



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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October 15, 2015 – November 14, 2015 French Pairs

Opening a bottle of wine is a pleasure; opening two at once is an education. The paired Chardonnays and Gamays below are made in different regions with the same grape variety using different winemaking techniques. The two Rhones offer different takes on fruit and structure, as one is a classic blend and one is a mono varietal.

Star-shaped Fossils and Kimmeridgian Limestone

2013 L'Étoile (Château L'Étoile)

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

2014 Chablis 'Saint Claire' (Jean-Marc Brocard)

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



Here we have two Chardonnays shaped by the soils in which they are grown and by choices made by the winemakers. The appellation L'Étoile gets its name from the star-shaped fossils that are found in the vineyard. And since the winemakers are in the Jura they have a slightly different

take on how to raise the wine. Château L'Étoile's Chardonnay is kept in oak barrels for up to fifteen months, and they choose not to top off the barrel but to allow the wine to undergo full malolactic

fermentation, which gives it aromas of lemon curd, herbs and minerals while taking on a deep yellow/gold color with a hint of nutty oxidation. The result is a rich, dry white wine that excels with foods from the Jura, especially the fabulous Chicken with morel mushrooms of the region. And of course the Comte cheese.



The Chablis from Jean-Marc Brocard takes a different approach. The grapes are from 30-year-old vines grown in Kimmeridgian limestone. Here stainless steel fermentation is used to prevent any oxidation and to give the wine the fresh, stony taste it absorbs from the soil. You might want to try this very crisp Chablis

with a simple sautéed sole and a lightly dressed salad.

Gamay

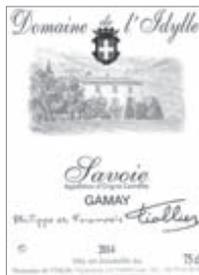
2014 Savoie 'Gamay' (Domaine de L'Idylle)

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

2014 Fleurie (Clos de la Roilette)

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

For a long time we thought that Gamay only came from the Beaujolais region, but with its recent rise in the esteem of wine travelers we now stock Gamay from the Loire and the Savoie as well. The 2014 Savoie Gamay from Domaine de L'Idylle is an eloquent discourse on freshness in a red wine. This has minty, strawberry, and raspberry aromas along with crunchy acidity. Easygoing and full of charm, this is a wine to have with charcuterie and cheese and a zesty salad.



The wines that have done the most to restore the reputation of Beaujolais have been the Cru wines. Ten townships have the right to label their wines on the rung above Beaujolais-Villages in the appellation system. This Fleurie from Clos de la Roilette is one of the best wines of the entire Beaujolais. The Coudert family commands a special terroir on the border of Fleurie and Moulin-à-Vent. The 2014 has the charming aroma of wildly fruited Gamay plus the structure to age.



Roast a chicken, sauté some greens, and dig into the deep richness of the Clos de la Roilette.

One's a Blend, One's a Syrah

2013 Côtes du Rhône (Clos du Mont Olivet)

Sale Price \$12.99 – \$132.50 case of twelve



2014 Côtes du Rhône (Saint Cosme)

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

Most Côtes du Rhône are based on the Grenache grape variety that dominates the vineyards of the Southern Rhone valley. Producers of Châteauneuf-du-

Pape are the masters of Grenache. Clos du Mont Olivet's 2013 is a rich, ripe, roundly fruity Côtes du Rhône. Full on the palate with

plums and cherries, it's a wonderful red for everyday fare.

Even though Saint Cosme made their reputation in Gigondas, the



owners have a fondness for the Syrah-based reds of the Northern Rhone. So it's not that strange that their basic Côtes-du-Rhône is pure Syrah. The wine is sourced from two terroirs: one on red clay gives the wine its powerful tannic presence, the other on sandy limestone gives it a fruity finesse and minerality. The end result is a spicy, meaty wine with great structure, ready to take on hearty, spicy curries and strong cheeses.

A Vision of Valpolicella

2013 Valpolicella Classico Superiore 'Casal Vegri' (Ca' La Bionda)

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

Making great Valpolicella in today's Amarone and Ripasso wine market is a quixotic task. Yet the Castellani family of Ca' La Bionda have made a conscious decision to use all the fresh



Corvina, Corvinone, and Rondinella grapes from the Casal Vegri vineyard to make a Valpolicella Classico Superiore of the highest potential quality. This means that they do not segregate the best bunches for Amarone (a common practice), nor do

they use the Ripasso method of adding back the pressing of the Amarone. Another key to the quality is the southeast hillside exposure of the vineyard. The 2013, aged for 18 months in 3000-liter barrels, is a graceful, refined, completely dry red with a stamp of authenticity of vineyard site from a family with vision. Bravo!

Bird Watching in Tuscany

2013 Chianti Classico (Castellare di Castellina)

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

Castellare makes stellar Chianti Classico in the natural setting of Southwest Tuscany that they have preserved since 1968. As dedicated to birds as they are to Sangiovese, they put a painting of a different bird on the label of each vintage. It stands to reason that they farm organically and produce a wine with excellent natural balance of ripe berry and cherry fruit along with spicy tannins. The 2013 is an especially good vintage for this iconic Castellina Chianti.



Demi Half Sec Dry

2014 Vouvray (Domaine Le Capitaine)

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

Earlier this year we offered the dry version of this wine, and now that fall is here we feel it is appropriate to offer the 2014 Demi Sec Vouvray from Domaine Le Capitaine. This is Chenin Blanc with a lovely balance of mildly sweet fruit and earthy,

chalky dryness. This is an excellent vintage and a great value. Great with a fish chowder.



Bourg's Place

2012 Côtes du Bourg (Château Laroche Joubert)

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

The Côtes de Bourg and the Côtes de Blaye on the east bank of the Gironde estuary are two of the oldest winemaking areas of Bordeaux. Both Bourg and Blaye are river ports that shipped their wine abroad before the Medoc was dredged and planted. Merlot is the dominant grape in the region, and the 2012 Laroche Joubert shows it off in glorious ripe fashion. The blend of 70% Merlot and 15% Cabernets Franc and Sauvignon achieves a wonderful balance of ripe plum fruit, mellow tannins, and an earthy dry finish. This is a delicious bistro-style Bordeaux, perfect for steak-frites and a slab of blue cheese.



Apremont Cru de Savoie

2014 Apremont 'Vieilles Vignes' (Viallet)

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

We have three Savoie wines in this newsletter, which might be



a first. If we are hearing our customers correctly many are requesting less heavy wines with lower alcohol levels, in which case the Savoie is well worth investigating. Apremont is a higher grade Cru of the Savoie, and this white is made

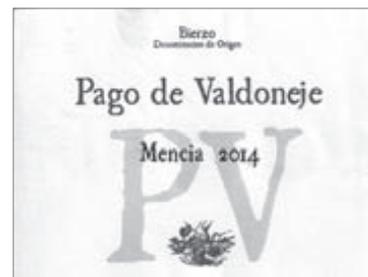
from the Jacquère grape variety. It hits the scale at a modest 11.5%, but you would never know it from the wine's sturdy presence on the palate. Apple fruit, ripe hay, and stony, flinty minerals contribute to this exquisitely balanced, serious alpine wine. Fondue? For sure, but try this intriguing white with crab cakes.

Mencia Wakes Up

2014 Bierzo (Pago de Valdoneje)

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

The once sleepy region of Bierzo is now one of Spain's most fashionable DOs. The old Mencia vines of Castillo y Leon, now given luxurious care, are producing fruity, aromatic, and refreshing reds at very reasonable prices. The 2014 Pago de Valdoneje is made from grapes grown on 80-year-old vines and is deep with black cherry fruit and enticing minerality. Have this with a brothy stew of cabbage and chorizo.



Got String?

Manzanilla 'La Guita' (Hijos de Rainera Perez Marin)

Sale Price \$7.99 per 375 ml– \$86.30 case of twelve



The original owner of this Manzanilla producer so frequently used the slang word for cash (La Guita) when demanding payment that the name stuck, and for many years now they attach a string (La Guita) to every bottle.

Today, this is Spain's number-one selling Manzanilla, which is a lot of string. It's remarkable that this is the only wine this Bodega produces. The sea salt-laced Atlantic breezes influence the wine in their two

cellars. The old cellar, originally a hospital built in 1526 called Misericordia, houses 2,000 barrels, while the new cellar houses another 12,000. This means that the entire solera contains more than nine million bottles of wine. Given the quality of the wine, the scale is truly amazing. The current bottling, from July of this year, is incredibly fresh. This is a miraculous mix of sea, sun, and soil. Bracingly dry, lacy, and delicate, it also has a firm dry finish. Fabulous as an aperitif with almonds and olives. Even better with a squid or shrimp stir fry.

50, 40, 30 – Birth Year Armagnacs

If you are seeking a gift for someone with a significant birthday this year we have a few bottles of Armagnac to offer. Cheers.

1965 Armagnac (Marquis de Puysegur)

\$175.00 per 750ml

1975 Armagnac (Labiette Castille)

\$175.00 per 750ml

1985 Armagnac (Labiette Castille)

\$125.00 per 750ml

Nature Reserva Cava

2010 Cava Gran Reserva Brut Nature 'Reserva de la Familia' (Juvé y Camps)

Sale Price \$14.99 – \$161.90 case of twelve

How underrated a sparkling wine is Cava? Just try this strikingly dry 2010 vintage wine from Juvé y Camps.

Normally priced at \$17.99, this will be \$14.99 for the rest of the year. This is not a Champagne substitute but a fully dry, wonderfully aged Cava with full-blown flavor and gentle bubbles. Try this with spicy foods and sushi.



Specialty Foods

Perlagrigia \$20.99 per lb. (Regular price \$22.99)

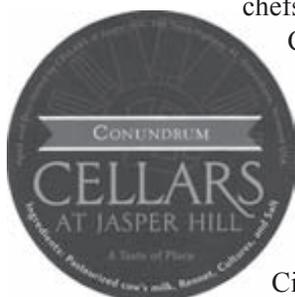
Perlagrigia, or "grey pearl," is a pasteurized semi-soft cow's milk cheese with black truffle flakes coated in ash. The cheese is rubbed in extra virgin olive oil and truffle oil then coated in ash made from ground cloves, cinnamon, nutmeg, licorice, and coriander, and aged for about one month. Produced in the Veneto region of Italy.

Conundrum / Cellars at Jasper Hill

Limited Run at \$21.99 per lb.

An interesting concept from Jasper Hill involving retailers and chefs in the innovation of new cheeses,

Conundrum is the name allocated to any cheese that has not yet made it into their permanent collection. This incarnation of Conundrum started off as batch of Moses Sleeper, their basic brie. It has been washed in a special brine that included Eden Ice Cider lees, or spent yeast. Get this funky and fruity washed rind while we still have it!



Grey Barn Bluebird \$25.99 per lb. (Regular price \$31.99)

Certified organic raw cow's milk blue cheese from Grey Barn in Martha's Vineyard, who "have always felt compelled by our environment to make a blue, briny and streaked with the colors of the sea." Crumbly, dry, and salty. Mild mannered and versatile.



Country Queen Goat Cheddar \$15.99 per lb. (Regular price \$17.99)

An outstanding raw goat's milk cheese selected and matured by Milton Creamery, the producers of one of our favorite cheddars, Prairie Breeze. Nutty and sweet, with a crystalline crunch and a subtle tang.

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Wines of the Month — October 15, 2015 through November 14, 2015

2014 Toscana Rosso ‘Vivaio del Cavaliere’ (Castello La Leccia)

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

This Toscana Rosso from Castello La Leccia is a seriously good, cheap blend of Sangiovese (85%) and Malvasia Nera.

2012 Bordeaux Rouge (Château Tour St. Georges)

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

Cabernet Sauvignon (60%) drives the bus in this very good Bordeaux Rouge. Have this with a hearty fall dinner of lamb and eggplant.

2013 Vinho Regional Lisboa (Castelo do Sulco)

Sale Price \$6.99 – \$75.49 case of twelve

Once again Portugal delivers a great value red. The Castelo do Sulco mixes Touriga Nacional and Aragonez with Syrah to create a structured, full-flavored dry red.

2014 Savoie Blanc ‘Les Sapins’ (Viallet)

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

When we have only one white wine of the month we want it to be a good one, but this is a terrific one. Les Sapins is a blend of Jacquère, Chasselas, and Altesse from France’s sub-alpine region. Crisp and very dry with surprising weight, this will match with almost anything.

