



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

(617) 623-8656

November 16, 2020 – December 12, 2020

Thanksgiving and Thanks-Voting and Thanks

While we will celebrate Thanksgiving, we will equally celebrate Thanks-Voting. We are grateful and thankful for every vote cast and counted.

** We also thank all of you for supporting us these many months. **

Averæn of Oregon

2018 Willamette Valley Chardonnay (Averæn)

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



Of course you were expecting the Pinot Noir, but Averæn has crafted an excellent Chardonnay from grapes grown in the Willamette Valley. Balancing New World richness with Old World dryness, this is concentrated with a crisp, lively, and long finish.

La Organic Barbera

2017 Barbera d'Alba (Cascina Bruciata)

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

Barbera exists for food. This juicy, low-tannin red matches well with so many different vegetables, meats, and sauces that it is a true treasure of the Piedmontese table. Our latest favorite is an organic Barbera d'Alba from Cascina Bruciata. Their 2017 is hearty, full, and balanced with raspberry fruit and an earthy dryness. Fabulous with stuffed pasta dishes and roasted meats.



Megalithic Red

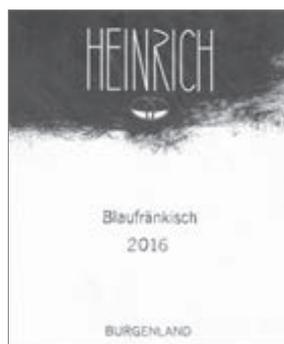
2017 Chinon 'Le Dolmen' (Domaine Jaulin-Plaisantin)

Sale Price \$15.99 – \$163.10 case of twelve

We've had a good run these last few months with Chinons. Our latest is this organic and low-sulfur Chinon from Domaine Jaulin-Plaisantin. Named after local pre-historic dolmens that dot the region, this Loire red has wonderful autumnal scents of crushed leaves, graphite, and even a little gaminess. There are hints of smoke and spice underneath the juicy raspberry fruit. For a charming and seasonal match, have this with a seared duck breast with mushrooms and wild rice.



Kind of Blau



2016 Burgenland Blaufränkisch (Heinrich)

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

This Austrian red is a truly great bargain. Heinrich's Blaufränkisch is made from organic grapes grown around Lake Neusiedl in Burgenland. This is packed with dark cherry fruit, sumptuous tannins, and a sprinkling of fresh herb flavor. This will be a

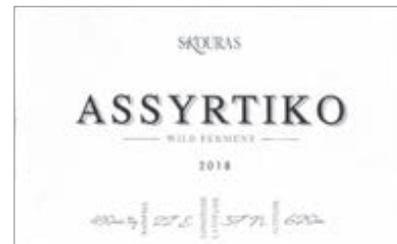
pleasing wine with roasted turkey and stuffing.

Wild Ferment

2018 Peloponnesse Assyrtiko 'Wild Ferment' (Skouras)

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

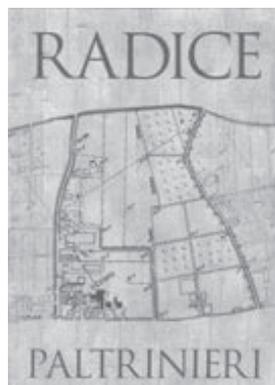
Greek Assyrtiko is here to stay, but the popularity and rising prices of bottles from Santorini has forced us to look off island. Skouras' Wild Ferment from the Peloponnesse comes as advertised with a zany complexity of fruit and stones. A great wine for seafood.



Lambrusco di Sorbara

2019 Lambrusco di Sorbara 'Radice' (Paltrinieri)

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



Since its arrival in the store several months ago this has been our favorite Lambrusco. Made from the Lambrusco di Sorbara variety, the Radice from Paltrinieri is totally dry, pale in color, and zesty in flavor. This fizzy delight gets the salivary glands going, as it's a terrific wine for the rich flavors of Modena in Emilia Romagna. While incredibly good with Mortadella, Prosciutto, and Culatello, it's also lovely with your favorite pasta.

Biodynamic Gigondas

2017 Gigondas ‘La Tour’ (Montirius)

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



Thanks to producers like Montirius, a 5th-generation family domaine, wines from Gigondas in France’s Southern Rhône Valley are now sought after for their own merits, and no longer seen merely as affordable alternatives to neighboring Châteauneuf-du-Pape. La Tour is a

particularly elegant (and biodynamic) Gigondas—ripe and sweet aromas of kirsch and red licorice are offset by more savory flavors of violets, herbs, and black olives. This is a fabulous price, as they only keep rising for this appellation. On a chilly night, this will be a salve with a rosemary and garlic lamb stew.

Royal Rioja

2016 Rioja Crianza (Viña Real)

Sale Price \$12.99 – \$132.50 case of twelve

In our opinion this is the best deal in aged Rioja. Viña Real is a delicious wood-aged Tempranillo from the high elevation, high quality Rioja Alavesa district. The 2016 is beautifully balanced with its gentle oak aromas, mellow fruit, and earthy dryness. This is a wonderful red wine to match with roasted salmon and asparagus.



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.

San Giusto

2018 Chianti Classico (San Giusto a Rentennano)

Sale Price \$39.99 – \$407.90 case of twelve

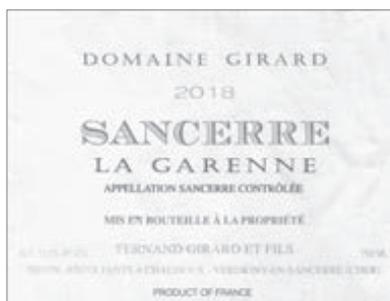
Originally a monastery dating back to the ninth century, San Giusto a Rentennano today is a leading producer of Chianti Classico. While \$40 seems like a tall price for Chianti, we feel that this estate’s devotion to pure Sangiovese puts it stylistically closer to Brunello di Montalcino. The 2018 is still young, but beautifully aromatic, with cherry fruit and sandalwood leading the way. The palate is equally striking, with ripe tannins and a lovely mouthfeel. Clearly a candidate for aging, this wine will benefit from decanting for a couple of hours to release more aromas and flavors. And with its rich load of tannin, it will taste even better with a grilled porterhouse and a chunk of Pecorino Toscano.



Much Chaudoux about Sancerre

2018 Sancerre ‘La Garenne’ (Domaine Girard)

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



Hailing from the hamlet of Chaudoux in the greater village of Verdigny, the Girard family makes superb Sancerre. The 2018 La Garenne cuvée is a textbook Sauvignon Blanc, with bright aromas and a palate etched in stone. This is a great match for roasted

cod served on a bed of wilted spinach.

Anjou Chenin

2018 Anjou Blanc ‘Chauvigné’ (Domaine Richou)

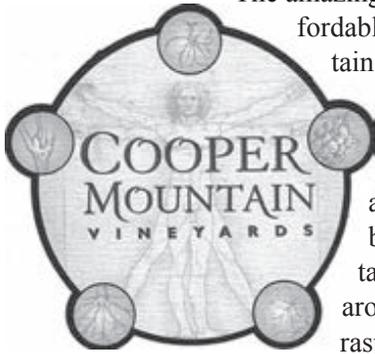
Sale Price \$14.99 – \$152.90 case of twelve

We find Loire Valley Chenin Blanc fascinating. In the short stretch from Anjou to Tours, there are delicious yet affordable wines that show off the noble origins of this grape and its ability to absorb the various terroirs. Domaine Richou’s Chauvigné exploits the black volcanic schist in Anjou to an exceptional degree. The 2018 is a fine, minerally, dry white with compelling taste and texture throughout. Fantastic with shellfish.



Biodynamic Pinot Noir

2017 Willamette Valley Pinot Noir (Cooper Mountain)
Sale Price \$17.99 – \$183.50 case of twelve



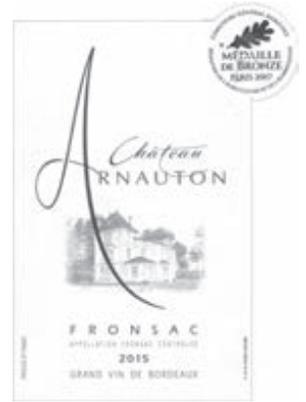
The amazingly good and incredibly affordable wines from Cooper Mountain will always have a spot on our shelves. We recently featured their Cooper Hill Pinot Noir, and now for just a few dollars more we have its bigger sibling, Cooper Mountain. This 2017 is a bright and aromatic Pinot Noir with zingy raspberry fruit, singed herbs, and a mineral iron and graphite finish.

Have this with game birds like quail or pheasant, but it will be an equally good match with a roast turkey of any size.

Fronsac

2015 Fronsac (Château Arnaudon)
Sale Price \$19.99 – \$203.90 case of twelve

What a difference a year makes. An understatement to be sure given the past year, but pertaining to the 2015 Château Arnaudon, it's a welcome fact. We featured this same vintage a year ago, finding it a deliciously reliable Right Bank Bordeaux. Now, it has fully blossomed. After a recent re-tasting, there was no question that we would buy the limited amount of the 2015 left. The Merlot-dominant blend, with some Cabernet Sauvignon and Malbec, will beautifully complement a rib-eye topped with blue cheese.



Specialty Foods

Ready, Set... Raclette!

French Raclette \$11.99 per lb (Reg. Price \$12.99)

Swiss Raclette \$13.99 per lb (Reg. Price \$14.99)

Reading Raclette \$15.99 per lb (Reg. Price \$16.99)

Fontina Valle d'Aosta \$16.99 per lb (Reg. Price \$17.99)

When the leaves begin to fall nearly as quickly as the temperature it can mean only one thing: Raclette season is upon us! Here at the Wine Cask we believe firmly in the restorative powers of gooey and funky melted cheese, and to that end we are pleased to present a lovely selection of Raclettes for the darker months ahead.

Raclette (from the French *racler*, meaning “to scrape”) is a semi-firm, washed-rind cheese made from cow’s milk. It is perfectly designed to be melted (traditionally as a half wheel, from which the melted portion is scraped off) onto various accompaniments: toasted bread, roasted potatoes, cornichons, charcuterie, sausage... anything that would be made better with a heavy blanket of melted cheese. Raclette and the associated dining experience are beautiful and comforting traditions from the chalets and ski lodges of the French and Swiss Alps. However, a Raclette meal can still be fun and delicious in your home or apartment, even if a certain ambiance is lost without the mountaintop view.

Our raw-milk **French Raclette** offers a smooth, soft texture with a well-balanced, earthy aroma and a sweet, creamy body. In contrast, the **Swiss Raclette** has a slightly firmer body with a nuttier flavor profile. **Reading** is an artisan Raclette-style cheese produced by

Spring Brook Farm in Reading, Vermont. Made with raw Jersey cow’s milk, it has a nutty complexity and subtle grassy notes. The noticeably high quality of **Reading Raclette** has made it a staff favorite for years. **Fontina Valle d’Aosta** is not typically thought of as an analog for Raclette, but this versatile raw-milk cheese from the Italian Alps packs a big, beefy punch that will add a new dimension for even a seasoned Raclette veteran.



Raclette FAQs:

Q: Where is your Raclette in the cheese fridge?

A: You won’t find our Raclettes pre-packed, as they are all freshly cut to order! Ask the cheese counter for assistance.

Q: How much Raclette do I need?

A: When *raclette-ing*, cheese is the main course. A widely accepted rule is one half-pound per person.

Q: What do I serve it with?

A: While crusty bread and potatoes are traditional, you can also include sliced meats, pickles, roasted cruciferous vegetables... it’s hard to go wrong with melted cheese.

Q: Do I really need a fancy stand or tabletop grill?

A: No. Raclette melts equally well in the oven. Just load up a cast iron skillet with your accoutrements, top with slices of Raclette, and pop it in the oven until the cheese is bubbling.

The Wine and Cheese Cask
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Wines of the Month — November 16, 2020 through December 12, 2020

2019 Dão White (Broadbent)

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

Portugal is a treasure trove of grape varieties. Here Broadbent has crafted a stainless steel fermented, dry white from the Dão region. Encruzado, Malvasia Fina, Bical, and Gouveio grapes comprise this perfumed and citrusy white. Great with a spicy shrimp dish.

2018 Montepulciano d’Abruzzo (Cantina Valle Tritana)

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

This Montepulciano d’Abruzzo is packed with ripe, fleshy fruit, and its soft tannins lead to a gentle, dry finish. Wonderful with a spicy chili or a favorite lasagna.

2018 Castillon - Côtes de Bordeaux (Château Lartigue)

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

Once again Château Lartigue delivers amazing value in red Bordeaux. The 2018 is full-flavored, earthy, and dry. A nice match for a lamb curry.

2019 Pinot Noir (Rickshaw)

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

The 2019 Rickshaw Pinot Noir from California has a fresh red fruit aroma and a crisp, balancing dryness. Have with a feast of squashes and mushrooms.

