



The Wine and Cheese Cask

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October 15, 2014 – November 14, 2014

The Burgundy Grapes

Ier Cru Chalonais

2012 Givry Ier Cru 'Champ Nalot' (Parize Père et Fils)

Sale Price \$27.99 – \$285.50 case of twelve



The Givry wines from Parize are not to be underestimated. Burgundy's southern growing area, the Côte Chalonnaise, succeeds with gutsy yet elegant Pinot Noirs. This 2012 from the Ier Cru Champ Nalot vineyard has a wild cherry aroma along with cracked black pepper

spice, but the fine fruit is delicately woven around a structure of firm tannins.

Maconnais

2012 Saint Veran 'Les Deux Moulins' (Louis Latour)

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

The ever-reliable Louis Latour, whose range of White Burgundies runs from basic Macon to Grand Cru Corton Charlemagne, has produced a 2012 Saint Veran that struck us as being a great value. Les Deux Moulins has a creamy, full-bodied texture which is not derived from oak but from the Chardonnay going through a complete malolactic fermentation. A rich fruity nose leads to a crisp dry finish along with a nicely weighted mid-palate. Have this with a broiled salmon or a roasted chicken.

Côte de Beaune

2012 Savigny-les-Beaune (Chandon de Briailles)

Sale Price \$44.99 – \$485.90 case of twelve

Domaine Chandon de Briailles is a modest superstar in the Côte de Beaune. They enthusiastically embraced organic viticulture, which led to their conversion to Biodynamic viticulture, which would mean nothing if the wines weren't so brilliant. They have never been a fan of new oak barrels, which means their lovingly cared for grapes shine virtually unadorned. 2012 appears to be a high-ranking vintage for Chandon de Briailles. The small crop has led to higher prices, but in this case it is worth it. This basic Savigny-les-Beaune is not basic at all. It is sublime. Pristine cherry fruit and spicy, loamy forest scents feature in the amazing aromatics, and a ridiculously long, elegant finish completes the picture. This drinks beautifully now and will easily age well for five more years.

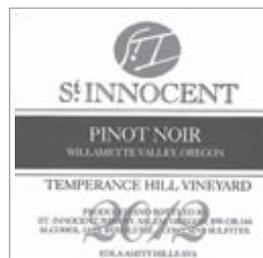


A.V.A. Eola-Amity Hills

2012 Eola-Amity Hills Pinot Noir 'Temperance Hill Vineyard' (St. Innocent)

Sale Price \$34.99 – \$356.90 case of twelve

Oregon Pinot Noirs have come a long way in a very short period and St. Innocent has led the way, having been adept at locating the best vineyards and producing exceptional and ageworthy



wines from them. The Temperance Hill Vineyard is a high-altitude, cool-climate site in the Eola-Amity Hills American Viticultural Area that yields firm and lively Pinot Noir with wonderful aromas, excellent fruit, finely etched tannins, and crisp finishes. The 2012 may be the best Temperance Hill

we have had from St. Innocent, and it will age and improve for a decade. For now serve it with roast duck.

Côte de Nuits

2010 Gevrey-Chambertin 'Mes Favorites' (Alain Burguet)

Sale Price \$89.99 – \$917.90 case of twelve

Aside from the Grand Cru reds from Corton, the Côte de Beaune wines appear sunny and friendly when compared to the wines from the Côte de Nuits. Gevrey-Chambertin is a northerly Côtes de Nuits village with a reputation for Pinot Noir that is so tough-as-nails that the wine sometimes truly tastes like nails. Gevrey-Chambertin should be a meaty, iron-like wine that becomes elegant with age. Alain Burguet's 2010 old vine cuvée 'Mes Favorites' is achieving this already. It is rich in spicy fruit with a gentle oak and tannin mélange plus an expansive earthy, mineral finish. Yes the price is formidable, but this is an authentic old-vine Gevrey-Chambertin from a great vintage that outperforms many of its more expensive Premier Cru peers. Plus you can drink it now or age it for another five years..

Cru Beaujolais

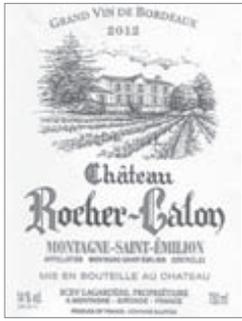
2012 Chiroubles 'Côte Rotie' (Domaine Metrat)

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

Chiroubles is usually referred to as one of the lighter of the ten Cru Beaujolais, but Domaine Metrat's single vineyard 'Côte Rotie' yields a richer Gamay loaded with spice and minerals. The 2012 has gorgeous aromatics of ripe berry fruit, gripping tannins, and a deep, long finish. This is a fine match with a coq au vin or a boeuf bourguignon.



Merlot Montagne



2012 Montagne-Saint-Émilion (Château Rocher-Calon)
Sale Price \$14.99 – \$152.90 case of twelve

The Saint-Émilion districts produce amazingly good values. This area gave the world Merlot and here is where it truly thrives. The 2012 Rocher-Calon from Montagne-Saint-Émilion is loaded with ripe plummy fruit and smooth tannins.

Savoyard Royalty

2013 Roussette de Savoie (Eugène Carrel & Fils)

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

Roussette de Savoie, also called Altesse, is considered to be the Savoie's finest white grape. The 2013 from Carrel bears this out with its lively aromas and wonderful mix of fruit and floral flavors. It is natural to recommend this with fondue, but it would be equally good with delicate fish dishes.



Pure Umbrian Sangiovese

2012 Sangiovese (Falesco)

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



The Falesco winery makes some of Italy's best values. They manage to blend the traditional and the modern to deliver wines of fine fruit and lovely balance. The 2012 Sangiovese has deliciously chewy cherry fruit with a good amount of spice and grip. Have this with all manner of pizza and pasta.

Umbria, the Center of Italy

2011 Montefalco Rosso (Perticaia)

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

A visit last April to Perticaia was an enlightening experience. First we were introduced to Trebbiano Spoletino, their rediscovered and wonderful white. Then we were pleased to taste their line of ever-improving red wines. These range from a young fruity Umbria Rosso, to their deep and ageworthy Sagrantino. In the middle range we were extremely pleased with their Montefalco Rosso, a blend of Sangiovese and Sagrantino. The 2011 is a warm, ripe, spicy wine with an impeccable balance of fruit and tannins. Have this with a bowl of warm white beans drizzled with the finest olive oil you can afford.

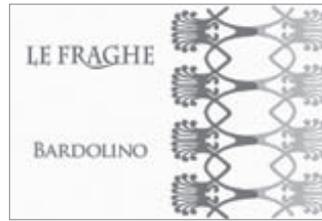


Charming Bardolino

2013 Bardolino (Le Fraghe)

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

Matilda Poggi makes wines that are her equal in charm, but we would affirm that she is completely serious about her organic Bardolinos. We have enjoyed her Chiaretto and her Brol Grande



Classico, and now we have found our way to her joyous raspberry and violet scented entry-level Bardolino. It has a bit more weight than one expects from Bardolino and shows its great breed in a long, elegant finish.

This is a red wine that will match well with fish and risotto.

Free Run Albariño

2013 Rías Baixas Albariño 'Etiqueta Ambar' (Granbazan)

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

Granbazan is an Albariño-only winery that makes three different wines. Our favorite is their Ambar, made from the free-run juice of their finest grapes. This results in a crisp, fresh, fruity, and floral dry white with an interesting smoky aroma. A great wine for seared scallops.



Chianti Classico At the Ready

2010 Chianti Classico (Castello di Bossi)

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



There certainly are some great Chianti Classico Riservas, but you need to invest time and space to experience them properly. For everyday enjoyment a Chianti Classico normale is usually within reach. The 2010 from Castello di Bossi is a lovely Sangiovese with the classic combination of sandalwood aromas and cherry fruit along with Chianti's pleasant, slightly bitter bite on the finish. This is perfect for an eggplant parmigiana.

What Goes With Dolcetto?

2013 Dolcetto d'Alba (M. Marengo)

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

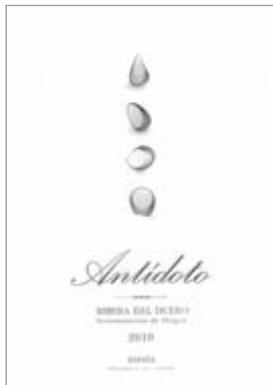
Answer: What doesn't? Dolcetto flatters all kinds of food. Its mild tannins in concert with its gorgeous purple fruit and its mellow acidity harmonizes with a great array of foods, although Dolcetto tastes especially amazing with mushrooms. Even more amazing with a mushroom risotto.



Tinto Fino = Tempranillo

2010 Ribera del Duero (Antidoto)

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



In the Ribera del Duero they call the Tempranillo grape variety Tinto Fino. This type of Tempranillo has adapted to the higher-elevation climate of hotter days and cooler nights. The resulting reds are both more powerful and zestier than a comparable Rioja. Our new find is the Antidoto from the excellent 2010 vintage. This wine spends a year in oak and then undergoes some bottle age, giving it full-throttle aromatics and spicy, dense fruit. This will be a fine match with a roast leg of lamb.

Legendary Barolo

2010 Barolo 'Castiglione' (Vietti)

Sale Price \$49.99 – \$509.90 case of twelve

For those who love Barolo, Vietti is a well known commodity, but 2010 might be a legend among Vietti's vintages. This vintage featured a long, cool growing season that was nearly perfect for the Nebbiolo.

The 'Castiglione' is a blend of several vineyards which could have stood on their own in 2010, but Vietti needed to have an accessible Barolo on the market. This energetic, full-flavored mix of rose-petal aromas, ripe berry fruit, and meltingly tender tannins will take a few years to reach its peak, but with some time in a decanter is an immensely enjoyable Barolo now. We also have some of Vietti's single vineyard Barolos: Lazzarito, Brunate, Rocche. Please Inquire.



Everett meets Brussels

Belgian Inspired Pale Ale 'Pandora' (Idle Hands Craft Ales)

Sale Price \$6.99 – \$78.99 case of twelve

Beer has exploded here at the Wine Cask and we don't mind one bit. So many great local beers pass through so quickly it's impossible to market them all. But Idle Hands Craft Ales in Everett has come through with a delicious Belgian Inspired Pale Ale that takes an American Pale Ale style and ferments it with their Belgian yeast strain. The result is a not-too-heavy 6% ABV with a fine mix of fruity and sour flavors plus ever-present hoppiness.



Specialty Foods

Boggy Meadow Farm Fiddlehead Tomme \$19.99 per lb. (Regular price \$22.99)

A natural brushed-rind cheese made with raw milk and cave aged for over six months at Boggy Meadow Farm in Walpole, New Hampshire, makers of fine alpine-style cheeses. A family-owned farm for centuries with a dairy for as long as anyone can remember, they have started making cheese in more recent years. Fiddlehead Tomme is semi-hard and grassy, reminiscent of a Tomme De Savoie but with a bit more age.

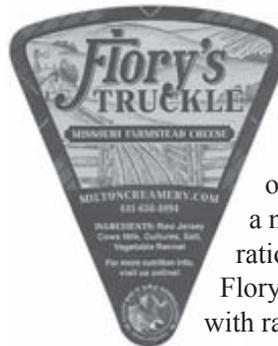


Prairie Breeze \$13.99 per lb. (Regular price \$14.99)

One of our most popular cheddars and something a little different! Dry and crumbly with a surprising sweetness, a tangy punch, and the ever-welcome calcium crystal crunch. Created by the Musser Family at Milton Creamery, Iowa, the cheese is aged a minimum of nine months, made with vegetarian rennet and pasteurized milk from Amish dairy farms with only small herd cows (less than 30) that are not given artificial growth hormones.

Flory's Truckle \$19.99 per lb. (Regular price \$21.99)

Truckle refers to the cylinder shape in which old world cheddars were traditionally formed. This truckle-shaped cheese is wrapped in cloth and left outside to dry for ten days, then coated with lard and aged twelve months. The use of cloth instead of plastic allows it to breathe and yields a nice crumbly and dry texture. A collaboration between Milton Creamery and the Flory Family of Jamesport, Missouri. Made with raw jersey cow's milk.



Ford Farm Wookey Hole Cave Aged Cheddar \$12.99 per lb. (Regular price \$13.99)

This full-bodied farmhouse cheddar from Ford Farm in Dorset, England is wrapped in cloth and aged in the celebrated Wookey Hole caves in Somerset for up to six months. The ancient art of maturing cheese in caves results in an earthy flavor with a creamy yet crumbly texture. Made with pasteurized cow's milk and vegetarian rennet.

The cheese department has its own email address!

For questions and comments, you can reach us at:
cheese@thewineandcheesecask.com

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Wines of the Month — October 15, 2014 through November 14, 2014

2010 Bordeaux Rouge (Château Valfontaine)

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

This hearty 2010 Bordeaux rouge is a fine value with its mellow fruit and firm dry finish. Its Cabernet Sauvignon component gives it real flavor interest.

2013 Rueda (Marqués de Irún)

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

Verdejo from Rueda has become our go-to Spanish white wine value. The fresh 2013 Marqués de Irún has charming citrus and green plum fruit along with herbal zestiness.

2012 Rioja (Rio Madre)

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

This is an atypical Rioja and a fantastic value. Rio Madre is made from the Graciano grape variety. The 2012 is full flavored with a generous floral aroma and a fine mix of berry fruits. Its silky tannins make this wine complete.

2013 Cabernet Sauvignon (Grayson)

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

This is California-generous Cabernet with dark ripe fruit and mellow tannins. A great value bottle for a spicy pot roast or a meal of beans and rice.

