



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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## October 15, 2019 – November 14, 2019

### Grapes of Italy

The diversity of grapes grown in Italy from region to region is astonishing. Some do spill over into other regions, but most stick to their home province. This month we have an assortment of site-specific, mono-varietal wines, each representing its own turf.

#### Verdicchio

**2018 Verdicchio dei Castelli di Jesi (Andrea Felici)**  
Sale Price \$15.99 – \$163.10 case of twelve

Verdicchio hails from Le Marche, where Andrea Felici crafts exceptional dry whites from organic grapes. The 2018 has a green plum fruitiness amidst crisp minerality. A fine dry white for a simple fish dinner.



#### Pelaverga

**2018 Verduno Pelaverga (Burlotto)**  
Sale Price \$17.99 – \$183.50 case of twelve

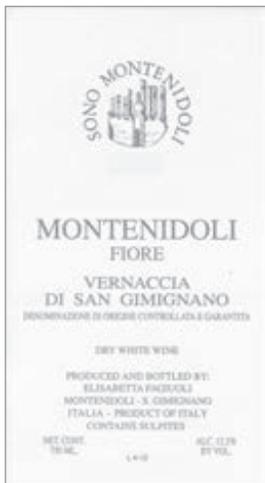
Another Piedmont winery with excellent wines but small quantities is Burlotto. The rare Pelaverga is a deep, spicy red with juicy fruit and lively tannins. Have this with a braised brisket.



#### Vernaccia

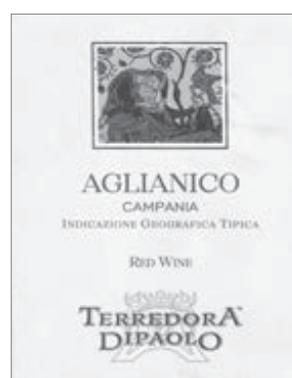
**2017 Vernaccia di San Gimignano 'Fiore' (Montenidoli)**  
Sale Price \$21.99 – \$224.30 case of twelve

We were amazed when Tuscan organic wine pioneer Elisabetta Fagioli graced us with her presence in Somerville at a tasting at the Rebel Rebel wine bar in Bow Market in Union Square. Barely over the legal minimum drinking age, she charmed the gathering with her starry presence. And the wines were delightful. We particularly enjoyed the 2017 Fiore, a Vernaccia with apricot fruit and a smoky almond flavor.



#### Aglianico

**2016 Campania Aglianico (Terredora di Paolo)**  
Sale Price \$14.99 – \$152.90 case of twelve



A few years back, we thought that Nebbiolo was generally too tannic for early consumption, but producers in Piedmont armed with a glut of grapes figured out how to make easygoing, approachable Nebbiolo at an affordable price. We think that Aglianico from Campania has reached a similar point. While long acknowledged as the great grape of the south of Italy, it is now being made in a food-friendly, ready-to-drink style. This 2016 is one such wine, with generous dark fruit, measured tannins, and an earthy dry finish. Perfect for a spicy pasta dish.

#### Barbera

**2017 Barbera d'Asti 'Tre Vigne' (Vietti)**  
Sale Price \$17.99 – \$183.50 case of twelve

With its stable of excellent Barolo vineyards, Vietti is good as it gets in Piedmont. But they are also consumer-friendly with their lovely Barberas. The 2017 Barbera d'Asti has surprising power and terrific crushed blackberry and juniper flavors.



#### Dolcetto

**2018 Dolcetto d'Alba (Marengo)**  
Sale Price \$15.99 – \$163.10 case of twelve

Our only problem with Marengo is how little wine they make. We buy as much as we can and it ain't much. Currently on offer is the 2018 Dolcetto. It's a purple charmer, with ripe plummy fruit and dusty dry tannins.



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## Chez Chavignol

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**2018 Sancerre ‘Les Monts Damnés’ (Thomas-Labaille)**  
**Sale Price \$29.99 – \$305.90 case of twelve**



To stand at the base of the Monts Damnés vineyard in Chavignol is a eureka moment. This steep vineyard with its perfect exposure to the sun and excellent drainage allows great wines to be produced nearly every

year. Thomas-Labaille has been in Chavignol for generations and makes this terrific Sauvignon Blanc for a price that is not too dear. The 2018 is ripe, rich, and round yet laden with flinty minerality buried in its long finish.

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## Pouilly-sur-Loire at 109

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**2018 Pouilly-sur-Loire ‘La Centenaire’ (Serge Dagueneau et Filles)**

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

The Chasselas grape is treated like royalty in Switzerland, while acreage in France is in severe decline. The one Loire Valley outpost for Chasselas is in the appellation of Pouilly-sur-Loire. In the 1800s growers made fortunes shipping the grapes by rail to Paris to be consumed as a table grape. The Dagueneau family still makes La Centenaire from their tiny plot of now 109-year-old Chasselas vines. The 2018 is a beauty with its spicy perfume, gorgeous mouthfeel, and long, rich finish. A great bottle for halibut and roasted squash.

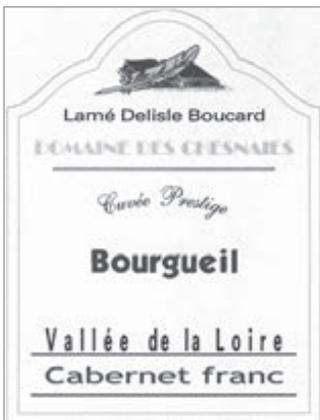


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## Bourgueil

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**2015 Bourgueil ‘Cuvée Prestige’ (Lamé Delisle Boucard)**  
**Sale Price \$12.99 – \$132.50 case of twelve**



We're going to say it again: the Cuvée Prestige from Lamé Delisle Boucard is one of the best values in red wine from anywhere. At our first encounter, they poured the 1976. When we visited the winery they opened bottles from the 40s, 50s, and 60s. Almost needless to say, they drink well young and old. Every red wine lover should have stacks of this wine in the cellar. Fantastic with a roast chicken.

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## Terrasses du Larzac

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**2016 Terrasses du Larzac ‘Le Clos du Serres’ (Sainte-Pauline)**

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

The rise of Languedoc wines continues apace. Various terroirs have been delineated and superior sub-regions have been isolated. Pic Saint-Loup is perhaps the top cru of the region.

Terrasses du Larzac is certainly an up-and-comer. Located in the hilly western end of Languedoc, Sainte Pauline's Clos du Serres is a smoky and peppery blend of Syrah,

Cinsault, and Carignan. This is a red that will match well with a full-on cassoulet or with a simple garlicky pork roast and brussels sprouts.



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## Bouchard Bourgogne

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**2017 Bourgogne Blanc ‘Réserve’ (Bouchard Père et Fils)**  
**Sale Price \$17.99 – \$183.50 case of twelve**



The 2017 Burgundies are now arriving and it appears to be a very good vintage for red wines and an excellent vintage for white wines. The 2017 Réserve Bourgogne Blanc from Bouchard is a classic earthy, dry French Chardonnay with a stony dryness and a hint of

butterscotch in its ripe finish. Wonderful with scallops.

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## Bila-Haut Roussillon

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**2017 Côtes du Roussillon Blanc (Bila-Haut)**  
**Sale Price \$13.99 – \$142.70 case of twelve**

The esteemed Rhône valley producer Chapoutier went west a few years ago to

establish an outpost in the Roussillon. Taking advantage of old vines and meager soils, they have produced some great values. Most intriguing is this full-flavored, zesty dry white made from

Grenache Blanc, Grenache Gris, and Macabeu. This mix yields a wine that is weighted and textured on the palate, with a pleasing, herbal finish. Try with a fish chowder.



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## Arinto

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### 2017 Óbidos Arinto (Quinta Varzea da Pedra)

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



An hour north of Lisbon lies the appellation of Óbidos, where the two Emidio brothers have restored their family farm and winery, producing

exciting wines unique to the region. Although the Arinto grape is usually seen in dry white blends throughout Portugal, they felt that the quality of their grapes warranted its own varietal wine. The result is this smooth-bodied white full of minerals, sweet ripe citrus, and grapefruit pith. Its lemony tang of a finish brings to mind a whole roasted branzino on a bed of shaved fennel.

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## Blaye-o-Dynamic Bordeaux

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### 2018 Blaye (Château Roland La Garde)

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

The Côtes du Blaye lies directly across the Gironde from the Médoc, but it seems much farther away. This area was producing wine when the Médoc was still a marsh.

There are actual Côtes or hillsides. Even today wines from estates like Roland La Garde have an earthy, wild flavor to them. Perhaps helped by its conversion to biodynamic winemaking, this 2015 is a hearty, structured Bordeaux with ripe, spicy tannins and a subtle yet lengthy fruitiness. This 80% Merlot and 20% Cabernet

Sauvignon blend is perfect for lamb chops and a potato gratin.



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## Scheurebe

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### 2018 Scheurebe Feinherb (Weingut Theo Minges)

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

Scheurebe is a cross between Riesling and an unknown varietal developed in Germany in the early 20th century. Its popularity has (sadly) been in decline the last few decades, but through no fault of Theo Minges. His delightful Feinherb has barely



perceptible sugar that delivers an aromatic and incredibly refreshing white. Flavors of grapefruit, white tea, and ginger are driven by brisk acidity to a gentle, salty-mineral finish that is quite literally

lip-smacking. Perfect with fiery dandan noodles.

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# Specialty Foods

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## Neal's Yard Dairy

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**Montgomery's Cheddar \$25.99 per lb**  
(Regular Price \$26.99)

**Lincolnshire Poacher \$26.99 per lb (Reg. Price \$27.99)**

**Sparkenhoe Red Leicester \$26.99 per lb**  
(Regular Price \$27.99)

**Colston Bassett Stilton \$22.99 per lb (Reg. Price \$23.99)**

The mission at Neal's Yard Dairy is straightforward: improve British cheese. Their business model is to select, mature, and sell traditional farmhouse cheeses from the UK and Ireland. Their drive to get the best cheese possible to the consumer holds their producers to the highest possible standards. They work closely with each farm, regularly visiting to select cheeses of desired flavor profiles to bring back to London for aging. As the cheeses age, they monitor how each cheese develops over time under carefully controlled conditions. Further tastings identify batches that have the flavor profiles ideal for each international market.

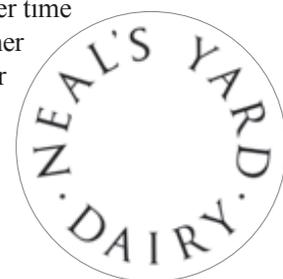
**Montgomery's Cheddar** is an iconic clothbound cheese. Made with raw milk, it is rich and balanced. The flavors tend towards earthy and brothy, but with a brash fruitiness from generous acidity. Firm and crumbly, "Monty's" gives way to a melt-in-the-mouth creaminess.

Another raw milk, clothbound cheese, **Lincolnshire Poacher** draws comparisons to cheddar, but with distinct differences. It is made with bacterial cultures more common in alpine cheese, which gives a flavor complexity ranging from nutty and savory to fruity and sweet. Additionally, the curds are scalded (in the alpine style) before going through a less intense version of the "cheddaring" process. The resulting smooth, dense texture is reminiscent of Comte.

**Sparkenhoe Red Leicester**, also made with raw milk, is visually distinct due to annatto, which gives it a bright orange hue. Farmhouse Red Leicester was actually extinct for almost 5 decades before being revived by David and Jo Clarke. It is mellow, earthy, subtly nutty, and has a gentle sweetness. The texture is firm and flaky with just enough moisture.

Finally, we have the inimitable **Colston Bassett Stilton**. Pasteurization is mandated by the Stilton PDO. Each 18lb wheel of Colston Bassett is hand ladled into the mold. It is aged for about 6 weeks for optimum flavor development before being pierced with needles to introduce oxygen, which allows the blue molds to develop. This benchmark blue is dense, creamy, salty, piquant, and slightly vegetal.

Please note: these are handmade, traditional, rustic farmhouse cheeses, so cracks in the rind are natural. The development of blue mold close to the rind is normal, and even delicious.



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## Wines of the Month — October 15, 2019 through November 14, 2019

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### 2017 Mâcon-Villages 'La Côte Blanche' (Cave de Lugny)

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

This is an excellent vintage for this value Chardonnay from Lugny. Dry, unoaked, and packed with a little more concentration than is usual. Always good with a roast chicken.

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### 2018 Montepulciano d'Abruzzo (Gran Sasso)

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

Gran Sasso is a strong, full-flavored Montepulciano that will drink well with all kinds of spicy foods. It's our go-to red with Indian food.

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### 2018 Toscana Rosso 'Vivaio del Cavaliere' (Castello La Leccia)

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

Castello La Leccia makes superb Chianti Classicos and this terrific bargain, their basic Tuscan red. Have this fresh, fruity Sangiovese with a lentil stew and lamb shanks.

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### 2018 Touraine Sauvignon 'Le Grand St.-Vincent' (Les Vignerons des Coteaux Romanais)

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

The Le Grand St.-Vincent is back. The 2018 is a very successful year for this Loire Valley stalwart. Great with shellfish.

