



# The Wine and Cheese Cask

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## August 15, 2014 – September 14, 2014

### Fine European Values

For those who believe that European wine is not affordable we present these six wines plus four more inexpensive Wines of the Month.

#### **La Botte dell'Abate**

**2012 Montepulciano d'Abruzzo (Sallis Castrum)**

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

Our old favorite, La Botte dell'Abate Montepulciano d'Abruzzo is back in fine form with a robust 2012. The balance between dark cherry fruit and structure, earth, and tannin is impressive. Have this with a spicy pasta involving sausage and broccoli rabe.



#### **Pink Cab Franc**

**2013 Bourgueil Rosé (Lamé Delisle Boucard)**

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

Everything is a great value from Lamé Delisle Boucard. This many-generations-old winery in Bourgueil toils with one grape – Cabernet Franc. The 2013 Rosé is pale and dry with a light body and lively finish. Great for those farmers' market feasts of late summer.

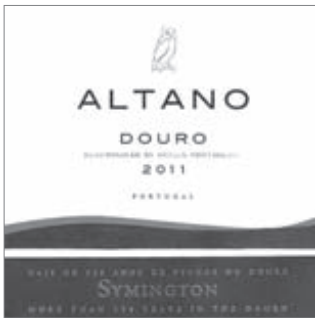


#### **Altano**

**2011 Douro (Altano)**

**Sale Price \$9.99 – \$101.90 case of twelve**

2011 is a fantastic vintage for Port, so it follows that the red wines from the Douro would be excellent as well. The 2011 Altano is made by the Symington Port Group from Touriga Franca, Tinto Roriz, and Tinta Barroca grapes. It's as full-bodied as ten-dollar red wine can be, with an admirable mix of floral aromatics and ripe fruit. Have this with a lamb stew followed by a ripe cheese.



#### **Alvarinho**

**2013 Vinho Verde (Muralhas de Moncao)**

**Sale Price \$9.99 – \$101.90 case of twelve**

Most Vinho Verdes are easy quaffers, but there are a few that dig deeper and drier into our palates. The 2013 Muralhas de Moncao is an amazingly good Vinho Verde. The village of Moncao is on the river Minho, which forms the northern border between Portugal and Spain. This wine is mostly Alvarinho, known as Albariño across the river in Galicia. It has a delightful light spritz, which is followed by some serious ginger-spiced fruit, while remaining firmly dry. This is a fantastic value.

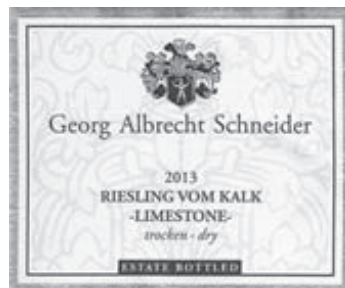


#### **Riesling vom Kalk**

**2013 Niersteiner Paterberg Riesling Kabinett Trocken (Weingut Georg Albrecht Schneider)**

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

This totally dry Riesling exceeds the previous vintage with its gorgeous aromatic fruit and striking earthy finish. Specifically planted in Limestone (kalk), the Schneider's wine shimmers with subtle apple fruit, mouthfilling weight, and a wonderful lingering finish. Pair this with sweet, smoky, salty foods from around the globe.



#### **Le Touraine Sauvignon**

**2013 Touraine Sauvignon (l'Aumonier)**

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

Crisp, dry Loire Valley Sauvignon Blanc is a staple for us. This month's version comes from the hard (organically) working Chardon family. Their 2013 has classic citrus and flint flavors with a cool, long finish. Great for seafood and a salade au chèvre chaud.



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## Well Beyond the Pale

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### 2007 Emilia 'Ageno' (La Stoppa)

Sale Price \$39.99 – \$203.94 case of six



Welcome to the zany world of 'orange' wine. Briefly, orange wine is made from white grapes that are macerated on their skins for longer periods than is usual for white wines. This gives the finished wine a rusty orange color and considerably more depth. The 2007 Ageno from La Stoppa is the result of 30 days of skin maceration of Malvasia, Ortrugo, and Trebbiano grapes. The wine

is then aged in both oak and stainless barrels, and blended when ready to bottle. This results in an amazingly deep, concentrated, and complex wine. Bold fruits, fresh spices, and intriguing tannins give this wine multidimensional flavor. Serve it less cold than you would a regular white wine and try it with anything.

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## A Favorite of Piedmont's Winemakers: Grignolino

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### 2013 Grignolino (Castello di Neive)

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

It is almost as if Grignolino has survived because winemaking families needed a light red that they could drink with lunch.

Castello di Neive makes between 300 and 400 cases per year, so the wine will never be of great commercial value, but we are happy with the cases that we get. The 2013 is a gorgeous, aromatic delight with its combination of rose petals and muddled raspberries. The palate is soft and ripe with hints of peppery spice. Have this with a seafood risotto laced with saffron or a simple roast chicken.



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## Guido Superiore

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### 2011 Barbera d'Alba 'Due Gelsi' (Guidobono)

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

The basic Guidobono wines are wildly popular, but if you look



at the wines a shelf above they are even better. The Nebbiolo 'Loreto' is a much more serious wine than the Langhe Nebbiolo, as is the Barbera 'Due Gelsi' when compared to the basic Barbera. 2011 was a hot year in Piedmont, and the Barbera grape loves the heat. This wine sees some barrel age that gives its ripe full flavor more focus. Plums, raspberries, and licorice flavors fan out on the palate in this

mouth-filling red. Have with the best tomatoes and corn while they're still available.

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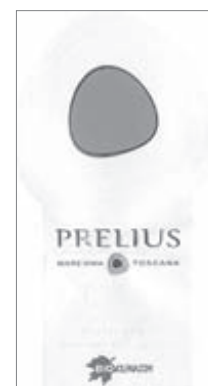
## Tuscan Organic Vermentino

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### 2013 Maremma Vermentino (Prelius)

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

Prelius is a project from Castello di Volpaia of Chianti Classico located along the Southern Tuscan coastal area of Maremma. Both operations enthusiastically embrace organic principles and produce top quality wines. The 2013 Vermentino has peach and apricot fruit with hints of laurel and thyme and a ripe, round finish. Have this dry white with pasta and pesto or a simple grilled fish.



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## Marengo's Magnificent Nebbiolo

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### 2012 Nebbiolo d'Alba 'Valmaggione' (Mario Marengo)

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

### 2010 Barolo 'Brunate' (Mario Marengo)

Sale Price \$74.99 – \$764.90 case of twelve



We tasted with Marco Marengo last April in Italy and came away very impressed. From the Valmaggione, a steep vineyard outside the Barolo zone, on up to his super-cru Barolo Brunate, the wines were amazing. The 2012 Nebbiolo d'Alba is deceptively light in color but full of aroma and tense tannic strength. Keep

this for more wintry dishes like braised short ribs. 2010 is turning out to be our favorite Barolo vintage in many years. This cool year has resulted in layered wines of real depth. The Brunate is both silk and iron with its fresh, floral aromas, ripe, round fruit, and incredibly gripping tannins. Someday this will be the best wine in your cellar. We even have a couple of Magnums packaged in individual wooden boxes for stunning presentation.



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## Rock & Vine - Steak & Cab

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### 2012 North Coast Cabernet Sauvignon (Rock & Vine)

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

While it is still grilling season, we need a Cabernet Sauvignon to go with steak. The best value to cross our palate was this 2012 from Rock & Vine. Classic flavors of dark plum fruit combine with tempered oak to create a proper balance of



ripeness and structure.



**Previously Undersold,  
Now Underpriced!**

When dozens of wines are promoted monthly, sometimes excellent wines get caught in the cracks, and we need to puzzle out why they didn't sell as well as we expected. Here are three reds that we liked very much but didn't promote well enough. So now we'll give them fantastic over-the-top write-ups while reducing the price even further. And remember, full quarterly sale discounts do apply.

**Northern Rhone Syrah**

**2012 Syrah 'Les Vignes d'à Côté' (Yves Cuilleron)**  
**Sale Price \$19.99 – \$203.90 case of twelve**  
**Closeout Price \$17.99 – \$183.50 case of twelve**



Northern Rhone Syrah is a cool climate customer. The 2012 from Cuilleron is smoky, fruity, and meaty, with a fresh vein of flavor layered throughout. Have this beauty with a leg of lamb and a bowl of garlic-laced white beans.

**A Fizzy Red Volcano**

**2013 Terre del Gragnano (Iovine)**  
**Sale Price \$17.99 – \$183.50 case of twelve**  
**Closeout Price \$14.99 – \$152.90 case of twelve**

This is a frizzante red Aglianico from near Mount Vesuvius that is so amazingly good with pulled pork, ribs, and pizzas that it must be experienced. Serve chilled and watch the fireworks.



**Oregon All the Way**

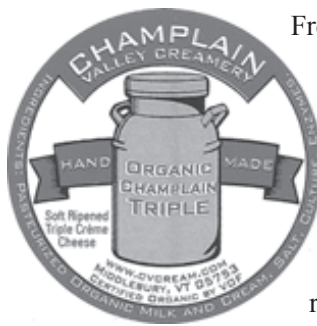
**2012 Oregon Pinot Noir (Planet Oregon)**  
**Sale Price \$19.99 – \$203.90 case of twelve**  
**Closeout Price \$17.99 – \$183.50 case of twelve**



Our earlier soft-sell of this lovely Pinot Noir made too much of the label and not enough of the wine. The wine is delicious and just what we like in Oregon Pinot Noir: lovely aromas of juniper and forest loam and just enough fruit. Serve with salmon and salsa.

**Specialty Foods**

**Champlain Valley Organic Triple Cream \$24.99 per lb.**  
**(Regular price \$25.99)**



From Champlain Valley Creamery in Vergennes, Vermont, a soft-ripened organic triple cream cheese with a bloomy white rind made from cultured whole milk and cream. Hand ladled and aged about 10 days, the cheese has a creamy interior and an earthy rind with hints of mushroom.

**Point Reyes Bay Blue \$19.99 per lb.**  
**(Regular price \$20.99)**

Second place winner of Best of Show for the 2014 American Cheese Society (ACS ) competition, Bay Blue is a rustic-style blue cheese with a mellow flavor and sweet caramel finish. Made from pasteurized cow's milk, it has a fudgy texture with a natural rind. From Point Reyes Farmstead in California.

**Deer Creek "The Stag" \$17.99 per lb.**  
**(Regular price \$18.99)**

Another award-winning cheese, 1st place in both 2013 and 2014 at the ACS Competition in the category of cheddar aged over 12 months. Produced by the Artisan Cheese Exchange and handcrafted by Wisconsin master cheesemaker Kerry Henning in Kiel, Wisconsin. Vats of the younger Fawn Cheddar are hand-selected to further age and allow for the development of the intense and bold flavors of The Stag. A mature, complex cheddar with notes of toffee and butterscotch and a crystalline crunch.



**Tome Père Antoine \$18.99 per lb.**  
**(Regular price \$19.99)**

This is an Alsatian semi-firm pasteurized cow's milk cheese washed in the local Mirabelle Plum brandy. Full fat and savory, with a touch of sweetness from the plum brandy. Excellent with an Alsatian white wine like Bott Frères Edelzwicker.

**Sale Dates**

**The Extra Long Summer Quarterly Sale of the year  
begins Friday August 22nd and runs through Sunday September 7th.**

Details: 10% off six bottles; 20% off twelve bottles.

Wines of the Month (back page), fortified wines (Port, Sherry, Vermouth, etc.) and sparkling wines may be included for a 10% discount. Blue tagged (NET) wines and jug wines (1.5L and 3L) are excluded.

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## Wines of the Month — August 15, 2014 through September 14, 2014

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### 2013 Passerina (Cantina Numa)

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

Here's a great value organic white wine from Italy's Le Marche region. Passerina is usually blended, but here it stands alone, full of dry, flinty flavor and clocking in at a mere 11.5%. Great for a fish stew or a grilled chicken.

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### 2013 Muscadet Sèvre et Maine (La Haudinière)

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

This cooperative has again produced a crisp, flavorful, truly dry Muscadet for a great price. The perfect wine for a deconstructed clambake served over a week of vacation.

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### 2012 Castillon – Côtes de Bordeaux (Château Lartigue)

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

Big harvests in Bordeaux continue to ensure good value wines. This new 2012 Château Lartigue has it all covered, with ripe Merlot fruit and firm, dry tannins.

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### 2012 Jumilla (Casa Castillo)

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

Jumilla is Monastrell country and Casa Castillo is a star producer. The 2012 is a stellar Mediterranean red with peppery spice and a solid core of fig and plum fruit. Have with a chori-zo-chocked paella or even a grilled tuna steak with romesco.

