



KERMIT LYNCH
WINE MERCHANT

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RETURN SERVICE REQUESTED

- PATRICIA WELLS
- SPRING SAMPLER
- ZIND-HUMBRECHT PA

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

MAY 2006

—PRE-ARRIVAL OFFER—

2004 **DOMAINE
ZIND-HUMBRECHT**

*The grapes were perfectly ripe with excellent acidic balance.
Most of the wines fermented dry or very close to dryness.
Once again, in 2004, chaptalization was unnecessary.*

OLIVIER HUMBRECHT

This vintage was a real treat to get to know when I visited Humbrecht's cellar. On the one hand each wine is marked by its specific *terroir*, but they show a more lighthearted spirit than usual. They are entertaining and eminently downable! Tasting them I remembered Lucien Peyraud's highest praise: *un vrai vin de plaisir*. Yes, get serious, get studious with them if you like, they deserve it, but just try to wipe that smile of pleasure off your face.

2004 **ZIND**

This year Zind is entirely the product of Clos Windsbuhl's calcareous soil. It is 30% Auxerrois and 70% Pinot Chardonnay. Enjoy Olivier's mastery: Chardonnay character from Burgundian-like soil slow-aged in one of his big, beautiful oak casks.

\$267.00 PER CASE

2004 **MUSCAT "HERRENWEG"**

A light feel on the palate; finesse at every stage of the tasting experience; an exquisite Alsatian Muscat perfume; fermented bone-dry. It makes a dazzling apéritif, or try it with cheeses.

\$348.00 PER CASE

2004 **MUSCAT "GOLDERT"**

Here the dazzling fruit is flavored with minerality. The Herrenweg above is all charm and elegance, while Goldert is more profound. You must get to know Alsace's Muscat. In the right hands, the aromatics are unforgettable, unlike any other wine.

\$438.00 PER CASE

2004 RIESLING “TURCKHEIM”

We were standing down in the cellar in front of a giant *foudre*, glass to nose, tasting the exact same wine, this very Riesling, and while I described it as lively and racy, Olivier called it “rich, long, quite unusually powerful for the Turckheim Riesling.” I was struck by the subtle touch of Riesling fruit as it perfumes the palate; Olivier found dry herbs and wet stone. Enjoy!

\$297.00 PER CASE

2004 RIESLING “HERRENWEG”

The Herrenweg shows both charm and an impressive structure. It is dry, vibrant, with a long, fairly concentrated finish. The nose is complex with pear, peach, lime, and plenty of other lovely stuff.

\$366.00 PER CASE

2004 RIESLING “CLOS HÄUSERER”

Wow! Fireworks go off for you with this Riesling. Classic, in the dry style, a fabulous food wine, the varietal character is aristocratic underlined by a stony minerality (marl and limestone).

\$468.00 PER CASE

2004 RIESLING “RANGEN”

This is a must if you can afford it. A volcanic stoniness seems to saturate the Riesling fruit here. It is dry, firm, structured, and incredibly long on the palate. I will reserve it for haute cuisine and watch it evolve over many years.

\$765.00 PER CASE



2004 PINOT GRIS “HERRENWEG”

Olivier suggested serving this with chicken, other fowl, and game. Well, that sounds like a good idea to me. There is no new oak, yet the perfume is between toasty and smoky. Olivier said that the nose could lead you to expect a lean, austere palate, but on the contrary, it is quite powerful and intense, very pure, long, and structured.

Herrenweg is a smart buy because you can drink it early with complete pleasure, yet a twenty-year-old Herrenweg I lucked upon at a restaurant in Rouffach was not only good, it was still fresh and delicious.

\$297.00 PER CASE

2004 PINOT GRIS “CLOS WINDSBUHL”

Nothing but old vines here, planted in decomposed seashell chalk. It has some residual sugar, but it seems dry because of the overall balance. Very complex! Olivier mentioned cocoa, almond, toast, and stones, and said it will give even more in time. It leaves you with a long, lingering impression of extraordinary finesse.



\$528.00 PER CASE

2004 PINOT GRIS “RANGEN”

I agreed with Olivier, the Rangen shows zero fruit for the moment. “And yet,” he said, “the grapes were ultra-ripe.” What it does show is the incredible Rangen volcanic character. Rangen, Alsace’s grandest, most unique site. The Pinot Gris almost shouts the vineyard’s steepness and minerality. Optimum drinking 2010–2025.

\$636.00 PER CASE

2004 GEWURZTRAMINER “HERRENWEG”

Nothing younger than forty-year-old vines in this one. It was harvested quite ripe with some botrytis and an excellent, mouthwatering acidity. The nose is full of rose and lychee, the palate dry and powerful. It leaves an impression of ripe grape skin tannins on the palate. Gewurztraminer skins taste particularly good. Drink now to 2012.

\$366.00 PER CASE

2004 GEWURZTRAMINER “HENGST”

Hengst is a *grand cru* meaning “stallion,” and Humbrecht’s Gewurztraminer vines there are fifty and sixty-six years old. Limestone and marl soil. Here you get a good dose of the grape’s famous spiciness. Dry, intense enough, a stallion indeed. It could use some aging, according to Olivier.

\$597.00 PER CASE

2004 GEWURZTRAMINER “RANGEN”

Like the Pinot Gris from Rangen, in 2004 this is like an infusion of volcanic rock. Toasty, flinty, lava-like, and then, oh yes, there is a little glimmer of *gewurz* peeking out. An intense experience, a closed fist, dry and so minerally. Let this open up a few years, and you will have a masterpiece.

\$636.00 PER CASE

2004 DOMAINE ZIND-HUMBRECHT ALSO AVAILABLE

	PER CASE
RIESLING “GUEBERSCHWIHR”	\$297.00
RIESLING “HEIMBOURG”	417.00
PINOT GRIS “ROTENBERG”	417.00
GEWURZTRAMINER “GUEBERSCHWIHR”	288.00
GEWURZTRAMINER “WINTZENHEIM”	288.00
GEWURZTRAMINER “HEIMBOURG”	447.00
GEWURZTRAMINER “CLOS WINDSBUHL”	567.00
GEWURZTRAMINER “GOLDERT”	567.00

*Pre-arrival terms: Given the incredible diversity in this offering and the understandable desire to experience a wide range of wines from this vintage, there is a three-bottle minimum-purchase requirement for each wine instead of the usual six.
Half-payment now, balance upon arrival.*



2006 SPRING SAMPLER

AS I WRITE THIS, the rains of March/April 2006 are still falling outside my window, but Michael Butler assures me that spring will arrive in time for this May brochure, and that a lot of you will be awaiting a Spring Sampler, which means one dozen wines that offer pleasures appropriate to sunny skies and lengthening days. Outdoor cooking? Reds to drink cool? Freshness? Charm? Quaffability? Discount? But of course!

NORMALLY

2004 COTEAUX DU LANGUEDOC <i>BLANC</i>	
CHÂTEAU ST. MARTIN	\$13.50
2004 VIN DE SAVOIE "LES ABYMES"	
DOMAINE A. & M. QUENARD	12.00
2003 SAVENNIÈRES <i>SEC</i> • CHÂTEAU D'ÉPIRÉ	16.00
2005 CORBIÈRES GRIS DE GRIS ROSÉ	
DOMAINE DE FONTSAINTE	12.50
2004 BEAUJOLAIS • DOMAINE DUPEUBLE	12.00
2004 VIN DE PAYS DE L'HÉRAULT "PROTEUS"	
DOMAINE DU POUJOL	12.00
2004 COTEAUX DU LANGUEDOC "LOU MASET"	
DOMAINE D'AUPILHAC	11.95
2002 CHIANTI CLASSICO • CANONICA A CERRETO	14.95
2004 DOLCETTO "BRIC" • ALDO MARENCO	9.95
2004 BOURGUEIL "LES ALOUETTES"	
DOMAINE DE LACHANTELEUSERIE	12.50
2004 VIN DE PAYS <i>ROUGE</i> "CUVÉE RÉSERVÉE"	
CHÂTEAU ST. MARTIN	12.00
2004 CÔTES DU RHÔNE	
CUVÉE SÉLECTIONNÉE PAR KERMIT LYNCH	11.25

Normally \$150.60

SPECIAL SAMPLER PRICE

\$120.00

(20% discount)

SOUTHERN FRANCE

2004 **COLLIOURE ROUGE “PUIG AMBEILLE”** **DOMAINE LA TOUR VIEILLE**

Here is one of the best they've made. That is what I wrote in my notebook when I visited Christine and Vincent in beautiful Collioure last June.

I intended to ask them important questions about the wine. What are its grape varieties, for example. But all of a sudden Vincent leapt into a tirade about the globalization of taste. He sneered a handsome, impressive, Catalan sneer and said, “People don’t drink wine anymore, they drink grape varieties.” It was truly not the ideal moment to inquire about the wine’s varietal composition. You will simply have to enjoy the taste of the wine without being fully informed.

I see it as big, bold, characterful, and flavorful, with some of that Collioure burnt-stone character, and, last but not least, it is harmoniously put together.

\$24.00 PER BOTTLE

\$259.20 PER CASE

2005 **COTEAUX DU TRICASTIN BLANC** **DOMAINE SAINT LUC**

Take a deep whiff of this huge bouquet of Viognier. Isn’t it full of flowers, wild and tame? Or is it mostly violets with a dash of pit fruits like peach and apricot?

The flavors are succulent on the palate, and tucked inside that succulence is a perfect nervosity, some zing to it, if you know what I mean. It does not just drape itself syrupily all over your tongue.

\$14.95 PER BOTTLE

\$161.46 PER CASE

2004 **CUVÉE RÉSERVÉE ROUGE** **SAINT MARTIN DE LA GARRIGUE**

How does a grape express so many different aromas? Well, grapes are impressionable. Just like wine can suck up the odor of new wood or of a moldy cork, grapes can pick up flavorings from their environment. As the name of the château suggests, Saint Martin is a site with plenty of *garrigue* growing wild. The *garrigue* defines the site; thus the domaine’s name.

Cuvée Réservee is made near the Mediterranean with Bordeaux grape varieties in a Rhône-like *terroir* where the smell of the *garrigue* is in the air. Imagine a combination like that, all in one bottle! And it is priced to take home by the case.

\$12.00 PER BOTTLE

\$129.60 PER CASE

CLOS CHANTEDUC

by Patricia Wells

Wine has a mysterious side to its character. Its ability to lift out dark profundities of flavor from the earth is an example of this. No one knows why wines sometimes seem to taste of the soil in which they grow—but they do.

ANDREW JEFFORD
BRITISH WINE WRITER

We took possession of our hilltop paradise in Provence in October of 1984, just as the farmer who tended our few hectares of vines began his harvest. It was late afternoon as our battered yellow Fiat station wagon arrived at the top of the hill, and the first thing we saw was the bright red metal bin full of newly harvested Grenache.

I knew virtually nothing about winemaking back then and had never witnessed a harvest. But I knew enough to know that the state of the grapes—all in varying stages of ripeness, many with telltale signs of mildew—made me question the farmer's dedication to our little plot. When we awoke the next morning to find that same bin mounded with grapes, still in the parking lot with fruit flies swarming all about, I became even more skeptical.

We already knew that the grapes were taken to the local wine cooperative, where they would join other fruit of varying quality to be transformed into a red Côtes-du-Rhône. We also knew the wine was generally thin and acidic, thus undrinkable. But that didn't really much matter, since we had our hands full with other projects, namely turning someone else's dream house into our own.

Then, we were simply content to be able to sit outdoors overlooking the terraced vineyard with towering Mount Ventoux in the background. But before long we began to dream of sipping our very own Côtes-du-Rhône as we sat there. Besides, the mildew in the vineyard and consequent swarms of mosquitoes were getting to us!

So we did what any good American would do. We saw a lawyer and paid the farmer a lot of money to go away. That was 1990, and though we got our own winemaker to tend the vines and make the wine, we were unlucky enough to be saddled with three consecutive, difficult vintages. In fact, Kermit rejected our first effort and warned us because of the quality not to try anyone else or our reputation in the wine world would be ruined forever.

We did find someone else to import the wine for a few years, and our good



friend Eli Zabar pretty much made our Clos Chanteduc his house wine at the newly opened Vinegar Factory on New York's Upper East Side. While the wine was inconsistent, it had one quality we loved and still love about it: It was full of flavors of dark fruit and had a pleasant, peppery quality. (I still like to believe that the other naturally thriving fruits on the property—aged dark red cherries, wild raspberries and blackberries, multiple varieties of figs and almonds—all somehow infuse the rocky, chalky, limestone-rich soil with their own vivacity.)

In time the first winemaker retired, we found another vigneron, and we got more and more involved. Although we don't tend the vines ourselves, we participate in the wine-making process, conducting periodic tastings through the winter until we agree upon a final blend, which is bottled about twelve months from harvest.

Over the years we also altered the "recipe" in the vineyard, grafting Syrah onto some old Cinsault vines, hoping to augment the wine's aging potential and to add touches of cherry, black currants, and more of that pepper we so love. We pulled out a field of spent lavender and planted Mourvèdre, to boost the tannins as well as the color of the wine. Today, the 2.34 hectares are made up of 60% Grenache, 30% Syrah, just under 10% Mourvèdre, and a tiny bit of Cinsault.

What we love most about the wine is its total naturalness, its lack of pretension. It's the sort of wine to just enjoy with friends and family over wholesome, home-cooked fare. The kind of drink a wine writer might advise to drink with "uncritical consumption."

2004 CLOS CHANTEDUC

\$14.95 PER BOTTLE

\$161.46 PER CASE

NORTHERN RHÔNE

2004 SAINT JOSEPH *BLANC* PHILIPPE FAURY

This fabulous unfiltered dry white is half Marsanne, half Roussanne. I am a fan of the appellation, and I have only tasted one or two as good as this during my career. Some of it comes from barrel, some from demi-muid, some from stainless steel. The pit fruits are there for you as well as a delicious freshness.

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

2004 CROZES-HERMITAGE *BLANC* DOMAINE ROUSSET

Some of you may remember way back to the Crozes-Hermitage I bought from Raymond Roure. Rousset is Roure's nephew. Where has he been hiding? I only learned of his existence this year. He makes wine similar to Roure's, but hopefully more consistent.

His white Crozes from 2004 is a deep, rich Hermitage-like wine, a wine that does not show a winemaker's style, that just seems to issue from a plot of earth and a parcel of vines. And I must say, that "style," or lack of it, appeals to me. It is as if good ol' Mother Nature made the wine. I am hoping to have found a regular contributor here to our northern Rhône selections.

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

2002 CORNAS • AUGUSTE CLAPE

Between two rather massive vintages, 2001 and 2003, Clape's 2002 is easy to overlook, but this is the one we poured when John Livingstone-Learmonth was here signing his new Rhône book, and it is drinking beautifully. You can really taste the stony granitic hillside where Clape's Syrah grows. I'll down six bottles of his 2002 to every one 2003, but I have noticed that the masses like massive.

\$69.00 PER BOTTLE **\$745.20** PER CASE



LOIRE VALLEY

2004 MONTLOUIS “LES LUMENS” DOMAINE ALEX MATHUR

I feel lucky to have seen the film clip of Marilyn Monroe singing Happy Birthday to JFK. Her fleshy body looked like it had been poured into her dress, and she gave the song a sexy whisper as if she and Jack were all alone, exactly like this, er, uh, white wine’s nose, um, whispers when poured into a wine glass, whispers, the wine, that is, of peaches and apricots. Sometimes a whisper is better than a fruitbomb. Not to mention the round, succulent body. Of the wine.

I don’t give wines numerical scores, but I’d have to give Marilyn’s performance one hundred on the twenty-point scale.

The wine, by the way, is dry.

\$16.00 PER BOTTLE

\$172.80 PER CASE

2004 SAVENNIÈRES *SEC* • CHÂTEAU D’EPIRÉ

Here is a vintage that shows off all the qualities that I love about Château d’Epiré. This is one of the Loire’s three or four best white wines, and a perfect vintage for Epiré, so jump right in because it is affordable and drinks well already. It will age well, if you let it, especially the Cuvée Spéciale (\$22.00 per bottle).

By the way, you have here an excellent opportunity to see how soil can affect a wine’s taste if you pour this alongside the Montlouis above: same vintage, same grape variety, similar vinification, two very different wines. Montlouis is from chalky soil, while Savennières has black slate, or schist. You will experience the difference.

Nice ripe nose; a good, rich feel to it on the palate; race and breed; a velvety finish; lots of character. Plus, it shows a fine touch of golden mirabelle plums.

\$16.00 PER BOTTLE

\$172.80 PER CASE

NV VOUVRAY *PÉTILLANT* DOMAINE CHAMPALOU

Our new shipment is predominantly from the 2003 vintage. The aroma is subtle: ripe pear, fig, gunflint. The palate is less high-strung than usual, more viola than violin.

Produced underground following the Champagne method.

\$18.00 PER BOTTLE

\$194.40 PER CASE

KUENTZ-BAS AT HUSSEREN-LES-CHÂTEAUX

THERE ARE A COUPLE OF POINTS to make here: these were all vinified and bottled by a new winemaker, and we have the four most important Alsatian grape varieties in stock at the same time. Are those not good excuses for a Special Sampler discount? Fill a case with three bottles of each and receive a 15% discount.

2004 PINOT BLANC

Simple, fresh, dry, and fine, in its 2004 incarnation the Kuentz-Bas Pinot Blanc seems untouched by human hands. It is simply an impeccable bottle of Pinot Blanc with delicacy and class and nothing at all aggressive or out of whack. It is extremely versatile, and a perfect choice for your house white.

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

2004 RIESLING “TRADITION”

Hubrecht Duijker wrote in his book about Alsace, “I find the Kuentz-Bas Rieslings superb; indeed you could hardly discover better ones in the whole of Alsace.” The 2004 from the new winemaker is better than ever, full of charm, a lovely springtime quaffer.

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

2004 GEWURZTRAMINER “TRADITION”

Richly aromatic, with a classic Gewurztraminer perfume: spices and rose petal with an undercurrent of smoked meats. Sweet and unctuous on the palate.

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

2004 PINOT GRIS “TRADITION”

The nose is very Pinot Gris, but under- rather than overstated. It is a dry wine, nice and plump and supple on the palate. Those same lovely, understated perfumes linger in the finish.

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

Three bottles of each equals one mixed case with a 15% discount: \$185.00.
