



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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September 22, 2020 – October 14, 2020

Gamay Noir and Cabernet Franc

We adore these two red grape varieties. Unlike Cru Classé Bordeaux or Premier Cru Burgundy, there is never a reason not to pull the cork on a Gamay from Beaujolais or Cabernet Franc from the Loire. These are delicious on their own but also very versatile with food, pairing admirably with a wide variety of cuisines since they handle spice and acid well.

Straight Beaujolais

2019 Beaujolais (Domaine Dupeuble Père et Fils)
Sale Price \$14.99 – \$152.90 case of twelve



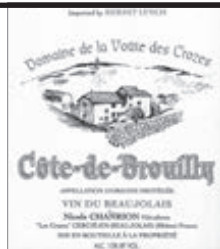
The amazingly good straight Beaujolais from Dupeuble has been so good for so long it is sometimes referred to as importer Kermit Lynch's house Gamay. It's lovely to

watch this purple wine being poured into a glass. Its vibrant, aromatic fruit is very nose-friendly. On the palate, it is surprisingly layered—multiple fruits are backed by subtle, spicy tannins. Chill slightly and serve with a cheesy potato gratin and a salad.

Côte-de-Brouilly

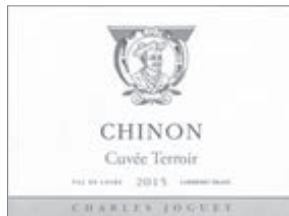
2018 Côte-de-Brouilly (Nicole Chanrion)
Sale Price \$19.99 – \$203.90 case of twelve

Nicole Chanrion makes one serious Cru Beaujolais. Her vineyard is now more than 50 years old and is planted on blue schist and volcanic debris. After a traditional carbonic maceration in large, old barrels, the wine is returned to the foudres to rest for nine months. This turns the wine from a young and fruity Gamay into a terroir-driven red with deep, earthy flavor. Our favorite recent vintage of this was the 2014, but the 2018 is very close and the price is still exceedingly fair.



Chinon

2015 Chinon 'Cuvée Terroir' (Charles Joguet)
Sale Price \$17.99 – \$183.50 case of twelve



Cuvée Terroir is the entry-level bistro wine from the team at Charles Joguet. Mssr. Joguet retired several years ago, but the Domaine is running as well as ever. This 2015 is a wonderful mature Chinon made with grapes from precious vineyard sites blended with press wine from their more prestigious

vineyards. Press wine is what winemakers keep in reserve after fermentation in case more tannin is needed in the various vats; here it adds structure and depth to support the fruit. This is a great wine to have with a roast chicken and sautéed mushrooms.

Grézeaux

2018 Chinon 'Les Grézeaux' (Bernard Baudry)
Sale Price \$29.99 – \$305.90 case of twelve

We like everything that Baudry produces, but this is one wine that enthralls us enough to buy it in quantity every good vintage. The 60 year old Les Grézeaux vineyard produces a Chinon that is fresh and beautiful in its youth, mellow and smooth in the mid-term, and earthy and profound at 15 to 20 years of age. For its price, this wine delivers a lot.



Saumur-Champigny

2018 Saumur-Champigny 'Les Terrages' (Clotilde Legrand)

Sale Price \$19.99 – \$203.90 case of twelve
Clotilde Legrand is the first vigneronne in the long history of this Domaine. We don't always have a Saumur-Champigny on the shelf as it's a small appellation, but it has long been popular in Parisian bistros as a de rigueur red wine match for pan-roasted salmon. This 2018 is packed with dark fruit, balanced with managed tannins and a juicy finish.



Fleurie

2019 Fleurie (Clos de la Roquette)
Sale Price \$24.99 – \$254.90 case of twelve

The Clos de la Roquette is in Fleurie, but when the appellation was first created in the 1920s the original owners argued fervently that the vineyard was actually in neighboring Moulin-à-Vent. To protest, they put a picture of their favorite racehorse (named Roquette) on the label along with 'Grand Cru de Beaujolais', omitting any reference to Fleurie. Eventually the Coudert family took over the domaine and conceded that Clos de la Roquette was, in fact, in Fleurie. To be fair to the original owners, this is an atypical Fleurie, which tends to be characterized as 'pretty' and 'charming' when compared to the other Crus. Instead, this is powerful and mineral-driven, and the 2019 is right on track from previous vintages. It's a delicious young wine for a couscous or a ratatouille.



Sancerre

2018 Sancerre (Domaine Paul Cherrier)
Sale Price \$27.99 – \$285.50 case of twelve

Due to tariffs and changes in currency we expect prices on French wines to keep rising, so we locked in this good deal on Cherrier Sancerre when we had the chance. The 2018 is a deliciously ripe Sauvignon Blanc grown in the clay and limestone soils of Verdigny. This village is just one hillside over from our



favorite Sancerre village of Chavignol, and this wine matches those in its richness and balance. Have this with sautéed sole, steamed potatoes, and some fine Bucheron cheese.

Menetou Rosé

2019 Menetou-Salon Rosé 'Morogues' (Domaine Pellé)
Sale Price \$14.99 – \$152.90 case of twelve

Whenever we promote a Menetou Blanc we mention that it is an affordable alternative to Sancerre, its near neighbor. What



we now realize is that Menetou Rosé is likewise an incredibly affordable alternative to Sancerre Rosé. The Morogues is an organic, dark (for rose) Pinot Noir with a full mouthfeel, pleasant berry fruit, and a gripping, dry

finish. This has a lovely autumnal feel and will go well with a layered vegetable gratin.

Lopez!

2007 Rioja Reserva 'Viña Tondonia' (Lopez de Heredia)
Sale Price \$49.99 – \$509.90 case of twelve

The time-warp winery Lopez de Heredia is having its moment. Having been discovered by sommeliers across the country, their legendary Riojas are becoming scarce and, ineluctably, more expensive. Our supply of the 2007 Tondonia Reserva was purchased to be able to sell at \$49.99. The 2008 vintage will sell for \$59.99. This wine is so good – with its spice box nose, floral palate, and long, elegant, and fresh finish – that we almost hate to sell it.



Please don't ask about the white Riojas from Lopez. They are even better and we really hate to sell those.

Dolcetto

2019 Dolcetto d'Alba (M. Marengo)
Sale Price \$15.99 – \$163.10 case of twelve

The 2019 Marengo Dolcetto is riveting from start to finish. Its lurid purple color leads to succulent, plummy fruit, while gentle tannins keep this ripe wine in earthy, dry form. We've said it many times: Dolcetto is a great wine for a mushroom risotto, or any other dish showcasing mushrooms.



Super Tuscan

2017 Trittico (Poggio al Sole)
Sale Price \$14.99 – \$152.90 case of twelve



Tuscan reds never go out of style, especially at this easy price. The Trittico is mostly Sangiovese from Chianti Classico with a touch of Merlot and Cabernet Sauvignon. It's got loads of the classic cherry fruit of Sangiovese,

with enough earthy tannins to delightfully counter the savory fat of a cast-iron seared steak.

Bourg Blanc

2018 Bourgogne Blanc (Defaix Frères)
Sale Price \$17.99 – \$183.50 case of twelve

The 2018 Bourgogne Blanc from Defaix Frères is a cool northern Burgundian Chardonnay with a resemblance to Chablis. This is wonderfully balanced between stony minerals and limey fruit. Light, crisp and refreshing, it is a perfect white for roasted haddock on a bed of root vegetables.



The Value Liter

2019 Grüner Veltliner (Mantlerhof)
Sale Price \$11.99 per Liter – \$122.30 case of twelve

This has been a huge hit for a few years now. Mantlerhof captures the lively and crisp concentration of Grüner Veltliner in a very affordable Liter sized bottle. This can be served with virtually anything, though spicy dumplings spring to mind.

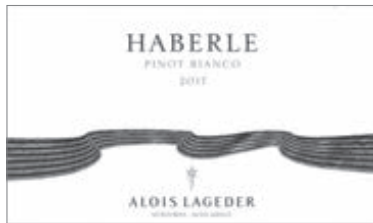


Monte Bianco

2017 Pinot Bianco 'Haberle' (Alois Lageder)

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

Perhaps we are a little obsessed with Pinot Bianco from Alto Adige, but there are several excellent producers who deliver great wines at decent prices. This month we have Alois Lageder's Haberle, a fascinating dry wine with an amazing combination of cool mountain air, crisp orchard fruits, and deep veins of minerality. Lageder was an early leader in



the organic/biodynamic movement and this wine positively captures the wild streak of this discipline. Give this a try with hake poached in court bouillon and parsley potatoes.

We ♥ NY



2019 Finger Lakes White Blend (Silver Thread)

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

The wines of Silver Thread showcase why New York's Finger Lakes is considered the country's premier region for Riesling. We found this well-priced, Riesling-based blend to be a charming

introduction. Gewürztraminer amplifies the peachy aromas of this slightly off-dry white, which gets its fleshy texture from Chardonnay. Riesling keeps everything fresh, adding brightness and a splash of spice. Like a good aperitif, this low-sulfur wine whets the appetite on its own; however, it's even better as an alternative to sake with your take-out sushi.

Specialty Foods

It's fall and apple season is upon us... so naturally this month we are featuring three of our favorite cheddars! It's a classic New England pairing, and while we don't sell apples (you can find those anywhere) we do have an extensive selection of delicious local ciders for pairing.

Ford Farm Wookey Hole Cave Aged Cheddar

\$16.99 per lb (Regular Price \$17.99)

UK – Pasteurized/Vegetarian Rennet

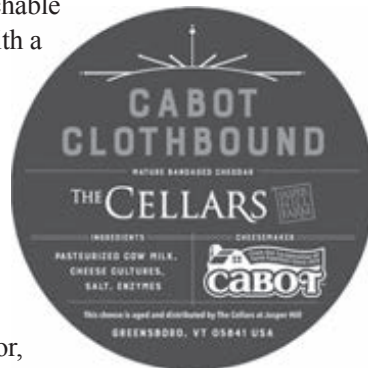
Ford Farm Dairy sources this cave-aged Farmhouse cheddar from Ashley Chase Estate in Dorset. All of the cheesemaking occurs by hand, including the labor-intensive cheddaring process. Wheels are then matured approximately 200 feet underground in the famous Wookey Hole Caves, which offer the ideal temperature and humidity conditions for ripening the cheese. By the end of aging, the texture is firm, with complex aromas balanced between sweet and earthy. The flavor is quite robust and well-rounded. Try pairing it with a Bordeaux or Cabernet Sauvignon.

Cabot Clothbound Cheddar, Aged at The Cellars at Jasper Hill

\$20.99 per lb (Regular Price \$21.99)

Vermont – Pasteurized/Vegetarian Rennet

Cabot's Clothbound is an approachable natural rind bandaged cheddar, with a nutty aroma and crumbly texture. Selected wheels from Cabot's dairies are sent to the Cellars at Jasper Hill for aging, where they spend ten to thirteen months before release, with plenty of care and attention to ensure the flavor profiles develop just right. This cheese carries a deep, savory flavor, with a pleasant tang on the finish. Pair this with some Chestnut Honey, and a dry cider or hoppy ale.



Shelburne Farms Two Year Cheddar \$19.99 per lb

(Regular Price \$20.99 per lb)

Vermont – Raw Milk/Animal Rennet

This is Shelburne Farms' best-known and best-selling cheddar, and deservedly so. It is a great representative of "Vermont Cheddar"—perfectly balanced between acidity and sweetness, it is versatile and great for snacking. Its flavor profile will especially suit the fall and winter days ahead. Along with your favorite dry cider, try with a slice of pâté, which will compliment the acidity in the cheese.

October 17th is Raw Milk Cheese Appreciation Day! #rawmilkcheese

Even though as Mongers we appreciate raw milk cheeses every day, it's important to recognize the producers who make it all possible and keep the art and tradition alive. Many thanks to our friends at Oldways Cheese Coalition for their advocacy and for sponsoring the event every year. To do our part, from October 12th through the 17th all cut-to-order raw cheeses in our shop will be \$1 off per pound. Come in and discover a new favorite. A few featured selections are:

Zimbro – From Portugal, made from unpasteurized sheep's milk from the Serra da Estrela mountains. This strongly flavored this-tle-rennet cheese has a creamy texture with a straw-colored rind.

Charmoix – A Belgian cow's milk cheese with a washed rind, made in Ardennes in East Belgium. Aged for three months, this silky, semi-soft cheese has complex notes of mushrooms and apples.

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Wines of the Month — September 22, 2020 through October 14, 2020

2019 Orvieto Classico ‘Vignarco’ (Palazzone)

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

Vignarco Orvieto is a brisk, dry Umbrian white that is perfect for seafood and risotto.

2019 Île de Beauté Blanc (Terra Santa)

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

This Corsican blend of Vermentino and Chardonnay has enough weight and character to stand up to spicy pasta dishes and Indian food.

2018 Malbec Clásico (Altos las Hormigas)

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

Our best value Argentinian Malbec returns with the fruit-forward Altos las Hormigas. This is a versatile everyday red for burgers and pizza.

2017 Alentejano Reserva (Monte da Vigia)

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

Monte da Vigia is a full-bodied Portuguese red that will pair well with hearty dishes like beans, rice, and chorizo.

