



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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## October 22, 2020 – November 21, 2020 Seasons Change

It's time to greet the colder and darker months with red wine. All the reds in this month's newsletter are best served with hearty braised stews, beans, or squashes roasted with herbs and spices. And why not toss in a cheese or two?

### Vino Nobile

**2016 Vino Nobile di Montepulciano (Fattoria del Cerro)**  
Sale Price \$14.99 – \$152.90 case of twelve



We return to one of our favorite writers, Victor Hazan, from his book *Italian Wine*: "In its force, its weight, its overbearing style (one might say its arrogance), *Vino Nobile* is the quintessential Tuscan red wine. Like its kindred wines, it derives its lineage from the Sangiovese grape and carries with it the family graces and blemishes."

When first opened, this excellent and affordable *Vino Nobile* shows its tannic strength, but after a few hours its elegance emerges. Great with a lasagna or a saucy stew of pork and beans.

### Organic Nero

**2018 Nero d'Avola (Feudo Montoni)**  
Sale Price \$19.99 – \$203.90 case of twelve



Like many Sicilian wines, Nero d'Avola is evolving from dark and heavy to lighter and refined. Feudo Montoni helped open our palates to this. We liked their 2017 Nero d'Avola a lot, but we might like the 2018 even more. This has a pure black cherry aroma, along with a sun-baked, earthy flavor. This exquisitely balanced red is a more than capable match for a spicy eggplant pasta dish, or even grilled swordfish with olives and preserved lemon.

### Organic Rhône



**2018 Côtes du Rhône (Domaine La Manarine)**  
Sale Price \$14.99 – \$152.90 case of twelve  
Made with organically grown Grenache, La Manarine's Côtes du Rhône has textbook aromas and flavors of black olives and 'garrigue,' the mixture of wild herbs growing in abundance along the Mediterranean Coast. It's neither fined nor filtered, allowing

a full and vibrant expression of the grape. Need to put those overripe tomatoes to use? Make a tomato, zucchini, and eggplant tian and enjoy with a bottle of this delightful and easy-going red.

### Tintilla

**2015 Vino de la Tierra de Cádiz 'Vara y Pulgar' (Compañía del Vinos del Atlantico)**  
Sale Price \$19.99 – \$203.90 case of twelve

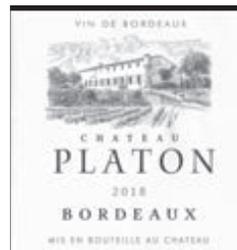


This savory red comes from rescued pre-phylloxera cuttings of Tintilla in Jerez, Spain's famed sherry region. Thanks to genetic testing, Tintilla is now recognized as the same grape as Graciano, which is usually blended into the wines of Rioja. Alberto Orte, however, found his organically grown Tintilla grapes to be worthy of their own dedicated wine. Perhaps the chalky *albariza* soil in which sherry's main grape, Palomino, thrives in has something to do with it. The result is a balanced, full-bodied red with aromas of meat, tobacco, and dark chocolate. It has a finish that won't quit and as it opens up, the *Vara y Pulgar* develops an appealing juiciness. It's smooth with enough dark fruit and herbs to take on a classic spicy merguez and lentils dish.

### A Friendly Barolo

**2016 Barolo (Marengo)**  
Sale Price \$44.99 – \$458.90 case of twelve

When the wines of Marengo are offered we do not hesitate to buy them. This family operation produces small quantities of very classic Piedmontese wines, yet does not charge a premium for their excellent quality. We still have a few cases of Marengo's Dolcetto featured last month, and now we move on to their 2016 Barolo. Culled from vineyards surrounding their home village of La Morra, this is a gently tannic, complex, and aromatic Nebbiolo. Its rose and violet aromatics lead to a muscular palate of dark fruits and tree bark with a dense earthiness. As it rests in the glass it gains in volume and complexity, with berry fruit, almonds, and mint emerging. While best aged for a few more years, this will match well now with Osso Buco and a nicely ripe Robiola.



### Platon

**2018 Bordeaux Rouge (Château Platon)**  
Sale Price \$12.99 – \$132.50 case of twelve

Located on the eastern border of the Bordeaux wine-growing region, Château Platon utilizes Merlot to best advantage to produce a rich and plummy red with subtle tannins. This is a fine wine for a pan-seared leg of lamb along with rosemary roasted potatoes.

## Milly-Lamartine

### 2018 Mâcon-Milly-Lamartine (Closierie des Alisiers)

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

Closierie des Alisiers' lively unoaked Mâcons are some of our best Chardonnay values.

The 2018 from Milly-Lamartine is a classic Mâcon with crisp apple fruit and a bone-dry finish. Have this with a chicken stew with mushrooms.



## Pietradolce

### 2019 Etna Bianco (Pietradolce)

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



For the last couple of vintages we've had trouble keeping Pietradolce wines in the store. Their impressive red made from Nerello Mascalese is equally matched by their terrific white made from Carricante. Because there is always less of the

white available, we grabbed 15 cases of the recently released 2019 at the first opportunity. Grapes for this wine were grown on the surprisingly cool northern slope of Mount Etna at 800 meters in elevation. Because it's an active volcano, the wine has a pronounced minerality amidst the delicious apricot and citrus fruits. Try this with a seared swordfish dish accented by olives, capers, and lemon.

## 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.

## Truly, Madly, Cheaply

Given the economic conditions we sat on a lot of inventory this summer, so we have decided to offer some red wines at an inventory reduction price. Some are former Wines of the Month. A couple are wines we liked a lot, but bought too much of. Going forward, we need the cellar space so we can again make similar errors in judgement.



### 2018 Sangiovese Superiore (Castelluccio)

TMC Price \$8.99 – \$91.70 case of twelve

This Sangiovese from Romagna is juicy and fruity, with a spicy bite that makes it ideal for all foods bathed in tomato sauce.

### 2015 Toscana Sangiovese (Podere del Giuggiolo)

TMC Price \$9.99 – \$101.90 case of twelve

This Sangiovese from Tuscany is tannic and dry, which makes it a fine match for chile con carne with a heap of spice.



### 2017 Naoussa (Vaeni)

TMC Price \$8.99 – \$91.70 case of twelve

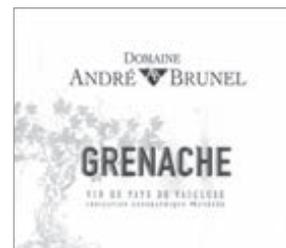


We were a little over-enthusiastic when we made this our first red Greek Wine of the Month. Nonetheless, it's a very good red for pizza, pasta, cheeses, and grilled meats. And now it's a fantastic value.

### 2018 Grenache (André Brunel)

TMC Price \$8.99 – \$91.70 case of twelve

Mssr. Brunel is a Rhône master. This Grenache from the Vaucluse is fresh, fruity, and great value.



### 2016 Syrah (Louis Cheze)

TMC Price \$9.99 – \$101.90 case of twelve  
Northern Rhône Syrah has become an expensive item, but Louis Cheze's 2016 is an earthy, gamy, and affordable delight. Great with a late season ratatouille.

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## Viognier

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### 2017 Viognier (Cape Heights)

Sale Price \$8.99 – \$91.70 case of twelve



For Viognier fans out there, this is your house wine. If it weren't for the small quantity of cases available, this South African wine would have been one of our Wines of the Month.

For its modest price, it's impressively aromatic.

Lychee, peach, and flowers fill the nose of this dry white that finishes with a minerally flourish. It's a lovely companion for crab cakes.

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## Ros de Pacs

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### 2019 Penedès Rosé 'Ros de Pacs' (Parés Baltà)

Sale Price \$11.99 – \$122.30 case of twelve

Rosé season is now never ending— we have to have the pink stuff on the shelves year-round. However, as we head deep into fall we do have a bit more of Parés Baltà's Ros de Pacs than expected, which explains the newly lowered price. This year's edition is a little lighter in color than previous, but its balance of peachy fruit, medium body, and a dry finish are as good as ever. All of Parés Baltà's wines are organic, biodynamic, and made as naturally as possible. Give this a go with a garlic-laced shrimp scampi.



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## Specialty Foods

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### Soft Cheeses for a Hard Year

There are still a few months left in 2020, but we think everyone can agree it's been "a year" so far. So, as the days get colder, darker, and shorter, we've rounded up some of our favorite indulgent soft cheeses for a little extra comfort. In the spirit of inclusivity, all of the cheeses this month are pasteurized, so everyone can, and will want to partake.

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### Jasper Hill Harbison Mini \$9.99 each (Reg. Price \$10.99)

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This brand new format of one of Jasper Hill Farm's most popular cheeses (one we ALWAYS have in stock) ups the delight factor just a little. Each piece is a manageable 5 ounces—perfect for one or two people—as opposed to the traditional 9 ounce size. The wheel still comes wrapped in a strip of spruce bark, which contains the gooey cow's milk cheese inside and also adds to the flavor complexity. Open it up, grab a spoon, slather on a baguette, and enjoy.



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### Robiola Bosina \$18.99 per lb (Reg. Price \$19.99)

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The classic Italian soft cheese from Piedmont has also long been a staple in our cheese fridge. Ubiquitous in Italy, this version from Caseificio dell'Alta Langa is our favorite. The small format cheese, a mix of sheep and cow's milk, is shaped into small, flat squares before aging. When ripe, the silky paste will run freely when cut, and the flavors are more sweet and yeasty than earthy and bitter. If you happen to grab a bottle of the Marengo Barolo we are featuring on the wine side this month, don't forget to grab a piece of this to go along.

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### Brie Fermier \$15.99 per lb (Reg. Price \$16.99)

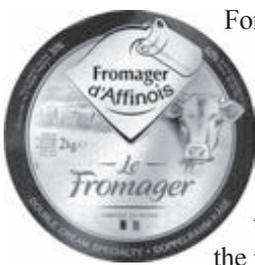
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Another old favorite returns. We consider this one of the best bries you can find on this side of the pond. It is almost as good and complex as the real (unpasteurized) deal you can find in France, which is sadly illegal here since it doesn't meet the 60 day aging requirement of raw milk cheeses set by the FDA. Ferme de Jouvence is one of the rare small farmstead (meaning they make cheese from their own herd of cows) cheesemakers in France who exports their products, so this is miles from the generic, flavorless slabs of "brie" sold in the grocery store. When ripe and the flavors are more developed, this is complex, rich, earthy, and mushroomy.

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### Fromager D'Affinois Double Cream \$14.99 per lb (Reg. Price \$15.99)

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Forgive us for featuring this cheese yet again, but it truly does meet the definition of crowd pleaser. The soft and buttery cow's milk delight from France has perhaps the silkiest texture we've ever encountered in a cheese, thanks to the unique microfiltration method utilized by the producer. When the milk is filtered in this way before inoculation, the fats and proteins are concentrated so that the resulting cheese is richer and more flavorful. While it lacks the earthiness and complexity of true brie, there is still plenty to like.



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## Wines of the Month — October 22, 2020 through November 21, 2020

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### 2019 Douro (Broadbent)

**Sale Price \$8.99 – \$97.09 case of twelve**

The folks at Broadbent have bottled a rich, smooth, and elegant red from the famed Douro River Valley in Northern Portugal. A great red for a spicy lentil stew.

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### 2017 Silvaner (Dr. Heyden)

**Sale Price \$8.99 – \$97.09 case of twelve**

This will indeed be our final shipment of the 2017 old-vine dry Silvaner from Dr. Heyden. This crisp, lively white is ideal for seafood.

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### 2018 Salento Primitivo (San Marzano)

**Sale Price \$8.99 – \$97.09 case of twelve**

As expected, this Primitivo is a full-bodied and fruity red that is excellent with spicy pasta and meatballs.

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### 2018 Valencia (Canallas)

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

Canallas is a playful blend of Tempranillo and Monastrell aged for four months in barrel. Have this spicy red with beans and rice.

