



The Wine and Cheese Cask

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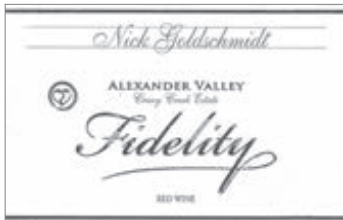
February 15, 2020 – March 14, 2020

We Got the Reds

No need to count the votes. Red is in the majority this season. Get your dose of bottled sunshine and Vitamin R right here. Take your pick of California, Calabria, the Douro, and the Veneto.

Old Faithful

2017 Alexander Valley Red 'Fidelity' (Goldschmidt Vineyards)
Sale Price \$14.99 – \$152.90 case of twelve



The 2016 vintage of this blend of Merlot, Cabernet Sauvignon, and Petit Verdot was a hit last time we featured it. So we were delighted when we found the 2017 even more pleasurable than the previous vintage. It's rich

and expansive, with dusty cocoa, black cherry fruit, and a hint of baking spices. A year of aging in French oak smooths out the creases to create a fine, dry red to drink by itself. Even better with a spicy steak burrito.

Zin Blend

2017 North Coast Zinfandel 'Román' (Marietta Cellars)
Sale Price \$19.99 – \$203.90 case of twelve

Marietta Cellars Old Vine Red has long been a staple at our store, but a recent New York Times article on red wines under twenty dollars alerted us to this offering. The North Coast Román Zinfandel includes a dose of Petite Sirah and Barbera to add spice and depth to the fine fruit of Zinfandel. Great with a pulled pork shoulder and black beans.



Calaveras County Royalty

2017 Estate Red 'Queen of the Sierra' (Forlorn Hope)
Sale Price \$17.99 – \$183.50 case of twelve



Different in temperament from our two other California reds, this organic blend of Trousseau, Mondeuse, Zinfandel, Barbera, and Grenache is more lithe

and delicate. Yet this wine from the Sierra Foothills is richer than expected. Considering the labor that went into hand-picking the five varieties at different times during the season and fermenting them separately, as well as the high level of skill required to forego additives and cultured yeasts, this is an incredible value.

Toes and Feet

2018 Cirò Rosso Classico Superiore (Scala)
Sale Price \$13.99 – \$142.70 case of twelve

The wait is over. Scala Cirò is back. When the 2016 vintage sold out, we had no choice but to wait for the next vintage to arrive. However the Scala family were unhappy with the quality of their 2017 harvest and sold all of it to local cooperatives. Thankfully the next year's harvest was a success. This full-bodied organic red brimming with dusty, dark fruit has returned better than ever. It's made from the local grape Gaglioppo, a Greek-derived name for 'beautiful foot' which is fitting considering that its home turf is Calabria, the toe of Italy's boot.



Digging Douro

2016 Douro (Mary Taylor/Filipe Ferreira)
Sale Price \$13.99 – \$142.70 case of twelve

We're excited to see an increasing amount of terroir-driven Portuguese wines entering our market. Mary Taylor travels throughout France, Portugal, and Italy to curate a portfolio of producers who exemplify their regions through their wines. Unlike the middle-man approach of negociants, Mary considers her producers and growers partners and thus spotlights their names on the labels. This Douro blend dominated by Touriga Nacional tastes like black plums without the sweetness. Its earthiness matches up with mushrooms, butter beans, and rice, but it also shines with a Pozole Verde.



Valpo

2018 Valpolicella Classico (Ca' La Bionda)
Sale Price \$13.99 – \$142.70 case of twelve

Our appreciation for the Corvina grape variety continues to rise. Ca' La Bionda's Valpolicella Classico cross-compares to Pinot Noir with its fine berry fruit and dusty dry tannins. This is a versatile red that will go well with roasted salmon and spinach lasagna.



Savoie

2017 Chignin Bergeron (André et Michel Quenard)

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

2017 Chignin Mondeuse ‘Vieilles Vignes’ (André et Michel Quenard)

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

The Savoie is an alpine paradise with great cheese, underrated wine, and four-season tourism. The tourists consume a good deal of the wine production. One of the best producers in the Savoie is the André et Michel branch of the Quenard clan. Months ago we featured their old-vine Chignin Blanc made from the Jacquère grape. Now we have their Chignin Bergeron, a very different white made from the Rousanne grape. Where the Jacquère is light and crisp, the Rousanne is weighty and textured. This rich, full-flavored, golden-hued white is a great match with a lobster bisque, crab cakes, or a full-on cheese fondue. Normally



priced above thirty dollars per bottle, this is a rare treat at twenty dollars.— Packaged into the great deal for the white we received a few cases of old-vine Mondeuse, an earthy, minerally, dry light red that is a great match

for a gratin of potato and mountain cheese with a winter salad.

Gambellara Becomes La Bianca

2018 Veneto Bianco ‘Masieri’ (La Bianca di Angiolino Maule)

Sale Price \$15.99 – \$152.90 case of twelve

To the east of Soave is Gambellara, a much less well known denominazione for white wine. Because of his radical natural winemaking practices Angiolino Maule decided to bottle his wines as an IGT Veneto. Now that Maule has adhered to his non-interventionist wine ways (spontaneous fermentations, no chemicals, no filtration, very little and/or no sulfur) for more than 25 years, the La Bianca name is better known than Gambellara. The Garganega grape variety planted in volcanic soils is the key. Masieri is their entry-level wine made with grapes from the second and third harvest passes through the vineyards. The 2018 is charming and zesty with spicy peach and apricot fruit and a satisfying jolt of acidic freshness. This wine has a tiny dose of SO2 to preserve that freshness. Their single-vineyard wines – Sassaia and Pico – contain no added sulfites. All are spectacular with simple fresh fish and risotto.



An Andalusian Beauty

Manzanilla ‘La Gitana’ (Bodegas Hidalgo)

Sale Price \$14.99 per 500ml – \$161.90 case of twelve

For Andalusians, Fino and Manzanilla Sherries are dry white wines for food. This concept has been difficult for others outside the region to grasp, but a movement has taken hold. Spain is surrounded on three sides by the sea: the Bay of Biscay to the north, the Atlantic to the west, and the Mediterranean to the south. All of these regions still have active fisheries that harvest seafood and shellfish. The tinned fish from Spain (and Portugal) are delicious meals unto themselves and they are fabulous with Sherry. Hidalgo’s La Gitana is an amazing Manzanilla. Fresh apple fruit and a salty tang make it a natural with sardines, but also great with tinned mussels, cockles, and octopus. All easily obtainable from our deli department. Toss a salad, toast some bread, open some tins, and have a quick and elegant dinner.



Chablis

2017 Chablis ‘Les Truffières’ (Henri Costal)

Sale Price \$24.99 – \$254.90 case of twelve



This wine is a collaboration between Domaine Jean Collet and American importer Kermit Lynch. Henri Costal is a grandparent of Collet who also made Chablis. They together blended the wine and chose

this charming label from the family archives. Les Truffières is a single vineyard located to the north of the village of Chablis. In 2017 yields were low, but concentration was high. This wine was fermented in stainless steel but rested for several months in old barrels before bottling. It’s bracing, crisp and dry, with a classic Chablis minerality.

Muga Blanco

2018 Rioja Blanco (Muga)

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

Bodegas Muga is back with more excellent value, this time with their 2018 Rioja Blanco. This winter-weight white is made with 90% Viura and 10% Malvasia and Garnacha Blanca. Fermentation in neutral oak barrels followed by aging on the lees gives plenty of supporting body and texture to this otherwise fresh and pear-fruited white. Robust yet supple, it’s a great match for chicken and rice.



Friuli at Last

2018 Pinot Grigio (Perusini)
Sale Price \$14.99 – \$163.10 case of twelve

Pinot Grigio's incredible popularity has doomed it in the eyes of 'serious' wine drinkers. We rarely promote it because it already sells, but we get happy when we find one that is somewhat serious and doesn't cost too much more than a brand-name bottling. In the northeast of Italy the Grave del Friuli is a flat productive plain that fills importers' portfolios with Pinot Grigio. Further to the northeast is the hilly Friuli-Colli-Orientali that produces much more interesting wines. The Perusini family, credited with rescuing the Picolit grape from extinction, also toils with the quotidian Pinot Grigio to great success. This 2018 has lovely citrus fruit, luscious palate presence, and a long, crisp, very dry finish. Great for a seafood and pasta combo.



Dr. Heyden's Kabinett

2018 Oppenheimer Riesling Kabinett (Dr. Heyden)
Sale Price \$9.99 – \$101.90 case of twelve

Frank Heyden is a pretty intense guy and so are his wines. Given what ends up in the bottle, we would never deny the power of his wines given the price. This ten dollar dry-style Riesling Kabinett is plush with body and packed with concentrated, almost reduced fruit essences that lead to a fine, expansive finish. Throw any and all kinds of spicy, hot, salty, and fermented foods at this Riesling. It will manage. Plus, Frank is a really nice guy.



Alberdi

2015 Rioja Reserva 'Viña Alberdi' (La Rioja Alta)
Sale Price \$21.99 – \$224.30 case of twelve

Allow us to name some Rioja wineries that we will always love for their devotion to traditional winemaking. CVNE for their Viña Real. Muga for their versatility and value. López de Heredia for their otherworldly dry whites. And La Rioja Alta for their fantastic red Reservas – Alberdi and Ardanza. The current releases of 2015 Alberdi and 2010 Ardanza are truly gorgeous Riojas. The Alberdi is a solid block of Tempranillo with an oak veneer. The ripe and aged Tempranillo is perfectly balanced by the sweet tannins of the oak. Have this with a lamb shank tagine with copious onions, garlic, and pimento.



Specialty Foods

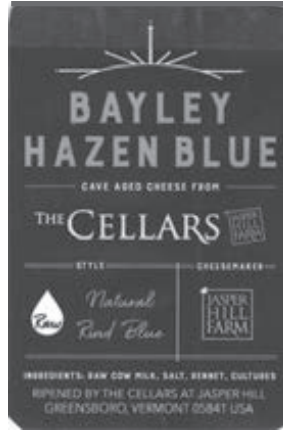
Oh Those Winter Blues

This time of year, one should really get the blues. This month we are bringing you three lovely classics to choose from. Get cozy and go old school with a glass of Malmsey Madeira or Vintage Port, some fruit, fresh or dried, and lightly roasted walnuts.

United States

Bayley Hazen Blue | Vermont – Jasper Hill Farm
\$24.99 per lb. (Regular Price \$26.99)

Made from raw cow's milk, Bayley Hazen is named for an old military road commissioned by George Washington. Somewhat drier than most American blues, with fine notes of pepper and tobacco.



England

Colston Bassett Stillon | Nottinghamshire – Neal's Yard Dairy
\$24.99 per lb. (Regular Price \$26.99)

Pasteurized cow's milk is the foundation for this well-balanced blue. Although crumbly in texture, it melts in the mouth, bringing out butter and floral notes.

Italy

Mountain Gorgonzola Piccante DOP | Novara – Leone
\$16.99 per lb. (Regular Price \$18.99)

This blue is created in the epicenter of Gorgonzola cheesemaking, Novara, Italy. This is a firm and slightly peppery blue that will not overpower the senses. Made with pasteurized cow's milk, it's a great blue with no burn.



Sale Dates

Because of our tardiness, ongoing issues with the Post Office, and who knows what the weather might bring, we have decided to lengthen

The First Quarterly Sale of the Year to two full weeks. The sale begins Friday February 21st and runs through Sunday March 8th.

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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Wines of the Month — February 15, 2020 through March 14, 2020

2018 Gavi 'Masera' (Stefano Massone)

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

Gavi (dei Gavi) was once called the most overpriced Italian white. Now Massone's Masera might be the most underpriced. This dry, expressive white is a steal.

2017 Douro Tinto (Cassa)

Sale Price \$7.99 – \$86.29 case of twelve

Long famous for Port, the Douro Valley is now showing its potential for dry wines. Catch this trend now with the 2017 Cassa, a hearty blend of Tinta Roriz, Touriga Franca, and Touriga Nacional.

2017 Montsant (Bula)

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

Montsant's Mediterranean climate ensures the even ripening of the red grapes Mazuelo, Syrah, and Garnacha. This smooth, rich red blend is perfect for beans and rice with a side of spicy pork.

2017 Chianti (Grati)

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

The Grati family has an enviable situation. The long-standing Tuscan landowners have acres and acres of grapes and olives. The grapes make this lovely organic Chianti.

