



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

(617) 623-8656

**November 15, 2018 – December 12, 2018**

## Harvest

It's hard to believe that the clocks have again been turned back and we have been plunged into the sudden darkness of autumn afternoons. Our solace is the many great foods of the harvest season to pair with these wonderful and reasonably priced wines.

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### ***Burgaud Bojo***

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**2017 Beaujolais-Villages 'Les Vignes de Lantignié'**

**(Jean-Marc Burgaud)**

**Sale Price \$12.99 – \$132.50 case of twelve**

The Beaujolais-Villages from Jean-Marc Burgaud is always a fantastic value. This 2017 gushes with bright berry fruit and crisp, lively tannins. In a nutshell, it goes with everything. Outside of a nutshell it goes with turkey.

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### ***Lugana by the Lake***

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**2017 Lugana (Ca' Lojera)**

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

The denominazione of Lugana is the white wine jewel of the southern plain of Lake Garda. Straddling Lombardy and the Veneto, the Trebbiano di Lugana makes an elegant dry white with peach and pear fruit aromas and a lingering dry finish.

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### ***Schäfer-Fröhlich***

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**2016 Nahe Dry Riesling (Schäfer-Fröhlich)**

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

With its apple and slate flavors dry Riesling is an amazingly versatile food wine. This 2016 from Schäfer-Fröhlich in the Nahe is such an intense and crisp experience that it will pair with all the sweet and savory foods of Thanksgiving and any hot pepper-laden dishes from Southeast Asia.

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### ***Mallory and Benjamin's Macon***

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**2017 Macon-Uchizy (Talmard)**

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

In the Macon it's hard to keep your Talmards straight without a scorecard. Here we have Mallory and Benjamin from the village of Uchizy. Their 2017 benefitted from a sunny, dry harvest to create a ripe, full-flavored Chardonnay with delightful orchard fruits and a nutty dry finish.

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### ***Le Pur Fruit de Malbec***

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**2017 Cahors 'Le Pur Fruit du Causse' (Combel-La-Serre)**

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

The popularity of Malbec from Argentina has revived the region of Cahors in southwest France. Combel-La-Serre's Le Pur Fruit cuvée is a ripe, rich, and juicy Malbec with a lively dry mineral streak. This is a fruity, turkey-friendly wine for the season.

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### ***Monferrato***

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**2016 Barbera del Monferrato 'Rosso Pietro' (Valpane)**

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

The Valpane winery is importer Kermit Lynch's secret hideaway of Italian value. 2016 is a great vintage in Piedmont for Barbera, and this one from the hills of Monferrato is terrific. Its combination of spicy raspberry fruit and gripping dry tannins make it a great match for a hefty lasagna, a Bolognese, or a spicy sausage and broccoli rabe.

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### ***Vinho Biologico Verde***

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**2017 Vinho Verde (Mica)**

**Sale Price \$12.99 – \$132.50 case of twelve**

We believe that there is a place for serious Vinho Verde. The bounty of grape varieties and old vineyards in Northern Portugal can provide the material for riper, more intense whites. The 2017 Mica is an organic Vinho Verde that reincarnates the usual fizz as a full-flavored, wonderfully fruity wine. At 11% alcohol this is perfect for a leisurely meal that progresses from soup to nuts with turkey somewhere in the middle.

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### ***Another Part of Tuscany - Montecucco***

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**2016 Montecucco Rosso (Campi Nuovi)**

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

Montecucco is a hillside area in Southwest Tuscany that benefits from its elevation and its proximity to the sea. Here Campi Nuovi produces organic wines based on the Sangiovese grape. Only 750 cases of this Rosso were produced in the 2016 vintage and the wine is a beauty. The Sangiovese (80%) is augmented with Cabernet and Merlot to produce a firm and ripe Tuscan red to match with mushroom-stuffed raviolis.

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### ***Melon B.***

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**2017 Muscadet Sèvre et Maine (La Louvetrie)**

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

The back label of the current vintage of La Louvetrie proclaims that the wine is 100% Melon B. This is smart marketing because of all the confusion associated between the dry Muscadet and the usually sweet Muscat. After all Melon de Bourgogne is the official name of the grape that makes Muscadet. Jo Landron's organically grown 2017 is a deep and mineral marvel with superb concentration and a demonstrative dry finish.

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## ***Screaming Pinot***

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### **2016 Sonoma County Pinot Noir (Banshee)**

**Sale Price \$19.99 – \$203.90 case of twelve**

While Napa Valley has long been the premium place for Cabernet Sauvignon, Sonoma Valley grows some of California's best Pinot Noir. The concept behind Banshee is to capture the full ripeness of Pinot Noir fruit and bottle it while it's fresh and lively. The 2016 Banshee is a generous, richly fruited Pinot with cherry and raspberry fruit and soft, dusty tannins. This month's price is also the best it has been in years.



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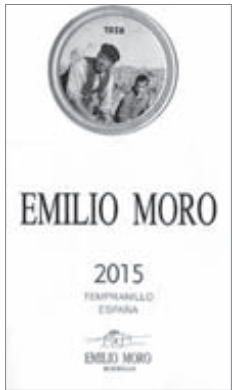
## ***The Taste of Tempranillo***

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### **2015 Ribera del Duero (Emilio Moro)**

**Sale Price \$27.99 – \$285.50 case of twelve**

Nearly every day we are asked for a good bottle of Spanish Tempranillo. Our first thought is either Rioja or Ribera del Duero. While both regions are dominated by the Tempranillo, the wines can be vastly different. Generally speaking Rioja is a cooler climate and the wines are labelled according to age designations such as Crianza and Reserva. Ribera del Duero is a more extreme climate, with temperature swings from hot daytime to cool nighttime giving the wine more color and power. Producers here can use the Crianza and Reserva designations, but Emilio Moro instead designates by the vines it farms (between 15 and 25 years in age) to make this full-bodied, Ribera del Duero. This 2015 has been aged in oak for 12 months, but the rich, plummy fruit integrates seamlessly with the oak. The result is a beautifully balanced, ripe red with gorgeous purple fruit and smooth supple tannins.



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## ***Single Vineyard, Superb Expression Valpolicella***

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### **2016 Valpolicella Classico Superiore 'Casal Vegri' (Ca' La Bionda)**

**Sale Price \$22.99 – \$234.50 case of twelve**

The Castellanis of Ca' La Bionda are totally devoted to their exceptional hillside vineyards. Their monetary investment into the terraced and re-terraced slopes appears to go way beyond what they can receive from what they charge for their wines. The Casal Vegri is a case in point: a single-vineyard Valpolicella in the heart of the Classico zone. They could make an Amarone from this site, but they believe this vineyard is ideal for this one Cru. The 2016 is neither heavy nor dense, but the aromatics and balance are truly superb. Lovely aromas of plum, rosemary, and sage lead to a palate of earthy truffle flavors and a gravity-defying finish.



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## ***Trocken 'n' Rockin***

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### **2017 Pinot Blanc Kabinett Trocken (Koehler-Ruprecht)**

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

We are true fans of Pinot Blanc. Versions from Alsace, Alto Adige, and the Wachau can be thrilling. We knew there were fine pockets of Pinot Blanc dotted all over Germany, but it has been a while since we have had one like this. The 2017 from Koehler-Ruprecht is a totally dry Pinot Blanc, yet it's rich in fruit, textured on the palate, and sprinkled with minerals. This is superb winemaking. Excellent with shellfish.



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## ***The Nebbiolo Revolution***

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### **2015 Langhe Nebbiolo (Cascina Ballarin)**

**Sale Price \$19.99 – \$203.90 case of twelve**

One significant recent change in Piedmont wines has been the improvement in quality of the basic Nebbiolos. The last twenty years has seen an increase in Nebbiolo plantings, so now there's enough to fill the marketplace in most price ranges. Tannin management is key in making a Nebbiolo destined to be drunk young. In this bottle Ballarin takes precocious Nebbiolo fruit grown in the Barolo zone and presses it lightly, extracting neither too much color nor too much tannin. They age the wine briefly, half in small barriques and half in larger barrels. This rounds and softens the wine into its ready-to-drink shape. And we do mean shape, because this 2015 is a beautifully textured, transparent red with lovely rose petal and raspberry flavor and just enough recognizable tannin to teach a lesson on Nebbiolo. This light and lively red is perfect for a plate of cheese and charcuterie. Or with a full throttle mushroom-stuffed ravioli with oxtail ragu.



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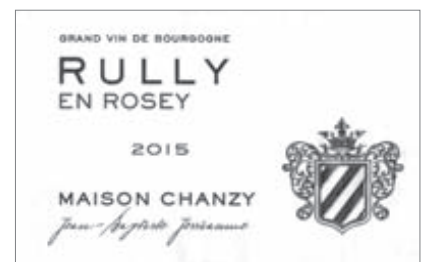
## ***Rully***

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### **2015 Rully 'en Rosey' (Chanzy)**

**Sale Price \$21.99 – \$285.50 case of twelve**

Where did a few growers of Cote de Beaune white Burgundy go when vineyards in their backyard became too expensive? To Rully in the Cote Chalonnaise to the south. You may remember the Bouzeron Aligoté from Chanzy a few newsletters back. This month we have their 2015 Rully, a flinty, crisp, dry Chardonnay with rich depth and a smooth, long finish. This is a fine pairing with an oven roasted salmon with leeks and lentils.





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## Prosecco under a Veil

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### 2017 Valdobbiadene Prosecco 'Sul Lievito' (Adami)

Sale Price \$19.99 – \$215.90 case of twelve

At some point in its history Prosecco exploded from being a regional frothy beverage into a mass-produced major industry. Nearly all Prosecco is made by the Charmat method, in which the fermentation that produces the bubbles occurs in large stainless steel vats. This produces the charming young fruit and soft bubbles that make Prosecco such an easygoing aperitivo. Adami's Proseccos have always been a step above. Their Col Credas is a seriously dry Prosecco with superb precision. This time we recommend their charming 'Sul Lievito' which harkens back to the pre-industrial style of Prosecco in which the secondary fermentation occurs in the bottle. This results in amazingly fresh orchard fruit aromas and a slight cloudiness due to its lees contact. This is barely a commercial concern at Adami. They devote only 1% of their production to this style, and only 13 other producers in Valdobbiadene continue with this tradition. It is recommended to serve this wine with food. We think a seafood risotto would be ideal.



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## Uses of Champagne

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### Champagne Brut Réserve (Quenardel & Fils)

Sale Price \$29.99 – \$323.90 case of twelve



There are many uses for Champagne. Recently we saw the Red Sox spray some kind of sparkling wine all over the locker room after defeating the Dodgers. Des Linden reportedly sipped Champagne from her running shoe after winning the Boston Marathon. And did you see the weather that day? Congrats forever Des! We're with her. Drink it don't

spray it. And use the vessel of your choice. Lately we've been using regular wine glasses instead of flutes in order to get more aroma and better mouthfeel. Quenardel is our latest find in good-value true Brut Champagne. Located in the village of Verzenay on the Pinot Noir-friendly Montagne de Reims, Quenardel makes a toasty, rich Champagne with true vinosity. We think of this style of Champagne as a food wine, but of course it's also great on its own before a meal.

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## Our last wine sale of the year begins Friday November 23rd and runs through Monday December 3rd

Details: 10% off six bottles; 20% off twelve bottles. Wines of the Month (back page), fortified wines (Port, Sherry, Vermouth, etc.) and sparkling wines may be included for a 10% discount. Blue tagged (NET) wines and jug wines (1.5L and 3L) are excluded.

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## Specialty Foods

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### Cricket Creek Farm Sophilise \$17.99 each (Regular Price \$18.99)

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One of the newest cheeses from Cricket Creek Farm in Williamstown, MA, Sophilise is a product of their commitment to creating high-quality cheeses that uniquely reflect the rich environment of their Berkshire farmland. A gooey washed-rind cheese, its unique pungency is the result of being washed with bourbon from nearby Berkshire Mountain Distillers. It is simultaneously yeasty, earthy, sweet, meaty, and creamy, making Sophilise a cheese that invites contemplation and conversation.



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### Westfield Farm Classic Blue Log \$5.99 each (Regular Price \$6.99)

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Westfield Farm has been making award-winning farmstead cheeses in Hubbardston, MA since 1971.



Their Classic Blue Log is truly unique: made with pasteurized goat's milk, its dense and creamy center is surrounded by a fuzzy gray-blue coating of Roquefort mold. The peppery bite of the blue rind balances out the clean and tangy flavors of the interior. Perfect for a cheese plate!

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### Grey Barn Eidolon \$28.99 per lb (Regular Price \$30.99)

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Eidolon is a young, bloomy-rind cheese based on traditional French cheeses like Chaource and Coulommiers. Made with certified organic cow's milk at Grey Barn on Martha's Vineyard, the paste is moist and cakey, creamier towards the rind. A herd of entirely grass-fed Dutch Belted dairy cows imbue this cheese with the seasonally shifting flavors of the pasture.



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### Robinson Farm Arpeggio \$23.99 per lb (Regular Price \$25.99)

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Arpeggio is a raw milk, semi-firm cheese modeled after Taleggio. An initially bright, fruity flavor gives way to a complex mix of grass and mushroom. The Robinsons have been producing cheese on their certified organic farm since 2009 and in that time have received multiple awards for their delicious cheeses.

**The Wine and Cheese Cask**  
407 Washington Street  
Somerville, Massachusetts 02143  
email: [wine@thewineandcheesecask.com](mailto:wine@thewineandcheesecask.com)  
phone: (617) 623-8656  
fax: (617) 628-2075  
[www.thewineandcheesecask.com](http://www.thewineandcheesecask.com)

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## Wines of the Month — November 15, 2018 through December 12, 2018

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### 2017 Pays d'Oc Sauvignon/Viognier (Le Petit Balthazar)

**Sale Price \$6.99 – \$75.49 case of twelve**

There may not be a better producer of Southern French values than Balthazar. This white blend is light and lively, crisp and dry.

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### 2017 Montepulciano d'Abruzzo (Gran Sasso)

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

We like Montepulciano d'Abruzzo for its direct, flavorful intensity. The Gran Sasso has a full-bodied richness and peppery spice that will match well with spicy pasta and intense Indian food.

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### 2016 Douro (Flor de Crasto)

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

Flor de Crasto's red is a beautifully balanced, medium-weight red with ripe fruit and an elegant dry finish. Great for a dish of lentils, chorizo, and rice.

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### 2017 Verdicchio di Matelica 'Vardi' (Fontezoppa)

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

The current vintage of Vardi Verdicchio is a fine, ripe white with pears and minerals and a long finish. Great value in an extremely versatile white.

