



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

(617) 623-8656

November 15, 2015 – December 6, 2015
Values, Plus

Aglianico, Vulture



2012 Aglianico del Vulture 'Gricos' (Grifalco)

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

Aglianico, the great red grape of the south of Italy, can also be a great value. The 2012 Gricos is packed with spicy fruit and ripe tannins. Have this with hearty, spicy pasta.

Bianco, Pinot

2014 Alto Adige Pinot Bianco (Colterenzio)

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

The most amazing aspect of this wine is its body. This Pinot Bianco has richness in spades, with its apple and pear fruit supported by crisp dryness.

Riesling, Feinherb

2014 Piesporter Riesling Feinherb (Später-Veit)

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

In German wine nomenclature Feinherb is a synonym for Halbtrocken. This Später-Veit Riesling Feinherb is decidedly richer and drier than one might expect in an \$11.99 Liter bottle. This will make a lot of holiday diners happy.

Riesling, Auslese

2011 Niersteiner Hipping Riesling Auslese (Schneider)

Sale Price \$9.99 per 375ml – \$101.90 case of twelve

We suggest three options for this delicious half bottle of Riesling Auslese: Serve it as an aperitif with nuts and cheese. Or serve it with dessert (think pumpkin). Or serve it with spicy curry, as Eric Asimov of the New York Times suggests: "Intrepid palates may try an Auslese Riesling, perhaps the most thrilling wine in the world that almost nobody drinks."

Cabernet, Paso Robles

2013 Paso Robles Cabernet Sauvignon (Broadside)

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

Broadside has made several vintages of excellent Paso Robles Cabernet. This is by far their best value. The 2013 is packed with dark plum fruit accented with herbs and enough tannins to stand up to a grilled ribeye.



Maremma, Toscana

2014 Maremma Rosso (Montauto)

Sale Price \$10.99 – \$112.10 case of twelve

When we see a red Tuscan wine, we immediately think Sangiovese, but Montauto's Maremma is primarily composed of Ciliegiolo (80%), with Sangiovese in a supporting role. Interestingly, DNA testing has revealed that Ciliegiolo is a parent of Sangiovese. This cherry-fruited, fresh red is perfect for bean dishes and tomato sauces.

Nero, Pinot

2014 Pinot Nero (Colterenzio)

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

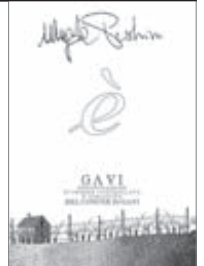
It is possible that any grape grown in the Alto Adige could make good wine. Here Colterenzio has made a world-beating Pinot Noir. For a fetching price this delivers superb ripeness and nice balance between fruit and structure.

Gavi, Cortese

2014 Gavi del Comune di Gavi 'è' (Ca de Meo)

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

'è' is a truly superior Gavi, with the Cortese grape grown in the blue marl soils of southern Piedmont. Rich in texture, with aromas of fresh flowers and flavors of delicate fruit, this wine is perfect for simple fish dishes and risotto.



Nebbiolo, Langhe

2014 Langhe Nebbiolo (Guidobono)

Sale Price \$10.99 – \$112.10 case of twelve

Guido delivers again. This time it's the Langhe Nebbiolo with its deep purple fruit, rose petal aroma, and ripe tannins.

Malbec, Syrah

2014 Malbec-Syrah (Tilia)

Sale Price \$8.99 – \$91.70 case of twelve

This 50/50 blend combines soft fruit and spicy tannins. Try this fabulous value with a hearty bowl of lentils.

Rhone, Vieilles Vignes

2013 Côtes du Rhône 'Vieilles Vignes' (Domaine Roger Perrin)

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

Domaine Roger Perrin continues to deliver great Rhone wines in both red and white. This old-vine red is a full-bodied, balanced Grenache with peppery, herbal fruit and a rich, dry finish.

Domaine Chinon

2012 Chinon 'Domaine' (Bernard Baudry)

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



Chinon has long been one of our favorite French red wines. Its reputation was greatly enhanced when winemakers like Bernard Baudry learned to manage the occasionally rustic tannins of Cabernet

Franc. The 2012 'Domaine' bottling is a blend of grapes from sandy soils and hillside clay. The sandy parcels give fruit and aroma, while the clay gives depth and structure. We adore the versatility of Chinon and recommend it with both fowl and fish.

The Forest of Chablis

2013 Chablis Ier Cru 'La Forest' (Domaine Dauvissat-Camus)

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

If some disaster occurred in all of the Chardonnay vineyards of Burgundy, we would beg that Chablis be spared. Chablis' brisk, minerally northern expression of Chardonnay grown in a clay and limestone pudding of prehistoric oyster shells has proven to be impossible to replicate. A village Chablis like last month's from Brocard is a flinty, light dry white that excels with a simple fish dish. A Premier Cru like this La Forest from Dauvissat-Camus is more broad on the palate and adds some fruit and flowers onto its minerally spine. This complex Chablis drinks well now and has at least five more years of significant age-worthiness.



Arbin Mondeuse, The Big Cheese of the Savoie

2014 Savoie 'Arbin' (Domaine de L'Idylle)

Sale Price \$15.99 – \$163.10 case of twelve

Our terrific trip through the Savoie reached the 'sommet' with the 2014 Domaine de L'Idylle Cru Arbin made from the red Mondeuse grown in an alpine vineyard that faces full south. This may be a light red, but it is packed with aromas of violets and black pepper followed by red fruits like currants and strawberries. The winery suggests that it can be drunk young with the big cheeses of the Savoie or, when aged a little, with the abundant game found in the region.

We think that it will match well with any Fall feast.



Roter Veltliner

2014 Roter Veltliner (Wimmer-Czerny)

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

The biodynamic estate of Wimmer-Czerny is located on the north bank of the Danube in the village of Fels am Wagram. While we have only tried a few Roter Veltliners, this one really impressed. This red-skinned grape is an ancient Austrian white variety that despite its name is unrelated to Grüner Veltliner. This 2014 is a large, powerful, peppery, spicy wine that retains fine balance and crisp dryness at only 12% alcohol. Try this with a rich salmon dish or a spicy swordfish.



Aristocratic Sangiovese

2012 Chianti Classico Berardenga (Fèlsina)

Sale Price \$23.99 – \$244.70 case of twelve

Fèlsina is about as reliable as Chianti Classico gets. Year after year the Berardenga bottling pleases with its cedary bouquet and deep cherry fruit. The 2012 was aged for a year in medium-sized oak barrels to round off the tannins and fix the lovely garnet color. This will be ideal with a rosemary pork roast along with garlic and white beans.



Coastal Pinot

2013 Sonoma Coast Pinot Noir (La Follette)

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



2013 is being lauded as one of the best vintages ever in Northern California. La Follette's Sonoma Coast Pinot Noir confirms this with its rich, weighted fruit and succulent balance. This will be a fine wine to have on the table at Thanksgiving.

Médoc Encore

2010 Médoc (Château Cailloux de By)

Sale Price \$15.99 – \$163.10 case of twelve

To our great surprise, we were able to buy more of the 2010 Médoc Cailloux de By at an even lower price. Thank you strong dollar. This is drinking beautifully. The color is dark, and the wine still has glorious tannins, but the palate is opening up to reveal subtle plum fruit and earthy spice. A red Bordeaux like this makes us yearn for steak frites.



Bountiful Barbaresco

2011 Barbaresco (Cantina del Pino)

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

As amazing as the 2010 of this was, the 2011 may be even better. And with the current dollar-euro exchange rate it's less expensive. The Cantina del Pino style shines with its sharply-focused Nebbiolo fruit and ripe, melting tannins. Its aromas of pristine red fruits and herbs are alone worth the price of admission. The body is silky smooth, with hints of mocha, licorice, and irises. While accessible with decanting now, this beauty will improve over the next decade.



Four in Barrel, Ten in Bottle

2001 Late Bottled Vintage Porto (Smith Woodhouse)

Sale Price \$29.99 – \$323.90 case of twelve

We have long advocated for aged Tawny Ports and traditional Late Bottled Vintage Ports because the maturing has essentially been done for you in the cellars of Oporto – in the case of Tawny in cask, and in the case of LBV in both cask and bottle. When the wholesaler let us know that the great 2001 LBV from Smith-Woodhouse was about to run out we bought enough to get through the holidays. At nearly fifteen years old, it is a smooth, mature Porto that rivals vintage Port that requires nearly twice as much maturing.



Specialty Foods

El Romeral (Rosemary Manchego) \$15.99 per lb. (Regular price \$18.99)

Named after arid brush country dominated by rosemary in La Mancha, El Romeral is a manchego-style unpasteurized sheep's milk cheese with a rosemary-encrusted rind. It's so aromatic and festive, we always come back to it at this time of year.



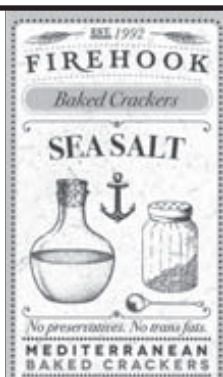
Alta Langa Truffle 3 Milk \$21.99 per lb. (Regular price \$22.99)



We love this bloomy-rind three-milk truffle cheese from Caseificio dell' Alta Langa in Boscia, Italy. If you are familiar with Rochetta and La Tur, you know how well they do three milks! The cheese is mild in flavor with a creamy texture; the truffles complement without overpowering the mixed milk flavors.

Firehook Crackers \$6.99 per 7oz box (Regular price \$7.49)

In our opinion, this is the cracker of the year! Mediterranean-style crackers with a simple and short list of ingredients. These long thin crackers have the perfect amount of crunch and just enough flavoring to complement your favorite cheeses. Available in Sea Salt, Rosemary Sea Salt, Garlic Thyme and Sweet Potato Chive.



Organic Champlain Triple \$6.49 per 4oz piece (Regular Price \$7.99)

From Champlain Valley Creamery in Middlebury, Vermont comes this soft-ripened organic triple creme cheese with a bloomy white rind made from cultured whole milk and cream. Hand ladled and aged about 10 days, the cheese has a rich and creamy interior with an earthy rind and hints of mushroom. The four-ounce pieces are perfect for cheese platters or to bring to a dinner party.



L'Amuse Brabander Goat Gouda \$21.99 per lb. (Regular price \$23.99)

This gouda made in the Brabant region of Holland and produced with the pasteurized milk of Saanen goats is cave ripened in slightly higher ambient temperatures, which ensures proper drying and results in a fuller flavor. The result is a harmonious melding of the caramel sweetness of an aged gouda with the freshness of goat's milk.

Sale Dates

The Last Sale of the Year Begins Friday November 27th and runs through Sunday December 6th.

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 — November 15, 2015 through December 6, 2015

2014 Pinot Noir (Guenoc)

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

This is a unanimous multiple thumbs up California Pinot Noir value. And it arrives just in time for the Day of the Big Bird.

2013 Bordeaux Rouge (Château Bonsol)

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

We will never quibble when it comes to good red Bordeaux like Château Bonsol. This balanced blend is perfect for all things autumnal.

2014 Alicante ‘Monastrell’ (Tarima)

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

This deep, dark Spanish red is perfect for long braised meals and/or bean dishes. There are not many reds as concentrated as this at this price.

2015 Chenin Blanc ‘Petit’ (Ken Forrester)

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

South Africa is Chenin Blanc’s second home. Ken Forrester’s ‘Petit’ is always a crisp, dry value, and the 2015 is true to form. Its subtle fruit and persistent dry character make this a steal.

