



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

(617) 623-8656



January 15, 2016 – February 14, 2016 French Reds

With these fine French red wines you'll want to have a steaming stew pot on the stove and a gratin in the oven. When the entrée and main have been consumed, you can change wines for the salad and cheese course. How very French.

Haut Médoc

2012 Haut Médoc (Château du Hâ)

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

The Moreau family of Château du Hâ call their estate a Cru Artisan. With just 4 hectares this is an apt description. The property is located to the west of Pauillac and the vineyard is planted with Merlot (60%) and Cabernet Sauvignon (40%). The 2012 is a graceful Haut-Médoc with a savory, earthy dryness throughout. This will make a great match with a gratin of celery root and gruyère.



Cahors

2013 Cahors (Clos La Coutale)

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



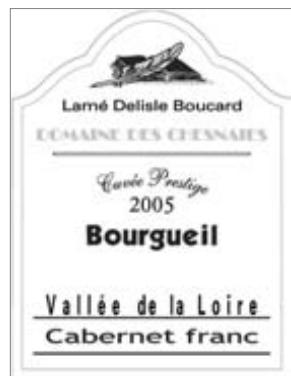
Cahors is the original Malbec. On the limestone hillsides of the Lot River the Côt (the local name for Malbec) gives deep, dark wines with plush tannins and black cherry fruit. Clos la Coutale has long been a consistent value. They blend in some Merlot (20%) for a ripe, round mouth feel, but it is the Malbec that delivers the intense fruit and tannin. Have this with a mixed meat and white bean cassoulet. And then a ripe, stinky Bleu d'Auvergne.

Bourgueil

2012 Bourgueil ‘Cuvée Prestige’ (Lamé Delisle Boucard)

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

If you visit the Lamé Delisle Boucard cellar they can probably open a bottle of their Bourgueil from your birth year. But this should not stop you from opening their 2012 Cuvée Prestige. They have been a consistent, high quality producer for decades and their wine is more than reasonably priced. As usual this is Cabernet Franc that straddles the line between Bordeaux and Burgundy. It's got structure like a Bordeaux and perfume like a Burgundy. The 2012 is a balanced, not-too-heavy red that will be a perfect match for seared salmon with lentils followed by a tangy chèvre.



Morgon

2013 Morgon ‘Côte de Py’ (Jean-Marc Burgaud)

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

The reputation of Beaujolais has been enhanced by a group of vignerons centered around the Cru of Morgon. Yes, there are great vignerons in Fleurie and Julienas, but with names like Lapierre, Foillard, Des Vignes, Boulard, and Burgaud, you'll never lack for an excellent Cru Morgon. Of these, the best values and some of the best wines come from Jean-Marc Burgaud. The 2013



Côte de Py is stellar Gamay with refined tannins, crisp minerality, and charming berry fruit. This is the kind of wine to serve with roast chicken and mashed potatoes along with peppery greens, followed by a ripe, runny Saint-Marcellin.

Vigneron de l'Année



2014 Rouge Frais Impérial (Domaine Comte Abbacucci)

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

For 2015 the wine magazine La Revue du Vin de France acclaimed Jean-Charles Abbacucci as Vigneron de l'Année. This is quite a feather in the cap for a winery on the island of Corsica. The Domaine has resurrected near-extinct grape varieties and created innovative blends from its biodynamic vineyards. The 2014 Rouge Frais Impérial is made from the Sciaccarellu grape variety and is a deliciously fragrant, herbal, and floral, light red that is a superb match with a spicy tomato-based fish stew.

Bourgogne

2010 Bourgogne Épineuil (Domaine Savary)

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

Domaine Savary makes a living producing Chablis, but also owns a .80-hectare plot of Pinot Noir. This red has a subtle raspberry fruit aroma that is enlivened by a wave of crushed sea shell flavor. We think that this intriguing red is better suited for fish than fowl.



Napa Cab 2013

2013 Napa Valley Cabernet Sauvignon (Buehler)

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



Critics are calling the 2013 vintage in Northern California one of the best ever. In Napa Valley, where amazing Cabernet Sauvignons are produced and amazing prices are asked, the hype of the 2013 vintage is real. Lucky for us there is

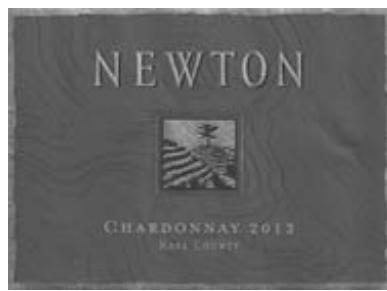
Buehler Vineyards, where forty years of winemaking experience yield monumental Cabernet at affordable prices. Their 2013 spent eighteen months in oak and has a lifting and softening dollop (9%) of Merlot. It has a silky, dark berry spectrum of fruit along with toasty oak, and firm but ripe tannins. Easy to enjoy now, it will easily age another ten years.

Newton Chard

2013 Napa County Chardonnay (Newton)

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

Newton is another longstanding producer of Napa wines. Their 2013 Chardonnay is a crisp, lively white with enough butter and oak to keep California Chardonnay drinkers happy. A delight with crab cakes.



The Black Earth of Etna

2014 Etna Rosso (Tenuta delle Terre Nere)

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

Just fifteen years ago the vineyards of Sicily were being planted with international grape varieties like Chardonnay and Syrah, but today it is the unique, native grape varieties that

are prized. First bottled as a varietal in 1995, the Nerello Mascalese of Mount Etna has been one big wow after another ever since. Importer Marc de Grazia planted his flag on Etna a few years back and acquired some stupendously old vineyards. This, his entry-level Rosso, is a smoky, earthy Nerello Mascalese with a small amount of Nerello Capuccio blended in. Instead of a massive southern Italian red you get a graceful, aromatic red with fresh fruit and that unmistakable volcanic character. This is a lovely red for a simple meal of cheese, salumi, and salad.



With its Liter-sized bottles, we couldn't quite make this a wine of the month, but this fresh, light Austrian Grüner Veltliner is an ideal everyday white wine. Crisp apple fruit and an appealing dry finish are enough to make this a great value with a simple fish dish or with some bratwurst and cabbage. Yum.

Moscato Giallo

2014 Moscato Giallo 'Pfefferer' (Colterenzio)

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



Moscato is enjoying great popularity in its frizzante version, but there is also great appeal in its still incarnation. Moscato Giallo 'Pfefferer' from Colterenzio is a fascinating dry wine with a pronounced pepperiness.

The 2014 should not be served too cold because you can lose its great aromatic character. Gorgeous lime-scented fruit, lovely fresh flowers, and peppery spice make this a complete

delight with a kale and apple salad and a fresh chèvre.

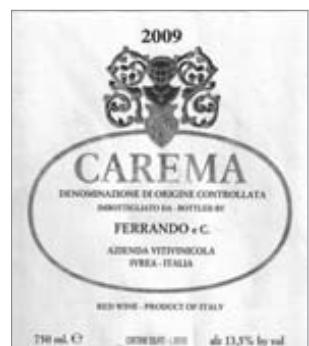
Carema

2009 Carema 'White Label' (Ferrando)

Sale Price \$49.99 – \$509.90 case of twelve

The wines of Barolo and Barbaresco are truly impressive reds, but if you want to look into the clear-eyed soul of the great Nebbiolo grape get thee to Carema. Located in the north of Piedmont, with Monte Bianco/Mont Blanc looming overhead, the Carema vineyard is a steep 16-hectare amphitheater of vines propped up by granite posts so that every bit of sunlight can be transformed into vinous magic. The earthbound conveyance system for this is the Ferrando family whose Carema wines know no equal. They make a 'white label' for relatively near-term consumption (ten to thirty years) and an only-in-special-vintages 'black label' which really should be saved for later

generations. The 2009 is lovely stuff. You can literally see right through it and the smell is penetrating, with rocky slate and alpine flowers. The palate is bright, with red fruits and a spicy, herbal zestiness. Have this with a steaming mound of polenta, Fontina Valle d'Aosta cheese, and a salad of bitter greens.



Grüner Liters

2014 Grüner Veltliner 'Weinzierl' (Winzer Krems)

Sale Price \$7.99 per Liter – \$81.50 case of twelve



Brachetto

2014 Piemonte Brachetto (Borgo Maragliano)

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

Thanks to some unfortunate examples Brachetto is too often dismissed as a fizzy and lightly sweet red you only drink on Valentine's Day. But there are seriously interesting Brachettos such as this one from Borgo Maragliano, sourced from 50-year-old vines that yield a delicate frothy wine fragrant with geraniums and spices. With its low alcohol, this Brachetto can be drunk as an aperitif with fresh berries or for dessert with a dark chocolate cake.



Old Gold

2010 Rioja Reserva (Viña Real)

Sale Price \$29.99 – \$305.90 case of twelve

The red Rioja wines of Viña Real are graceful agers. We have



had forty-year-old wines that had wonderful aged aromas but were still fresh on the palate. There is no reason not to open this 2010 Reserva now, because it is full on delicious with wonderful structure, but if you put a few bottles away you will be rewarded with

a deeper, richer wine. Today it is all about its dusty fruit and oaky tannins – which will make a fine pairing with a long-braised lamb and bean dish.

Gavi Riserva

2013 Gavi Riserva (La Raia)

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



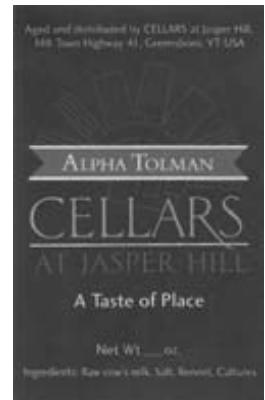
Those blessed with a memory may recall that we featured a Gavi around Thanksgiving. This new Gavi is very different in style thanks in part to its longer aging on yeast lees. La Raia, a biodynamic working farm with livestock, bees, and even a Waldorf school, ages their Riserva Gavi for six months on lees, twice as long as their non-Riserva. This treatment in addition to the quality of their 60- to 70-year-old Cortese vines, adds texture, intense aroma, and spicy depth. For a wine that is only 12.5% in alcohol, this Gavi is wonderfully creamy yet light in the mouth. Perfect for a lightly pan-seared salmon on a bed of couscous.

Specialty Foods

Alpha Tolman \$18.99 per lb.

(Regular price \$21.99)

Earthy and robust, Alpha Tolman is a raw cow's milk cheese from Jasper Hill Creamery in Greensboro, Vermont. In its youth this cheese is buttery with fruit and nut flavors. As it matures it acquires savory overtones of meat and caramelized onion. Inspired by alpine cheeses such as Appenzeller, it has the perfect texture for melting and pairs well with plummy red wines, robust ales, and onion jam.



Le Châtelain Brie \$10.99 per lb.

(Regular price \$13.99)



This bloomy rind brie from Normandy is sweet and creamy, with a distinct vegetal aroma. Made for the American market with pasteurized milk, it is surprisingly flavorful. It was the 2010 gold medal winner of the Concours General Agricole held at the Salon International de l'Agriculture in Paris, where it was chosen from among 17,000 French food products including raw milk bries!

Gorgonzola Piccante \$11.99 per lb.

(Regular price \$13.99)

This is one of the world's oldest blue cheeses, named after the Village of Gorgonzola near Milan which was once an important meeting point for cattle drivers. Made from a two-step process in which pasteurized curds are layered into each wheel, the cheese develops dense blue veining as it ripens over several months. Peppery and earthy, with a firm milky paste.

Wine Cask Discount Policy

These are our EVERYDAY discounts.

15 % off of a whole case.

This reflects the case price listed for still wines on the first three pages of the newsletter. 10 % off of a mixed case.

This refers to all wines in the store except 1.5L sizes. Wines of the Month (four on last page), sparkling and fortified wines (Port, Sherry and Vermouth) receive a 10% discount.

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Wines of the Month —January 15, 2016 through February 14, 2016

2015 Tempranillo (Venta Morales)

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

The fresh-off-the-boat 2015 Tempranillo from Venta Morales is packed with dark cherry fruit and ripe, round tannins.

2014 Chianti (La Maialina)

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

This cool Chianti is a spicy yet mellow Sangiovese with lively berry fruit and a crisp dry finish.

2014 Ventoux ‘Les Boudalles’ (Domaine Brusset)

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

‘Les Boudalles’ is an earthy and honest Southern Rhone blend packed with warmly scented spice along with plummy fruit. Great with a beef stew with root vegetables.

2014 Muscadet Sèvre et Maine ‘St. Vincent’ (Delhommeau)

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

Delhommeau’s St. Vincent cuvée again shows that Muscadet is one of France’s best-value dry white wines. Everyone says that it’s great with oysters (and it is) but we know that it goes with everything.

