The Wine and Cheese Cask

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November 19, 2026 – December 12, 2026

A Gaggle of Reds

Thanksgiving and beyond, these reds will augment and accent the big feast and provide interesting imbibing into the colder braising and stewing season.

M&M

2022 Central Greece Red 'M' (Samartzis Estate Wines)
Sale Price $19.99 – $203.90 case of twelve



This is a first for us: a wine blended with the Mouhtaro grape, an ancient variety that is so rare there are only twelve hectares of it in the world. You'll only find it around the historical Greek village of Askri located at the base of Mount Helicon in the Valley of the Muses. The brothers behind Samartzis own almost half of all Mouhtaro vines, and make a monovarietal red and rosé from it as well as two blends with Merlot (with the 'M' being their unoaked version). Although Merlot dominates in this blend, Mouhtaro's contribution of blackberry fruit, fresh acidity, spice, and floral aromas shines through. Lovely with merguez and lentils.

Toscana Rosso

2025 Toscana Rosso (Altesino)
Sale Price $17.99 – $183.50 case of twelve



The 2025 Toscana Rosso from Altesino in Montalcino has just arrived and it seriously delivers for the price. Made with 80% Sangiovese and 20% Cabernet Sauvignon and Merlot, this is aged entirely in stainless steel to preserve the freshness and vibrancy of the fruit. Full and fragrant, the cherry and plum fruit is rounded out by ripe tannins with a lengthy and lively finish. Excellent with a mushroom lasagna.

Pinot Nero



2025 Pinot Nero 'Meczan' (J.Hofstätter)
Sale Price $19.99 – $203.90 case of twelve

Wines from Alto Adige represent amazing variety and value. Growers have learned to grow certain varieties at the right elevation to maximize their ripeness. The sweet spot for Pinot Nero is 350 to 400 meters above sea level. J.Hofstätter's 2025 Meczan is a superb red with beautiful berry and cherry aromas, a hint of woodland floor, and spicy tannic structure. For a roast bird but also delicate enough for salmon.

Liters Rule



2023 Navarra Tempranillo (Azul y Garanza)
Sale Price $13.99 per Liter – $142.70 case of twelve

Our best value pick for Thanksgiving is this organic red Liter from Navarra, Spain. Azul y Garanza's 2023 Tempranillo is fresh, silky, and spicy with gorgeous raspberry and plum fruit. A light chill is welcome to enhance the freshness, but not required for enjoyment. This versatile red will be just as good with the Thanksgiving meal as with a big bowl of beans, rice, and sautéed veggies.

Barbaresco

2022 Barbaresco (Cantina Flori)
Sale Price $43.99 – $448.70 case of twelve



As the fourth generation of organic grape growers in their family, the young brother-sister duo of Cantina Flori decided a few years ago to keep their best fruit to make the classic wines of the region. Although Michele and Noemi are only in their mid-twenties, they are old souls when it comes to winemaking. While expertise in the vineyards is in their blood, they have impressed with their skill and restraint in the cellar. We've always been captivated by the graceful expression Nebbiolo takes in Barbaresco. Their 2022 is a classic beauty with aromas of dried rose petals and violets buttressed by sweet spice, ripe red cherry fruit, and a gentle grip. The Flori Barbaresco is as deft with a mushroom risotto as it is with *osso buco*.

Native Sicilian



2025 Frappato (Santa Tresa)
Sale Price $18.99 – $193.70 case of twelve

Frappato is a stay-at-home grape, grown mainly around Vittoria in Southern Sicily. It is often blended with Nero d'Avola, but we find pure varietal Frappato to be more interesting. Santa Tresa makes our most popular Frappato. It has (you guessed it) strawberry fruit and a gentle earthiness. Excellent with grilled tuna and a peppery caponata.

A Rosé in Winter



2025 Bandol Rosé (Domaine Dupuy de Lôme)
Sale Price $24.99 – $254.90 case of twelve

Some rosés streak across the summer sky and delight for a few months per year. Bandol rosés have staying power and age gracefully for a few years. The Mourvèdre grape gives these wines grip and power along with a resinous spice. This is why we over buy the Dupuy de Lôme; we like to see how it tastes with wintery foods. And why not with the big feast? It will give Brussels sprouts and cranberry sauce a chance to mingle.

Ribolla Gialla



2025 Friuli Colli Orientali Ribolla Gialla (Via Alpina)
Sale Price $19.99 – $203.90 case of twelve

At the foot of the Julian Alps along Italy's border with Slovenia lies the 'eastern hills of Friuli.' Here at night cold mountain air descends to deliver a stark contrast to daytime temperatures, a shift well known to preserve the acidity and aromatic qualities of grapes, including Ribolla Gialla which is native to the region. As an ode to this microclimate, Giampaolo Venica of Venica e Venica has named his organic second label 'The Alpine Way.' The freshness of this stainless steel-aged white, with its white blossoms, citrus pith, and wet stone minerality, will guarantee to please many at the holiday table. It's also the perfect foil for fish and chips.

All Alsace

2025 Alsace Blanc (Kuentz-Bas)
Sale Price $17.99 – $183.50 case of twelve



There are red wines produced in Alsace, but it's truly a region that grows terrific white grapes. Kuentz-Bas sets the table for this blend with a good percentage of minerally Sylvaner, adds some fruity Pinot Blanc, puts in some zippy Riesling, then tops it off with doses of Muscat, Pinot Gris, and Gewurztraminer. The whole is a delicious sum of its parts. An all-Alsace, all-star dry white.

The Last Quarterly Sale of the Year begins
Friday November 27th and runs through Sunday December 6th.

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.

I Fabbri



2020 Chianti Classico Riserva (I Fabbri)
Sale Price $44.99 – $458.90 case of twelve

Lamole is an undisputed Grand Cru vineyard for Sangiovese, and the Grassi family has given it its due by repairing the terraces, updating the drainage, and converting to organics. The results are one of the best Chianti Classicos made today. The regular version is a lovely wine. The Riserva is a powerful red that rivals Montalcino in depth and exceeds it in charm. The 2020 is just entering its drinking phase and still needs a hour or two of breathing to become its best, but it's worth the patience. Have this majestic Sangiovese with a rib roast.

Feinherb

2025 Riesling Feinherb 'Glimmerschiefer' (Loersch)
Sale Price $19.99 – $203.90 case of twelve



Loersch is a Mosel producer in love with its steep vineyards. We always like to have their blue slate (Blauschiefer) trocken on the shelf. This month we went for their Glimmerschiefer Feinherb, a Riesling grown in grey slate that glitters in the sun. This Feinherb combines off-dry fruit with crisp minerality and a gorgeous herbal quality. Heat up the wok and serve this with a spicy stir fry.

Tramin Grigio



2025 Pinot Grigio (Tramin)
Sale Price $14.99 – $152.90 case of twelve

This new Pinot Grigio from Alto Adige really impressed us for the price. Wonderfully deep and textured, with more concentration than most we've tried for under $20, it is full of ripe orchard fruit and white flowers with a bright finish marked by balanced acidity. This crowd-pleasing white will make an excellent choice for Thanksgiving day, where it will shine as an apéritif with cheeses and hors d'ouerves, and carry on superbly throughout the rest of the meal.

St. Véran

2024 Saint-Véran (Damien Martin)
Sale Price $24.99 – $254.90 case of twelve

St. Véran is sandwiched geographically and stylistically between Pouilly-Fuissé and Mâcon-Villages, meaning that in St. Véran you're most likely to get a wine that is fuller bodied than a Mâcon but not as complex as a Pouilly. Enter Damien Martin, an astute grower who delivers a spot-on St. Véran at an appealing price. This creamy Chardonnay will be an excellent match with a fish chowder or a chicken fricassee with mushrooms.



Freedom!

2021 Pinot Noir 'Freedom Hill' (St. Innocent)
Sale Price $41.99 – $428.30 case of twelve



Because he's lived through every step of the winemaking process, we trust Mark Vlossak to create a Pinot Noir with a true sense of Oregon in every bottle of St. Innocent. The 2021 Freedom Hill is wide open and ready. It subtly guides you through the forested coastal range of hills by giving aromas of wild berries and earthy forest. A lovely wine for roast duck.

Thorny Vouvray

2022 Vouvray Brut (Christophe Thorigny)
Sale Price $19.99 – $215.90 case of twelve



As famous as still Vouvray is, by volume Vouvray is a sparkling wine appellation. This is not a bad thing because Chenin Blanc makes great sparkling wine and in Vouvray it creates a bargain. Christophe Thorigny's 2022 Brut is a bracingly crisp sparkler with a prickly, earthy, and dry finish. Great as a starter with smoked fish.

Specialty Foods

Showstopping Centerpieces

Holiday gatherings are the perfect time to indulge in one of these world-class cheeses for an appetizer or dessert course. For one thing, the quality and presentation of each signal the specialness of the occasion. But we also appreciate that each is flavorful and complex enough to stand on its own. Holiday hosting is stressful enough; no need to fret over picking a whole selection of cheeses when just one amazing cheese will do. You can simplify your holiday planning *and* still impress your guests… win win!

Each of these cheeses is sold as a whole wheel. To serve, warm to room temperature, carefully remove the top rind, and spoon out the soft interior onto crackers or bread.

Please note: mold on the rind is normal and natural, and will not affect the quality and safety of the interior.

Rush Creek Reserve — $32 per piece

Uplands Cheese Company — Dodgeville, Wisconsin



Rush Creek Reserve is one of the most highly anticipated seasonally made cheeses in America. This incredible cheese is made in the style of Vacherin Mont D'or, down to the spruce band that encircles each wheel and imparts a gentle woodsy flavor. This raw milk cheese is only produced in the late fall when the cows have switched from wild grasses to hay and their milk is at its richest and sweetest. You can also wrap it in foil and warm gently in the oven before serving.

Winnimere — $28 per piece

Jasper Hill Farm — Greensboro, Vermont



If you prefer to eat more locally, grab a wheel of Jasper Hill Farm's Winnimere. Like Rush Creek and Vacherin Mont D'or, this is a raw, spruce-wrapped, washed-rind cheese made only for a limited time each year. Jasper Hill uses spruce harvested from the woodlands around their farm in Vermont's Northeast Kingdom. Winnimere is incredibly satisfying and custardy with notes of bacon and spruce.

La Retorta — $32 per piece

Finca Pascualete — Extremadura, Spain

One of Spain's most famous cheeses, Retorta is a raw sheep's milk cheese coagulated with thistle rennet, making it suitable for vegetarians. Finca Pascualete's is made from their herd of Extremadura Merino sheep, which graze grasses, wildflowers, and indigenous herbs on their expansive estate. This diverse diet influences the flavors of the cheese, which is pungent, complex, tangy, and herbal.

Serra da Estrela DOP — $36 per lb. (each wheel approx. 1 lb)

Da Morgada — Vale do Seia, Portugal



Similar to La Retorta, Serra da Estrela is a raw sheep's milk cheese made with vegetarian thistle rennet. However, this one hails from Portugal, and gets its name from the mountain range where it is made. This pudgy delight presents beautifully with its striking straw-colored rind bound in cloth. Like the others, removing the top rind reveals the pudding-like interior which is rich and sweet with hay-like flavors.

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Wines of the Month – November 19, 2026 through December 12, 2026

2024 Alentejano Tinto 'Monte Velho' (Esporão)
Sale Price $8.99 – $97.09 case of twelve
Monte Velho is Pe Tinto's bigger sibling with a bit more concentration and dryness. Great with pork and beans.

2025 Mendocino Chardonnay (Toad Hollow)
Sale Price $12.99 – $140.29 case of twelve
This smartly priced unoaked California Chardonnay strikes a nice balance between fruity and dry. A fine match for seared salmon and green beans.

2023 Bordeaux Rouge (Grand Bateau)
Sale Price $11.99 – $129.49 case of twelve
Grand Bateau floats our boat again. The 60/40 blend of Merlot and Cabernet Sauvignon is hearty and dry with ripe tannins. Great for a rib eye and melty blue cheese.

2024 Verdicchio dei Castelli di Jesi Classico (Sartarelli)
Sale Price $10.99 – $118.69 case of twelve
Sartarelli's Verdicchio is a great bargain for a dry flinty white for pasta with clams or a baked sea bass.







