



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

(617) 623-8656

January 15, 2019 – February 14, 2019

Reds for Snowy Evenings

While we do not hope for snow, we know that we will get it. And we will revel in its beauty and prepare hearty meals to enjoy our favorite red wine values of the season.

Rioja

2015 Rioja Crianza (C.V.N.E.)

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



C.V.N.E., or “Cunay” as it is often pronounced, produces an incredible amount of this, their basic Crianza, but it is always a superb rendition of classic wood-aged Rioja. If they have ever released a less than stellar vintage we are unaware. That said, this offering of the 2015 is even better than their outstanding average.

Chinon

2017 Chinon ‘Les Granges’ (Baudry)

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

For us the Baudrys are the kings of Chinon. Father Bernard and son Mathieu have pieced together one of the great estates of the Loire. This, their entry level wine, is a such a delicious Cabernet Franc that when we taste a new vintage our minds



race to the many foods we want to eat with it. Graceful and sly at a modest 12% alcohol, we like the savory, earthy dryness of Les Granges with seared salmon, lentils, and spinach. Then the crisp, crunchy fruit

would match equally well with a roast chicken surrounded with peppery watercress. Or any number of other good things.

Bourg

2015 Côtes de Bourg (Château Romfort)

Sale Price \$9.99 – \$101.90 case of twelve

Just as there will always be truly expensive Bordeaux, there will always be affordable bottles. The region is vast and very productive. The real surprise is when we find a small Château that delivers an honest Bordeaux with weight and character. Château Romfort’s



2015 from the Côtes de Bourg has produced this rich red with a fine balance between fruit and tannin.

Ventoux

2017 Ventoux (Stéphane Usseglio)

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



We know very well that the Rhone Valley is capable of producing massive, full-bodied wines in nearly every vintage. The Usseglio family does just that in Châteauneuf-du-Pape, but even those who live near the Pope’s

new house occasionally prefer a lighter, more refreshing wine. This 2017 Ventoux is precision and balance personified in red wine from a warm climate. Strawberry and raspberry fruit, rosemary, olive, and lavender give significant flavor while subtle tannic structure maintains its form. In addition, it’s organic and way too good for its price.

Beaujolais Blowout

Our enthusiasm for Beaujolais reliably runneth over. For this to happen again we need to sell these beauties.

2016 Julienas 'Vieilles Vignes' (Stéphane Aviron)



Regular Sale Price
**\$21.99 – Blowout Price
\$19.99**

“Sauvage” and “epicé” is how the French press describes Julienas. The 2016 Aviron is wild and spicy indeed.

2015 Régnié 'Grain & Granit' (Charly Thevenet)



Regular Sale Price \$23.99 – Blowout Price \$19.99

Granitic soil gives this a minerally flavor along with its rounded and spicy berry fruit.

2017 Fleurie (Clos de la Roilette)

Regular Sale Price
**\$22.99 – Blowout
Price \$19.99**

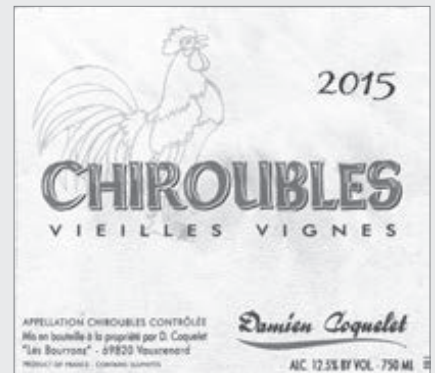
The label alone is reason enough to buy this wine. And then you get to drink it. Roilette is always an earthy, structured Fleurie with a fine finishing kick.



2015 Chiroubles 'Vieilles Vignes' (Damien Coquelet)

Regular Sale
Price \$24.99 –
Blowout Price
\$19.99

One routinely assumes that Chiroubles is light and fragrant, but Coquelet's V.V. is deep and minerally. Dive in.



Rhône Villages

2016 Côtes du Rhône Villages 'Terre d'Argile' (Domaine de la Janasse)

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

The Sabons at Janasse take this cuvée seriously. It comes in a wooden box of heavy bottles with corks of enviable length. The Terre d'Argile vineyard is just a stone's throw from Châteauneuf-du-Pape and this wine can be described as their Papal Junior. Spicy and rugged, with plum and tapenade flavors, the 2016 (a fantastic vintage in the southern Rhone) is an absolute steal.



And for the Fondue

2017 Chignin (André et Michel Quenard)

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

As a wine region the French Savoie is hitting its stride. Chignin is an appellation mostly devoted to the Jacquère grape. Grown in the Alps, this white has the bracing freshness of a rushing stream of pristine water, with gorgeous minerals and orchard fruits. The 2017 Quenard Chignin is obligatoire for fondue, but equally delicious with fish tacos.



Dolcetto

2017 Dolcetto d'Alba (Marengo)

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



When we think of Dolcetto we think of risotto and pasta with lots of mushrooms. We have learned to jump when Marengo's Dolcetto is released because production at this family estate is minuscule. The 2017 is a pretty, purple bruiser with soft tannins and plummy,

delicious fruit.

And a Riesling to Ponder

2015 Trittenheim Riesling (Bollig-Lehnert)

Sale Price \$8.99 – \$91.70 case of twelve

Riesling is unmatched in its ability to produce such crisp, lively, balanced full-flavor wines at low alcohol levels. The 2015 Trittenheimer from Bollig-Lehnert is only 9%, but it has crunchy off dry apple fruit and a savory minerality.



Languedoc



2016 Languedoc Rouge (Château de Lascaux)

Sale Price \$9.99 – \$101.90 case of twelve

Last month we featured the white from Lascaux. Here we

have their equally good red, an organically grown blend of 60% Syrah, 30% Grenache, and Mourvèdre. This is ripe and ready for braised lamb and bean dishes with plenty of garlic.

Wine Cask Discount Policy

These are our EVERYDAY discounts.

15 % off of a whole case. 10 % off of a mixed case.

This refers to all wines in the store except 1.5L and above sizes.

Wines of the Month (four on last page), sparkling and fortified wines (Port, Sherry and Vermouth) receive a 10% case discount.

Specialty Foods

Winter Blues

Old Chatham Ewe's Blue \$27.99 per lb
(Regular Price \$33.99)

Kerrygold Cashel Blue \$18.99 per lb
(Regular Price \$20.99)

Rogue Creamery Smokey Blue \$23.99 per lb
(Regular Price \$25.99)

Blue Ledge Middlebury Blue \$16.99 per lb
(Regular Price \$17.99)

This month we are celebrating the winter blues with a selection of blue cheeses that both embrace and complement the cold weather. The Ewe's Blue is a classic blue with a silky texture and the grassy flavor of sheep's milk. The bold Cashel Blue, the smokehouse flavor of Rogue's Smokey Blue, and the barnyard spicy flavor of the Middlebury Blue all pair nicely with preserved fruit, honey, and your favorite dessert wine. Embrace the rich flavors that make the winter that much more bearable.



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

Presorted
First Class Mail
US Postage Paid
Mailed From 01889
Permit No. 215

Wines of the Month — January 15, 2019 through February 14, 2019

2017 Montepulciano d'Abruzzo 'Moda' (Talamonti)

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

The Montepulciano of Abruzzo is designed for spicy foods. This fresh and lively Talamonti is ready to elevate your hottest chili, your spiciest Indian food and the best version of hot sausages and broccoli rabe.

2015 Minervois (Le Bio Balthazar)

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

This old favorite has returned in a new vintage. Balthazar's organic Minervois is an earthy, full-bodied blend of Syrah (80%) and Grenache Noir. Its deep, plummy fruit and peppery spice is ideal for a cassoulet-style meal of beans and franks.

2018 Sauvignon Blanc (Echo)

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

Chile's cool Leyda Valley is making lively and flavorful Sauvignon Blanc. This fresh-off-the-boat 2018 has cool citrus fruit and a smooth, rich body. Have with a broiled swordfish with a lemony caper sauce.

2014 Graves Rouge (Château Chicane)

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

We love a good red Graves, and the 2014 Château Chicane delivers it in a delicate, dry, old-school Bordeaux style. This is firm and structured and only 12% alcohol. Subtle enough for roasted cod, but hearty enough for lamb chops.

