



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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## February 15, 2015 – March 14, 2015 Winter Strength Reds

Let's face it, the winter weather has tossed us around. The cold has us craving hearty stews, warm bread, melted cheese, and red, red wine. To put anything else on the Front Page this month would be unthinkable.

### Lisboa

#### 2012 Vinho Regional Lisboa 'Cigarra' (Casa Santos Lima)

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

The world's best wine values are coming out of Portugal. The reason these remain great values may be because you have never heard of Castelão (hardy), Camarate (sun loving), Touriga Nacional (high quality) and Trincadeira (dark skinned). These four grapes make up the blend in the 2012 Cigarra from the Lisboa region. This dark red starts out fruity and veers into an earthy dry spectrum.



### Freisa

#### 2012 Langhe Freisa 'Chila' (Principiano)

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

Freisa is a fascinating grape that has contributed much to the wine culture of Piedmont. There would be no Barolo or Barbaresco if not for Freisa, as it and Nebbiolo have a parent-offspring relationship. Today Freisa offers a taste of old Piedmont. When tasting this dry red from Principiano you are tasting how a wine may have



tasted in the 15th century. With lively aromatics of wild red fruits, crisp acidity, and spicy tannins, it will go splendidly with a beef stew and braised root vegetables.

### Villalar Oro

#### 2009 Vino de la Tierra de Castilla y Leon 'Villalar Oro' (La Mejorada)

**Sale Price \$16.99 – \$173.30 case of twelve**

Located in the Castilla y Leon region of Spain, the 15th-century monastery and vineyards of La Mejorada have been rehabilitated over the last fifteen years. The 2009 Villalar Oro is an organic Tempranillo that has been aged one year in French oak. Some wines are all about the fruit. This one is not. Although there are notes of tart cherries and blackberries, the real charm of this wine lies in its savory qualities. The nose offers soy sauce and bone broth and, after some time, even smoked meats. Flavors evoke bitter dark chocolate and black olives. The Villalar shows better if given time to open up. New aromas and flavors will emerge and its grained tannins will release their grip. As the wine is not filtered, there may be sediment. Enjoy with braised lamb shanks over polenta – or with a good old juicy burger.



### Barbera

#### 2011 Barbera d'Alba (Negro Lorenzo)

**Sale Price \$16.99 – \$173.30 case of twelve**

Spreading out from the north bank of Piedmont's Tanaro River, the Roero is known for its sandy soil rich with marine fossils, a legacy of the ancient sea that once covered the region. For generations the family behind Negro Lorenzo has been diligently producing their elegant and organic wines for the local town markets. Their 2011 Barbera d'Alba has seen no oak, making for a pure and bright expression of its fruit. Ripe black cherries stand out from a background of spices, including an intriguing touch of anise and cocoa.

The freshness of this Barbera gives it a versatility that Barberas aged in oak do not always have. And since a beloved dish of the region is Bagna Cauda, it's no accident that Barbera goes so well with it. Hard mountain cheeses are also delicious with this Barbera.



### Bedrock

#### Eighth Cuvée 'Shebang!' (Bedrock)

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

Morgan Twain-Peterson is the driving force behind Bedrock. It is not a surprise that he is a Zinfandel fanatic, as his father Joel Peterson founded Ravenswood. Like his father Morgan seeks out old vineyards throughout California and makes gutsy yet balanced wines from them. Shebang! is an entry-level red wine made from Zinfandel, Grenache, Alicante, Petite Syrah, and Sangiovese. Try this terrific red with your best meatloaf.



### Natural Tuscan

#### 2011 Montecucco Rosso (Campi Nuovi)

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

Montecucco may be Tuscany's least known fine red wine area, but that can only lead to great values. Campi Nuovi succeeds by growing Sangiovese, Cabernet, and Merlot in cool higher-elevation vineyards. This leads to a fresh, lively, flavorful blend. Have this with a kale and bean-laden ribollita. Oh, and by the way – it's organic.



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## Russian River and...

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### 2012 Russian River Valley Pinot Noir (Pedroncelli)

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

The Pedroncelli winery, family-owned since 1927, produces some of the best value wines in California. Their 2012 Pinot Noir is elegant and medium-bodied, with delicate cherry fruit and a gentle oaky finish.



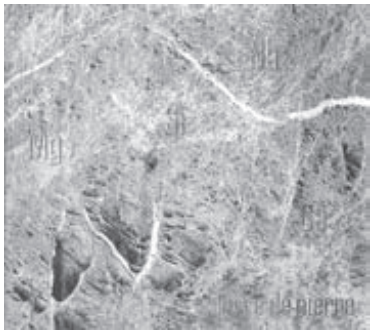
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## Grand Muscadet

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### 2010 Muscadet Sèvre et Maine 'Butte de la Roche' (Pierre Luneau-Papin)

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



For those who do not believe that Muscadet can age we present this cuvée from Luneau-Papin. This vineyard site is composed of serpentine, a very old volcanic rock. This infuses the grape with a striking minerality, and in 2010 the Muscadet grapes achieved real ripeness, resulting in a full-bodied dry white. Have this rich Muscadet with a roasted monkfish with leeks and mushrooms.

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## Napa Sauvignon

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### 2013 Napa Valley Sauvignon Blanc (Honig)

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

This may be the best value wine from Napa Valley. Honig's 2013 Sauvignon Blanc is wonderfully balanced between ripe, round fruit and zesty crispness. This will match well with a smoky fish chowder.



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## 8 Year Tawny

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### Reserva Tawny Porto 'Dona Antonia' (Ferreira)

**Sale Price \$17.99 – \$194.30 case of twelve**

The Dona Antonia Reserva Tawny is a great bargain. This nutty, figgy 8 year aged Tawny Porto is so smooth and generous that it is a balm to this nasty winter. Have some blue cheese and walnuts on hand for the total trans-Port-tation.

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## Superb Fino

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### Fino 'Saca of March 2014'

(Equipo Navazos)

**Sale Price \$14.99 per 375ml – \$161.90 case of twelve**

To put it simply, Fino Sherry is a great white wine, made great by utilizing the Palomino grape grown in pure chalk, the atmospheric flor of Jerez, and the solera aging system. Equipo Navazos sources their wines from old soleras and bottles them separately, creating especially intense wines. This Fino is totally dry in a sun-drenched, chalky way. Certainly use it as an aperitif with marcona almonds and some manchego, but do try it as a table wine with seafood.



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## Olga!

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### 2010 Chinon 'Les Picasses' (Olga Raffault)

**Sale Price \$21.99 – \$224.30 case of twelve**

Our favorite Chinon is back in another great vintage. The 2010 Les Picasses from Olga Raffault is outstanding. This pure Cabernet Franc is aged for a year in big oak barrels

and then in bottle for two years before release. While it will age well for many more years, its ripe blackberry fruit and spicy tannins drink well today. If you like Chinon, you're in luck, as this is one of the best from a terrific winemaker for a very reasonable price.

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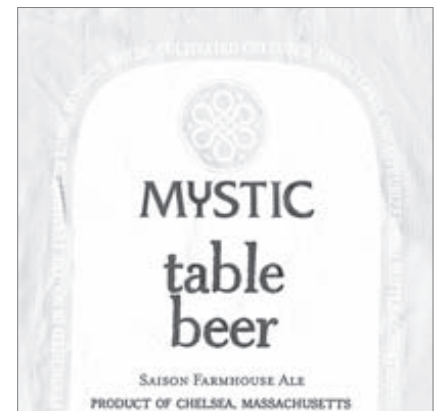
## Table Beer

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### Saison Farmhouse Ale (Mystic)

**Sale Price \$6.99 per 750ml - \$79.99 case of twelve**

Our friends across the Mystic in Chelsea have fashioned a delightful low-alcohol (4.5%), full-flavor Table Beer in the style of a Farmhouse Saison. This beer style began as a workers' beer – a safe alternative to water that allowed work to continue after the midday meal. Today Mystic's version is a great food beer to go along with spicy dishes or with an aged cheddar.



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## Burgundy

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### 2013 Bourgogne Pinot Noir (Closierie des Alisiers)

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



Yields in Burgundy have been feeble the last few vintages and as a result the wines have been expensive, which makes the 2013 from Closierie des Alisiers a very pleasant surprise. Here

we have a delicious, uncomplicated, fruity Pinot Noir with soft tannins and a crisp, dry finish.

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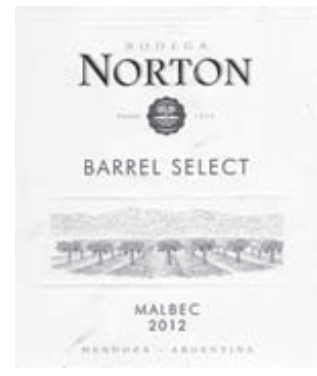
## Malbec

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### 2012 Malbec 'Barrel Select' (Norton)

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

Despite its extraordinary popularity, we are still careful in marketing Malbec. Norton is no newcomer. Founded in 1895, they have a deft style, balancing fruit and oak. The 2012 Barrel Select has savory tannins, mellow oak, and a smooth, fruity finish.



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## Specialty Foods

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### NEW! Somerville Chocolate Assorted Flavors

\$8.99 - \$10.99

Started in 2012 as the nation's first bean-to-bar chocolate CSA, Somerville Chocolate is now available in local shops! Our



favorite is the Lapsong Sou-chocolate made from Cacao sourced from the Dominican Republic. It's smoked over apple wood prior to refining and has a great mild smoke flavor with notes of raisin

and a light fruitiness. Each bar is handsomely wrapped in a map of Somerville and makes for an excellent gift or indulgence. Other flavors we currently stock include: Hawaiian 70%, Nicaraguan 70%, and White Chocolate with Belize Cacao Nibs.

### Roquefort Gabriel Coulet \$17.99 per lb.

(Regular price \$21.99)

A great price on this impeccably pedigreed blue. The history of Gabriel Coulet takes us back to 1872 when Guillaume Coulet unearthed a 'Fleurine' (a geological fault created millions of years ago and essential to the production of Roquefort) when digging out a wine cellar under his residence in Roquefort. A strong and juicy raw ewe's milk cheese with the characteristic *Penicillium roqueforti* mold.



### NEW! Big Picture Farm Goat Caramels Assorted sizes

\$ 0.99 - \$9.99

These superb Goat milk caramels come from a small hillside goat dairy, farmstead confectionary, and creamery located in southern Vermont. Founded in 2010 by Louisa Conrad and

Lucas Farrell, Big Picture farm is animal-welfare-approved and dedicated to the health and happiness of their animals. Their goal is "spelled out in our name: To provide our customers with the rich context surrounding our products (aka 'the big picture')." Available in maple cream, Chai, cocoa latte, and sea salt and vanilla. Sold individually or in gift bags with charming drawings of the goats.



### Sternschnuppe \$24.99 per lb. (Regular price \$25.99)

Sternschnuppe (German for "shooting star" or "meteor") is an organic thermized cow's milk cheese from the Käsküche Isny cheesemaking cooperative in the Allgau region of the Bavarian Alps. Created by Evelyn Wild who started off in the industry working on larger-scale raclette production, this is a smaller format washed-rind cheese with a golden-yellow paste speckled with eyes and fissures. Complex and meaty with a sweet nutty flavor.



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### Sale Dates

## The First Quarterly Sale of 2015 begins

Friday February 27st and runs through Monday March 8th.

The particulars: 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) and Jug wines (1.5L) are excluded.

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## Wines of the Month — February 15, 2015 through March 14, 2015

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### 2013 Pays d'Hérault Blanc (Moulin de Gassac)

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

This full-on French dry white is a blend of Grenache Blanc, Sauvignon, and Terret. Its floral, mineral, and earthy dryness will pair well with a braised chicken and rice dish.

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### 2012 Almansa 'Niel' (Santofimia)

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

This deep dark red based on Garnacha will pair well with a paella with chorizo or a dish of rice and beans.

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### 2013 Bonarda (La Linda)

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

Bonarda is our new favorite from Argentina and La Linda makes a cherry-scented spicy delight. Have this with a spicy Bolognese or some nice lamb chops.

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### 2013 Lamezia (Statti)

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

Statti's Lamezia is a ripe, full flavored dry red from Calabria. The blend of Gaglioppo, Greco Nero, and Nerello Cappuccio is prime for spicy pasta dishes involving sausages and tomatoes.

