



The Wine and Cheese Cask

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October 18, 2026 – November 14, 2026

Italy

Friends, Etruscans, Greeks, Romans: lend me your grapes. Give us a millennium or two and we will astound you with a stunning array of wines from every corner of modern Italy.

Tyrrhenian Sea Breeze in a Glass

2024 Toscana Bianco 'Angea' (Terrante)

Sale Price \$16.99 – \$173.30 case of twelve

Nestled in Tuscany's Corazzano lies the small organic and biodynamic farm of Francesco de Filippis, where he makes olive oil and wine, one of which is his white wine 'Angea.' Named in honor of his children, Andrea and Gea, this blend of old vine Trebbiano and Malvasia is spontaneously fermented with brief skin contact in concrete and steel tanks and then lightly filtered. It's a refreshing, succulent wine with lemon zest, minerals, and a saltiness that makes you want to take another sip. Perfect with scallop crudo followed by an artichoke risotto.



Monforte Nebbiolo



2023 Langhe Nebbiolo (Piero Benevelli)

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

Piero Benevelli is a small grower in the Barolo village of Monforte. His 2023 Langhe is a rich, round Nebbiolo with ripe plummy fruit and soft tannins. Great for braised short ribs and mashed root vegetables.

J. Hofstätter

2025 Alto Adige Pinot Bianco (J. Hofstätter)

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

Of the many white grapes grown in the Alto Adige it is Pinot Bianco that we enjoy the most. It is full of flavor without being heavy which makes it so versatile. The 2025 from J. Hofstätter is a flavorful mix of orchard fruit with a crisp minerally finish. Goes with everything, but truly great with shellfish.



Boccadigabbia Rosso

2022 Rosso Piceno (Boccadigabbia)

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

Le Marche's best-known wine is the white Verdicchio, but their best red is the little-known Rosso Piceno.

Boccadigabbia excels at both. Their 2022 Piceno is a blend of Montepulciano and Sangiovese Romagna. The Montepulciano gives grip and tannin while the Sangiovese brings bright cherry fruit. A wonderful match with lasagna.



Bianchello/Biancame

2025 Bianchello del Metauro (Crespaia)

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



The many grapes of Italy and their multiple names is a lifelong study. Even a rare grape like Bianchello goes by the name of Biancame a few villages away. For today's class we are addressing the Bianchello del Metauro, a

DOC in northern Le Marche. Noted scholar Victor Hazen writes that "this is the very model of a fresh, charming young white, small but comely." The 2025 from Crespaia is delightful and a great match with linguine and clam sauce.

Barbera Verduno

2024 Barbera d'Alba (Fratelli Alessandria)

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

We love the Alessandrias for their light touch with heavy grapes. In their home village of Verduno they produce a superb approachable Barolo with amazing aromas and length. The cru Monvigliero Barolo they produce is a superstar. But we are here to praise their 2024 Barbera, which also sees their deft touch. Its see-through ruby color leads to charming cherry fruit with gentle sprays of spice. Superb with a fresh pasta and mushrooms.



Mt. Saint-Émilion

2019 Montagne Saint-Émilion (Château La Bastienne)

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

There are no mountains to climb in Bordeaux, but there is a Montagne Saint-Émilion. Nestled to the north of Saint-Émilion, wines from Montagne are capable of producing delicious early drinking and surprisingly ageable reds. The 2019 La Bastienne is approaching maturity. As its fruit gently fades an autumnal leafy aroma emerges along with a truffled, earthy finish. Have this with a seared duck breast and a shallot and red wine sauce.



A Renai-Sens

2023 Yonne ‘Mons Paronis’ (Domaine des Sénons)

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

The small city of Sens is just 120 kilometers southeast of Paris.

In the late 1800s this area was a sea of vines whose wines were shipped upriver to the capital, until the phylloxera epidemic decimated the vineyards. Then the arrival of train transport made commerce from the south an easy and affordable alternative to wine from the département of Yonne. Recently Domaine des Sénons has replanted



vines in the Sénonais. They now produce an ambitious Chardonnay that mirrors Chablis with a bit more weight. The 2023 is chalky, flinty, and rich in apricot fruit. A lovely white from a domaine with a bright future ready to re-conquer Paris.

Grenache Blanc

2023 Grenache Blanc (Ridge Vineyards)

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

Ridge Vineyards has become synonymous with fine Zinfandel and Zinfandel-based red blends, but their quality and careful approach to winemaking translates to excellent whites as well. We have been particularly fond of their Grenache Blanc in the last few vintages, so couldn't turn down a great deal on more of the 2023. This vintage contains a blend of fruit from 3 different vineyards in Paso Robles and includes small amounts of Picpoul and Roussanne. This multifaceted dry white has a broad array of citrus and orchard fruit notes layered with honeysuckle, hay, and wet stones. For all its body and intensity of flavor it is still compellingly crisp and refreshing. Great with a sea bass with tomatoes and olives.



Birth of the Nat’Cool!

2025 Navarra Graciano ‘Nat’Cool’ (Viña Zorzal)

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

The Nat’Cool project began with Dirk Niepoort, whose family runs a leading estate in Portugal. Their version comes from grapes grown in Bairrada and offers consumers an easy, fun, low ABV wine at a reasonable price for a Liter.

Now the project has moved into Spain’s Navarra region where Viña Zorzal, with its wealth of vines, contributed this delightful Graciano. Like the original it has low ABV and fresh, lively fruit with a spicy finish. It’s a way cool Liter of very enjoyable red.

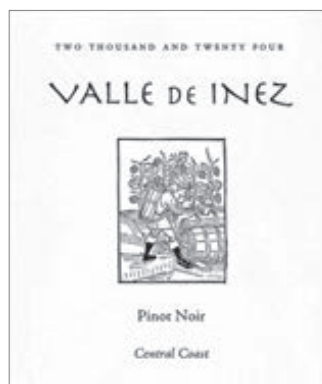


Coastal Pinot

2024 Central Coast Pinot Noir (Valle de Inez)

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

Our bargain American Pinot Noir for the fall comes from California’s Central Coast. Valle de Inez is a label created in 2016 by Santa Barbara winemaking veteran Doug Margerum to explore California’s wealth of cool-climate coastal vineyards. Many of the sustainably-farmed sites from which they source their fruit are within 6 miles of the coast, where cool ocean breezes and fog help to maintain Pinot Noir’s acidity, freshness, and delicate charm. Their 2024 is a delight with red cherry, cranberry, blood orange, and bay leaf aromas. This is a good wine to have alongside a spread of cheese and charcuterie.



Old Ironsides

2021 Sideritis ‘Lydia’ (Koukos)

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

Considering its small size, Greece’s more than 300 indigenous grape varieties make it an extremely diverse wine-producing country. One of the more rare indigenous grapes is Sideritis, found in the northern Peloponnese. The name is derived from the Greek word for iron, which is thought to be a reference to its tough pink skins.

We were charmed by this expression from organic family winery Koukos. This delicate dry white has layers of apple, lemon curd, herbs, and chamomile, followed by a crisp, saline finish. Excellent as a starter with goat cheese, sardines, and salads.





Viognier Encore

2024 Viognier (Domaine de la Janasse)

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

An alert to Viognier devotees: Domaine de la Janasse's amazing Viognier is back and even more amazingly the price didn't go up. The Sabon family sourced their rootstock in Condrieu in 2001 and they now consistently produce a full-bodied, peachy, and floral Viognier. Fantastic with spicy shellfish.

Malbec By Way of the Médoc

2020 Malbec (Cuvelier Los Andes)

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

The Cuvelier family, owners of Saint-Julien's Château Léoville-Poyferré, purchased land in Mendoza, Argentina in the 1980s, bringing a Cru Classé approach to Malbec which interestingly was once a major Bordeaux variety. Their 2020 is a generous mouth-filling wine. Its time in barrel and bottle make this a smooth, elegant red that will pair well with steak, but also with rich bean stews.



Specialty Foods

Macaroni and Cheese Part II:

Two new recipes to bring to your next harvest potluck or solstice coven! Generally considered English in origin, the basic elements of macaroni and cheese have remained largely unchanged throughout its history. Though the cheese was typically cheddar, variety was, and remains, the spice of life. In that spirit, this month we are featuring two variations that celebrate the multitudes contained within a bowl of mac & cheese, and offering some great deals to sweeten the pot.

**Fontina Valle D'Aosta DOC – \$26 per pound
(regular price \$30 per pound)**

Pecorino Romano DOC – \$26 per pound

**Vacherin Fribourgeois AOP – \$26 per pound
(regular price \$30 per pound)**

Bergkäse – \$18 per pound

Rummo Pasta – \$4 per 16 oz bag

Fontina Mac and Cheese:

1 pound dried pasta
1 pound Fontina (rind removed, grated)
1/2 - 3/4 pound Pecorino Romano (grated, reserve half for topping)
1 pint heavy cream
Fresh nutmeg to taste

Optional topping:

Divina Muffaletta Olive Salad – \$8 per 13oz jar
Cosmo's Sun Dried Tomato (julienned) – \$6 per 8oz jar
Ostinatu Marsala Dolce – \$11.99 per 500mL

- Preheat oven to 450°F
- Cook pasta to your preferred level of doneness and then drain.
- While pasta is cooking, warm heavy cream in a pot on low heat. Grate 1/8 to 1/4 tsp. fresh nutmeg into the cream.
- Slowly add Fontina one handful at a time while stirring. Let each handful melt completely before adding more. You may see some steam, but it should not be allowed to boil.
- Turn the heat off and add half of the Pecorino, stirring gently until fully melted and the mixture has thickened enough to coat a spoon or spatula.

- Add drained pasta to pot, mix, and season to taste with salt and pepper.
- Transfer to a cast-iron skillet or oven-safe baking dish. Spread the remaining Pecorino evenly over the top and bake for 15 to 20 minutes or until the Pecorino is a deep, crunchy brown.
- *If including optional topping:* while the mac and cheese bakes, add 1 Tbsp of olive oil then muffaletta and sun dried tomato to a sauté pan at medium heat. Cook until a golden fond develops in the pan, then deglaze with a splash of the sweet Marsala and simmer until liquid is reduced. Serve directly over the macaroni and cheese, or as a condiment on the side.



Älplermagronen:

1 pound dried pasta
1 pound Vacherin (grated)
1 pound Bergkäse (grated)
1 pint heavy cream

Topping:

2 Tbsp butter

1/2 pound Framani smoked ham (thick sliced and cubed)
1 yellow onion (julienned)
1 Granny Smith apple (diced)

Dry white wine

- Cook pasta to your preferred level of doneness and then drain.
- While pasta is cooking, melt butter in a skillet over medium heat. Add onions and ham, season with salt and pepper, and cook (covered) until caramelized, stirring occasionally.
- Add diced apple, heat through until soft, and then deglaze with a splash (2-3oz) of dry white wine. Simmer until reduced and then set aside until you're ready to serve.
- Return drained pasta to the pot over low to medium heat. Add cream and warm through.
- Add grated Vacherin and Bergkäse one handful at a time. Stir gently, letting each handful melt completely before adding more. Be careful not to overmix and break the pasta.
- Plate immediately once melted and creamy (or transfer to a glass pan to reheat later). Garnish with a healthy spoonful of ham and onion applesauce.

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Wines of the Month – October 18, 2026 through November 14, 2026

2025 Côtes du Rhône Blanc ‘Grande Réserve’ (Château Beauchêne)

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

Beauchêne’s blanc is a mouth-filling field blend of Clairette, Grenache, Roussanne, Marsanne, and Bourboulenc. Fine with a braised chicken with olives.

2025 Montepulciano d’Abruzzo (Gran Sasso)

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

The Gran Sasso has returned. The 2025 is a spicy, earthy, dry red that is terrific with spicy foods. Think Indian and/or your favorite game day chili.

2022 Rioja Crianza (Marqués de Cáceres)

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

This is the best price in a long time for this ever-reliable Rioja house. This Crianza has aged well in a combination of barrel and bottle. Have this Tempranillo with rice and beans spiced up with chorizo.

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

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

Famille Perrin’s Réserve continues to be a best bargain in Côtes du Rhône. The 2024 is a great everyday red for burgers and beans.

