



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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## September 20, 2022 – October 17, 2022

### Rouge, Rosso French and Italian Reds

Now is the time to enjoy the cooler nights with hearty red wine to go along with the tomatoes and squashes of the season. These six reds will provide interesting drinking and great value.

#### **Cabernet Franc à la Bordeaux**

**2019 Bordeaux Rouge (Hubert de Boüard)**

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

Cabernet Franc's best terroir in Bordeaux is in St. Emilion, where it provides aromas and structure to the Merlot mix in many famous Châteaux. Hubert de Boüard's family has owned Château Angélus for centuries. He also works as a consultant and has made this



lovely pure Cabernet Franc from grapes sourced all over the region. The hand-harvested grapes are fermented in stainless steel and aged in oak at an estate in Pomerol. Bright raspberry fruit and herbal sage flavors make this a fine red for a roasted squash and ripe, runny cheeses.

#### **Pinot Noir à la Lorraine**

**2019 Côtes de Toul (Lelièvre)**

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

The Moselle river, best known for the Riesling that grows along its banks in Germany, rises in the Vosges Mountains in Northeastern France. In the province of Lorraine, the Lelièvre family makes delectable Pinot Noir in the Côtes de Toul appellation along the French Moselle. This 2019 is a lacy, delicate, yet ripe Pinot Noir with berry fruit and earthy dryness. Perfect for a roast salmon with a salsa and wilted greens.



#### **Terrasses de Languedoc**

**2019 Terrasses du Larzac 'Sainte-Pauline' (Le Clos du Serres)**

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

In our experience, Pic Saint-Loup and Terrasses du Larzac are two of the best regions of the Languedoc. Plus, they can be incredible values. The 2019 Sainte-Pauline from Le Clos du Serres is a brilliant blend of hand-harvested Syrah (60%), Cinsault, and Carignan. The warm rocks, earth, and herbal scrub of the Languedoc are packed into this delicious bottle of Mediterranean red. Have this with a cassoulet of confit duck and beans, or enjoy it on its own with spicy saucisson and blue cheese.

Listed prices are honored through October 17th. We will not honor mistyped prices. Vol. 46, No. 10

#### **Fronton Le Rouge**

**2019 Fronton 'Le Rouge' (Plaisance Penavayre)**

**Sale Price \$16.99 – \$173.30 case of twelve**

The house red of Toulouse in Southwest France comes from the



Fronton appellation and is based on the centuries-old Négrette grape. Plaisance Penavayre's 2019 is a biodynamic red with rich flavors of earth, barnyard, and ripe red plummy fruit. This deep, full-flavored red is perfect for lamb chops and ratatouille.

#### **Lagrein**

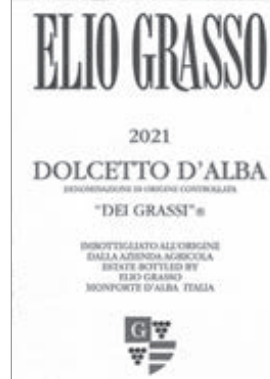
**2019 Lagrein (Colterenzio)**

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

In the chapter "When and How to Serve Italian Wines" from his book *Italian Wine*, Victor Hazan (husband of Marcella) states that Lagrein, while an unorthodox choice, is an enjoyable wine to serve with a saffron-laced risotto alla Milanese. We would suggest adding some mushrooms to the mix to go along with this dark, spicy, and lively 2019 from Colterenzio.



#### **Grasso dei Grassi**



**2021 Dolcetto d'Alba 'Dei Grassi' (Elio Grasso)**

**Sale Price \$18.99 – \$193.70 case of twelve**

We can't get enough of Dolcetto, the pleasing and food-friendly red that producers in Italy's Piedmont will tell you they prefer to drink at home while the Barolos mature in the cellar. Elio Grasso's Dolcetto d'Alba has been a fixture on our shelves for years, but the 2021 has just arrived in fine form. This

is a juicy and supple red with brambly fruit and an undercurrent of savory spice, and an ideal match for a cheesy mushroom and caramelized onion flatbread.

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## Muga Blanco

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**2021 Rioja Blanco (Muga)**

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

Muga's 2021 white

Rioja is a lively blend of Viura, Grenache Blanc, and Malvasia de Rioja. Fermentation in oak plus four months of barrel aging with regular stirring of the lees ensures ample body and texture, but with careful winemaking they manage to maintain freshness and impressive balance. With plenty of ripe pear fruit, a touch of toasty oak, and a zesty and salty finish, this is a sure bet with spicy fish tacos.



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## The Big Rock

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**2021 Rías Baixas Albariño (Pedralonga)**

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

Albariño from Galicia has become one of Spain's most popular white wines, and Pedralonga (with its distinctive



big rock label) is one of our absolute favorites. The 2021 is a deep, full-flavored white with peachy fruit

and a stony dryness. This will be an exceptional match with shellfish, especially scallops.

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## The Chianti of Siena

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**2021 Chianti Colli Senesi (Casa alle Vacche)**

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



This producer is better known for its Vernaccia di San Gimignano, but in the 2021 vintage we went all in on their Chianti Colli Senesi. This impressive Sangiovese has ripe cherry fruit, hints of cedar and spice, and a gripping dry finish. Have this

great value with the late summer tomato sauced pasta.

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## The White Album

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**2020 Penedès 'White'**

**(Mont Rubí)**

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

Mont Rubí's White is made from the Xarel-lo grape in Catalonia's Penedès region. This wine has crystal-clear color, zesty apple fruit, and a bright, long finish. A great wine for sushi or a simple sautéed sole.



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## Mosel Kabinett

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**2020 Trittenheimer Apotheke Riesling Kabinett**

**(Bollig-Lehnert)**

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



Mosel Riesling is a wonderful combination of lightness and strength. Bollig-Lehnert's 2020 Trittenheimer Kabinett weighs in at just 9.5% but has the balanced, long flavors of Riesling grown in the weathered slate soils of the Mosel. The aromas of stone fruit, honeysuckle, and chiseled

rock are a delightful opening. Then the crisp, lively fruit soaks the palate. This versatile food wine will stand up to spicy Thai noodles and chicken satay.

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## Cave de Saumur

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**2020 Saumur Blanc**

**'Les Epinats' (Cave de Saumur)**

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

We were fortunate to be able to grab another pallet of this 2020 Loire Valley Chenin Blanc.

Les Epinats is a single vineyard offering from the Cave de Saumur. The 2020 is an impressive full-flavored white with ripe tropical fruit and an earthy dry finish. This wine is evolving beautifully and will keep for several more years.



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## Mâcon les Crays

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2019 Mâcon-Charnay 'Les Crays' (Jean Manciai)

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



Jean Manciai is not content to produce a light, easy style of Mâcon. The 'Les Crays' vineyard that he planted is now 20 years old. It faces southeast, getting full sun, and the chalk soil helps to deliver beautifully ripe Chardonnay. He ages the wine in oak for nine months and stirs up the lees to add weight and intensity. This results in a powerfully rich white

Burgundy with texture and depth. The 2019 is just starting to come around with its ripe apple fruit and impressive mouthfeel. Try this with a grilled swordfish and buttered corn on the cob.

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## Terre Siciliane

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2021 Terre Siciliane Bianco 'SP68' (Occhipinti)

Sale Price \$31.99 – \$326.30 case of twelve

2021 Terre Siciliane

Rosso 'SP68'

(Occhipinti)

Sale Price \$31.99 –

\$326.30 case of twelve

Arianna Occhipinti is a superstar of Sicilian wines. At the young age of 16 she knew she wanted a career in wine; at 22 she started her own label. Now, nearly two decades later, the



demand for her wines is so great that we get very little and don't have it to sell for most of the year. So, here we have the just released 2021s of SP68, named after the road that runs through her vineyards. The red is an earthy, delicate blend of Frappato and Nero d'Avola, and the white is an aromatic mix of



Albanello and Zibibbo. We suggest surrounding these wines with a variety of Middle Eastern meze and tinned fish for a well-rounded Mediterranean meal.

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## Specialty Foods

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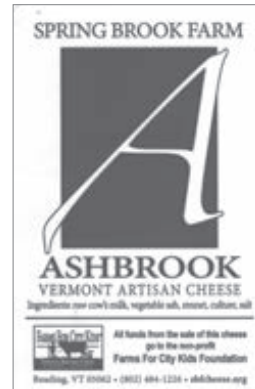
### Inflation Reduction Cheese, cont.

This month we continue our recent trend of featuring the best cheeses we can offer for under \$20 a pound. Old favorites meet some recently discovered gems, but these all share in their value, approachability, and deliciousness.

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### Ashbrook \$19.99 per lb

Spring Brook Farm – Reading, Vermont



From Spring Brook Farm (one of our favorite local producers), Ashbrook takes inspiration from the French cheese Morbier, a classic of the Franche-Comté region. This cheese is known for its striking layer of vegetable ash running across the center of the cheese. The ash, once used to preserve the milk during the cheese-making process, now serves as a decorative element that reminds us of a cheese-making tradition that stretches back

beyond modern production and refrigeration methods.

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### Dalmatinac \$19.99 per lb

Paška Sirana – Pag Island, Croatia

Dalmatinac (dahl-mah-TEE-nahts) is a lovely blend of pasteurized cow and sheep's milk from Croatia. Made with sheep's milk sourced entirely from Pag Island and cow's milk from the mainland, this cheese has a nutty and grassy flavor heightened by a touch of the salty Mediterranean environment. This highly snackable cheese is perfect for a fall picnic and will pair well with a medium-bodied red wine.

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### Maxorata PDO \$19.99 per lb

Queso Majorero – Fuerteventura, Canary Islands, Spain

The Canary Islands archipelago is located off the coast of West Africa. Maxorata PDO is produced from the milk of the Majorero breed of goats which are unique to these volcanic islands. The cheese is creamy and tangy with a lightly grassy flavor. With its mild flavor and well-balanced acidity, this versatile and easy-eating cheese is perfect for snacking solo or entertaining.

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### Weydeland Flinck \$19.99 per lb

Treur Kaas – Woerden, The Netherlands

This wonderful aged Gouda checks all the boxes for us! A sweet butterscotch flavor, firm yet creamy texture, and ample crunchy tyrosine crystals make this a great pick at a great price. Aged for 10 months by the family-owned Treur Kaas, this cheese will pair perfectly with coarse salami and a brown ale.



# The Wine and Cheese Cask

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## Wines of the Month — September 20, 2022 through October 17, 2022

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### 2021 Côtes de Thau Blanc (Le Montalus)

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

Le Montalus again delivers one of the best bargains in white wine. This blend of Colombard and Terret is crisp and dry.

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### 2020 Malbec 'Serie A' (Zuccardi)

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

The Serie A Malbec from Zuccardi is a delicious, dark, and rich red with dense fruit and a dry finish. A fine red for a burger, whether beef or veggie.

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### 2020 Campo de Borja 'Garnacha Selección' (Borsao)

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

Borsao's 2020 Garnacha is a bright, ripe, and spicy red that is perfect for rice and beans.

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### 2021 Orvieto Classico 'Vignarco' (Palazzone)

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

Palazzone is one of the best producers of Orvieto, and their 2021 Vignarco is a classic crisp and dry white with a zesty finish. Great with scallops.

