



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

(617) 623-8656

November 14, 2016 – December 9, 2016

Let's Feast

Mont Rouge

2013 Ventoux 'Terrasses' (Château Pesquié)

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

Red wines from Ventoux are some of the best value Rhone wines. The 2013 Terrasses from Pesquié is loaded with Provençal character, with flavors of cherry, olives, and herbs. Have this with an eggplant gratin and lamb chops.



Bourgogne Bargain

2015 Bourgogne Pinot Noir (Closierie des Alisiers)

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

Closierie des Alisiers has delivered a ripe, zesty red Burgundy at a truly affordable price. The cherry-berry fruit is pure and fresh, and gentle tannins frame a dry finish. This medium-weight Pinot Noir is a good match for broiled salmon or roasted fowl.

Everyday Saison



Table Beer 'Everyday Saison' (Mystic Brewery)

Sale Price \$6.95 per 750ml – \$79.25 case of twelve

There are so many great local beers that we couldn't stop with just one. Mystic's Table Beer is a mildly sour, low-ABV Saison made with their own house-cultured yeast. This

pleasantly tangy Farmhouse ale is perfect for a fish chowder.

Talkin' Turkey

Thanksgiving Ale (Mayflower Brewing Company)

Sale Price \$6.45 per 22oz – \$73.55 case of twelve

Mayflower's Thanksgiving Ale is a wonderfully complex and hearty brown ale that highlights barley and rye grains and is cask aged in toasted American oak. The result is a inspired brew for the Holiday bird.

Dac-Dão

2014 Dão 'DAC' (Alvaro Castro)

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

From the Dão region of Portugal hails this fresh red blend of organically grown Touriga Nacional, Tinta Roriz (Tempranillo) and other native grapes. Flavors of red plums and black cherries draw out to a spicy finish. One year of barrel aging silken the texture to make a versatile red that goes with anything from pasta and pizza to pork chops.



Following the Monks' Plan

2014 Côtes du Rhône Villages 'Le Pré des Suves' (Le Plan des Moines)

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

Utilizing old vines originally planted by monks, Claude Serra has created a hearty full-throttle Côtes du Rhône Villages at an incredible price. Spicy, deep, and long, this is a fine match with a roast leg of lamb.

Albariño

2015 Rias Baixas Albariño (Condes de Albarei)

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

The 2015 Condes de Albarei Albariño is an amazing value with its apricot aromas and ripe yet dry finish. Truly terrific with mackerel.

The Gushin' Russian

2015 Russian River Chardonnay (Martin Ray)

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

Neither being too oaky nor too buttery, this 2015 Chardonnay from Martin Ray manages to be both complex and direct. Aromas of ripe orchard fruit are the prelude to fresh, juicy Chardonnay flavors that nicely balance body and crispness. Perfect for Turkey Day.

Auslese is Cool

2015 Niersteiner Hipping Riesling Auslese (Georg Albrecht Schneider)

Sale Price \$9.99 per 375ml – \$101.90 case of twelve

This very cool half-bottle of Riesling Auslese sings with ripe honey-dripped fruit and crisp balancing acidity. Try this with an apple tart and a slab of aged cheddar.

Spätlese Trocken

2014 Oppenheimer Riesling Spätlese Trocken (Dr. Heyden)

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

Dry German Riesling is much more attractive when it is made from very ripe grapes. In 2014 Dr. Heyden harvested Riesling from the village of Oppenheim at Spätlese-level ripeness and fermented this wine to near total dryness. The result is a mouthwatering crisp apple and quince aroma and a fine, long, dry, mineral finish. Ideal with a spicy curry.

Monsieur Muscadet

2015 Muscadet Sèvre et Maine (La Louvetrie)

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

Mustachioed Monsieur Jo Landron continues to make better and better Muscadet, but his prices have not yet gone up. His 2015 is such a meticulously precise, finely balanced Muscadet that it begs for the freshest cod and haddock.



Power and Glory

2015 Paestum Fiano 'Kratos' (Luigi Maffini)

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

2013 Paestum Aglianico 'Kleos' (Luigi Maffini)

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



Paestum is an ancient Greek city with three well preserved temples that date back to 600 BC. Today it is also a vineyard area in Campania along the coast south of Salerno, Italy. Luigi Maffini is the owner/ winemaker of 11 hectares of

organic vineyards that produce 8,000 cases of wine per year. He grows the traditional old Greek grape varieties, Fiano and Aglianico. Interestingly, 'Kratos' meaning power is the name for his white Fiano, and what a rich, full flavored white it is. 'Kleos' meaning glory is his red Aglianico, and it is full and spicy as well. The Kratos is perfect for a whole roasted Branzini. The Kleos is a great match for a slow roasted leg of lamb with grilled peppers.



Tuscan Noble

2012 Vino Nobile di Montepulciano Riserva (Gracciano)

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



While Vino Nobile di Montepulciano, isn't cheap it might be the best value in Tuscan red wine. Consider that the 2012 Gracciano Riserva costs less than a Rosso di Montalcino from not too far away. Although the locals call it Prugnolo Gentile, this is Sangiovese with its signature bright cherry fruit, spicy tannins, and crisp finish. Terrific with a mushroom lasagna and a fine slab of pecorino.

Barolo in all but Name and Time

2013 Langhe Nebbiolo (Oddero)

Sale Price \$22.99 – \$234.50 case of twelve

The Odderos made some incredible Barolos in the 2010 and 2011 vintages, three of which are still in our inventory. For example the 2011 Barolo Village is a classic for \$39.99. Not far off is this 2013 Langhe Nebbiolo which is made from the Odderos' younger vines (15 to 20 years), all in the Barolo zone.

Technically it's too young to be a Barolo and they feel it won't age well enough to be a Barolo, but it's delicious today. It starts with lovely garnet color and moves into spicy fruit and fine-grained Nebbiolo tannins. Have this with braised short ribs and polenta.



Beyond Vinho Verde

Some of our most exciting finds lately have come from Portugal. These are wines from families who believe in allowing indigenous grapes to express their particular parcel of Portuguese *terroir*. Through small yields, hand harvesting, and minimal intervention in the cellar, both the Marques and the Cabaços families are making wines that showcase the variety and quality of Portuguese wines increasingly available to us here on the other side of the Atlantic. And because both families believe in releasing their wines only when deemed ready, these two wines are the current vintages.

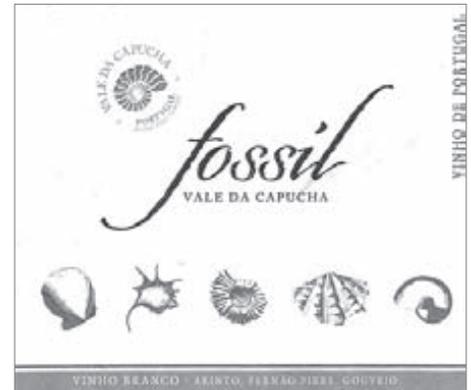
Branco

2013 Vinho Regional Lisboa 'Fossil' (Vale da Capucha)

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

The name is apt as maritime fossils like the ones on the label are embedded in the Kimmeridgian limestone and

clay soil of the Marques' organic vineyards, only 8 km away from the ocean. Consisting of a third each of Arinto, Gouveio, and Fernão Pires, this unoaked, full-bodied white has a beautiful golden color that belies the freshness of its herbal aromas. Along with flavors of pear, lemons, and almonds, there is a distinct saltiness to this wine. A great partner for salt cod with cream sauce. Not into seafood? This will also go well with the Big Dinner this month.



Tinto



2009 Vinho Regional Alentejano 'Colheita Seleccionada' (Montes dos Cabaços)

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

Much further inland in eastern Portugal is the region of Estremoz, where the Cabaços started making wine to supply their nationally renowned restaurant,

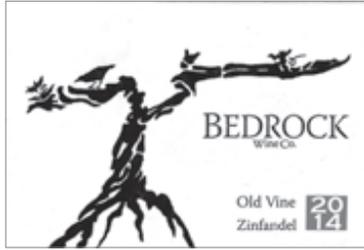
São Rosas. Their 2009 is a deep, dark, smoky, and savory red that sees no oak and yet has the smooth, dense texture of one that has. Dominated by Alicante Bouschet and Touriga Nacional, this blend also contains some Aragonez (Tempranillo). Particularly delicious with beef cheeks stewed in wine and tomatoes, this will also complement roasts such as a pork loin with mushrooms.

Bedrock

2014 Zinfandel 'Old Vine' (Bedrock)

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

When Bedrock says Old Vine they back it up. The old, mainly Sonoma Zinfandel vineyards used in this blend were planted in 1888, 1896, and 1905. The 2014 also includes some old vine fruit such as Petite Sirah, Alicante Bouschet, Grenache, Carignan, Mataro, and others. The result is a fruity, powerful red history of California wine and a seriously good Zinfandel for a Thanksgiving feast.



Fondue Power

2014 Chignin Bergeron (Les Cantates)

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

With resorts like Chambery, Aix-les-Bains, and Lake Annecy, it is not surprising that most Savoie wine is consumed within the region, so we are lucky to get what little trickles out. One of the best whites comes from the cru village of Chignin and is made from the Rousanne grape. The 2014 Les Cantates is an excellent version with its fresh-as-mountain-air aroma and its crackling crisp fruit and mineral flavors. While it is highly recommended for cheese fondue, it is equally good with a roast turkey or a flash-sautéed haddock.



Everything That Sparkles

2014 Gaillac 'Mauzac Nature' (Plageoles)

Sale Price \$24.99 – \$269.90 case of twelve

2014 Bairrada 'Espumante Bruto Rosé' (São João)

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

Winemakers the world over are making every grape they come into contact with into sparkling wine, and why not? There is always some new fizz to discover. The Plageoles family put Gaillac on the French wine map, and their bone-dry Mauzac is the mirthful essence of apple fruit with a weightless, crisp, long finish. This is an excellent food wine for a fish stew and mushrooms. São João is our first foray into a fizzy Portuguese rosé made from Baga and Touriga Nacional grapes. We normally associate these grapes with very full-bodied red wines. This rosé is very dry, with delicate berry fruit and surprising, zesty tannins. This is a fine match with a pork stew.



Specialty Foods

Alp Blossom \$21.99 (Regular price \$23.99)

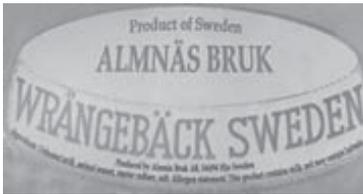
Alp Blossom is by far the most gorgeous cheese we have ever encountered. This raw cow's milk alpine-style cheese is produced and aged at Sennerei Huban in the Austrian state of Vorarlberg, then transported at 6 months to the cave at Kaeskuche in Bavaria, where it is covered in dried edible flowers and herbs from the surrounding alpine meadows. The colors of the flowers, magenta, mustard, and cerulean are a feast for the eyes, making this a must for a cheese plate, but don't be fooled by its dainty dressing, it's actually quite strong in flavor!

Truf \$21.99 (Regular price \$22.99)

This amazing cheese comes from Caseificio dell'Alta Langa, a dairy in Piedmont, Italy well known for their mixed milk cheeses such as La Tur, Rocchetta, and Robiola Bosina. A pasteurized three milk truffle cheese (cow, goat, and sheep), slightly ripened and soft. Rich creamy milk balances the earthy truffle flavors, perfect for this time of year!



Wrångebäck \$27.99 (Regular price \$28.99)



A Swedish raw cow's milk farmstead cheese with major umami. Produced and aged 14 months at Almnäs Bruk in central Sweden, it's unique in flavor, combining qualities of cooked curd Alpine cheeses and high-acid lowland cheeses like cheddar. Steeped in Swedish history, this cheese has been served at events as far back as 1896.

Tramonto \$21.99 (Regular price \$23.99)

A farmstead taleggio-style washed rind buffalo's milk cheese from La Maremmana, located in Grosseto in the heart of Tuscany. Encased in a crusty red rind, it's got a tangy punch with a very dense and creamy paste, which becomes more and more flavorful with age.



Sale Dates

**Our Final Quarterly Sale of the Year begins
Friday November 25th and runs through
Monday December 4th.**

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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407 Washington Street
Somerville, Massachusetts 02143
email: wine@thewineandcheesecask.com
phone: (617) 623-8656
fax: (617) 628-2075
www.thewineandcheesecask.com

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Wines of the Month — November 14, 2016 through December 9, 2016

2015 Chianti (Cetamura)

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

The iconic Tuscan winery of Coltibuono also makes the tried and true everyday Chianti Cetamura. The 2015 is a lively red for rib-sticking cold weather fare.

2015 Chardonnay ‘Crevoglio’ (Borgo Maragliano)

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

Currently our best Chardonnay value comes from Borgo Maragliano in Piedmont. The 2015 is richly concentrated, dry, and unoaked.

2015 Côtes du Roussillon (Altitude)

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

The Henriques family of Mas de la Garrigue produce this Grenache-based red from Roussillon. It starts out rustic but smooths out into a delicious French country red for a cold night meal of meatloaf and mashed potatoes.

2013 Salice Salentino Riserva (Cantele)

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

The Southern Italian region of Puglia can be relied upon to produce dark and rich reds. The 2013 Salice from Cantele is 100% Negroamaro and a full-bodied yet balanced red for spicy pastas and hearty roasts.

