



# The Wine and Cheese Cask

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**August 19, 2021 – September 14, 2021**

**See You in September**

Nothing beats the last month of summer except the first month of fall.

With even more reasons to dine outside comes a bountiful harvest and, finally, an adequate shipment of affordable new European wines. It wasn't exactly planned, but all of the wines in this newsletter are from Europe. Maybe some of us are almost ready to get on that plane.

## Vermentino

**2020 Vermentino di Sardegna (Sa Raja)**  
**Sale Price \$15.99 – \$163.10 case of twelve**

Vermentino is the essential Mediterranean white grape. It excels in Corsica, Liguria, and Sardinia, and Sa Raja is our latest arrival from the latter. This 2020 smells and tastes of honey, lemon, and wild herbs. A wonderful white for grilled swordfish.



## Kremstal Riesling

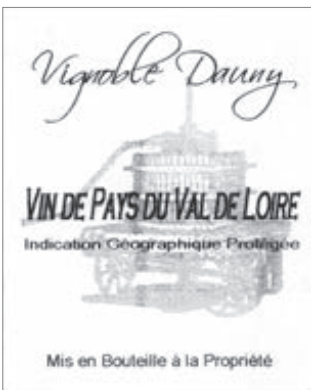
**2019 Riesling 'Kaiserstiege' (Josef & Philipp Bründlmayer)**  
**Sale Price \$13.99 – \$142.70 case of twelve**

Riesling comprises only 3 percent of the grapes cultivated in Austria (while Grüner Veltliner claims 37 percent), but the quality of the Riesling produced is absolutely world class. Here we have a dry Riesling from the Kremstal, a terrific area for high quality and great value. This 2019 combines ripe orchard fruits along with the stony, minerally flavors of a great vineyard site. Perfect for a roast halibut with a fruity, spicy salsa.



## Val de Loire

**2020 Vin de Pays du Val de Loire Rouge (Vignoble Dauny)**  
**Sale Price \$15.99 – \$163.10 case of twelve**



The Dauny family has been growing grapes in the Sancerre region for thirteen generations. In the mid-1960s, they converted back to organic viticulture, making them one of Sancerre's oldest organic estates. Despite being in the land of Sauvignon Blanc, they devoted a few hectares to red grapes. A blend of equal parts Pinot Noir and Gamay (the Gamay disqualifies it from being labeled as a pricier Sancerre Rouge), this scrumptious lightweight

red is full of plums and raspberries. It's refreshing on its own, but will also complement cold late summer vegetable salads.

## Chidaine Sauvignon

**2020 Touraine Sauvignon (François Chidaine)**  
**Sale Price \$13.99 – \$142.70 case of twelve**



François Chidaine's Touraine Sauvignon once again delivers a concentrated and rich white. With its classic citrus fruit and mineral

expression, this wine is perfect for grilled fish and composed salads with goat cheese.

## Affordable Burg

**2019 Bourgogne Rouge (Justin Girardin)**  
**Sale Price \$19.99 – \$203.90 case of twelve**

The Pinot Noir grapes that Justin Girardin would be allowed to use for this Bourgogne Rouge could come from anywhere in Burgundy. Instead, grapes for this outstanding value red are sourced from a prime vineyard of 50 year old vines on the outskirts of Santenay in the south of Beaune. It starts with spicy cherry fruit along with smooth, ripe tannins. It finishes with earthy loam and gripping dryness. Perfect for a roast chicken and mashed potatoes.



## Lini Lambrusco

**2020 Lambrusco Rosso (Lini 910)**  
**Sale Price \$14.99 – \$152.90 case of twelve**

This could be the perfect summer grill wine. Dry, red, chilled, and fizzy, Lini Lambrusco is a delightful foil for burgers, pizza, charcuterie, and voluminous harvest salads.



## Great Villages

### 2018 Beaujolais-Villages (Jean Foillard)

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



You may have noticed that prices for all manner of Beaujolais have gone up in the last few years, but so has quality, to a level that can lead to a cult following. The Foillards are in this group: every year the price of their Morgon

goes up and every year it sells out. So when we are offered a price break on their Beaujolais-Villages, we jump. This cuvée comes from old, organically tended vines scattered across four villages, two of which are the Crus Villié-Morgon and Saint-Amour. The 2018 is an impossibly pristine and wildly fruited red, with spicy plum and raspberry fruit along with a lively jolt of acidity. This wine does wonderful things in your mouth that other Beaujolais-Villages cannot. Drink this with anything and everything.

## J. Mourat

### 2020 Val de Loire Rosé (J. Mourat)

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

At the western edge of the Loire Valley, J. Mourat makes this

dry, impressive rosé from Pinot Noir, Cabernet Franc, and Négrette. Its strawberry fruit and crisp dryness are perfect for a poached fish with peppery greens and new potatoes.



## Antídoto

### 2019 Ribera del Duero (Antídoto)

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



Frenchman Bertrand Sourdis and Spaniard David Hernando built their Ribera del Duero reputation at the Atauta winery before it was sold. Now at Antídoto, they mine the same high elevation old vines of the region's eastern Soria zone. Their focus is on producing a graceful (and not overly extracted) style of Tempranillo. Their 2019 possesses wonderful plummy fruit and earthy dryness built around

ripe tannins. Great with a roasted stuffed pork loin.

## A Pro's Prosecco

### Prosecco di Conegliano-Valdobbiadene Superiore Brut (Sommariva)

Sale Price \$15.99 – \$172.70 case of twelve

We are happy to report that Sommariva Prosecco is back. This gorgeously fresh and aromatic Italian sparkler makes a wonderful Bellini and will also pair well with a seafood risotto.



## Olga!

### 2015 Chinon 'Les Picasses' (Olga Raffault)

Sale Price \$29.99 – \$305.90 case of twelve

The Loire Valley is called the *Jardin de la France*, but to us it is the region of great diversity and value in wine. You can drink a great Muscadet for less than \$20, a fantastic Vouvray



for around \$20, an incredible Sancerre for \$30, and many wonderful Cabernet Francs for less than \$30. Then there is Domaine Olga Raffault, an absolute gem in Chinon. Their Les Picasses is one of the great Cabernet Franc vineyards. The

southern exposure ensures ample ripeness, but it is the Domaine's patience that is key. They only release the wine once it is approachable, after 6 or 7 years of barrel and bottle age. The 2015 is a great (if a bit young) vintage. Try now with a seared slice of lamb leg with garlic and thyme. Still, it will improve for another 15 years. We can prove this, because we also received a small shipment of 2008 and 2009 aged at the winery. These mature, smooth-textured wines sell for \$49.99, a bargain for impeccably aged single vineyard Chinon from the great Olga!

## Pays d'Organic

### 2019 Pays d'Oc Rouge (Maris)

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

The Maris rouge is a terrific value in organic country red from the south of France. This Merlot/Syrah blend has ample sun-soaked fruit plus an earthy, herbal finish. Have this with a harvest-inspired ratatouille with fresh goat's cheese.



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## Chasing Chasselas

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### 2019 Pouilly-sur-Loire 'La Centenaire' (Dagueneau et Filles)

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

During the 1800s, growers of the Chasselas grape in Pouilly-sur-Loire made fortunes by shipping bunches of their fresh grapes by rail to Paris, where it was a fashionable table grape.



While still popular in Switzerland as a wine grape, its fortunes have dwindled in Pouilly. We're glad that the sisters Dagueneau persist with their 115-year-old vineyard of Chasselas. We adore this wine for its ripe, round fruit and its bracing, mineral crispness. Fantastic with steamed lobster and an heirloom tomato salad.

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## St. Julien

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### 2018 St. Julien (Château Lalande)

**Sale Price \$39.99 – \$407.90 case of twelve**



Despite not having a Grand Cru Château, St. Julien is often described as having the highest overall quality of any commune in Bordeaux's Medoc. Château Lalande's 38 acres of prime vineyard is sandwiched between Châteaux Talbot, Lagrange, and Ducru-Beaucaillou, and produces a ripe and round red with the signature earthy St. Julien

perfume. This classic Cabernet Sauvignon and Merlot blend is an affordable delight compared to its much more famous neighbors. It drinks well now with a decant and will be even better in 5 to 8 years' time. Today it will match well with a grilled rib eye and a wedge of blue cheese.

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## Specialty Foods

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### Boujee Blue \$17.99 per lb (Regular Price \$19.99)

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Old Chatham Creamery in upstate New York has been one of our favorite local-ish producers for a long time. This semi-firm blend of cow, sheep, and goat milk is a truly delicious blue cheese. The rich and fudgy paste is well balanced, with notes of sweet cream and grass. The blue mold is evenly distributed and gives just the right amount of spicy funk without being overpowering.

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### New Moon Goat Brie \$9.99 per 8 oz. piece (Regular Price \$11.99)

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This beautiful and delicate goat brie is a new addition to the Old Chatham family of cheeses.



Their small herd of Nubian and Alpine goats grazes on organic grass and produces delicious, high quality milk which really shines in this elegant, small-format brie. It has a mild rind with a hint of mushrooms and summer grass, which surrounds a silky and goeey interior with a bright, tangy

flavor. Pair with a selection of fresh fruits for a picture perfect end-of-summer picnic.

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### Pork Queen \$32.99 per lb (Regular Price \$34.99)

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We are so in love with the salami from Minneapolis-based Red Table Meat Co. that we are featuring them again! This month we bring you Pork Queen: a delicious, coarse-ground, Crespone-style salami with black pepper, garlic, and white wine. The sweet and buttery flavor of this salami is perfectly balanced by a spicy finish that keeps you coming back for more. Relatively low in salt, this salami is best enjoyed in a thick-sliced rustic cut, and pairs well with a nutty Italian cheese like Fontina Valle d'Aosta.



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### Lady Edison Country Ham \$44.99 per lb (Regular Price \$49.99)

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Lady Edison is a uniquely American contribution to the world of cured meats. This cured, whole ham from North Carolina is aged for a minimum of 18 months, and has a sweet, salty, and buttery flavor with a 'ham funk' that makes it distinctly different from prosciutto and Ibérico. Lady Edison Country Ham has appeared on the menus of world-renowned restaurants including Momofuku in New York City, and we are excited to be the only store in the Boston area to have it on our counter.

# The Wine and Cheese Cask

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## Wines of the Month — August 17, 2021 through September 14, 2021

### 2020 Viognier (Saint Peyre)

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

The 2020 Viognier from Saint Peyre in the Languedoc is fresh, crisp, and aromatic. A great summer white for corn and steamers.

### 2019 Bordeaux Rouge (Château La Croix du Duc)

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

La Croix du Duc overdelivers on the rich, smooth taste of Bordeaux. This 2019 will be wonderful with anything grilled.

### 2020 Côtes de Gascogne (Olivier Gessler)

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

Gascogne whites are always crisp and vivacious. The 2020 Gessler is a snappy, organic blend of Colombard, Ugni Blanc, Gros Manseng, and Sauvignon Blanc. Great with a lobster roll.

### 2020 Agenais Rosé (Christophe Avi)

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

Agen is an old French town on the Garonne River, famous for its prunes. Little did we know that there is a small wine industry as well. Négociant Mary Taylor sources this dry, organic rosé made from Cabernet Sauvignon and Cabernet Franc. It has plummy fruit, firm tannins, and a crisp, long finish.

