



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

(617) 623-8656

November 19, 2025 – December 14, 2025

Gather and Feast

Then come back for the Quarterly Sale.

Lugana

2024 Lugana ‘San Benedetto’ (Zenato)

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



The Lugana DOC sits on the southern shore of Lake Garda in northern Italy. The grape variety here is Trebbiano di Lugana, also known as Trebbiano di Soave or Turbiana, but which is genetically distinct from the many other varieties which go by Trebbiano.

Turns out it is actually more closely related to Verdicchio! But don't get caught up on the confusing lineage. This is a delicious dry white with crisp acidity, white flower aromas, ripe orchard fruit, and a hint of peach pith. It will please many palates and get along quite well with the Thanksgiving turkey and the whole range of sides.

Cuvée les Amours

2022 Pinot Blanc ‘Cuvée les Amours’ (Hugel)

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

Alsace wine at Thanksgiving is an old Wine Cask tradition. This year it is Hugel's 2022 Cuvée les Amours, which instantly reminded us of a gorgeous yellow plum called French Early that we found at a farmer's market this summer. Its combination of ripeness and crispness will make it an active participant with all the dishes of the feast.

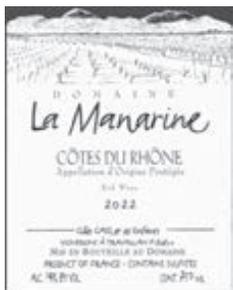


Manarine

2022 Côtes du Rhône (Domaine la Manarine)

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

This is quintessential Grenache for the bird lovers who want a wine with a little more heft. This southern Rhône red shows plenty of plump and juicy red fruit, but also has a sprinkle of herbs to keep things compelling. Domaine la Manarine works organically and there are minimal interventions in the cellar. This is a great value year-round wine that is versatile and food friendly. Here's to the bird lovers.



Gruet Sparkles

NV Brut (Gruet)

Sale Price \$14.99 – \$161.90 case of twelve

Gruet's Brut is always in stock here, but we never tire of surprising customers with the fact that it comes from New Mexico. Originally winemakers in Champagne, the Gruet family relocated to New Mexico in the early 80s, and they continue to make one of the best value traditional method sparkling wines in the US. Made with 75% Chardonnay and 25% Pinot Noir, this is solid Brut sparkling wine: ripe fruit, a little toastiness, dry but not too dry. Extremely food friendly and a fantastic value, it's a great choice to have on hand all day on Thanksgiving, from food prep and appetizers to the meal itself, and even through dessert.



Catena Bianco

2023 Chardonnay (Catena)

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



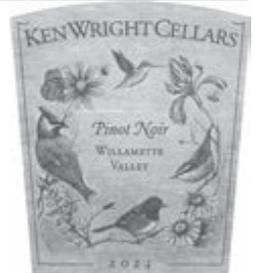
Demand for premium white wine from Argentina has skyrocketed. So much so that Chardonnay grapes now sell for more than Malbec. Catena is easily one of Argentina's best wineries. Their high-elevation wines have received the greatest praise and broken price barriers for South American wines, yet they still produce this excellent value. The 2023 Chardonnay has a touch of oak, lovely orchard fruits, and a stony dry elegance.

Ken Wright Pinot

2024 Willamette Valley Pinot Noir (Ken Wright)

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

Though exploring the many great vineyard sites of Oregon's Willamette Valley through single vineyard Pinot Noir is core to Ken Wright Cellars' philosophy, they still make a great blended Willamette Valley AVA bottling. Sourced from multiple vineyards throughout the northern part of the appellation, they capture what has earned the Willamette its reputation as the best location for Pinot Noir in North America: charming fresh red fruit, silky tannins, and nuances of earthiness and spice. This is a no-brainer pick for turkey.

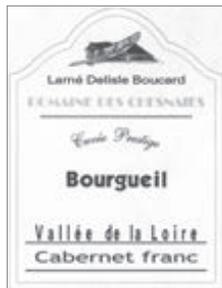


From the Vault: Magnums

Les Gras Moutons

2023 Muscadet Sèvre et Maine ‘Les Gras Moutons’ (La Pepière)

Regular Price \$49.99 per Magnum – Sale Price \$39.99 NET
Retired Muscadet master Marc Olliviers’ new crew continues to excel with Les Gras Moutons. The 2023 will be fabulous with an oyster stew on Thanksgiving.



L-D-B's Cuvée Prestige

2014 Bourgueil ‘Cuvée Prestige’ (Lamé-Delisle-Boucard)

Regular Price \$49.99 per Magnum – Sale Price \$39.99 NET

The friendly troglodytes at Lamé-Delisle-Boucard unearthed this beautiful vintage from their homey cave. It is mature Cabernet Franc

made in an age-worthy traditional fashion.

Ardanza

2016 Rioja Reserva ‘Viña Ardanza’ (La Rioja Alta)

Regular Price \$99.99 per Magnum – Sale Price \$79.99 NET

Ardanza is La Rioja Alta’s finest Reserva, and a Magnum is a special treat. Have this with a roast leg of lamb with silky peppers.

Tondonia

2011 Rioja Reserva ‘Viña Tondonia’ (R. Lopez de Heredia)

Regular Price \$139.99 per Magnum – Sale Price \$111.99 NET

This Rioja producer’s winery is a working monument to traditional Rioja. The 2011 Tondonia is full and mature with wonderful aromas of game and sandalwood. Try this with an enormous paella.

Geyserville

2021 Geyserville (Ridge)

Regular Price \$124.99 per Magnum – Sale Price \$99.99 NET

Since its first vintage in 1966, Ridge’s Geyserville has elevated the California concept of the ‘Single Vineyard Field Blend.’ With Zinfandel leading the way Geyserville has become an iconic age-worthy gem.

Top Growth Saint-Émilion

2015 Premier Grand Cru Classé Saint-Emilion (Château Pavie Macquin)

Regular Price \$299.99 per Magnum – Sale Price \$239.99 NET

This top Saint-Émilion estate produced an amazing 2015. While starting to mature, it will easily last another decade.

Ca’ La Bionda

2010 Valpolicella Classico Superiore ‘Decennale/Casal Vegri’ (Ca’ La Bionda)

Regular Price \$124.99 per Magnum – Sale Price \$99.99 NET

Amazingly fresh single-vineyard

Valpolicella, aged ten years in barrel and bottled in Magnums.



Dive into Bandol’s Mediterranean

2024 Bandol Rosé (Domaine Dupuy de Lôme)

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

An informal survey (if it ever existed) of wine retailers places the Mediterranean village of Bandol high on the list of livability. Sure, the housing prices are insane and the wines aren’t the cheapest around, but the year-round climate and the fresh seafood makes up for that. That said, easy access to a delicious Bandol Rosé is always a plus. Our long-time favorite comes from Dupuy de Lôme, whose vineyards face north which lengthens the growing season and adds elegance to the sturdy Mourvèdre. The 2024 will be a fine match for a cauldron of fish stew and a garlic and saffron-laced *rouille*.

A Classic Valpolicella

2024 Valpolicella Classico (Ca’ La Bionda)

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

Alessandro Castellani of Ca’ La Bionda visited recently and reminded us that production of regular Valpolicella has been significantly reduced due to demand for Amarone. As much as we like Amarone, it is not a wine we reach for very often. We do have Ca’ La Bionda and others to thank for continuing to make a brilliantly affordable regular Valpolicella. Mainly produced from the severely underrated Corvina grape, this 2024 has aromas of fresh cherries with hints of pepper and clove. This style of light red is perfect for serving with fish. It’s organic and gracefully weighs in at just 12 percent.

Joseph-Jibril x2

2024 Carbonic Red (Joseph-Jibril)

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

2023 Cabernet Franc (Joseph-Jibril)

Sale Price \$37.99 – \$387.50 case of twelve

Want to keep it local this holiday season? One of the winemakers in this talented duo is a Somerville native! We have to keep this writeup brief, so ask us if you want to hear more of his story. Suffice to say, they have some serious winemaking chops earned through winemaking stints around the world. Their Carbonic Red perfectly demonstrates their ethos of making wine that is “both fun and serious, approachable and interesting, delicious and thought-provoking.” This organic red is made from 80% Pinot Noir and 20% Valdiguié sourced from two vineyards in Northern California. Carbonic maceration (the winemaking process made famous in Beaujolais) enhances the bright and crunchy red fruit and pleasing spice notes. This chillable light red is perfect for a Friendsgiving potluck.

If you prefer your reds a little more rich and structured, we present Joseph-Jibril’s Cabernet Franc. From a single vineyard in the Santa Cruz mountains, they describe it as having “a classic Bordeaux profile, only fresher.” We were immediately charmed by the aromatics and expressiveness on the nose. On the palate, ripe blackberry and plum fruit are matched by peppery spice and a dark earthy character. Supple tannins, wonderful length, and great balance of freshness and power make this an impressive addition to our Cabernet Franc selection. A great match for seared duck breast with pomegranate molasses and roasted acorn squash.

Rasteau

2020 Rasteau 'Cuvée Prestige' (Domaine la Soumade)

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

For centuries, Rasteau was better known for its sweet, fortified wines and as such received its own appellation designation, Vin Doux Naturel Rasteau. But in 2010, the village was finally recognized as a Côtes du Rhône cru for its excellent dry reds. As a relative newcomer to the cru club, Rasteau has yet to achieve the name recognition or pricing of its more famous counterparts such as Châteauneuf-du-Pape and Gigondas. As a result, we can still find wines from one of Rasteau's best producers in an outstanding vintage for a reasonable price, tariffs included. This 2020 is a lovely deep blend of Grenache, Syrah, and Mourvèdre. Its dark berry fruit is tinged with black olive tapenade, floral notes, and a touch of pepper. A beef stew with eggplant, tomato, and thyme would love a glass of this Rasteau as a companion.

Chavy-Chouet

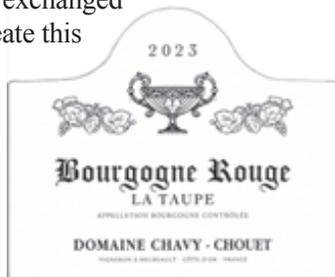
2023 Bourgogne Rouge 'La Taupe' (Chavy-Chouet)

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

2023 Maranges Blanc 'Les Meurées' (Chavy-Chouet)

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

Domaine Chavy-Chouet was built in the time-honored Burgundian fashion: by marriage. Two old families, one from Puligny (Chavy) and one from Meursault (Ropiteau), exchanged vows and combined vineyards to create this fine estate. The vineyards cover 37 acres in 14 different appellations, giving Romaric Chavy plenty to work with. The two wines chosen here represent rare affordability in today's Burgundy. The Bourgogne Rouge comes from a 70 year-old vineyard on the edge of Pommard. The 2023 is a ripe and full Pinot Noir with some real meat on its bones. One could easily drink a bottle now, but it should improve for another 5 years. The 2023 Maranges Blanc is excellent. It's a complex Chardonnay produced from a 30 year-old parcel planted on clay and limestone. Aged 15 months in oak, this shows volume, length, and elegance. There's truly superb winemaking at this estate. We can't wait to taste more.



Palacios Priorat

2023 Priorat 'Camins del Priorat' (Alvaro Palacios)

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

Sought out for its concentrated reds, in recent decades Priorat has joined Rioja as one of Spain's most prestigious and expensive wine regions. Its best producers are able to create balance within its intensity. One such producer is Alvaro Palacios, who was vital to placing the region on the international wine map. The Camins del Priorat is his best-priced wine and it showcases how finesse can coexist with power. The 2023's silky blend of Garnacha (aka Grenache), Samsó (aka Carignan), Cabernet Sauvignon, and Syrah is rich with cherry and black plum along with hints of licorice and savory herbs. A delight with a lamb roast and Gruyère potato gratin.

Specialty Foods

Ten Under \$10

Hello dear readers, the season for feasting is upon us again. This year we are more grateful than ever to be able to pack our warm kitchens with good foods, family, and friends. Here at the Wine Cask we have loads of very special, delicious, seasonal (and yes, expensive) cheeses and meats that would make an excellent centerpiece on any charcuterie board... but a holiday grazing station can't be all centerpieces. I mean, we like these people but we're not made of money, so what are our options here? Well, we also have a lot of very delicious options to keep the cost low and value high.

In honor of keeping the holiday budget reasonable, we have collected ten items from the cheese counter that offer a great "bang to buck" ratio, with a half-pound portion coming in at less than ten dollars. This list includes some new items, some year-round favorites, and a few special discounted prices that will be in effect through December 31st. Happy Feasting!

Bergkäse – \$9 per half pound (regularly \$11)

Alpine cheese from Austria.

Comté 6 month – \$9 per half pound (regularly \$11)

Great for snacking or melting.

La Fueya – \$9 per half pound (regularly \$11)

Spanish blue wrapped in grape leaves.

Prairie Breeze – \$9 per half pound

Classic Midwest cheddar.

Cotswald – \$9 per half pound

Cheddar-like with chives, from England.

Basque Vache – \$9 per half pound (regularly \$11)

Mountain cheese from the Pyrenees.

Prosciutto Italiano – \$9 per half pound

Imported prosciutto, sliced to order.

Hot or Sweet Sopressata – \$7 per half pound

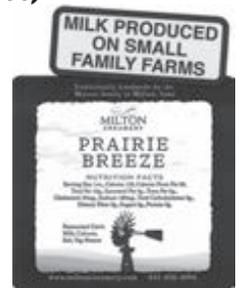
Very versatile: snacking, sandwiches, pizzas...

Smoked Ham – \$9 per half pound

Charcuterie board classic with mustard and cornichons.

Liverwurst – \$6 per half pound

It's just German-style pork paté. We're all about it.



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 19, 2025 through December 14, 2025

2024 Côtes du Rhône Blanc ‘Réserve’ (Famille Perrin)

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

The Perrin family continues to churn out the values. Their 2024 Blanc is a fresh and aromatic Southern Rhône with peachy fruit and floral aromas. Nice with a fish stew.

2024 Toscana Rosso (Ciacci Piccolomini)

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

The Brunello producer Ciacci also produces a super Tuscan red blend. The 2024 is jam-packed with Sangiovese, Cabernet, and Merlot. This dense and structured red is ready for hearty winter food.

2024 Grüner Veltliner (Mantlerhof)

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

The Mantlerhof Liter is one of our all-time best-selling whites. The 2024 is juicy and fresh. At its best with fish tacos.

2023 Côtes du Rhône Rouge ‘Réserve’ (Famille Perrin)

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

Here’s the Perrin clan again. Their 2023 Côtes du Rhône is a classic blend of Grenache, Syrah, and Mourvèdre. Fine with a roast chicken as well as broiled salmon.

