



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

(617) 623-8656

September 19, 2023 – October 17, 2023

Tutto Rosso

After last month's successful group of Italian whites we have a delicious variety of Tuscan, Piedmont, and Sicilian reds to promote. Give these a try with the bounty of beans and squashes of the harvest season.

Vino Nobile



2019 Vino Nobile di Montepulciano (Podere Sanguinetto I e II)
Sale Price \$34.99 – \$356.90 case of twelve

This deep, dark traditional Vino Nobile is entering its ready to drink phase, and at a fortunate ten dollar reduction in price. The 2019 Sanguinetto flagship Vino Nobile is a blend of 80% Sangiovese plus 20% Canaiolo and Mammolo. Aged two years in barrel, this has achieved a smooth, rich flavor that is perfect along with a plate of prosciutto and a steaming hot bowl of borlotto beans drizzled with Tuscan olive oil.

Montecucco

2020 Montecucco 'Rigoletto' (Castello ColleMassari)
Sale Price \$14.99 – \$152.90 case of twelve

Though overshadowed by its more famous neighbor to the northeast, Montalcino, Montecucco has seen increasing interest since receiving DOC status in 1998. This organic blend of 70% Sangiovese, 15% Ciliegiolo, and 15% Montepulciano is a lively and approachable Tuscan red, with flavors of cherry and dried herbs and a spicy finish. The round and supple body is framed by a gentle grip of tannins, making a fantastic partner for a hearty bowl of pasta with a mushroom ragù.



Rosso di Montalcino

2019 Rosso di Montalcino (Caparzo)
Sale Price \$19.99 – \$203.90 case of twelve

To be honest, we previously marketed this wine too early. We initially found it concentrated and tannic (maybe too tannic). After a year in our cellar it is a much better wine. The aromatics fully open with cherry and cedar, and while the tannins are still present, they are in balance with the long and dry finish. A delight with skirt steak tacos and a spicy salsa.



The Spicy Special

2022 Verduno Pelaverga 'Speziale' (Fratelli Alessandria)
Sale Price \$24.99 – \$254.90 case of twelve



The Pelaverga Piccolo grape has achieved cult status in hipster wine circles. This grape, embraced and resurrected by Barolo growers in the village of Verduno, is nothing like the tannic and age-worthy Nebbiolo. Instead it is light and fresh, charming and seductive. With a slight chill it has floral aromas along with spicy raspberry fruit. A fine light red for a seared salmon with spinach and lentils.

Roero, The Other Side of the River

2015 Roero 'Monfriggio' (Chiesa Carlo)
Sale Price \$23.99 – \$244.70 case of twelve

The Tanaro river divides Roero from Barolo, but there is also fine Nebbiolo made in the Roero. Case in point is Chiesa Carlo, who annually makes by hand 375 cases of their Monfriggio. This pure Nebbiolo ages for two years in barrel and the 2015 is now a mature beauty. The gorgeous aromatics include rose petals and plums, with a ripe, dry, tannic finish. Great with braised beef stew and carrots.



Terre Siciliane

2021 Terre Siciliane 'Jaki' (Valdibella)
Sale Price \$13.99 – \$142.70 case of twelve

Valdibella is a Sicilian cooperative comprised of 6 families. They grow grapes, olives, and almonds. Their Jaki is a hearty blend of organically grown Nero d'Avola and Cabernet Sauvignon. No sulfur is used at any time during the winemaking and bottling. Excellent with pasta and a spicy eggplant sauce.



Peppery Gamay



2021 Vin de France Gamay 'La Part du Colibri' (Domaine Le Fay d'Homme/Vincent Caillé)
Sale Price \$14.99 – \$152.90 case of twelve

Although the region around the city of Nantes is considered Muscadet country, there are still vineyards dedicated to red grapes. Vincent Caillé is a fifth-generation Muscadet producer and champion of natural wine practices who also makes charming red wines. We were lucky to grab the last cases of his Gamay at a closeout price. This bio-

dynamic light red (clocking in at only 12%) has a delightful contrast between its dark aromas of vetiver and black pepper and its bright flavors of cranberry and red plum, followed by a spicy finish. Depending on the weather, either have this with a slight chill or as is with an impromptu meal of salamis and hard cheeses.

Soalheiro

2022 Vinho Verde Alvarinho (Soalheiro)
Sale Price \$17.99 – \$183.50 case of twelve

The fine wine world is waking up to the quality of Portuguese Alvarinho. The Soalheiro winery was one of the first to bottle Alvarinho as a single varietal. Their vines, located in the subregion of Monção e Melgaço along the Minho river, take advantage of the granitic terroir with warm days and cool nights. The 2022 is fresh and lively with peachy fruit and a long mineral finish. Great for sushi.



Les Granges

2021 Chinon 'Les Granges' (Bernard Baudry)
Sale Price \$17.99 – \$183.50 case of twelve

The Baudrys make some of the best Chinon, plus they make Les Granges, one of the best values in the appellation. As the



vines age it appears that this bottling, as charming as it is, has become better and more refined. The 2021 is ripe and rich in plum and raspberry fruit. A fine match with a pork roast and rosemary potatoes.

Côte de Brouilly

2021 Côte de Brouilly (Nicole et Romain Chanrion)
Sale Price \$19.99 – \$203.90 case of twelve



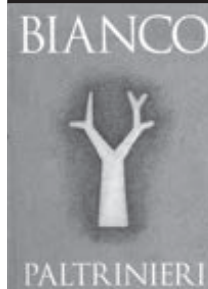
Mont Brouilly is an extinct volcano in the south of Beaujolais. The base surrounding the mountain is Brouilly, the largest Cru of Beaujolais. On the slopes is the Côte de Brouilly, significantly smaller and one of the best Crus. Our favorite is the Domaine de la Voûte des Crozes, the home of the vigneronne Nicole Chanrion. It is baffling to us that she can support her family by mak-

ing just 2,500 cases of wine per year, but we are grateful because this is a Beaujolais that we love to drink. The dominating feature in her vineyards is the presence of volcanic blue schist. This contributes to the structure and earthiness of the wine. It also possesses wonderful strawberry fruit with a dusting of herbs and spices. A bottle of this along with a roast chicken is heavenly.

When Lulu met Lucien

2020 Bandol Rouge (Domaine Tempier)
Sale Price \$49.99 – \$509.90 case of twelve

When Lulu Tempier married Lucien Peyraud in 1936 the Bandol appellation took a leap forward. Her family owned Domaine Tempier, and Lucien began advocating for the traditional Bandol grape, Mourvèdre, to become a majority component of the region's red wines. Along the way they raised seven children, and this gregarious Provençal clan brought an expatriate food writer, an American importer, and a trailblazing West Coast chef into their world view. Richard Olney wrote a terrific book about Lulu's cooking, Kermit Lynch imported the wines, and Alice Waters' Chez Panisse in Berkeley, California markedly improved the American restaurant industry. Usually, we just get a few cases of the rosé and red per year, but much to our surprise we got some extra 2020 Bandol Rouge at a slightly better price. This is an amazing wine, with ripe dense fruit, peppery spice, and sun-soaked Mediterranean herb and olive flavors. Great for a grilled leg of lamb with garlic and rosemary.

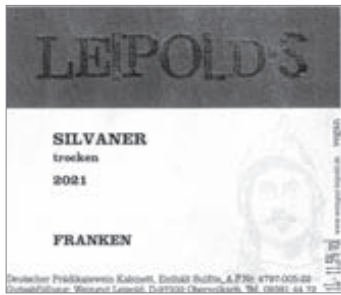


Frizzante Secco

Bianco dell'Emilia (Paltrinieri)
Sale Price \$9.99 – \$107.90 case of twelve
Paltrinieri's Bianco is a light, easy-going, fizzy dry white made from Trebbiano and Lambrusco Sorbara. This is a great aperitif, and a less sweet alternative to the ubiquitous spritz. Cin cin!

Leipold's Liter

2021 Franken Silvaner Kabinett Trocken (Leipold)
Sale Price \$21.99 per Liter – \$224.30 case of twelve



We love our liter bottles. They promise juicy refreshment as a joyous partner to good food and good times. With this German Silvaner, however, the liter bottle format belies how serious of a wine it is. No surprise, as it's the entry wine from Peter Leipold, a young winemaker with a growing

following, located in Franken, a region where Silvaner attains its highest expression. This dry white has honeysuckle blossom and crunchy orchard fruits hanging on a scaffolding of saline minerality. Upon opening, its subtle spritz makes it even more suitable for all sorts of fried foods, from schnitzel to fries to tempura.

Bongran

2018 Viré-Clessé 'Cuvée E. J. Thevenet'
(Domaine de la Bongran)

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

The Thevenet family in the Viré-Clessé appellation makes some of the most distinctive Chardonnay in Burgundy. They have long made late harvest whites that combine a mild sweetness with gorgeous minerality. In addition, the wines age magnificently.

We have secured the last few cases of their intense 2018 vintage at a (slightly) sweet price. Have this with a roasted sea bass on a bed of sautéed onions.



Specialty Foods

A Small Good

Rockport, ME



This month we are pleased to feature a local charcuterie producer who we have been working with since their inception in 2018. A Small Good was founded by Oliver and Kelly Perkins. Their attention to detail starts on the farm, where they work closely with local producers to ensure that the animals are pasture raised, never mistreated, and never exposed to antibiotics or hormones. ASG's fine cured meats are brined in hard cider, fermented with wild yeasts and koji (a mold typically used to make soy sauce and sake), and then aged on the Atlantic coast to create a distinct sense of terroir rarely accomplished by American producers. We have a selection of their small format salamis, but the most interesting items are sliced fresh at the deli counter.

Culatello - \$32 per half pound

Pork shoulder cured in a natural casing with a bold flavor.

Lonza - \$22 per half pound

Pork tenderloin rubbed with fennel and Calabrian chilis.

Coppa - \$22 per half pound

Pork shoulder aged with black pepper.

Wagyu Bresaola - \$28 per half pound

Beef round with Lambrusco and Appalachian Spicebush, an indigenous aromatic herb.

Hard Cider Salami - \$19 per half pound

Pork salami with hard cider from Whaleback Farm.

Finocchiona Salami - \$19 per half pound

Pork salami with fennel seed.

Basque-ish Chorizo - \$19 per half pound

Pork and beef salami with Spanish peppers.

Spicebush Salami - \$19 per half pound

Pork and beef with Appalachian Spicebush.

The Wine and Cheese Cask

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Wines of the Month — September 19, 2023 through October 17, 2023

2020 Dão Branco (Broadbent)

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

Broadbent wisely plunders Portugal's Sogrape winery to find its white Dão and red Douro wines. This dry white is full of character with apricot fruit and peppery spice. Great with cod and clams.

2020 Vinho Regional Alentejano (Coutada Velha)

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

This bold red blend is a multi-cultural mix of Aragonez, Trincadeira, Syrah, and Cabernet Sauvignon. Its earthy dryness and spicy tannins will match well with a spicy bean chili.

2021 Côtes de Gascogne Blanc (Domaine de Millet)

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

Millet's blend of Colombard and Ugni Blanc is crisp and lively with citrus fruit. Try this with spicy noodles.

2021 Monferrato Rosso (Tenuta La Pergola)

Sale Price \$10.99 – \$118.69 case of twelve

If you're looking for Nebbiolo in this Piedmont red you won't find it. Instead you get a delicious blend of Barbera, Dolcetto, Freisa, Bonarda, and Croatina. Great for red-sauced pasta dishes.

