



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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**November 15, 2014 – December 7, 2014**

**Feasting on Value**

## Washington Sauvignon

**2013 Columbia Valley Sauvignon Blanc (Snoqualmie)**  
**Sale Price \$7.99 – \$81.50 case of twelve**

Snoqualmie's 2013 Sauvignon Blanc has real concentration of fresh fig and citrus fruit in fine balance. This Columbia Valley white follows its own style with more weight and flavor than we ever expect from a wine in this price range.



## The Umbrian Plough

**2013 Umbria Rosso (Perticaia)**  
**Sale Price \$11.99 – \$122.30 case of twelve**

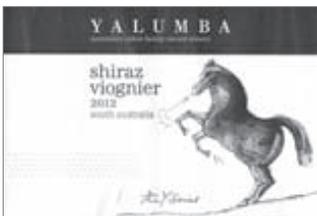
This is a stupendous value from Umbria. The 2013 Perticaia Rosso is a blend of Sangiovese (80%), Merlot, and Colorino. This dry, spicy red makes us salivate for wonderful Italian foods like artichoke lasagna or herb-encrusted pork roast.



## Aussie-Rôtie

**2012 Shiraz-Viognier (Yalumba)**  
**Sale Price \$8.99 – \$91.70 case of twelve**

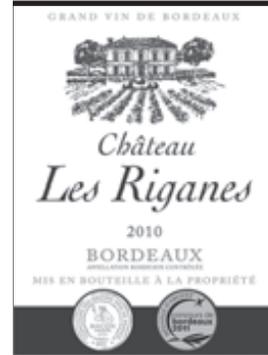
Producers in the Northern Rhone Valley's Côte-Rôtie can add a little of the white grape Viognier to their Syrah-based reds. This lifts the aromas and lightens the weight. The Australian producer Yalumba does the same. The 2012 is a bright, full-bodied red with ripe fruit and a crisp, peppery finish.



## Bordeaux

**2010 Bordeaux Rouge (Château Les Riganes)**  
**Sale Price \$11.99 – \$122.30 case of twelve**

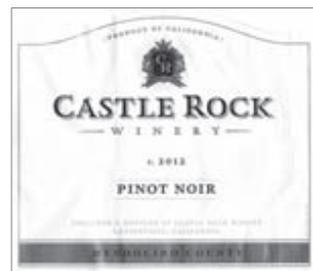
With its 52% component of Cabernet Franc, Château Les Riganes is a slightly different Bordeaux Rouge. This 2010 is earthy and quite dry, with a leafy, autumnal aroma.



## Mendocino Pinot

**2012 Mendocino County Pinot Noir (Castle Rock)**  
**Sale Price \$10.99 – \$112.10 case of twelve**

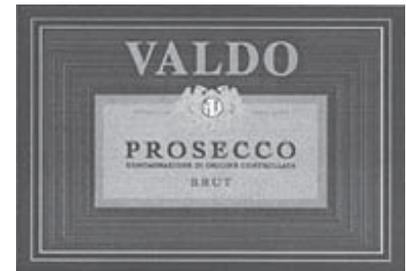
This is truly a bargain. The 2012 Mendocino Pinot Noir from Castle Rock has pleasing raspberry fruit, silky tannins, and an elegant finish.



## Secco Prosecco

**Brut Prosecco (Valdo)**  
**Sale Price \$9.99 – \$107.90 case of twelve**

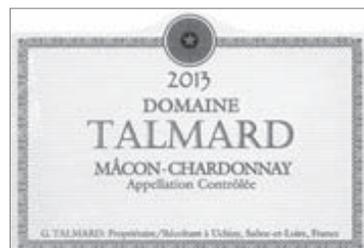
This is the time of year for a good cheap Prosecco to use for Bellinis, Mimosas, and toasts. We liked Valdo for its persistent bubbles and its clean dry finish.



## Making Chardonnay

**2013 Macon-Chardonnay (Domaine Talmard)**  
**Sale Price \$10.99 – \$112.10 case of twelve**

Chardonnay, the thousand-year-old village in Burgundy, gave its name to the grape that still grows there today. Domaine Talmard's 2013 Macon shows admirable concentration of pear and apple fruit along with the dry finish of un-oaked Chardonnay.



## Roussillon

**2012 Côtes du Roussillon Villages (Mas de la Garrigue)**  
**Sale Price \$10.99 – \$112.10 case of twelve**

Usually the Grenache/Syrah slot would be filled by a Côtes-du-Rhône, but we found a better value closer to the Pyrenees in Forca Real's Mas de la Garrigue cuvée. The 2012 is packed with ripe berry fruit and gripping, earthy tannins.



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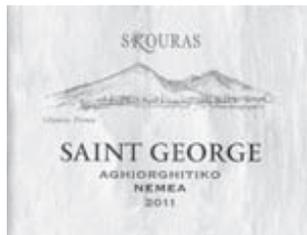
## *Saint George and the Turkey*

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### **2011 Nemea Aghiorghitiko (Skouras)**

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

Aghiorghitiko, also called St. George, is the most widely planted red grape in Greece and the only grape authorized for the Nemea appellation. The producer Skouras has charmed us in the past with their whites, but this red is beyond charming. With its polished ripe red fruits, medium body, and soft, buried tannins it pairs well with a variety of foods, which is why we consider this to be a fine wine for turkey day.



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## *Morellino*

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### **2013 Morellino di Scansano 'Pàssera' (Poggio Trevalle)**

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

We've been waiting, along with a core group of fans, for the new vintage of the Pàssera to finally arrive. Luckily the wait was worth it. The 2013 is more generous and rich than previous vintages while still retaining its characteristic juicy freshness. Made entirely from Sangiovese, this Morellino abounds with wild strawberries resting on crushed herbs. Although Poggio Trevalle has been certified organic for almost 15 years, Umberto Valle goes further by applying biodynamic principles to his vineyards and winemaking. He strives for a pure expression of the wines through use of ambient yeasts, hand harvesting, and fermentation in steel and concrete, among other practices. This wine awaits hearty cold-weather, slow-cooker stews.



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## *Cantina Convento*

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### **2013 Santa Maddalena (Muri-Gries)**

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

The Muri-Gries monastery is one of the best producers of wine in the Alto Adige. Their 2013 Santa Maddalena is a blend of Schiava and Lagrein. The result is an alpine red with delightful berry fruit and a balancing tart, crisp finish. This very versatile red will match as well with a roast chicken (or turkey) as with a seared salmon filet with lentils.

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## *Auslese at 20*

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### **1994 Kaseler Dominikanerberg Riesling Auslese (C. von Nell-Breuning)**

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

Yes, the vintage is correct: 1994. As is the price. Stored at the property in the Mosel until delivery earlier this year, the wine is in pristine condition. Even though this is an Auslese, age has lessened the sweetness and it can now be described as off-dry. It has a gorgeous aroma of dried fruits, autumn leaves, and aged cheese. The palate is crisp and lively with a smooth, mellow, lingering minerality. Do not hesitate to serve this with food, even at Thanksgiving.

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## *Vino de Asturias*

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### **2013 La Fanfarria (Dominio del Urogallo)**

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



A new wine from what is for us a new region, this deep magenta beauty comes all the way from Asturias, more often associated with sidra (cider) than with wine. But there has always been Asturian wine, traditionally based

on Mencia grapes blended with other indigenous varieties, quietly made in the hills of Cangas del Narcea. Here Nicalás Marcos runs his one-man operation, Dominio del Urogallo. Along with his other wines, La Fanfarria is produced from biodynamically grown grapes and is another first for us in that it is a blend containing Albarín Tinto and Mencia. Although dense and concentrated, this red exhibits a charming lightness at a modest 12.5% alcohol. Faint notes of spice and forest floor keep the dried-fruit quality from dominating. Its dark currant and pomegranate flavors and earthiness provide a perfect complement to a white bean stew.

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## *Big Barbera*

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### **2011 Barbera d'Alba (Oddero)**

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

Barolo is the breadwinner at Oddero and the 2010 is terrific, but their 2011 Barbera is a worthy, ready-to-drink alternative. 2011 was a warm vintage in Piedmont, and the women who run Oddero told us that the Barbera grape loves a hot vintage. After fermentation they put this wild new wine into large oak barrels to mellow for a year. Now it is a large tamed beast with deep dark fruit, soft ripe tannins, and a mouthfilling intensity. Perfect for a long-braised short rib dish served on mounds of polenta.



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## *Cool Cal Cab*

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### **2012 Cabernet Sauvignon (Smith and Hook)**

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

Smith and Hook's robust 2012 Cabernet Sauvignon is sourced from three sections of the Central Coast: San Antonio Valley, Arroyo Secco, and Paso Robles. This has tons of fruit. Blueberries, cherries, and black currants flow along with barrel-enhanced toastiness and a wave of cool tannin.

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## *Fizzy Cab Franc*

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### **Saumur Brut 'Corail' (Louis de Grenelle)**

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

Need pink fizz for the holidays? Consider this dry, savory Saumur Brut made entirely from Cabernet Franc. The barest suggestion of strawberry fruit along with its fine, fresh bubbles give Louis de Grenelle a true holiday sparkle.



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## Do You Believe In Biodynamic?

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### 2011 Willamette Valley Pinot Noir (Cooper Mountain)

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

While we always like to hear that a wine is made from Organic grapes, we are not totally sold on the addition of Biodynamics, but it certainly does no harm and we'll never knock it. What made us believers in Cooper Mountain's 2011 Pinot Noir is that it's as good as you can get from Oregon for the price. Understated at first, the fruit builds with breathing, as do the aromas. Eventually it becomes a classic Oregon Pinot Noir with scents of forest floor and subtle red fruits.



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## Barbaresco

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### 2010 Barbaresco (Cantina del Pino)

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



While we have been raving about 2010 Barolos, we have just now got around to a Barbaresco. Renato Vacca blends this wine from his best vineyards, and chooses the barrels that will drink well when young, but history has proven they will also improve over time. The 2010

is seamless and pure Nebbiolo. Drink now for its amazing freshness of spice-laden red fruits and its palate-coating tannins.

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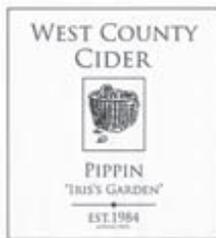
## West County Cider

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### Pippin 'Iris's Garden' (West County Cider)

**Sale Price \$13.99 – \$151.10 case of twelve**

The Maloney family started West County Cider 30 years ago and they are still at it. If you're going to dress up like Pilgrims and Native Americans this is the beverage for you. Crisp and dry with beautiful snappy freshness, it is one of our favorite Ciders ever. Made in Colrain, Massachusetts.



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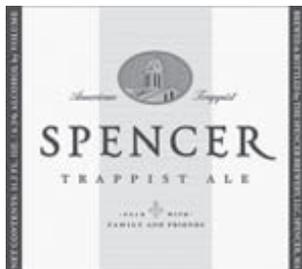
## Trappist Massachusetts

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### Trappist Ale (Spencer)

**Sale Price \$15.99 per four pack plus deposit**

Earlier this year St. Joseph's Abbey in Spencer, Massachusetts released the first American Trappist Ale and it was an immediate success. The planning and implementation themselves are a story worth telling. The recipe is based on a low-alcohol ale that was never sold, just consumed by monks. The Spencer ale is slightly stronger (6.5%), given a second fermentation in the bottle and more carbonation. This requires the bottle, designed in



Belgium, to be a bit heavier. But you should never drink this beer out of the bottle. Pour the ale into a chalice, leaving room for a bright foamy head, which will release the aromas. We will gladly show you the proper glass to use when drinking this delicious ale.

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## Specialty Foods

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**Challerhocker \$25.99 per lb. (Regular price \$27.99)**

Challerhocker, which translates to "sitting in the cellar," is an alpine-style cheese made by Walter Rass, the cheesemaker for Käserei Tufertschwil in the Canton of St. Gallen, Switzerland. Influenced by Rass's years of experience producing Appenzeller, Challerhocker is an unpasteurized cow's milk cheese washed in wine and spices and aged for a minimum of 10 months. It has a smooth texture, dense yet creamy, with a great depth of flavor: roasted peanuts, brown butter, and caramel, with a crystal crunch.

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**Mycella Blue \$12.99 per lb. (Regular price \$13.99)**

A traditional Danish blue cheese in the style of Gorgonzola from the cheesemakers at Bornholms Andelsmejeri. Made exclusively with pasteurized cow's milk from the distinguished dairy co-operative on Bornholm Island, the cheese is aged 4 months. Sweet and creamy with a dense paste, it's ideal for salads.

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**Brie Fermier Jouvence \$16.99 per lb. (Regular price \$18.99)**



From Ferme de Jouvence (The Farm of Rejuvenation) in Northern France, this is a bloomy rind farmstead Brie. Anything but basic, it's likely to change your mind about Brie. Made from buttery pasteurized cow's milk with subtle mushroom and earth flavors, this is considered the most authentic French Brie available in the United States.

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**Elderflower Rebel \$16.99 per lb. (Regular price \$18.99)**

An autumnal semi-firm pasteurized cow's milk cheese from Käserebellen in Steingaden, Germany. Refined with fresh yogurt and elderflower juice, and with an elderflower-coated rind. Creamy and mild, floral and spicy, with aromas of dried fruit, elderberry, and caramel.

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## Sale Dates

**The Last Quarterly Sale of the Year begins  
Friday November 28th and runs through  
Sunday December 7th.**

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, 2014 through December 7, 2014

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### 2012 Pinot Blanc (Trimbach)

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

The best price in years for a Wine Cask classic. Trimbach's Pinot Blanc is food-friendly and full of rich, dry flavor.

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### 2012 Malbec (Septima)

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

Septima packs a lot of flavor for a modest price. Dark fruit, full body, and hints of cocoa are typical of Argentine Malbec.

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### 2013 Montepulciano d'Abruzzo (Caldora)

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

Montepulciano d'Abruzzo is a favorite go-to red for spicy red sauce and sausages. The 2013 Caldora does not disappoint.

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### 2013 Cabernet Sauvignon/Carmenere (Cono Sur)

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

This has long been our favorite from Cono Sur. The Cab/Carm blend is made from organic grapes and the 2013 is a beautifully balanced, fruity, spicy Chilean red.

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