



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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September 19, 2025 – October 17, 2025

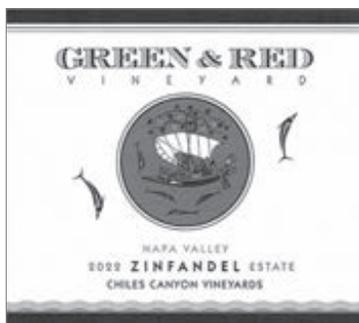
A Range of Reds

This month we found some superb reds that will go well with all things autumn.

Green & Red

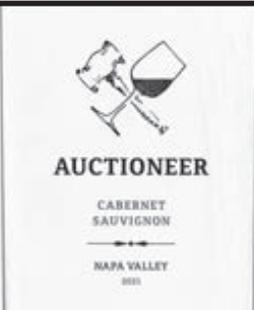
2022 Napa Valley Zinfandel ‘Chiles Canyon Vineyards’ (Green & Red)

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



Green & Red is the rare Napa Valley winery specializing in Zinfandel. Their history goes back to the 1970s when Jay Heminway bought a property and discovered it had an abandoned vineyard. The old vines were used to replant other vineyards and Zinfandel proved to be the choice vine. The

winery name comes from the red chert soil that has veins of green serpentine. The 2022 is a *dare we say* elegant Zinfandel with plum and cherry fruit and supple tannins.



Going Once... Going Twice...

2021 Napa Valley Cabernet Sauvignon (Auctioneer)
Sale Price \$29.99 – \$305.90 case of twelve

Auctioneer is our go-to Napa Valley Cabernet. It’s not too heavy nor is it overoaked. We appreciate its overall balance between the dark fruit, ripe

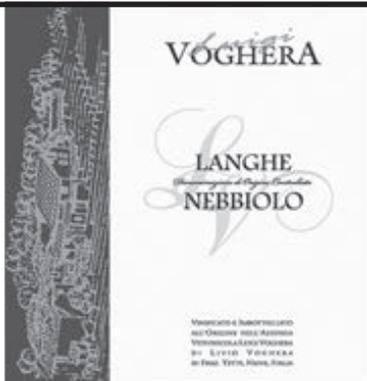
tannins, and smooth dry finish.

Langhe

2022 Langhe Nebbiolo (Voghera)

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

A few months ago we featured Voghera’s Arneis, a bold white wine. This month we have their ripe and rich Nebbiolo. In 2022 they nicely captured the plummy fruit and smoky aromas of the grape. This thoroughly drinkable red will match well with a lamb stew.



Rufete

2022 Sierra de Salamanca ‘Ciclón’ (Viñas Serranas)

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

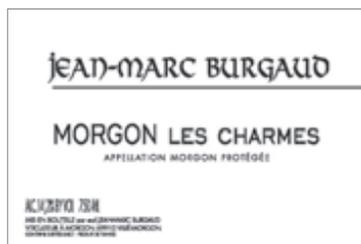


The Rufete grape is a hidden gem from the hills of Salamanca in Western Spain. The 2022 Ciclón is an aromatic red with rose petal perfume, fine-grained tannins, and an earthy dry finish. Great with a pork roast and silky red peppers.

Considerable Charmes

2023 Morgon ‘Les Charmes’ (Jean-Marc Burgaud)
Sale Price \$21.99 – \$224.30 case of twelve

We love Cru Beaujolais and we are never without a few Morgons on the shelf. Amongst them, Jean-Marc Burgaud’s wines stand out. He has vines in all the best parts of Morgon and his wines



are incredible values. The latest winner is the 2023 Les Charmes, which captures the gushing fruity charm of the Gamay grape, but also delivers perfume and richness. Have this with a roasted chicken for a blissful meal.

Deep in Brunello

2019 Brunello di Montalcino (Altesino)
Sale Price \$59.99 – \$611.90 case of twelve

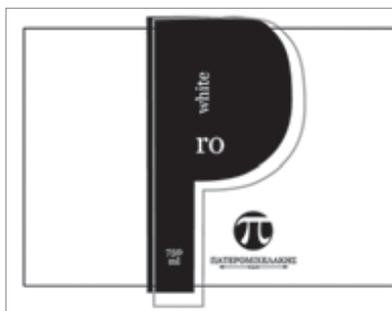
The very fortunate Tuscan DOCG Brunello di Montalcino reported an excellent vintage in 2019, and yet we were lucky to grab a few cases of this superb Altesino at a price reduction when the wholesaler needed to make room for the next vintage. Brunello is a dark-skinned clone of Sangiovese that truly needs aging. The wines rest in big barrels for several years to soften the tannins and expand the aromas. Fruit is subdued and there is considerable weight and power. The 2019 Altesino has all this and is surprisingly ready to drink (decanting will help) and eminently ageable.



'Ro'

2024 Romeiko Blanc de Noir (Pateromichelakis)

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



For several years now the level of quality and subsequent interest in Greek wine has risen. With a wealth of indigenous grape varieties and the arrival of modern winemaking equipment, those old grapes taste new and modern. Enter Romeiko, a

red grape from Western Crete. Historically made into a strong after dinner wine, today the Pateromichelakis family turns it into a savory, dry white wine. Early harvested and entirely destemmed grapes are gently pressed and fermented in stainless steel vats, resulting in an herb-scented Blanc de Noir with apricot and apple fruit. A fine wine to try with spicy food and strong cheeses.

The Wirsching Well

2022 Silvaner (Hans Wirsching)

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

The most important grape variety in Germany's Franken region shines in the capable hands of one of its top producers. Weingut Hans Wirsching has had plenty of experience: the family has been involved in the wine trade in some form all the way back to 1630. Slightly more ancient are the Jurassic clay soils in their vineyards in and around the town of Iphofen, which get a nod via the playful label of their entry-level 'Terroir' bottling. Easy to drink and enjoy, this is packaged in a 1L bottle for an even better value. The fresh and lively 2022 has tons of citrus and orchard fruit, brisk minerality, and a hint of Silvaner's characteristic earthiness. A great wine for sushi.



Mâcon-Villages

2022 Mâcon-Villages (Joseph Drouhin)

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



Our newsletter could always use an unoaked Chardonnay, and there are few as good for under twenty dollars than Drouhin's Mâcon-Villages. The 2022 retains Drouhin's house style of subtlety and

finesse. Perfect for roasted cod.

Apremont

2024 Apremont 'Cuvée Gastronomie' (Jean Perrier)

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

If ever there was a grape that captures the flavor of snow melting into a rushing mountain stream, it is Jacquère. Planted only in the French Savoie in appellations such as Chignin



and Apremont, it yields a refreshing and light but substantial white that goes exceptionally well with cheese and charcuterie. The 2024 from Jean Perrier is a pristine example with crunchy orchard fruit and a light as a feather finish.

CVNE

2018 Rioja Reserva (CVNE)

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

The Compañía Vinícola del Norte de España continues to prove that a wine with fantastic appeal and ageability need not cost a ton of money. According to the winery, 2018 was a classic vintage without the excessive temperatures that have challenged the region more recently. The long growing season allowed for excellent ripening while maintaining acidity for freshness and longevity. The blend of 85% Tempranillo and 15% Garnacha, Graciano, and Mazuelo spent 18 months in French and American oak barrels, plus an additional 12 months resting in the bottle before release.



A few more years have allowed the oak to integrate and extra complexity to develop. Upon first opening it is slightly austere, but it soon softens and becomes increasingly expressive and generous. The blackberry and cherry fruit, forest floor, and licorice are rounded out with touch of oak spice and framed by fine tannins. Great with a grilled ribeye with chimichurri.

Wine Cask Discount Policy

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.

Rosé-Out Closé-Out



2024 Chiacetto di Bardolino (Gorgo)

Regular Price \$11.99

Rosé Out Closé Out Price \$9.99

Gorgo's organic wines are always juicy and fresh. None more so than their light pink Chiacetto di Bardolino. Excellent with a tomato risotto.

2024 Bourgueil Rosé (Lamé Delisle Boucard)

Regular Price \$13.99

Rosé Out Closé Out Price \$11.99

Salmon colored and perfect with salmon, Lamé Delisle Boucard's rosé of Cabernet Franc is lightly fruity, leafy, and dry.



2024 Rioja Rosado (Muga)

Regular Price \$14.99

Rosé Out Closé Out Price \$12.99

Muga's peachy dry rosado is perfect with a plate of jamón and Manchego on a lovely fall evening.



Abraxas

2019 'Abraxas' White Blend (Robert Sinskey)

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

2025 marks the 40th harvest for Robert Sinskey Vineyards. Not bad for a certified organic family-owned winery founded by a former cataract surgeon. Though Dr. Robert Sinskey passed in 2015, the winery operations are now overseen by his son Rob and Rob's wife Maria. Their Los Carneros Napa Valley Pinot Noir is a staple on our shelves, and their Bordeaux blend 'POV' a welcome new addition. However we were recently taken by the 2019 Abraxas white. This is a compelling blend of Alsatian



grape varieties (Riesling, Pinot Blanc, Pinot Gris, and Gewürztraminer) grown in Sinskey's only Sonoma vineyard. On a recent visit, Maria Sinskey emphasized the importance of blending in their winemaking

process, and this comes through in the layers and depth of the wine. The 2019 has a gorgeous nose of juicy apple, citrus, jasmine, white flowers, and almonds. The body, with a hint of Gewürz' richness and waxy texture, is layered with ripe fruit and lively acidity leading into a briny finish. A pleasant partner for fried fish with a lemon aioli and heaps of garlicky greens.

Specialty Foods

Local Legends:

Peter Dixon and Rachel Fritz Schaal

Hello, dear readers, and welcome to a new rotating series for our newsletter, aptly titled Local Legends. This will be a place where we can take a moment to appreciate the people who bring us the excellent foods that help make the Wine Cask so special. We can't think of a better way to start than by highlighting Vermont's Peter Dixon and Rachel Schaal. It's difficult to find anyone making cheese in New England that hasn't been influenced in some way by Peter and Rachel.

Rachel Schaal began her work as an educator with the Pennsylvania Association for Sustainable Agriculture and is the current president of the Vermont Cheese Council. She continues to teach sustainable agricultural practices and cheesemaking courses at the Westminster Artisan Cheesemaking School.

Peter Dixon received his M.S. in Dairy Science at the University of Vermont. He is currently a leading instructor for the Food Safety Prevention Controls Alliance, and has worked as a cheesemaking consultant for 27 years, helping both emerging cheesemakers and established creameries develop new cheeses and improve both the quality and safety of their products.



Peter and Rachel founded Parish Hill Creamery in 2013 as a place where they could showcase their commitment to handmade, natural

cheeses and sustainable agriculture. Peter and Rachel use only the most delicious grass-fed raw milk from Elm Lea Farm, an educational farm at The Putney School, located less than 5 miles from their creamery. Their cheeses all have a flavor profile that is creamy, earthy, and distinctly Vermont, truly reflecting the terroir of the Green Mountain State.

Give one (or all) of these excellent cheeses a try, and keep an eye out for more, as the selection is always rotating.

Cornerstone – \$30 per lb

Smoked Kashar – \$28 per lb

Hermit – \$28 per lb

West West Blue – \$32 per lb

<https://www.parishhillcreamery.com/>

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Wines of the Month – September 19, 2025 through October 17, 2025

NV Toscana Rosso (Tenute Rossetti)

Sale Price \$10.99 – \$118.69 case of twelve

Tenute Rossetti's everyday Tuscan red is a blend of Sangiovese and Merlot. It's ripe and round with cherry fruit, making it perfect for pasta with a homemade tomato sauce.

2024 Vermentino di Sardegna (Piero Mancini)

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

This Vermentino has a lovely straw yellow color, apricot fruit, and a crisp, dry finish. A terrific match with swordfish with lemon and capers.

2022 Muscadet Sèvre et Maine 'Mise Précoce' (La Pépie)

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

Please note: this wine is not the *sur lie* Muscadet from La Pépie. The 2022 Mise Précoce is a bone-dry Muscadet with a fine mineral finish. Great with oysters and clams, or even just on its own.

2024 Malbec (Bousquet)

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

Bousquet's 2024 is a fresh and intense Malbec packed with blackberry and plum fruit. A nice match with burgers or rice and beans.

