



# The Wine and Cheese Cask

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## September 15, 2014 – October 14, 2014

### Moving into Red Season

In a few days summer will truly be over, and while there are several lovely whites inside this newsletter, it is time to think about red wine for long-braised stews and for help in using up all those tomatoes, zucchinis, and eggplants.

#### Chinon Turns on the Charm

**2012 Chinon (Château Coudray Montpensier)**

**Sale Price \$13.99 – \$142.70 case of twelve**

This new (to us) producer has delivered a thoroughly charming Chinon in the 2012 vintage.

This gold-medal winner is perfectly balanced between ripe berry fruit and leafy tannins, with a hint of black olive flavor mixed in. Have this with a roast chicken and a side of zucchini gratin.



#### Juicy Barbera

**2012 Barbera d'Alba 'Laura' (Principiano)**

**Sale Price \$17.99 – \$183.50 case of twelve**

The 2012 Barbera 'Laura' from Principiano has a crisp, lively raspberry fruit that truly wakes up your palate. These vivid flavors call for a spicy tomato sauce along with grilled eggplant casserole.



#### The Old Vines

**2012 Côtes du Rhône 'Vieilles Vignes' (Clos du Mont Olivet)**

**Sale Price \$15.99 – \$163.10 case of twelve**



Change does not happen often at Clos du Mont Olivet, but we must report the startling news that this Côtes du Rhône cuvée labeled 'Vieilles Vignes' has replaced the cuvée formerly labeled Montueil-la Levade. The blend of 80% Grenache, 15%

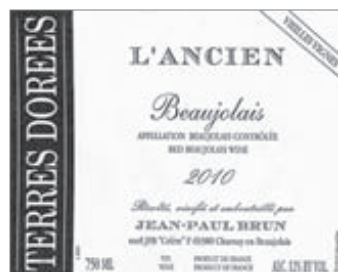
Carignan, and 5% Syrah has the same smoldering fruit, spice, and mouth-filling finish. This is a great red for a large vat of ratatouille and a portion of grilled lamb chops.

#### The Granite State of Gamay

**2010 Beaujolais 'l'Ancien' (Terres Dorées/Jean-Paul Brun)**

**Sale Price \$14.99 – \$152.90 case of twelve**

You may be thinking that 2010 is a little old for a Gamay, but in the case of Jean-Paul Brun's 'l'Ancien,' grown in the granitic soil of the Bas-Beaujolais, the wine is drinking superbly. The method used to make this wine is more akin to Burgundian Pinot Noir than the quick, carbonic methods of most Beaujolais. The result is gently structured tannins, pristine fruit, and deep-veined minerality.



#### Ribera del Duero

**2012 Ribera del Duero (Torremoron)**

**Sale Price \$11.99 – \$122.30 case of twelve**



If there is a better value in Ribera del Duero than Torremoron, we would like to taste it. The formula remains the same: harvest super-ripe Tempranillo grapes, give them a sound crushing to extract deep purple color and intense plummy fruit, then bottle it young, as no oak aging is needed when you have such a rich, round wine.

#### What's New in Tuscany?

**2011 Montecucco Rosso (Campi Nuovi)**

**Sale Price \$15.99 – \$163.10 case of twelve**

While there's nothing remarkably new about Tuscany itself, Montecucco is a fairly new (1998) D.O.C. and Campi Nuovi is a great new addition to our Tuscan section. This producer has found that Sangiovese grown at the right elevation yields superb results. The grapes are grown according to a strict regimen of organic farming, and ambient yeasts are allowed to start the fermentation. The 2011 is 60% Sangiovese along with Cabernet and Merlot. It is an absolutely ready-to-go red that is not too heavy for a seafood stew or a simple grilled chicken.



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## The Importance of Alto Adige

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### 2013 Pinot Bianco (Colterenzio)

**Sale Price \$13.99 – \$142.70 case of twelve**

### 2013 Lagrein (Colterenzio)

**Sale Price \$15.99 – \$163.10 case of twelve**

Alto Adige is a remarkably high quality wine-producing region. While firmly in Italy its past history is rooted in Austria, which partly explains why producers in Alto Adige export a lot of red wine to Northern Europe and a lot of white wine all over the world. Colterenzio is a cooperative winery that excels with many grape



varieties. They make a perfectly sound Pinot Grigio, but in 2013 their full and fresh Pinot Bianco shines. With its ripe apple and pear fruit and its mountain-spring clean finish, it is a very versatile table wine, good with a simple fish dish or a spicy curry. In Colterenzio's red portfolio we are crazy for the Pinot Nero and the Lagrein. The Pinot Nero competes well with Pinot Noir from the world over, but the Lagrein has the home field advantage and provides a sense of the terroir and

climate of Alto Adige and particularly the area around the city of Bolzano. Colterenzio's 2013 is at first bright and cheery with scents of berries and flowers, then it turns darker with flavors of blood red meat and smoke. This makes a fine match with a braised beef or any kind of risotto.

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## Les Houx

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### 2012 Muscadet Sèvre et Maine 'Les Houx' (Jo Landron)

**Sale Price \$13.99 – \$142.70 case of twelve**

If you are a fan of the Domaine de la Louvetrie you will notice the label change with the 2012 vintage: this 'Les Houx' was formerly labeled Hermine d'Or. The quality at this organic producer continues to rise. This is a Muscadet with fat and marrow and ripe, round fruit, and minerals lurk beneath the lime and tangerine fruit. The finish is bracing and dry. This larger-scaled Muscadet will be lovely at table with a richer, creamier fish dish and equally good with crab cakes.



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## Prosecco for the Pro

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### Valdobbiadene Prosecco Superiore Brut 'Revès' (Marsuret)

**Sale Price \$17.99 – \$194.30 case of twelve**

Now that Prosecco has a lock on the world's image of what constitutes Italian sparkling wine, producers are fine-tuning their wines into drier expressions. A majority of Prosecco easily charms with its soft bubbles and gentle fruit, but lately we have been served some that have more depth and minerality, and long, dry finishes. The 'Revès' bottling from Marsuret is a seriously good Prosecco that is as suited for food as it would be for a simple pre-dinner tippie. With its fine bead and striking dry flavor, it is a fine match for a sautéed fish with rice and greens.



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## Oregon Pinot Gris: Organic and Beyond

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### 2013 Willamette Valley Pinot Gris (Montinore Estate)

**Sale Price \$11.99 – \$122.30 case of twelve**



When we taste a wine we like and find out that it is also organic, it's a win-win situation. When it is as affordable as this 2013 Pinot Gris from

Montinore Estate we leap with joy. This has a fresh, zesty pear fruit along with a hint of clove-like spice. Great with Salmon, but also try with roasted squashes with Middle Eastern spice.

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## Barolo

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### 2010 Barolo (Seghesio)

**Sale Price \$34.99 – \$356.90 case of twelve**

We might have a 2010 Barolo or Barbaresco in the next half dozen newsletters. They are the best red wines on the market right now. We are treating this opportunity as a replacement for the lack of affordable Burgundy and suggest you trade Pinot Noir for Nebbiolo while this bounty exists. Seghesio makes two Barolos from its La Villa vineyard. This, labeled simply Barolo comes from the younger vines, now fifteen years old. The 2010 is a gusher, with ripe, black fruits, floral violet flavors, and a melting tannic finish. Accessible now and showing no sign of shutting down, this is a modern-styled Barolo that will age and improve over the next five years.



## Chenins and Sauvignons

It's no surprise that we are back in the Loire Valley, but take note of the terrific Napa Valley Sauvignon Blanc from Frog's Leap. They nailed it in 2013.

### Saumur

#### 2013 Saumur 'Les Epinats' (Cave de Saumur)

Sale Price \$11.99 – \$122.30 case of twelve



The Cave de Saumur is a treasure trove of value. The 2013 'Les Epinats' continues their winning run with a crisp, earthy, dry Chenin Blanc from the lieu-dit vineyard 'Les Epinats'. Have this with

boiled potatoes, and a good amount of butter.

### Vouvray Sec, mais Tendre

#### 2012 Vouvray (Champalou)

Sale Price \$19.99 – \$203.90

case of twelve

Our Vouvray section has shrunk. Disastrous hail devastated certain areas in

recent years and has made good Vouvray scarce. After tasting the 2012 Champalou we swept in because it is a great Chenin with signature soft chalky aroma and mouthfilling dry fruit. This is completely dry, but tenderly so.



### Le Grand St. Vincent

#### 2013 Touraine Sauvignon 'Le Grand St. Vincent' (Les Vignerons des Coteaux Romains)

Sale Price \$11.99 – \$122.30 case of twelve



So sorry for the delay, but we now have the popular Touraine Sauvignon 'Le Grand St. Vincent' back in stock. The new vintage, 2013, is lively and crisp with classic Sauvignon Blanc flavors of fresh cut grass and citrus fruit.

### Napa

#### 2013 Rutherford Sauvignon Blanc (Frog's Leap)

Sale Price \$21.99 – \$224.30 case of twelve

This is a decidedly ripe Californian Sauvignon Blanc, but Frog's Leap has retained a savory herbal element in its 2013. Starting with juicy orange and pineapple fruit it reverses field with a lovely earthy, minty flavor to go with its full-bodied long finish. Great with a coconut curry with some spicy peppers.



## Specialty Foods

#### Creminelli Calabrese \$16.99 per lb.

(Regular price \$17.99)



The newest Salami in our fridge is Creminelli Calabrese, known to many as pepperoni. Fatty, with a subtle spiciness and hint of garlic, this is a very well balanced pepperoni. Made in Salt Lake City, Utah in the traditional Italian style with natural and organic ingredients and using humanely raised and vegetarian-fed heritage meats, it's perfect for pizza, sandwiches, or snacking.

#### Secret De Scey \$12.99 per lb.

(Regular price \$14.99)

A semi-firm washed-rind cheese in the style of Morbier from the Franche-Comté region of France. Made from pasteurized cow's milk and aged 2-4 months, Secret de Scey has a creamy semi-soft paste with the signature Morbier streak of vegetable ash across the center. We have not been able to stock Morbier for over a year and are very excited to offer a comparable cheese!

#### Twin Maple Farm Hudson Red \$22.99 per lb.

(Regular price \$27.99)

Described as "a red-headed stepchild of taleggio," Hudson Red is a pungent washed-rind cheese made with raw cow's milk, semi-soft, with an ivory-yellow paste and a sticky pinkish-orange rind. From Twin Maple farm in Ghent, NY, producers of small-batch artisanal cheese made with locally sourced milk and microbial rennet, free of antibiotics and artificial hormones.



#### Rogue Creamery Smokey Echo Mountain Blue

\$22.99 per lb. (Regular price \$24.99)

A unique blue made with raw cow's and goat's milk. It has a cheddar-like quality with an unexpected yet welcome crunch. Creamy, earthy, a little sour, with a pleasant campfire smokiness, this cheese is created in the Rogue River valley of Southern Oregon.

### The cheese department has its own email address!

For questions and comments, you can reach us at:  
cheese@thewineandcheesecask.com

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## Wines of the Month — September 15, 2014 through October 14, 2014

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### 2012 Grenache (Le Paradou)

**Sale Price \$8.99 – \$97.09 case of twelve**

This southern French Grenache is packed with ripe plummy fruit and zesty balancing crispness. Have this with a spicy stuffed eggplant.

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### 2013 Rueda ‘Verdeo’ (Torres)

**Sale Price \$9.99 – \$107.89 case of twelve**

This Spanish white is freshness personified with its green plum aroma and lively, grassy finish. A great white for late season pesto and chicken.

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### 2012 Yecla (Carro)

**Sale Price \$9.99 – \$107.89 case of twelve**

This four-grape Mediterranean blend is hefty and rich in fruit, savory and dry in finish. A terrific match with ribs and beans.

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### 2013 Mâcon-Villages ‘La Côte Blanche’ (Cave de Lugny)

**Sale Price \$8.99 – \$97.09 case of twelve**

As always the ‘Cave de Lugny’ is the value leader in Mâcon. The 2013 is dry, with subtle fruit and a crisp finish. Elementary Chardonnay.

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