

**Kermit Lynch at his best! 6 wines \$25. Friday, February 27th 5-7pm.
We'll be serving Bread, Olive Oil, Cheese and Chocolate Brownies to pair with the Banyuls...**

Here are the wines:

2007 Domaine Dupeuble Beaujolais Pere et Fils \$15

2006 Chateau Saint Martin Garrigue Coteaux du Languedoc \$23.75

2007 Charly Thevenet Regnier Beaujolais \$36.

2005 Domaine Tempier Bandol Rouge \$50.

2005 Domaine de la Charbonniere Chateauneuf du Pape Cuvee Speciale Les Hautes Brusquieres \$64. Saturated ruby. Hugely complex bouquet of ripe dark berries, kirsch, game and garrigue Round and sweet, with deep raspberry and black cherry flavors, lightly chewy tannins and a long, sappy finish. You could drink this now, but it will repay cellaring. (Kermit Lynch Wine Merchant, Berkeley, CA) **93 points**

2006 Domaine la Tour Vieille Banyuls Vendanges \$28.75 Dessert Wine

Here is a review of the '05: 2005 Domaine la Tour Vieille Banyuls Vendanges \$28.75

"Amazingly bright, clear, elegant and downright refreshing for a wine of such ripeness and sheer intensity, this wine finishes with captivating complexity and promises at least 4-6 years of further fascination. "What's this," you ask, a sweet, fortified Banyul dessert wine among the world's greatest values? Well, in fact I am cheating, since the \$28.75 bottle of La Tour Vieille's contains only 500 ml. But you will be rewarded with far more than your money's worth in rich, complex flavor and versatility at table. (Just because Roussillon's Banyul and Maury share a singular ability to complement chocolate does not mean desserts containing that ingredient exhaust their repertoire.) Ripe, lightly-cooked red plum, cocoa powder, vanilla, and baking spices are prominent themes in this wine of impeccable balance - i.e. with an impression of sheer sweetness that is merely an afterthought. And speaking of afterthoughts, I already reviewed this wine in issue 173, but this year the refinement and the uncanny combination of richness with virtual airy delicacy it is displaying lead me to inch up my score."
91 Points Robert Parker

Importer: Kermit Lynch Wine Merchant, Berkeley, CA; tel (510) 524-1524

ABOUT KERMIT LYNCH –

Kermit Lynch was born and raised in California. From his youth he remembers that his father and uncle worked for a winery, but he has no memory of anyone in his family drinking wine. The Lynch family was rich in preachers, too, but at communion they served Welch's grape juice, even though, as Kermit points out, Jesus turned water into wine, not into grape juice. In 1972 he opened a retail wine shop and later began importing and distributing nationally. In 2000 he was named Wine Professional of the Year by the James Beard Foundation, in 1998 the French government presented him a medal and named him Chevalier de l'Ordre de Merite Agricole, and in 2005 he received the Chevalier de la Legion d'Honneur. His book *Adventures on the Wine Route*, won the Veuve Clicquot Wine Book of the Year award. In 1998 he purchased the historic Domaine Les Pallieres in Gigondas in partnership with his

friends the Bruniers of Vieux Telegraphe. With his wife, photographer Gail Skoff, and their two children, he lives part of the year in Berkeley, and part in Provence, "near enough to Domaine Tempier that I can fill up the trunk of my car whenever I need to."

From his twin bases in Berkeley and Provence American Kermit Lynch has been educating fellow Americans on the subtleties and pleasures of French wines for over 25 years.

It wasn't a conspiracy, but he arrived on the scene at the same time that Alice Waters was revolutionizing the way Americans ate at her Provencal-inspired Berkeley restaurant, Chez Panisse. Her emphasis on locally-produced seasonal menus dovetailed with Lynch's philosophy of disregarding ratings and drinking wines that were appropriate to what you were eating—a Domaine Tempier Rouge from Provence with an herbed gigot d'agneau rather than a big, expensive Bordeaux

I hope you can join us for these sensational wines!

Best Regards!

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