

KERMIT LYNCH
WINE MERCHANT
SEPTEMBER 2016



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AN OBSESSION WITH LIMESTONE
RAIDING THE CELLAR ■ 2014 CHEVILLON P-A
NEW FROM CORSICA, BURGUNDY, FRIULI, AND MORE

CALCAIRE

by Anthony Lynch

WE ARE OBSESSED WITH LIMESTONE. Since the beginning of this year, the word has appeared in our newsletter a total of twenty-seven times, or an average of over three mentions per month. In fact, you would have to go all the way back to August 2013 to find a KLWM newsletter that does *not* mention limestone. So what's so special about the stuff?

Old-world winemakers will be the first to tell you how special their *terroir* is. We hear many vigneron brag about the soil they are so privileged to work, often citing *calcaire* as key to the quality of the wines crafted in the depths of their cellars. Indeed, the famous white stone is prominent in the vineyards of Burgundy, Champagne, Provence, Savoie, the Loire, Languedoc, Jura, southern Rhône, and, to a lesser extent, Alsace and Bordeaux. Some wine writers have even gone so far as to suggest that France's secret to being the finest wine-producing country on Earth is simply a question of fortuitous latitude and plentiful limestone.

Unlike the United States, much of France at one point lay submerged under the ocean, allowing for the accumulation of calcium-rich marine sediments over millions of years. Tectonic activity later lifted much of this limestone above sea level, forming the landscapes we know today and, in the process, creating some of the best *terroirs* for fine wine on the planet.

The advantages of limestone are numerous. Its physical and chemical properties directly impact how grapes grow. For starters, it retains water in times of drought, but not too much; these soils also drain well after heavy rains without becoming oversaturated. This creates a healthy environment for a vine's roots to stay hydrated, without the risk of dilution or disease brought by excess humidity.

A sedimentary rock, limestone is composed of layers that fracture easily, creating narrow cracks for vine roots to probe in search of nutrients. A deep, healthy root system is essential to vine health, and any vigneron will argue that it also benefits the quality of the wine.

The rocky aspect of limestone also has its benefits. Stony soils poor in organic matter force the vine to struggle and concentrate its energy on making high-quality berries. Furthermore, rocks on the surface reflect the sun's heat and light back to the grapes—picture the white stones that litter the vineyards of Meursault, providing a much-needed boost in the notoriously bleak Burgundian climate!

Can limestone actually impact the taste of a wine? It is tempting to say yes—Chablis is an obvious example, its oyster- and fossil-laden soils yielding a fittingly saline, mineral expression of Chardonnay. While the link remains unproven, it is hard not to connect the dots after drinking a chalky Blanc de Blancs from Champagne's famous blackboard-worthy chalk soils. Meanwhile, studies have shown that a soil's pH is inversely correlated to grape pH; limestone's alkalinity is therefore important to preserving a wine's acidity.

Below is a list of some of our favorite *calcaire*-born wines currently in stock. You'll find some from famous limestone regions (Chablis, Sancerre, Champagne) as well as some hailing from lesser-known limestone appellations (Patrimonio, Cassis, Chignin). Perhaps you'll be able to draw your own conclusions about the importance of limestone in wine. In any case, we hope you'll forgive us for repeatedly citing the sacred stone over the following pages.

PER BOTTLE

NV BLANC DE BLANCS BRUT <i>IER CRU</i> • VEUVE FOURNY	\$50.00
2015 PIC SAINT LOUP ROSÉ • ERMITAGE DU PIC SAINT LOUP	16.00
2015 PETIT CHABLIS • ROLAND LAVANTUREUX	22.00
2014 SANCERRE “CLOS DES BOUFFANTS” • ROGER NEVEU	24.00
2014 PATRIMONIO <i>BLANC</i> “CARCO” • ANTOINE ARENA	45.00
2013 CASSIS • CLOS STE. MAGDELEINE	32.00
2013 MEURSAULT-BLAGNY <i>IER CRU</i> “LA GENELOTTE” DOMAINE DE CHÉRISEY	96.00
2015 CHIGNIN GAMAY • A. & M. QUENARD	18.95
2013 CHAMBOLE-MUSIGNY • DOMAINE GACHOT-MONOT	84.00
2012 BOURGUEIL “LES PERRIÈRES” • C. & P. BRETON	49.00
2010 LUSSAC ST.-EMILION • CHÂTEAU DE BELLEVUE	26.00
2008 LES BAUX DE PROVENCE <i>ROUGE</i> “CORNALINE” DOMAINE HAUVETTE	47.00

Purchase all 12 and receive 15% off (a total of \$433)



© Jonathan Sack

A cross-section of the limestone soil at Clos Ste. Magdeleine, Cassis

— PRE-ARRIVAL OFFER —

2014 DOMAINE CHEVILLON

by *Chris Santini*

IT MAY BE HARD TO BELIEVE, but only a century ago vigneron in Nuits-Saint-Georges couldn't make a living off wine alone, since vine holdings were small and prices were low. To make ends meet, many had to farm other crops or work factory jobs on the side. In 1900, Symphorien Chevillon owned a single small vineyard plot, making about three barrels in total production each year. Given that a Frenchman drank four liters of wine per day on average in that era, I wonder how many of those barrels went to personal consumption and how little, if any, ever made it to market. Not until Symphorien's grandson Maurice Chevillon bought a still in the 1940s and became an itinerant distiller did the family have the income to start purchasing more vineyards and expanding the domaine enough to pull a living from it. Today, Maurice's grandchildren Bertrand and Denis farm a modest thirteen hectares, ever mindful of the work previous generations put in to bring them to where they are now—which is to say, to nearly universal recognition as the best and most consistent estate in Nuits-Saint-Georges. Five generations of Chevillons have either participated in or contributed to the endeavor, and the perfection can be tasted in each glass. Ever since Kermit began importing these wines with the 1977 vintage—thanks to a hot tip from the late Hubert de Montille—there has been a fiercely loyal following for one of the finest red Burgundy estates in existence. I like to think that some people reading this page may well have been purchasing these wines every year for as long as I've been alive. *Chapeau* to you! For those not yet in the know, here is an increasingly rare chance to get on board for some truly high-end Burgundy before it hits the shore and disappears. Domaine Chevillon is renowned worldwide for a certain “Nuits-Saint-Georges typicity”—which one could argue they are largely responsible for defining—that blends power, earth, finesse, dark fruit, silk, spice, and incredible ageability.

PER CASE

2014 NUITS-SAINT-GEORGES “VIEILLES VIGNES”	\$972.00
2014 NUITS-SAINT-GEORGES <i>IER CRU</i> “LES CHAIGNOTS” . . .	1,308.00
2014 NUITS-SAINT-GEORGES <i>IER CRU</i> “LES BOUSSELOTS” . . .	1,308.00
2014 NUITS-SAINT-GEORGES <i>IER CRU</i> “LES PERRIÈRES”	1,308.00
2014 NUITS-SAINT-GEORGES <i>IER CRU</i> “LES RONCIÈRES”	1,308.00
2014 NUITS-SAINT-GEORGES <i>IER CRU</i> “LES PRULIERS”	1,308.00
2014 NUITS-SAINT-GEORGES <i>IER CRU</i> “LES CAILLES”	1,920.00
2014 NUITS-SAINT-GEORGES <i>IER CRU</i> “LES VAUCRAINS”	1,920.00

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

LOIRE BOUNTY

by Anthony Lynch

2014 SAVENNIÈRES “CUVÉE SPÉCIALE” CHÂTEAU D’EPIRÉ

Epiré launched their Cuvée Spéciale in 1984, when Kermit begged them to keep some of their old *demi-muids* for an exclusive U.S. bottling that would effectively keep alive the vanishing tradition of aging Savennières in wood. So here it is, folks—Chenin Blanc grown on schist from the estate’s best vineyards, aged in a medley of neutral 550-liter chestnut and acacia barrels, bottled unfiltered. It has ample body, nerve, and plenty of length on the palate, with suggestions of fractured stone and nuts—that’s *terroir* and tradition in one tasty bottle.

\$30.00 PER BOTTLE **\$324.00** PER CASE

2015 COTEAUX DU LOIR ROUGE “CUVÉE DU ROSIER” • PASCAL JANVIER

This reasonably priced, delicately flavored charmer is made from 100% Pineau d’Aunis, a grape we hold dear to our collective hearts because of its mystifying aromatics, low alcohol, and bright, juicy texture. White pepper, roses, and strawberry fields come to mind, while a subtle palate-tickling spritz livens it up further (this effect is intentional, but if it bothers you, simply shake up the bottle or decant it). A team player at table, this red works well with many diverse cuisines; try it with numbing Szechuan fried chicken for a delicious revelation.

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

2014 BOURGUEIL “NUITS D’IVRESSE” C. & P. BRETON

Pioneers of natural winemaking in the Loire Valley, Catherine and Pierre Breton do not adhere to dogma. Rather, they seek to make the best wines possible from their *terroir*, using sustainable farming and noninterventionist winemaking as a means to that end. In other words, they strive to make great wine first, and great natural wine second. Here we have the only Breton cuvée bottled without a drop of added sulfur, but that should neither attract you nor scare you away. Still, if you want to drink a truly compelling Cabernet Franc—broad and well structured, reminiscent of smoky black fruit, spice, and wild bramble—then this is the wine for you.

\$34.00 PER BOTTLE **\$367.20** PER CASE

François Lumpp

THE HUMBLE ARTISAN OF GIVRY

by Dixon Brooke

FRANÇOIS LUMPP (pronounced “lamp”) may not be on the list of Burgundy’s most recognized growers yet, but I expect this to change. Lumpp has been quietly toiling his vineyards in the southern Burgundian town of Givry for the past twenty-five years, knowing his moment on the world stage would come eventually. He realized that recognition in his *métier* would arrive only after a series of difficult but important long-term decisions were made in the name of quality. Virtually all of his vineyards were replanted using old budwood selections (*massale*), and now they are entering their prime period of production. Lumpp has been responsible for pushing this old-fashioned Côte Chalonnaise appellation forward with the type of approach you find more often farther north in the Côte de Beaune: extensive manual work in the vineyards, low yields, patient *élevage*. We are excited to add this talented and humble grower to the KLWM family of Burgundies.

2014 GIVRY BLANC “CLOS DES VIGNES RONDES”

Though you may search far and wide, you won’t find another Givry *blanc* with this much class! From a stony, late-ripening hillside parcel 350 meters above sea level, this incredibly elegant and delicious Chardonnay expertly balances fat and minerality. The long, fine, saline finish is exquisitely refreshing and will keep you coming back until the bottle is empty.

\$45.00 PER BOTTLE \$486.00 PER CASE

2014 GIVRY ROUGE 1ER CRU “LA BRÛLÉE”

Remember Henri Mayer’s Vosne-Romanée Brûlées? Lumpp has his own Brûlée at Givry. This *terroir* is composed of the red clay that is very typical in Givry, with plenty of limestone underneath. A textbook example of velvety, finessed Pinot Noir, it glides and dances across the palate effortlessly. Take this one home and drink it tonight—it is as versatile at table as great *cru* Beaujolais but with the type of sophistication that only Burgundian Pinot Noir can be expected to deliver.

\$50.00 PER BOTTLE \$540.00 PER CASE

2014 GIVRY ROUGE 1ER CRU
“CLOS DU CRAS LONG”

François has spent his career seeking out the top *premier cru* vineyards atop Givry’s gently rolling slopes, and the results speak for themselves. Clos du Cras Long takes a significant step up in structure from its little brother above. However, this wine is all about fruit and purity: pure pleasure, that is. This gorgeous Pinot Noir will seduce you initially, yet it has just the right bite on the finish to keep you from getting too complacent. Drink or hold.

\$56.00 PER BOTTLE \$604.80 PER CASE



RAIDING THE CELLAR

by Kermit Lynch

2006 BANDOL ROUGE
DOMAINE DE TERREBRUNE

I already have a healthy supply of Terrebrune’s 2006 in my cellar, but in case you missed it, here’s more for you. Many thanks to vigneron Reynald Delille, who agreed to part with some of Terrebrune’s collection—so, direct from the domaine in a refrigerated container. Pristine!

As Delille sniffed the 2006 in his cellar this summer, I asked him how he would describe the bouquet. “*Olive noire, réglisse, cuir, et du sang,*” he said. Black olive, licorice branch, leather, and blood. Imagine that!

“The climate in 2006,” he continued, “was without extremes, resulting in such a perfect balance, you feel like it could age forever.” In other words, you could leave some in the cellar for your kids to enjoy when you’re outta here.

Right now, at ten years of age, the wine is still youthful—the tannin is not too hard, and there is already wonderful complexity to it, so dive right in whenever you are in the mood for a great bottle of Bandol *rouge*.

\$48.00 PER BOTTLE \$518.40 PER CASE

PROVENÇAL STYLE

by Dixon Brooke

WHEN WE ARE TALKING PROVENÇAL, we are typically talking Bandol. Are these the best wines of Provence? They are our favorites, I'll say that much. We find that the best examples capture the essence of Provence in the most complete way: its flavors, its flair, its joie de vivre, its style, and its character.

2015 BANDOL BLANC DOMAINE DE TERREBRUNE

Reynald Delille's magical *blanc* does a lot of things well. Let's start with the aroma: Imagine yourself strolling down a dirt path alongside one of his vineyards on a beautiful sunny day. Inhale deeply, and you might notice whispers of wild fennel, fresh pine, or salty sea air. It is all there in the bouquet of this charming wine, and if you pay close attention you'll find even more. In its various shades of color, Terrebrune is first and foremost a wine of refreshment, and a wine of great elegance. The white is, of course, no exception.

Even better, if you lay it down for five to ten years, it will ripen until it smells of golden mirabelle plums, and the flavors of Triassic limestone will become ever more pronounced in its distinctive finish. The Clairette grape should get a lot more attention than it does. It brings freshness and acidity to southern blends, it drinks up its surroundings and imparts them with beautiful clarity, and its anti-oxidative qualities lend themselves to long life in bottle.

\$34.00 PER BOTTLE \$367.20 PER CASE

2014 BANDOL ROUGE DOMAINE DU GROS 'NORÉ

Our friend and vigneron Alain Pascal produces a wine that is made to work wonders at table with the best of Provençal cooking: garlic, rosemary, thyme, ripe black olives, slow-roasted lamb shoulder, octopus daube, fennel-studded grilled fish, herb-roasted tomatoes, aioli . . .

Full-flavored and full-throttle, loaded with warmth, joviality, and down-home familiarity, this juicy Bandol is like a big Provençal bear hug from Alain himself. You won't find a more honest wine. The inky purple juice staining your tongue as you wash down a garlicky morsel of rosemary-studded lamb tastes not unlike it did shortly after the grapes were crushed and racked into Alain's large oak casks. Gros 'Noré Bandol truly is the definition of Provence in a bottle. Serve it slightly chilled in the warm months to bring out its best.

\$40.00 PER BOTTLE \$432.00 PER CASE



Alain Pascal during harvest

© Gail Skoff

CORSICA

by *Chris Santini*

2014 PATRIMONIO BLANC “CARCO” ANTOINE ARENA

Antoine really needs no further introduction in these pages. He’s made his bones and then some, becoming by far the most celebrated and recognizable name in Corsican wine the world over. I find that his flagship, most consistently delicious, and enjoyable wine is his Carco *blanc*. It has plenty of the sea salt and minerality common in the best Corsican whites, with the added bonus of a rare Burgundy-like richness and complexity. You just can’t go wrong with this.

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

2015 CORSE FIGARI ROSÉ CLOS CANARELLI

Speaking of not going wrong . . . Ever since we convinced Canarelli to let us introduce his wine to the United States, it’s been a runaway success. He actually makes a good amount of rosé compared to his other tiny micro-cuvées, yet we get so little of it! The rest is jealously guarded and consumed in Corsica. I have an image of Corsica as a man with an angry Heston-like glare, Canarelli rosé magnum raised above his head, declaring, “From my cold, dead hands!”

\$36.00 PER BOTTLE **\$388.80** PER CASE

2014 CORSE FIGARI ROUGE CLOS CANARELLI

A special dinner guest once told me that he liked his red wine so rich and thick you could put a fork in the glass and it would stand up. While he told me that, I discreetly pushed away the bottle of Lapierre Morgon I was planning to open. And then I wondered what on earth I could offer that would please this guy, as nothing in my cellar comes remotely close to this horrid category of richness. But I got his message: he likes his wine strong and powerful. Why not tune him into something dark and full bodied yet with plenty of finesse? Canarelli’s Figari *rouge* did the trick. There’s a wallop of fruit, chewy tannins, and that fresh, vibrant biodynamic thing going on in the background. We killed the bottle in record time and he asked for more. Figari may not hold a fork but hopefully has set a new standard.

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

BOXLER

by Dixon Brooke

2014 EDELZWICKER “RÉSERVE”

Jean Boxler’s fanatical attention to detail and master blending prowess combine forces to produce this rigorously selected entry into the world of Boxler. Pinot Auxerrois, Pinot Blanc, Pinot Gris, Muscat, Riesling, and Gewurztraminer fuse into a sleek, exotic package with depth, complexity, a whole lot of aromatic interest, and a mighty high registering on the deliciousness scale. Think of it as a snapshot of Alsace that includes most of its grape varieties and many of its *terroirs*.

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

2014 RIESLING “RÉSERVE”

You have to go back to the 2010 vintage to find a year as exciting for Riesling in Alsace, and even then you wouldn’t find the same style as 2014. These are powerful, focused Rieslings, drier and more transparent than 2010 even if a bit less flamboyant. Both will be fantastic agers. Boxler’s Riesling Réserve is a way to experience his *grands crus* at a fraction of their true worth. This year’s incarnation is sourced primarily from the Sommerberg vineyard, a steep granite amphitheater that you almost need a rope to climb. Drink now or hold for ten years.

\$56.00 PER BOTTLE **\$604.80 PER CASE**

2014 PINOT BLANC “RÉSERVE”

Here is ample proof that in the right *terroir*, Pinot Blanc is capable of producing *grand cru* wine in Alsace. Planted in the granite of the great Brand vineyard, this parcel is always bottled separately from the rest of the Boxler Pinot Blanc holdings. It produces a wine with the type of consistency from year to year that is a hallmark of *grand cru* sites: seasonal excesses are smoothed. The result is an intensely stony, dry, regal Pinot Blanc that can age and improve alongside the domaine’s Sylvaner, Muscat, Riesling, and Pinot Gris bottlings.

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



DOMAINE PIERRE GUILLEMOT

VIVE LA BOURGOGNE!

by Julia Issleib

IFIRST MOVED TO BURGUNDY in 2006 to work for the Hospices de Beaune wine auction. My office—well, my desk, really—was in the midst of the financial services of the hospital, which to this day owns the vineyards and winery. Imagine dusty, mustard yellow and linden green administrative offices that were at the height of style in about 1973. Surrounded by four colleagues frantically typing away and taking care of the finances of this 200-bed institution, I was surprised by the interest everybody constantly showed for wine. Here, sunshine and rain were discussed not with regard to what they would do to weekend barbecue plans but if they were good or bad for the vines. The colleague sitting right next to me, Catherine, seemed particularly passionate, her everyday mood highly dependent on how things looked for that year’s growing season. I soon learned she came from a winemaking family in Savigny-lès-Beaune.

When I started working for Kermit, I was thrilled to come across that name again in our portfolio—Guillemot—and it all started to make sense, because passion, hard work, and commitment are a family affair in this most Burgundian of families. Let’s all raise our glasses to them and everybody else in this region so terribly hit by frost this spring. *Vive la Bourgogne* and all its wine-obsessed inhabitants!

2014 SAVIGNY-LÈS-BEAUNE “VIEILLES VIGNES”

In its first vintage of existence, this cuvée is an instant classic! Sourced from three different plots, averaging fifty-five years of age, it is very “Guillemot”—showcasing bright acidity and red fruit; savory with hints of undergrowth. The wine is youthful and energetic, an exciting addition to the domaine’s masterful lineup.

\$36.00 PER BOTTLE \$388.80 PER CASE

2014 SAVIGNY-LES-JARRONS 1ER CRU

As one person I tasted this with exclaimed, “This is just good wine!” Indeed. The domaine’s smallest holding in surface area, it is one of their biggest wines in structure. While the typical acidity and fresh fruit character are still present, mineral, herbal, and spicy notes add layers of complexity. Already mouthwatering, this crowd pleaser will only get better with a few years of aging.

\$46.00 PER BOTTLE \$496.80 PER CASE

LE LANGUEDOC

by Anthony Lynch

2012 FITOU “CADETTE” • LES MILLE VIGNES

In the coastal town of La Palme, Valérie Guérin makes wine in one of the smallest, most cramped cellars we have ever seen. Fortunately, the vineyards are where the magic happens: these meticulously curated gardens enjoy breathtaking Mediterranean views, encircled by fragrant *garrigue* while they bask under the bright sun. This blend of old-vine Grenache, Carignan, and Mourvèdre has a velvety elegance that is common to all Mille Vignes wines, plus hints of spices, game, and ripe fruit. The plush texture epitomizes the word *finesse*, small cellar be damned.

\$45.00 PER BOTTLE

\$486.00 PER CASE

2014 PAYS D’OC ROUGE “CUVÉE GARSINDE” LA GRANGE DE QUATRE SOUS

A Swiss woman and a Senegalese man walk into a winery . . . No, this is not the start to some strange joke; rather, it is the unlikely story of Hildegard Horat and her husband, Alioune Diop, proprietors of La Grange de Quatre Sous in the picturesque highlands of the Languedoc. In addition to farming organically, the pair takes judicious freedom in their choice of grape varieties. This unusual blend of Malbec, Syrah, and Cabernet Franc is fermented with native yeast in stainless steel for a maximum expression of young fruit. And now for the punch line: aromas of crushed blackberry, licorice, and pepper in an inky dark yet wholly refreshing *rouge*. Oddly delicious!

\$19.00 PER BOTTLE

\$205.20 PER CASE

2014 CABRIÈRES ROUGE “PRÉMICES” CHÂTEAU DES DEUX ROCS

Yep, this is one of Kermit’s classic Languedoc country quaffers: dark, juicy, charmingly rustic, and, best of all, affordable. I would like to stop there, but my strange compulsion to divulge in-depth *terroir* specifics means you’ll have to bear with me. Cabrières is one of the Languedoc’s most exciting *crus*, and certainly its most underrated. Its forested slopes rise hundreds of meters above sea level, where nights are fresh and cooling winds are a constant. Equally fascinating is the schist soil here—flaky dark stones litter every inch. They provide this medium-bodied red with a crunchy mineral backbone and dusty tannins. Now, resume quaffing!

\$16.00 PER BOTTLE

\$172.80 PER CASE

NORTHERN ITALIAN WHITES

by Anthony Lynch

2015 PINOT GRIGIO • LA VIARTE

Sadly for Pinot Grigio, the grape has a history of being over-planted, over-cropped, and over-manipulated in the hands of industrial-scale wineries that have all but ruined its reputation as a fine wine of northeast Italy. For anyone looking to experience its charms when crafted by a quality-oriented producer faithful to the traditions of Friuli, where it arguably reaches its greatest expression in Italy, pay attention to La Viarte's Pinot Grigio from the radiant green terraced vineyards of the Colli Orientali district. Not thin by any means, it is still exquisitely refreshing: bright citrus and fresh flowers, pinpoint precision, lip-smacking acidity . . . This is what Friulian Pinot Grigio is all about.

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

2009 SAUVIGNON "SELEZIONE" • KANTE

Life in Friuli's Carso is defined by three forces of nature: the ubiquitous gray limestone that covers the landscape, the nearby Adriatic Sea, and the fierce, icy Bora wind that blows year-round. These awe-inspiring natural phenomena give Carso wines a distinct mark of *terroir* that remains constant across grape variety and vintage. In this cuvée, Sauvignon Blanc is merely a vehicle for the Carso's trademark minerality and salinity. The Selezione represents Kante's pick of the best barrels, aged an additional four years in tank after the customary year in neutral wood. Its Sauvignon fruit is ethereal, tender, and delicately citrusy, then delivers a tonic energy with salivating notes of briny sea breeze and stone. This is a *grande* Sauvignon to reserve for your finest platter of shellfish.

\$60.00 PER BOTTLE **\$648.00** 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.

2014 ALTO ADIGE VALLE ISARCO SYLVANER MANNI NÖSSING

Our first supplier ever from Alto Adige, Manni Nössing, deserves a proper introduction. Manni is a towering, stubbly, Alpine hulk of a man with a comical cynicism about the modern wine world, as if Woody Harrelson grew several inches taller, threw on a baseball cap, and launched into a bombastic tirade in a mixture of German and Italian, grunting and sighing about Italian consumers' tasteless appetite for insipid bulk wines. All that is to say he shares our aversion to "pop wines" that reflect a winemaking formula—you'll see that his wines are anything but banal. His Sylvaner from high in the Dolomites is a finely channeled mountain breeze, an exercise in textural delicacy that will leave your palate tingling with the sensation of crispy minerals.

\$30.00 PER BOTTLE

\$324.00 PER CASE



Manni Nössing in his vineyards

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VALUE OF THE MONTH

by *Clark Z. Terry*

2015 VAUCLUSE ROUGE SELECTED BY KERMIT LYNCH

“Tis the gift to be simple”—not just the opening line of the Shaker song “Simple Gifts,” but also the best way to describe the Kermit Lynch Vaucluse *rouge*. No, you won’t be bowled over by amazing complexity and length, nor will you find yourself daydreaming about a myriad of food pairings. That’s not the point. Here we have a hearty, meaty red that will bring a smile to your face on a Tuesday night for no other reason than it delivered more than you were expecting. It’s a reminder that in a world of too much news, too much “big data,” and too much of your phone dinging at you for no real reason, simplicity is not merely valued but necessary, and the results so often are sublime.

\$11.00 PER BOTTLE

\$118.80 PER CASE
