



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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December 8, 2014 – January 14, 2015

Big Deals

Muga Especial

2009 Rioja Reserva Selección Especial (Muga)
Regular Price \$39.99 – Sale Price \$29.99 NET

Muga's Riojas are legend. In the 2009 vintage we are enthralled with the Selección Especial, a tightly wound blend of Tempranillo, Mazuelo, Garnacha, and Graciano which spent 28 months in oak barrels before bottling. This is packed with aromas of peppery spice, saddle leather, and smooth plum fruit. Great with a long-roasted leg of lamb.



Barolo

2010 Barolo (Oddero)
Regular Price \$39.99 – Sale Price \$29.99 NET

Yes, we have gone crazy over the 2010 Barolos, and Oddero's is the best value. Their 2010 can be drunk young but is capable of aging. Its smoky, earthy, floral aromas merge with cherry fruit and ripe round tannins. This is a classic Barolo at a great price. If you want to see a list of our 2010 Barolos go to our web page.



Brunello

2009 Brunello di Montalcino (Campogiovanni)
Regular Price \$54.99 – Sale Price \$39.99 NET

Brunello di Montalcino is Sangiovese at its unrivaled best. The 2009 from Campogiovanni has amazing structure woven throughout its deep, dark, cedar-tinged fruit. While still young, with some breathing time it delivers a real Montalcino experience.



Grand Cru Blanc de Blancs

Brut Blanc de Blancs 'Cuvée de Réserve' (Pierre Peters)
Regular Price \$74.99 – Sale Price \$59.99 NET

All of Pierre Peters' Chardonnay vineyards in Le Mesnil-sur-Oger are rated Grand Cru and deliver wonderful Blanc de Blancs Champagne. The Cuvée de Réserve is a wide-open, full-throttle bubbly with zesty fruit, amazing bubbles, and a long toasty finish.



Serpentières

2012 Savigny-lès-Beaune 1er Cru 'Aux Serpentières' (Domaine Pierre Guillemot)
Regular Price \$49.99 – Sale Price \$39.99 NET

Once again the Guillemot clan has produced a stunning Savigny-lès-Beaune. The 2012 Serpentières is a perfect balance of ripe round fruit and spicy tannins, with a long, lingering finish.



Châteauneuf-du-Pape

2012 Châteauneuf-du-Pape (Clos du Mont-Olivet)
Regular Price \$39.99 – Sale Price \$29.99 NET

When it comes to affordable, ageable, traditional Châteauneuf-du-Pape, Clos du Mont-Olivet is one of the best and one of the most affordable. The 2012 is a classic, which will drink at its best at ten years of age.



Chassagne

2012 Chassagne-Montrachet 1er Cru 'En Virondot' (Marc Morey)
Regular Price \$79.99 – Sale Price \$59.99 NET

This fabulous Chassagne-Montrachet balances ripe fruit and crisp minerals while maintaining mouthfilling flavors of quince fruit and toasty oak. This is amazing Chardonnay.



Weissburgunder

2013 Wösendorfer Kollmütz Weissburgunder Smaragd (Rudi Pichler)
Regular Price \$59.99 – Sale Price \$44.99 NET

Smaragd is the name of a small emerald-colored lizard that darts through the rocks of vineyards in Austria's Wachau. With the utmost respect the growers there give their best wines the title: Smaragd. Usually these highest-grade wines are produced from Grüner Veltliner and Riesling. So it makes it interesting that this Weissburgunder (a.k.a. Pinot Blanc/Bianco) passed the test. This is a totally out-there dry white with deep, salty minerals, and a long, lingering, nutty finish. Have this thoroughly wonderful white with a steamed lobster and herb butter.

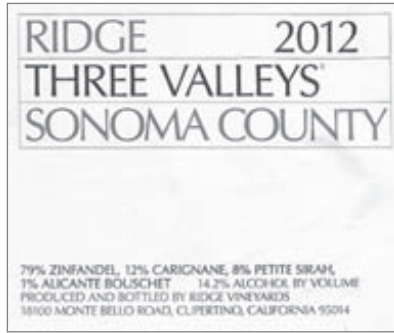


Ridge is Zin

2012 Zinfandel Three Valleys (Ridge)

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

Northern California's Zinfandel growers suffered through a poor 2011 crop but rebounded well in 2012 with a bountiful harvest, which is why we can offer the great Ridge winery's Three Valleys for an incredible price. Bright purple fruit, ripe tannins, and full body are the hallmarks of a great Ridge Zin, and this edition has them in spades.



Sicilia

2013 Nero d'Avola (Fondo Antico)

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

The rising quality of Sicilian wine continues to excite. The 2013 Nero d'Avola from Fondo Antico is a fresh, lively red that is equally at home with a red seafood stew as with a lamb and couscous.

Ventoux

2012 Ventoux (Cristia)

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

As prices for our favorite Côtes-du-Rhône have risen, we have looked to the Ventoux for similarly flavorful wines. The 2012 from Cristia fills the bill with its lovely balance of fruity Grenache and spicy Syrah. Plus it's organic.



Pic Saint Loup

2012 Languedoc Pic Saint Loup 'Tour de Pierres' (Ermitage du Pic Saint Loup)

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



The collision of geological forces that created the Pic Saint Loup in Languedoc also created a rich mix of minerals ideal for grape growing. The Ravaille brothers' vineyards yield some of the best wines of

the region. The Tour de Pierres is a dense, dark mix of Syrah, Grenache, and Mourvèdre. Loaded with dark fruit and the earthy underbrush flavors of garrigue, this 2012 is primed and ready for a cassoulet.

Two Haut-Medocs – Masculine/Feminine

2010 Haut-Médoc (Château Caronne Sainte Gemme)

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

2010 Haut-Médoc (Château du Taillan)

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

These two Haut-Médocs could not be more different even though they come from the same



vintage and appellation. Both have considerable appeal. Château Caronne-Ste. Gemme, located on the outskirts of Saint-Julien, is old-school Bordeaux with a hefty dollop of Cabernet Sauvignon and sturdy tannins. At first uncorking it

is dark and dry, but with some breathing time it opens up to reveal its ripe fruit and mellow oak.

Château du Taillan is located in the Southern part of the Haut-Médoc, close to Pessac-

Léognan, and the 2010 is a ripe, rich Médoc with more immediate Merlot-like fruit and perfume.

Both of these wines will age well, developing secondary aromas and characteristics and

revealing two sides of Bordeaux within the same district.



Dolcetto

2013 Dolcetto d'Alba (Cantina del Pino)



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

Renato Vacca aims for purity in his wines. His 2013 Dolcetto is a floral, aromatic delight that is also packed with bright cherry fruit and lovely soft tannins. This ready-to-go red is perfect for a root-vegetable risotto drizzled with mascarpone.

Spitz-Wachau-Osterreich-Grüner

2013 Wachau Grüner Veltliner 'Burgberg' (Lagler)

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

The Wachau produces only 3 percent of Austrian wine but what it does produce is prime. This 2013 Grüner Veltliner from Lagler is an instant joy with its unmistakable herbal aromas and flinty, spicy minerality. Try this with a mussel curry or any simple fish dish.



Drouhin

2013 Mâcon-Villages (Drouhin)

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

For several years now we have jumped on the Drouhin bandwagon. Their white Mâcon and Saint Véran have been incredible bargains and the red Chorey-les-Beaune a fine deal as well. The 2013 Mâcon is a little more expensive than the 2012, due to a very small crop, but it is fresh, lively, and deeply flavored. Have this with a roasted chicken and a salad with fresh chèvre.



Champagne of Choice

Brut Réserve Champagne (Nicolas Feuillatte)

Sale Price \$27.99 – \$302.30 case of twelve

Our last taste of Nicolas Feuillatte's Brut Reserve was delicious and a bit drier than we remembered. And the sale price makes it even more agreeable. It also comes in an attractive gift tin.

Riesling Trocken

2012 Kaseler Nies'chen Riesling Spätlese Trocken (von Nell Breuning)

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

Riesling has made quite a comeback, and we feel that dry German Riesling has been leading the way. Instead of just picking earlier and making a dry wine, good growers are still

harvesting ripe grapes and fermenting them totally dry. This is the case with von Nell Breuning's Spätlese Trocken. Here the polished streambed minerals of the Ruwer Valley come through aromatically while pure apple and apricot



fruit glides on the palate.

Ceps Centenaires

2009 Muscadet Sèvre et Maine Sur Lie 'Cuvée des Ceps Centenaires' (Comte Leloup du Château de Chasseloir)

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

The grapes used to make this fabulous Muscadet comes from a vineyard of one-hundred-year-old vines. These vines have deep root systems that pull delicious minerals from the soil. The wine is aged sur lie in vat for much longer than the average Muscadet, resulting in a fuller, more textured wine. Have this rich, dry white with crab cakes or a simple steamed lobster.



Specialty Foods

Tobasi \$27.99 per lb. (Regular price \$32.99)

Always on the lookout for new cheeses from local New England farms, we are excited to add Tobasi from Cricket Creek Farm in Williamstown, MA to our list of cheeses. This is a raw cow's milk cheese similar in appearance to taleggio with an edible washed rind and a dense creamy paste. Earthy, with hints of nuts and mushrooms.



Ubricaco Raboso \$17.99 per lb. (Regular price \$20.99)

Also known as Drunken Cow. Aged a minimum of 12 months and immersed in Raboso IGT wine and marc for several weeks halfway through the aging process, the cheese has a deep red rind with a semi-firm paste and strong, fruity flavors. From La Casearia, a creamery and aging facility in the Veneto region of Italy.

Ascutney Mountain Tomme \$23.99 per lb. (Regular price \$26.99)



From Cobb Hill Cheese, an enterprise of an intentional cohousing community in Hartland, Vermont whose focus on sustainability and living lightly on the earth has also yielded Cedar Mountain Farm, a vegetable CSA and Jersey cow dairy. The Ascutney Mountain Tomme is an alpine-style cheese based on an Appenzeller recipe. Made from raw cow's milk and aged 7-8 months, it's sweet and nutty.

Jouvence Persille Goat Blue \$24.99 per lb. (Regular price \$27.99)

Here's something a bit uncommon in our fridge and only available for this holiday season: a gorgeous little cheese with an ashen gray rind, creamy white paste, and striking blue marbling, and lots of body for a blue cheese. This is a farmstead cheese made with pasteurized goat's milk at Tremblaye farm located in La Boissière-École in north-central France.



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Wines of the Month — December 8, 2014 through January 14, 2015

2013 Côtes de Gascogne (Haut Marin)

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

Haut Marin returns in the 2013 vintage as fresh and lively as ever. This Gascon white is perfect as an aperitif or with a spicy noodle dish.

2012 Tempranillo (Venta Morales)

Sale Price \$5.99 – \$64.69 case of twelve

The 2012 Venta Morales Tempranillo comes from La Mancha and is packed with big blueberry fruit and firm rich body. It's a Spanish steal.

2012 Bordeaux Rouge (Château Bonsol)

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

Dry red Bordeaux will never go out of style. The 2012 Château Bonsol is an earthy winter-strength red that is perfect for braised beef.

2013 Faugères (Domaine Marie)

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

Faugères is located in the foothills of the Cevennes mountains in Languedoc. Domaine Marie is a blend of Grenache, Carignan, Syrah, and Mourvèdre. The 2013 is loaded with dark, ripe fruit and a soft, dry finish.

