



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

(617) 623-8656

October 18, 2022 – November 14, 2022

Sale! Sale!! Sale!!!
We are having a wine sale!

From October 18th through November 14th

Details: 10% off six bottles; 20% off twelve bottles.
Also applies to mixed cases. 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.

Fall French Values

Recent tastings yielded some incredible value wines. We lead off with six wonderful French wines perfectly aligned for the generosity of the harvest season.

Le Pigeoulet

2019 Vin de Pays de Vaucluse (Le Pigeoulet)
Sale Price \$17.99 – \$172.70 case of twelve

While we appreciate the French appellation system for its logical aspects, it still has its head-scratching idiosyncrasies. Le Pigeoulet from the Famille Brunier (of Châteauneuf-du-Pape's Vieux Télégraphe) is produced from wines from the full-fledged appellations of Côtes du Rhone and Ventoux, but when blended it becomes a humble Vin de Pays de Vaucluse and thus a great bargain. Here old vine Grenache delivers a deep, dark red with olives, plums, and leather. Great for a roast leg of lamb and garlic stuffed eggplant.



Pinot & Gamay

2020 Coteaux-Bourguignons 'Les Deux Complices' (Jean-Baptiste Duperray)

Sale Price \$13.99 – \$134.30 case of twelve



Les Deux Complices is a spicy and fruit-laden blend of Gamay and Pinot Noir. This is essentially an affordable, quaffable red Burgundy. Great for a roasted salmon along with garlic and rosemary potatoes.

Apremont

2021 Apremont 'Cuvée Gastronomie' (Jean Perrier)
Sale Price \$13.99 – \$134.30 case of twelve

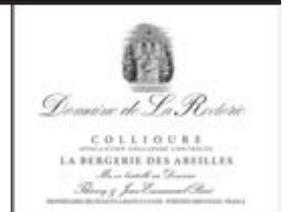
Fondue season is upon us and this Apremont is the ideal accompaniment. This stony, minty, and dry Savoyard white made from Jacquère is cool and fresh with just enough cut to match melted cheese and boiled potatoes. Equally good with a flash-sautéed sole meunière.



Collioure

2020 Collioure 'La Bergerie des Abeilles' (Domaine de la Rectorie)
Sale Price \$15.99 – \$153.50 case of twelve

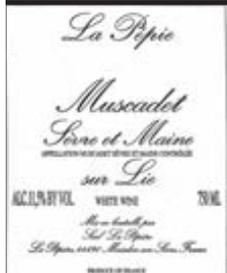
Buried in deep southeast Roussillon along the Mediterranean and the Spanish border, the appellation of Collioure is little known and underrated. Domaine de la Rectorie's dry reds are stellar as is their Banyuls dessert wine (see inside). Falling into the value category is their organic Bergerie des Abeilles. This plum-scented, earthy red is perfect for a cassoulet with duck confit or a grilled tuna steak.



La Pepie

La Pepie

2020 Muscadet Sèvre et Maine (La Pepie)
Sale Price \$13.99 – \$134.30 case of twelve
At last, the dam broke and our wholesaler allowed us access to a good quantity of one of our longtime favorite whites. The 2020 Muscadet La Pepie is now available at a bargain price. This is a classic crisp and dry Loire Valley white that is perfect for seafood, beans, and greens.



Gigondas

2020 Gigondas 'Les Terres' (Domaine de Piéblanc)

Sale Price \$24.99 – \$239.90 case of twelve
It might not appear that this Gigondas is a great value, but have you seen the prices of Châteauneuf-du-Pape lately? The Les Terres from Piéblanc is a deep, dark, intense red with massive fruit, great texture, and the wonderful herbal scents of the hillsides of Provence. Made from organically grown grapes, it will make a fine match with braised lamb shanks and a potato gratin.

An Original Red Blend

Lot 73 Old Vine Red (Marietta Cellars)
Sale Price \$15.99 – \$153.50 case of twelve

This family-owned Sonoma estate has made a name for themselves with their genre-defining red blends. Marietta's Old Vine Red, which they first produced in 1980, has remained true to their mission of creating a delicious and affordable table wine. This is primarily Zinfandel, with smaller amounts of Syrah, Petite Syrah, Carignan, and Barbera. Rather than a big, jammy red (which the category admittedly has been trending towards in California), this is an old-world style wine that balances restrained fruit, earth, and spice with appealing freshness. With bright cherry and licorice flavors and a silky smooth texture, this is a great everyday red for pizza night or burgers.



Cracklin' Schioppettino

2018 Friuli Colli Orientali Schioppettino (Grillo Iole)
Sale Price \$19.99 – \$191.90 case of twelve

Schioppettino is rarely grown outside of Italy's northeastern region of Friuli, where it is mostly produced in the DOC of



Friuli Colli Orientali. Even within this small area, it is at its best near the commune of Prepotto, which is now a recognized subzone.

Though nearly wiped out after *phylloxera* devastated the area's vineyards in the early 20th century, Schioppettino was rescued in

the 1970s thanks to the efforts of a few families and the mayor of Prepotto, who planted the variety surreptitiously while lobbying for legal recognition. Now it is regarded as one of the great red wines of Friuli. This is an elegant medium-bodied red with dark fruit, violet aromas, and peppery spice framed with gentle, ripe tannins. Try with sausages and roasted rosemary potatoes topped with melted raclette.

Elevated Dolcetto

2020 Dogliani (Einaudi)
Sale Price \$19.99 – \$191.90 case of twelve

Diano d'Alba and Dogliani are two high-elevation villages that have fittingly been given the top designation for Dolcetto in Piedmont. Fortunately, we grabbed the last cases available of the 2020 from Einaudi. This is a gorgeous, generous purple beauty that is great with pasta, rice, and mushrooms.

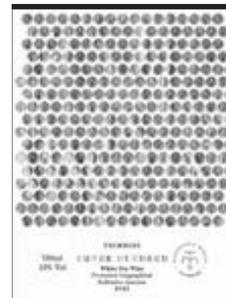


Ten Years On

2010 Valpolicella Classico Superiore 'Casal Vegri-Decennale' (Ca' La Bionda)
Sale Price \$59.99 – \$575.90 case of twelve



We are not-so-secret devotees of the Veronese wines of Soave and Valpolicella. To us Soave is an underrated and delicious dry white with a gorgeous balance of crisp fruit and soft minerality. Valpolicella is a bit more complicated. At one end there is charming, fresh, fruity Valpolicella, and at the other end there is full-bodied, dense Amarone. Ca' La Bionda makes excellent versions of these, but truly excels with wines in their middle range from their Casal Vegri vineyard. Every year they make a delightful fresh version (the current vintage 2019 has a lovely balance of fruit and forest floor flavor). Only in exceptional vintages do they age a few barrels from Casal Vegri for 10 years, which becomes the Decennale. The 2010 has just arrived and it's amazing. At first there are dried fruit aromas and hints of leather. The palate remains fresh and lively, but it is the finish that shows why Ca' La Bionda makes this wine. The length is impressive, expansive, and full of complex, deep, delicious flavors. This is not a Ripasso nor an Amarone; it is a beautifully mature dry red to meditate over with cheese and charcuterie.



This. Is. Sparta!!!!!!

2021 Laconia '300' (Monemvasia)
Sale Price \$15.99 – \$153.50 case of twelve

The Monemvasia winery is back with an organic white that blends two grape varieties important in their corner of the Peloponnese. Kydonitsa and Assyrtiko work together marvelously to make a fresh and nuanced white with zesty grapefruit aromas, soft quince fruit, herbal sage notes, and a long, minerally, dry finish. Great as an *apéritif* with oysters, fish crudo, or soft cheeses.

The Bluest Schist

2020 Riesling Trocken 'Blauschiefer' (Loersch)
Sale Price \$14.99 – \$143.90 case of twelve

Alexander Loersch has made a splash on the German wine scene, and now you have a chance to let him make a splash in your glass. This dry Riesling has a juicy bounce and playful acidity that make it a delicious accompaniment for pork chops with applesauce. You will find gracious minerality that comes from the blue slate (Blauschiefer) which gives this wine its name. The 2020 was spontaneously fermented in stainless steel vats to let the crisp and zesty fruit truly shine. A zippy delight!



Bird on a Wire

2021 Monterrei Godello (Fraga do Corvo)

Sale Price \$19.99 – \$191.90 case of twelve



During the 1970s the Godello grape was on the verge of extinction. Only a few hundred vines remained in Galicia. Rescued and thriving, today it is the favored white grape across the Denominations of Valdeorras, Ribeiro, Ribeira Sacra, and Monterrei. The 2021

Fraga do Corvo is our new favorite. The wine name and label refer to the crows that sit on the electrical wires near the vineyard and perform a ‘natural’ grape selection, reducing the yield and increasing concentration. This collaboration creates a deep, rich, dry white with herbs, minerals, and crunchy orchard fruits. A lovely wine for scallops and assorted shellfish.

Dessert Island Wines

2018 Trittenheimer Apotheke Riesling Auslese ***

(Bollig-Lehnert)

Sale Price \$17.99 per 375ml – \$172.70 case of twelve

Stefan Bollig-Lehnert does not appear to have caught the bug to produce dry Rieslings. Instead, he likes wines with a balance between ripe fruit and crisp freshness. This 2018 Auslese turns up the dial considerably. This is an unabashedly sweet Riesling. His personal three star designation indicates that this wine could qualify for Beerenauslese, but that he likes to over deliver. Here one smells a panorama of perfect fruits and then a wave of tactile sweet flavors accented by lively crispness. Try this as the fall season lingers with apple and pumpkin pie and aged cheddar cheese.



2020 Banyuls ‘Cuvée Thérèse Reig’ (Domaine de La Rectorie)

Sale Price \$24.99 per 500ml – \$239.90 case of twelve



The great Roussillon Vin Doux Naturel, Banyuls will forevermore be associated with chocolate. And there’s a reason for that, because they are absolutely delicious together. Banyuls is made like Port but doesn’t require long aging. The 2020 from Rectorie

is sweet but structured with cherry fruit and pleasing dusty tannins. This will be a great match with your favorite bar of chocolate, but also with a cake or a mousse.

Specialty Foods

As we write this section of the newsletter it is a sunny 68 degrees outside and yet... our stomachs and hearts are already looking forward to favorite cold-weather classics. And so, without further *adieu*... FONDUE!

Gruyère Surchoix \$24.99 per lb

Michael Spycher (Gourmino) – Bern, Switzerland

One of our favorite cheese rockstars, Michael Spycher makes the best cheese in the world according to his unprecedented three gold medals from the World Cheese Championship. Aged for one year, this Gruyère is a stunning example of Swiss taste and craftsmanship. Rich and nutty with a perfectly fudgy texture, this cheese will be the star of the pot.

Meisterstück \$19.99 per lb

Baldauf – Bavaria, Germany

From the Allgäu region of the Alps in southern Germany, Baldauf has been making this deliciously nutty alpine cheese since 1862. Baldauf’s “Masterpiece” lives up to its name and is great either melted or served alongside some fine Bavarian beer and wurst. Well priced at \$19.99 per pound, this cheese provides big flavor and great value.

Rahmtaler Reserve \$19.99 per lb

Hüpfenboden (Gourmino) – Emmental, Switzerland

Rahmtaler is a unique cheese from the Gourmino collective and master cheesemakers Marlies Zaugg and Bernhard Meier. A variation on traditional Emmentaler, this is made with full-fat milk rather than skim and aged for eighteen months in the Reichenbach Mountain bunkers. It is full-bodied, rich, and buttery.

Here is our staff favorite fondue recipe. Enjoy!

- 1 sliver of garlic
- 2 tbsp butter
- 2 tbsp flour (1tbsp cornstarch for gluten-free)
- 2 cups dry, unoaked white wine
- 1.5 lb grated alpine cheese (use any combination of the aforementioned cheeses or choose your own)
- Salt, pepper, nutmeg
- 1.5 oz kirsch

Rub the inside of the pot with the garlic. Melt butter in the pan and blend in flour, then add wine. If using cornstarch, mix with wine first, then add to butter. Add kirsch. Slowly add cheese, stirring continuously. Once combined, cook until the alcohol has evaporated. Season to taste with salt, pepper, and nutmeg. Serve with toast, cured meats and sausages, vegetables (roasted, steamed or pickled), fruit, cookies. . . anything, really.

Get creative!

The Wine and Cheese Cask
407 Washington Street
Somerville, Massachusetts 02143
email: wine@thewineandcheesecask.com
phone: (617) 623-8656

www.thewineandcheesecask.com

Follow us on:

 Instagram - @thewineandcheesecask

 Twitter - @The_Wine_Cask

 Facebook - @thewineandcheesecask

Wines of the Month — October 18, 2022 through November 14, 2022

2021 Nero d'Avola (La Calla)

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

The 2021 La Calla Nero d'Avola is a peppery red with bold, delicious fruit. Great with eggplant parmesan.

2021 Minervois Blanc (Le Bio Balthazar)

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

This is our first white Minervois, and it's a very tasty one. Le Bio Balthazar is an organically grown blend of Vermentino/Rolle, Grenache Blanc, and Marsanne. It's full-bodied with a strong, dry finish. Great with a big pot of mussels.

2021 Grüner Veltliner (Pepp)

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

Pepp is a fresh and lively dry Grüner Veltliner made from organic grapes. Perfect for sesame noodles, pad thai, and spring rolls.

2020 Douro Tinto (Castello d'Alba)

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

Castello d'Alba's Douro is a hearty, earthy blend of Touriga Nacional, Touriga Franca, and Tinta Roriz. This 2020 will be lovely with beans and rice.

