



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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## October 18, 2024 – November 14, 2024

### Italian Inventory Price Reduction

Fortunately, a couple of our wholesalers had a little too much Italian wine in their warehouses and passed some price reductions our way. Take advantage of this wonderful Italian abundance.

#### Soave

**2021 Soave Classico (Gini)**

**Regular Price \$19.99 – \$203.90 case of twelve**

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

Gini sets itself apart from oceans of basic Soave by using only their own organic Garganega grapes grown in the Soave Classico zone. Their village of Monteforte d'Alpone is home to dark volcanic soils which give this Soave a striking minerality. There's a ton of aroma and flavor here, yet it's still light on the palate. A fantastic wine for seafood risotto.



#### The Liar

**2020 Valpolicella Classico Superiore**

**Ripasso 'Il Bugiardo' (Buglioni)**  
**Regular Price \$29.99 – \$305.90 case of twelve**

**Sale Price \$24.99 – \$254.90 case of twelve**

Buglioni calls their Ripasso 'Il Bugiardo'—the Liar—for its ability to fool expert tasters into thinking they are drinking an Amarone. Certainly, Il Bugiardo is a full and round wine, with hints of Amarone's power and dried fruit character, but it strikes



our palate as being much drier and mercifully lighter in ABV than Amarone. Made with organic grapes (a blend of Corvina, Corvinone, Rondinella, Oseleta, and Croatina), the 2020 is well structured with ample fruit and pleasing spice. It would make a fine match for a dark, winey red sauce and tagliatelle.

#### Rina Russa

**2022 Frappato 'Rina Russa' (Santa Tresa)**

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

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



This is one of our favorite Sicilian reds and a great value. Santa Tresa's organic Frappato grapes are grown in a vineyard of red sand. This results in an elegant red with mellow tannins. Give it a slight chill and serve with roasted vegetable couscous.

#### Pianrosso Brunello



**2017 Brunello di Montalcino 'Pianrosso' (Ciacci Piccolomini)**

**Regular Price \$84.99 – \$866.90 case of twelve**

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

**Brunello di Montalcino Pianrosso** has climbed to the top of the Tuscan hierarchy. These pure Sangiovese

wines have proven to be super concentrated and exceptionally long lived. Ciacci Piccolomini makes an excellent entry-level Brunello, but for a few extra dollars their Pianrosso delivers an extra dose of intensity and elegance. Only produced in the best vintages, the Pianrosso spends 36 months in large Slavonian oak barrels to add complexity and soften its tannins. The 2017 is now entering its mature drinking phase. Open for an hour before serving and this deep, dark red will be beautiful with a grilled porterhouse, or equally excellent with a mushroom ragu.

#### A True Classico

**2018 Chianti Classico (Fonterutoli)**

**Regular Price \$27.99 – \$285.50 case of twelve**

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

The Castello di Fonterutoli has been around since 1208 and the current owners, the Mazzei clan, have been there since 1435. The location in Castellina is prime Chianti Classico and the 2018 is ripe and ready. This has a wonderful forest floor aroma and lively cherry and juniper flavors. A great match for pork chops with garlic and sage.



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## ***Kissing Cousins***

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### **2022 Menetou-Salon 'Les Chamblins' (Domaine Lucien Rimbault)**

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

Last month, we featured a Reuilly as a more affordable Sancerre-adjacent Sauvignon Blanc. This month, we continue our tour around Sancerre with this Menetou-Salon. The Rimbault family has been making wine in Sancerre for four centuries, but have recently expanded into its well-respected neighbor next door. Both appellations share similar soils, climate, and signature grape, but thankfully diverge in price. Their 2022 Menetou-Salon comes from a single vineyard which is worthy of its own cuvée. It's a fresh and balanced Sauvignon Blanc brimming with lime peel and white blossoms over a backbone of striking minerality. If you ever find yourself in Sancerre in need of an elevating experience, take a ride in one of the Rimbault's many hot air balloons to taste their wines while looking down at the vineyards that bore them. For the rest of us stuck on land, a glass with a scallop and avocado ceviche will be almost as magical.



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## ***Viré Clessé – A Super Mâcon***

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### **2022 Viré Clessé 'Vieilles Vignes' (Famille Cordier)**

**Sale Price \$39.99 – \$407.90 case of twelve**

It takes a lot for the stodgy wine authorities in Burgundy to alter their venerated appellation system. But in 1999 they rewarded growers in the Mâcon villages of Viré and Clessé with their own appellation, putting Viré-Clessé on equal par with neighboring Pouilly-Fuissé and for that matter the revered Puligny-Montrachet. It certainly helped that two of the best producers of the



Mâconnais, Jean Thevenet and Henri Goyard (now retired), had long produced delicious and age-worthy wines from the region. A recent taste of the 2022 from Cordier confirmed a new source for this excellent white Burgundy. This is a rich, rounded, dry Chardonnay with flavors of ripe pears and roasted grains. A great white for a roasted sea bass stuffed with fennel.

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## ***Bourgogne Rouge***

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### **2022 Bourgogne Rouge (Domaine Laurent Chardigny)**

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

We thought for sure the days of sub-\$20 Burgundy Pinot Noir were over, but we are happy to be proven wrong.



This entry-level Bourgogne Rouge happens to also come from the Mâconnais in Southern Burgundy. Though Chardonnay firmly dominates here, small amounts of Pinot Noir and Gamay are also grown and make friendly and approachable red wines. This may not have the cachet and complexity of Village or Cru-level Burgundy from the Côte d'Or, but the 2022 makes a pleasing and affordable introduction to an increasingly unaffordable region. The supple body, fine tannins, fresh red cherry fruit, and hint of damp earth characteristic of French Pinot are all there. Lovely with a roast chicken and new potatoes.

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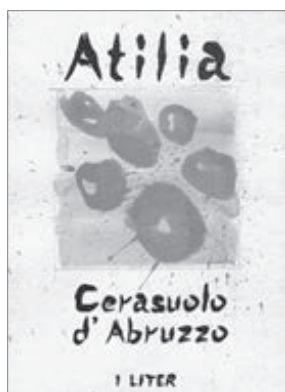
## ***Real Rosato***

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### **2023 Cerasuolo d'Abruzzo (Atilia)**

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

Rosés are now consumed year round, but we don't want to have every rosé we featured in the summer around for the fall.



Luckily, Cerasuolo d'Abruzzo is a super juicy, contra-seasonal rosé. Cerasuolo means cherry-red, and the deep color and flavor extracted from the Montepulciano grape shows this off brilliantly. Atilia's 2023 is a dark, chewy rosé with tart fruit flavors and peppery spice. This makes it delicious with the peppery foods of Abruzzo. Try this with a hot squid salad or a spicy pasta dish loaded with peperoncini.

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## **Wine Cask Discount Policy**

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These are our EVERYDAY discounts:

15% off of a whole case.

10% off of a mixed case.

Wines of the Month (four on last page), sparkling and fortified wines (Port, Sherry and Vermouth) receive a maximum 10% discount.

Above discounts apply to all wines in the store except 1.5L and 3L sizes, and are reflected in the case prices listed in the newsletter.

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## A la Séminaire

2022 Côtes du Rhône (Domaine du Séminaire)  
Sale Price \$17.99 – \$183.50 case of twelve



Our newest Côtes du Rhône comes to us from a fourth-generation family estate in Valréas, where the broad Southern Rhône landscape meets the foothills of the Alps. The biggest change made by the current generation was conversion to organic farming, but the winemaking has remained quite traditional. They don't use any oak; in fact, the wines

are fermented in the original concrete tanks which date back to 1938. The 2022 (a blend of 80% Grenache, 10% Syrah, and 10% Carignan) is silky and floral, with brambly blackberry fruit and threads of licorice and garrigue through to the earthy and dry finish. Have with a rosemary and garlic marinated lamb roast.

## St. Émilion Grand Cru

2018 St. Émilion Grand Cru  
(Château Grand-Pey-Lescours)

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

Compared to the austere Cru Classé wines from the Médoc, a St. Émilion Grand Cru can be downright friendly.

Grand-Pey-Lescours' 2018 is an organically grown blend of Merlot (80%) and Cabernet

Franc. The sandy soils lessen the tannins, creating a perfumed, dry red with smooth and long flavors of ripe plum and fig. Have this with a seared duck breast along with roasted vegetables.



## Specialty Foods

### A Small Good

Rockport, ME



For our newer readers, we are pleased to again feature a local charcuterie producer who we have been working with since their inception in 2018. A Small Good was founded by Oliver and Kelly Perkins. Their attention to detail starts on the farm, where they work closely with local producers to ensure that the animals are pasture raised, never mistreated, and never exposed to antibiotics or hormones. ASG's fine cured meats are brined in hard cider, fermented with wild yeasts and koji (a mold typically used to make soy sauce and sake), and then aged on the Atlantic coast to create a distinct sense of terroir rarely accomplished by American producers. We have a selection of their small format salamis, but the most interesting items are sliced fresh to order at the deli counter. *Quarter pound minimum, please.*

### Culatello - \$17 per quarter pound

Ham cured in a natural casing with a bold flavor.

### Lonza - \$11 per quarter pound

Pork tenderloin rubbed with fennel and Calabrian chilis.

### Coppa - \$11 per quarter pound

Pork shoulder aged with black pepper.

### Wagyu Bresaola - \$17 per quarter pound

Beef round with Lambrusco and Appalachian Spicebush.

### Hard Cider Salami - \$9 per quarter pound

Pork salami with hard cider from Whaleback Farm.

### Ramp Salami - \$9 per quarter pound

Pork salami with wild ramps from the Northeast.



### Basque-ish Chorizo - \$9 per quarter pound

Pork and beef salami with Spanish peppers.

### Spicebush Salami - \$9 per quarter pound

Pork and beef with Appalachian Spicebush, an indigenous aromatic herb.

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## Wines of the Month – October 18, 2024 through November 14, 2024

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### 2022 Muscadet Sèvre et Maine (La Pepie)

Sale Price \$12.99 – \$140.29 case of twelve

La Pepie has long been a favorite Loire Valley white. The 2022 is fresh and lively with orchard fruits and a dry, minerally finish. Yes, it's great with seafood, but also much more versatile than it's given credit for.

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### 2022 Roter Veltliner (Wimmer-Czerny)

Sale Price \$11.99 – \$129.49 case of twelve

Roter Veltliner grows in Austria, but is genetically unrelated to Grüner Veltliner. Testing reveals it is close to Silvaner.

Wimmer-Czerny is an organic producer and their 2022 Roter is a full-flavored, spicy, and minerally dry white. Try this delicious exotic white with pad thai or an herb-and-garlic-rubbed roast chicken.

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### 2020 Bordeaux Supérieur (Château La Verrière)

Sale Price \$11.99 – \$129.49 case of twelve

La Verrière has harnessed the warm 2020 vintage to produce an intense and full-flavored Cabernet Sauvignon and Merlot blend. Great with a potato gratin and a salad.

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### 2023 Malbec (Nieto Senetiner)

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

This rich blackberry-fruited Malbec is terrific value and wonderful for a weekday burger or a pizza dinner.

