionate. The not-always-easy generational transition between father François and son Antoine was handled perfectly. Antoine has kept this great domaine at the forefront in the mind of everyone who searches for the quintessential and archetypal Meursault experience. In their damp, moldy cellar underneath their home in Meursault, the Jobards craft old-school white Burgundies. Practically no *débourbage* is practiced; the harvest is pressed and sent directly by gravity into barrels, where it undergoes both fermentations and lives until bottling. Jobard is the last to bottle in Meursault, giving the wines extensive time in barrel (of which very few are new). The 2013 vintage really impressed me. You have the best of all worlds: concentration, freshness, *terroir* transparency. It is like 2008 with a bit more freshness, or 2010 with a bit less concentration. It will be dazzling young and old. Don't miss their new Saint Aubin. It does serious justice to this underrated appellation.

PER CASE

2013 SAINT AUBIN <i>IER CRU</i> "SUR LE SENTIER DU CLOS"	\$936.00
2013 MEURSAULT "EN LA BARRE"	936.00
2013 MEURSAULT "LES TILLETS"	936.00
2013 PULIGNY-MONTRACHET "LE TRÉZIN"	936.00
2013 MEURSAULT BLAGNY <i>IER CRU</i>	1,416.00
2013 MEURSAULT GENEVRIÈRES <i>IER CRU</i>	1,644.00

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



VINEYARD SALAD

by Chris Santini

A GOOD FRIEND OF MINE who interned for several months at Domaine Barral recently described to me how Michelin two- and three-star chefs from all over France would regularly descend upon Didier Barral's vineyards, armed with bags and knives, to walk the rows and harvest all kinds of rare greens and unusual herbs growing wild. Many of the harvested plants were so indigenous and so ancient that their names are long forgotten, while some of them have names in the regional Occitan dialect that have never been translated to modern French. The chefs know they are dealing with some of the healthiest and most vibrant soils of the Languedoc here, a self-sufficient farm that Didier and his family work endlessly to maintain. The Barrals are celebrated in many different circles, not only among the wine crowd but also among cattle and pig breeders for the quality of the ancient breeds they raise among their vines, pastures, and forests. Barral lets the chefs take home as much vineyard salad as they can cut, free of charge.

I swear I can smell some of those unique and intensely perfumed greens and herbs in the 2012 Faugères, while the 2012 "Jadis" cuvée makes me think more of the black fruits and olives grown on the property. The 2012 "Valinière" shows the animal side of the domaine, giving allusions to smoked and cured meats and reminiscent of the homemade head cheese and smoked hams the family cures on site. The range is a peek at what wines might have tasted like back in the day when nearly all vine growers, all over France, made wine as just a single element of a multifaceted farm. Each of those elements would be imprinted with the farm's *terroir* and the farmer's personal touch. While France once teemed with growers like this, hardly any remain today. Didier Barral is our last producer to remain off the modern grid, with no cell phone, no email, and no computer. We hope he stays that way for a long time to come.



PER BOTTLE PER CASE

2012 FAUGÈRES • DOMAINE LÉON BARRAL	\$35.00	\$378.00
2012 FAUGÈRES "JADIS" • DOMAINE LÉON BARRAL	45.00	486.00
2012 FAUGÈRES "VALINIÈRE" • DOMAINE LÉON BARRAL	72.00	777.60

STAFF SELECTIONS

by Steve Waters, Retail Manager

THE BEAUTY OF SELLING WINE is that it often entails telling a story. As salespeople, nothing helps build rapport better than describing a specific experience, whether it be from travels in France or Italy, or a memorable bottle served with friends and family. Personal wine adventures are a strong talking point! Our clients often do travel to Europe and entertain regularly, so the conversation is reinforced between both parties. It is a pleasure, once again, to present our sales staff to you. Let us tell you our stories and share our recommendations, and we'll gladly imbibe in yours.



Back row: Adriel Taquechel, Dustin Soiseth, Steve Waters, Nile Mitchell

Front row: Alex Macy, Bryant Vallejo, Will Meinberg, Jennifer Oakes, Michael Butler

— Will Meinberg —

2014 RAISINS GAULOIS • M. LAPIERRE



The Lapierre family is known for making some of the most serious wines of Beaujolais—but this is *not* one of them! Life can be stressful enough without having to worry about wine. So toss a slight chill on the bottle and unscrew the cap to enjoy the fresh fruit and cheerful essence of a wine that is intended to be shared with a lively crowd. I like to think that this wine and I share a common personality of joyfulness and whimsy. I suppose I do somewhat resemble the cartoon on the label. If you're looking for the ultimate summer picnic wine, this is the one for you.

\$14.95 PER BOTTLE

\$161.46 PER CASE

2014 BANDOL BLANC DOMAINE DE TERREBRUNE

We are no strangers to Bandol wines here at KLWM. The reds and rosés have left their mark on our palates and our hearts. We love them. We cherish them. We await their arrival each year. But what about the oft-forgotten Bandol *blanc*? Few wines can rival the freshness and complexity of this Bandol *blanc* from Domaine de Terrebrune. With its refreshing aroma of tropical fruit and delectable honeysuckle on the palate, this is the wine I find myself craving with fresh garden vegetables and a nice crusty baguette from the bakery next door. Speaking of which, I've made myself thirsty!

\$34.00 PER BOTTLE

\$367.20 PER CASE

2013 CÔTE-RÔTIE • LIONEL FAURY

The Côte-Rôtie from Lionel Faury is life-changing—the type of wine that could send someone down the beautiful road of falling in love with wine. These days, a true Côte-Rôtie made in the traditional way is a rare find, and this is as traditional as it gets. With a seemingly perfect amount of floral Viognier to balance the gamy and vigorous Syrah, this is the definition of a complete wine. If you've ever wondered what red wine from the Northern Rhône is all about, there is no better place to start.

\$62.00 PER BOTTLE

\$669.60 PER CASE

—Adriel Taquechel—

2013 CHASSAGNE-MONTRACHET BRUNO COLIN

If ever there was a bargain world-class offering from Burgundy, this might be the champ. Bruno Colin may farm various *premier cru* parcels in Chassagne-Montrachet, yet this village wine embodies everything typical about the region's *terroir*, which is filled with limestone and clay. It offers an alluring experience that reaches the intoxicating heights of *premier cru*—quality white Burgundy: decadent fruit with floral and spicy notes, as well as a round finish that is creamy and generous. For best results, lay this down and watch it blossom into a racy, divine creature that could easily outwit the most regal of higher-tiered Burgundy whites.



\$69.00 PER BOTTLE

\$745.20 PER CASE

2013 RIESLING “RÉSERVE” • ALBERT BOXLER



For three generations, the Boxler family has been redefining what it means to vinify dry Riesling in the region of Alsace. It may not be *grand cru* designated, but this bottling is solely composed of young vines from their *grand cru* Sommerberg vineyard—which *literally* begins where winemaker Jean Boxler's driveway ends! The winemaking process is micromanaged to provide a Riesling

experience unlike any other: alluring exotic fruit, vibrant floral notes, baking spices, and a stony, dry finish that appears to last forever. Ever wondered what “minerality” meant in the sea of wine jargon? Try this and find out. Maybe you'll even feel the need to climb Alsace's Vosges Mountains after a first sip. Trust me. You'll thank us later.

\$56.00 PER BOTTLE

\$604.80 PER CASE

—Anthony Lynch—

2013 CONDRIEU “CHÉRY” • ANDRÉ PERRET

Legend has it that in the third century A.D. Emperor Probus issued a decree to uproot half of Gaul’s vineyards to combat overproduction within the Roman Empire. Yet he spared this special plot, his “coteau chéri” (darling hillside), based on the extraordinary nectar it produced. Today, Chéry’s legacy lives on: flaunting a sublime perfume, this voluptuous, refreshing, intricately woven masterpiece sets the bar at the summit for Northern Rhône whites. If you ever thought that Viognier could not age, hide away a few bottles of this Condrieu for ten years. The result—decadent, toasty, gloriously honeyed, yet bone-dry—is truly mind-blowing.

\$82.00 PER BOTTLE

\$885.60 PER CASE

2013 CÔTE DE NUITS-VILLAGES DOMAINE GACHOT-MONOT

In Burgundy, talented growers are capable of greatness even in the most modest appellations. Though the Côte de Nuits-Villages denomination lacks the prestige of neighboring Nuits-Saint-Georges, Damien Gachot’s intensive work ethic in the vines nonetheless imbues his wines with exceptional complexity. Vigilant pruning, de-budding, and green harvesting limits yields to ensure deeply perfumed wines with lovely, concentrated flavor. This Pinot Noir certainly punches above its weight, so it’s no wonder Damien’s creations have caught the eye—or nose?—of Burgundian all-stars like Aubert de Villaine and Bertrand Chevillon. Enjoy this delightful, approachable red over the next few years and savor the value to be found from this humble *terroir*.

\$32.00 PER BOTTLE

\$345.60 PER CASE

2013 LANGHE ROSSO PINOT NERO “ARNEG” SILVIO GIAMELLO

Pinot Noir from Barbaresco? I admit feeling a bit skeptical when Silvio dipped his thief into the sole barrel of this oddity of a wine. It took only one sip to be not only convinced, but awestruck, by this fragrant elixir. If Piedmont is often compared to Burgundy, then here is the missing link. Distinctly Piemontese with a nose of fallen leaves, earth-tinged bright red fruit, and a tar-like mineral streak, this delicate Pinot Nero offers a transparent expression of its place of origin. Serene and mysterious as Silvio himself, it is certain to seduce Pinot Noir lovers as well as those with Piemontese fixations.

\$30.00 PER BOTTLE

\$324.00 PER CASE

—Dustin Soiseth—

**2012 BOURGUEIL “CLOS SÉNÉCHAL”
CATHERINE & PIERRE BRETON**

I have a bit of a reputation among my colleagues as a Cab Franc guy. I love the stuff. It’s my favorite variety, but often it doesn’t get a whole lot of respect. It plays second fiddle, or even viola, in Bordeaux and California, but the underdog vibe, the way it is so easily dismissed, only makes me love it more. The earth always seems so close with Cabernet Franc, especially in Pierre Breton’s cuvées. Freshly plowed fields, crushed rocks, mossy stream banks, tart berries—all these and more waft out of the glass. Maybe it’s the biodynamic farming, or the patient vinification and *élevage* in neutral barrels, or Pierre’s deft touch, or all of the above. Maybe it’s magic. Who knows? No need to dwell too long on it, though. Content yourself with the proof in the glass.

\$33.00 PER BOTTLE \$356.40 PER CASE



2009 TERRANO • EDI KANTE

Though new to me, Terrano is a variety with centuries of history on the Karst plateau in Italy and Slovenia. The grape is mentioned as far back as the fourteenth century, when *vini terrani* was offered to one Conte di Lozo, an ambassador of the Holy Roman Emperor Charles IV. Lucky guy. Medium-bodied and intensely aromatic, this wine provides an abundance of red berries and lip-smacking acidity—hallmarks of table-ready reds from cooler climes. Edi Kante is not one to release a wine before its time, and he tames Terrano’s substantial tannins with three years of aging in old oak barrels and a couple more in bottle for good measure. So raise a glass like an emperor, benevolently ruling your kingdom (or dining room) with a good measure of Edi’s Terrano in your jewel-encrusted chalice (or chipped “#1 Mom” coffee mug).

\$25.00 PER BOTTLE \$270.00 PER CASE

—Jennifer Oakes—

2014 JASNIÈRES “CUVÉE DU SILEX”
PASCAL JANVIER

When I was a kid, I loved the way cold swimming pool water smelled when splashed onto the blazing hot pavement. I would lie facedown in the puddle, inhaling the aromas of the steaming wet stone, at least until the surface started to heat up again and I'd have to do another cannonball. I don't get a chance to do this much anymore, but I can certainly indulge in another iconic summertime practice: sipping a cool glass of Cuvée du Silex from Janvier.

I know now that the wet stone analogy would be a good way to express “minerality” and, short of eating a juicy nectarine while lying beside the pool under a honeysuckle bush, I don't know how better to describe the flinty beauty of the Silex. This Chenin Blanc has a tart sweetness, or perhaps a sweet tartness—with neither overbearing—that epitomizes good balance and will have you greedily reaching for your glass. Don't stay on the edge—dive in!



\$22.00 PER BOTTLE

\$237.60 PER CASE

2013 SAVIGNY-LÈS-BEAUNE

“LES GRANDS PICOTINS” • PIERRE GUILLEMOT



It might be second nature for some Pinot Noir collectors to go for the richest and most lush iteration, but I think there is always room for the brighter, lighter, and earthier Burgundy. Enter Les Grands Picotins from Pierre Guillemot. This cuvée is a lean, mean, (slightly green) fighting machine. Redolent with aromas of the pine forest, bound with cinnamon/clove/orange and smoky incense, this silky-textured wine

has a ruby clarity, fine tannins, and a bright, zippy finish. Akin to Little Red Riding hood battling the wolf, this little beauty has the power to outwit the arguably more powerful and come out on top.

\$36.00 PER BOTTLE

\$388.80 PER CASE

—Bryant Vallejo—

CLIENTS OFTEN COME into the shop looking for the perfect wine to go with an extravagant dish. We find ourselves enjoying the challenge and are eager to suggest the perfect pairing. It leads me to ask myself, “What would be my absolute ideal feast with the ideal wine”? Well, picture this . . .

On a lovely summer day, you stroll into the village of Le Brûlat in Bandol. As the salty wind envelops you, you amble along the *garrigue*-scented hills with aromas of lavender and thyme flowing in the air. You happen to stumble upon the picturesque *Domaine de la Tour du Bon*—a magical place that shelters a small farmhouse bed-and-breakfast where you feel like you immediately belong.

You relax with a bottle of *Tour du Bon Bandol rosé*—a gentle but seductive wine. Aromas of grapefruit and *herbes de provence* shine through the glass, soft and spicy on the palate. What a delight it would be to pair this wine with *paella de marisco* at a leisurely lunch and soak in all the pure pleasure.

Next, you take an afternoon walk to digest that amazing lunch. Head through the vineyards, mostly planted with Mourvèdre—the king variety of Bandol. The hot sun beats down and the vines convey a sense of strength and depth, helping you to truly understand this powerful grape.



As the night creeps in and it starts to cool off, why not enjoy a glass or bottle of the classic *Tour du Bon Bandol rouge*—one of my favorite Bandols in the shop and a steal at this moderate price. This Bandol captures the essence of the Mediterranean. It has lush fruit with hints of rosemary, squid ink, and peppery meaty flavors. Why not pair it with its perfect counterpoint, spicy Moroccan lamb sausages, or a traditional Provençal dish like bouillabaisse?

Fortunately I live in the Bay Area, where this cuisine is easily accessible and I can make this dream come true. Someday, however, I dream of indulging in the real-life beauty and freedom the *Tour du Bon* estate has to offer.

PER BOTTLE PER CASE

2014 BANDOL ROSÉ • DOMAINE DE LA			
TOUR DU BON	\$30.00	\$324.00	
2012 BANDOL ROUGE • DOMAINE DE LA			
TOUR DU BON	36.00	388.80	

—Steve Waters—

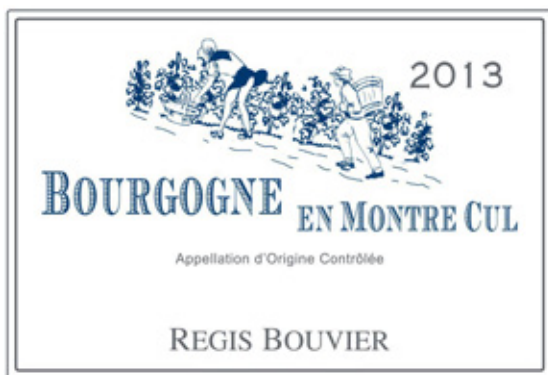
**2012 RIESLING “FRONHOLZ”
ANDRÉ OSTERTAG**

A visit to the domaine could possibly include a personal tour with André Oster-tag of all his major vineyards. The Fronholz vineyard has always been my favor-ite, especially the Riesling that is grown there. It’s his only vineyard with a large proportion of quartz in the soil. I’m not a geologist, but something about the quartz makes this Riesling express a very distinctive mineral character in its aroma and flavor. The minerality and crisp acidity combine to present you with an outstanding example of the highly regarded 2012 vintage.

\$45.00 PER BOTTLE \$486.00 PER CASE

**2013 BOURGOGNE ROUGE “EN MONTRE CUL”
RÉGIS BOUVIER**

According to my notes from a tasting trip to France a few years back, the vineyard where this Pinot Noir is grown is the last remaining one within the city limits of Dijon. Luckily, it’s situated on a steep hillside parcel that I hope will protect it from any more city sprawl. The wine is aged in old barrels for just the right amount of time to reveal a



breathtaking purity of fruit. The depth and complexity you will enjoy from this Bourgogne *rouge* make it one of our very best values.

\$27.00 PER BOTTLE \$291.60 PER CASE

KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

Title to all wines sold by Kermit Lynch Wine Merchant passes to the buyer in California, and the buyer is solely responsible for the shipment of wines. We make no representation as to the legal rights of anyone to ship or import wines into any state outside California. In all cases, the buyer is responsible for complying with the laws and regulations, in particular those relating to the importation of alcohol, in effect in the state to which the buyer is shipping alcohol. 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.

—Michael Butler—

2013 BIANCO DI CUSTOZA “MAEL”
CORTE GARDONI

THIS PAST JANUARY I had the great pleasure of spending ten days in Venice. We mostly just walked around enjoying the Dorsoduro and Cannaregio *sestiere* (neighborhoods) and all of the great art and architecture to be found there. On evening walks we would drop into little wine bars, such as Cantinone già Schiavi on Fondamenta Nani, to snack on *cicchetti* and sip stony, refreshing Italian whites. One of those whites was this delightful wine by the Piccoli family, who farm the area just south of Lake Garda.

It is a blend of mostly Garganega (the main grape in Soave) and is dry, medium-bodied, and very versatile at the table. We found that it went especially well with salt cod and octopus, but it has the vibrant acidity and body to work well with salami or prosciutto.



© Michael Butler

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

2010 BAROLO VIGNE VECCHIE
“CASCINA DARDI” • A. & G. FANTINO

What a knockout of a wine this is! It comes from the spectacular 2010 vintage, and, with some decanting, you can drink it now—but it will age gracefully for years to come.

This is classic Barolo, exhibiting the famous tar-and-roses aroma, with a nice, firm tannin and deep, dark fruit. You will not find a better Barolo value than this! Buy a case to drink and a case to age.

\$55.00 PER BOTTLE **\$594.00** PER CASE

— NEW ARRIVALS —

FRANCE AND ITALY

ALSACE	PER BOTTLE
2013 GEWURZTRAMINER <i>GRAND CRU</i> "SPOREN" VV MEYER-FONNÉ	\$48.00
2012 PINOT GRIS <i>GRAND CRU</i> "BRAND" • ALBERT BOXLER	79.00
2012 PINOT GRIS "ZELLBERG" • ANDRÉ OSTERTAG	54.00
2012 MUSCAT "TRADITION" • KUENTZ-BAS	24.00
BURGUNDY	
2013 AUXEY-DURESSSES <i>ROUGE</i> • CHRISTOPHE BUISSON	\$40.00
2014 MARSANNAY <i>ROUGE</i> "LES LONGEROIES" • RÉGIS BOUVIER	34.00
2013 SAVIGNY-LÈS-BEAUNES <i>BLANC</i> "DESSUS LES GOLLARDES" PIERRE GUILLEMOT	40.00
2013 SANTENAY <i>BLANC 1ER CRU</i> "LE BEAUREPAIRE" DOMAINE VINCENT	59.00
CORSICA	
2014 CORSE CALVI <i>BLANC</i> "E PROVE" • DOMAINE MAESTRACCI	\$19.95
2013 PATRIMONIO <i>BLANC</i> "HAUT DE CARCO" • ANTOINE ARENA	45.00
2014 CORSE FIGARI ROSÉ • CLOS CANARELLI	36.00
LANGUEDOC-ROUSSILLON	
2013 PIC SAINT LOUP <i>ROUGE</i> • CHÂTEAU LA ROQUE	\$17.00
2013 PAYS D'OC <i>ROUGE</i> • MAS CHAMPART	18.00
2012 CORBIÈRES <i>ROUGE</i> "RÉSERVE LA DEMOISELLE" DOMAINE DE FONTSAINTE	16.95
2014 LANGUEDOC <i>BLANC</i> • CHÂTEAU DE LASCAUX	17.00
LOIRE	
2014 REUILLY "LES PIERRES PLATES" • DOMAINE DE REUILLY	\$19.95
2014 COTEAUX DU LOIR <i>ROUGE</i> • PASCAL JANVIER	18.00
2014 BOURGUEIL "TRINCH!" • CATHERINE & PIERRE BRETON	24.00
PIEDMONT	
2014 LANGHE ARNEIS • ELVIO TINTERO	\$12.00
2013 LANGHE NEBBIOLO "VILLA GENTIANA" • SILVIO GIAMELLO	20.00
TUSCANY	
2012 BANDINELLO TOSCANA • VILLA DI GEGGIANO	\$20.00
2013 MONTELECCIO • SESTI	25.00

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2013 CASSIS *BLANC* CLOS STE. MAGDELEINE

by *Anthony Lynch*

PERCHED ON LIMESTONE CLIFFS over glimmering Mediterranean waters, the vineyards of Clos Ste. Magdeleine have all the makings of a great *terroir*. To date, this 2013 could be the most genuine expression of Cassis we have tasted from this estate, fully capturing the magical energy of the site. The relative coolness of the vintage favored a bracing seaside salinity that is perfectly rounded out by a textural completeness achieved from full malolactic fermentation. Its delicate fragrance suggests anise and yellow flowers in full bloom, colorfully recalling Provençal summers. While the stony, salty finish is the ideal foil for grilled Mediterranean creatures, its versatility will allow you to enjoy it equally well with Pacific and Atlantic dwellers. For a side dish, try Richard Olney's recipe of chopped fennel, tenderly braised to perfection in white wine.

\$32.00 PER BOTTLE

\$345.60 PER CASE
