



# The Wine and Cheese Cask

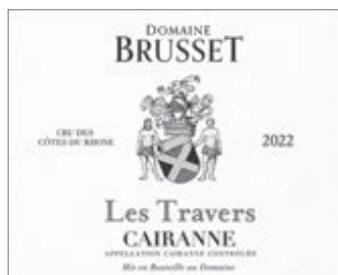
407 Washington Street • Somerville, Massachusetts 02143

(617) 623-8656

January 18, 2024 – February 14, 2024

The Deep South

## Wine and Wind



**2022 Cairanne ‘Les Travers’ (Domaine Brusset)**  
**Sale Price \$17.99 – \$183.50 case of twelve**

The village of Cairanne is famous for its robust red wine and for the relentless mistral which blows through its *garrigue*-scented vineyards. The terraced Les

Travers vineyard from Brusset is a terrific Rhône value. The newly released 2022 is a rich, velvety red with ripe tannins and a gripping dry finish. A terrific match with a beef stew.

## Le Viognier

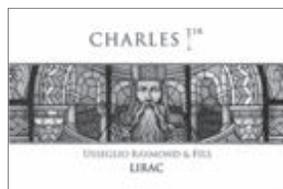
**2022 Côtes du Rhône Blanc ‘Le Viognier’ (Domaine Les Grands Bois)**  
**Sale Price \$19.99 – \$203.90 case of twelve**

Just 50 years ago the finicky Viognier grape was only grown in the two small Northern Rhône appellations of Condrieu and Château Grillet. Even here Viognier struggled to produce a decent crop, but rare examples of exceptional wine ensured its survival. Then a few experimental plots were authorized in the Southern Rhône. Today vignerons the world over can purchase rootstock and make good Viognier. This month we found a fresh, fragrant, organic version from Les Grands Bois. Its lovely floral perfume and apricot fruitiness are perfect for spicy Thai foods.



## Lirac

**2020 Lirac ‘Charles I’ (Raymond Usseglio & Fils)**  
**Sale Price \$27.99 – \$285.50 case of twelve**



The Lirac appellation consists of four villages; one of these, Roquemaure, is where Hannibal and his elephants “tamed the violence of the mighty Rhône.” Today, the once sleepy appellation has been awakened by

producers from nearby Châteauneuf-du-Pape in search of cheaper land. The vineyards in Lirac also share a resemblance to those of Châteauneuf, being covered with large round glacial stones. This month we return to the Usseglio family with their spicy and exotic Charles I cuvée. This Grenache, Syrah, and Mourvèdre blend is a hearty match for a cassoulet.

## Bandol and Bouillabaisse

Oh, to be traipsing through the Marseille waterfront in search of bouillabaisse and a bottle of Bandol Rosé. Here we have reduced the price of perhaps the best three producers of Bandol Rosé. These are delicious now but have also proven to improve with three to five years of aging.

## Pradeaux

**2022 Bandol Rosé (Château Pradeaux)**  
**Regular Price \$34.99 – Sale Price \$29.99**

In the Provençal tongue, Bandol growers refer to their main grape Mourvèdre as the ‘strangle-a-dog’ grape due to its significant tannin.

Pradeaux’s wines are the perfect example of structured and long-lived wines. Even their rosé, with its peppery tannins, drinks like a young red.



## Pibarnon



**2022 Bandol Rosé (Château de Pibarnon)**  
**Regular Price \$44.99 – Sale Price \$39.99**

Pibarnon’s rosé is also a bit of a beast, but it has such great length that it’s always a deep, full pleasure.

## Tempier

**2022 Bandol Rosé (Domaine Tempier)**  
**Regular Price \$59.99 – Sale Price \$49.99**

Tempier’s rosé is always lovely either as an aperitif or with seafood. The 2022 is a classic.



---

## Dolcetto in Barolo

---



**2020 Dolcetto d'Alba 'V. Pari' (Guido Porro)**  
**Sale Price \$19.99 – \$203.90 case of twelve**

This vintage of Guido Porro's Dolcetto started out pleasant enough, but after it was open for an hour it clearly had found another gear. Its mulberry fruit had expanded and its bright tannins framed the rich, round flavors. Their old vines located in the Barolo Cru of Lazzarito truly deliver an enhanced Dolcetto experience.

We'll say it again: Dolcetto is great with mushrooms.

---

## Barbera

---

**2021 Barbera d'Asti 'La Villa' (Olim Bauda)**  
**Sale Price \$19.99 – \$203.90 case of twelve**

It is conjectured that Piedmont's Asti district is Barbera's homeland. The Barbera grown here does seem to have a level of vibrant berry fruit and a pleasing dry finish that goes well with a variety of dishes. These are all on offer in Olim Bauda's 2021 La Villa. It's not too heavy, plus it has a chiseled crispness. The raspberry fruit is especially appealing. This will make a lovely match with pasta.



---

## Loewen of Leiwen

---

**2021 Riesling 'Alte Reben' (Carl Loewen)**  
**Sale Price \$19.99 – \$203.90 case of twelve**

The Loewen family grew the size of their tiny estate throughout the 80s and 90s by purchasing steep, old vineyards that others no longer wanted to work. While steep slopes are more labor intensive, they are often necessary for fully ripening grapes in cooler climates like the Mosel. Likewise, older vines produce smaller yields, but of greater ripeness and concentration than



younger counterparts. Loewen's "Old Vines" bottling comes from 50-70 year old Riesling vines. The winemaking is very traditional; native yeasts, no temperature control, and a slow fermentation all enhance the complexity. This dry Riesling has gorgeous aromatics and a deep and concentrated palate with honeysuckle, lime zest, apricot, and slate. Have with pork chops with applesauce.

---

## Vergisson La Roche

---

**2020 Mâcon-Vergisson 'La Roche' (Roger Lassarat)**  
**Sale Price \$21.99 – \$224.30 case of twelve**

It's still early, but this Mâcon has a strong chance to be the bargain of the year. Roger Lassarat produces very fine St-Véran and Pouilly-Fuissé, but their Mâcon from the commune of Vergisson gives more expensive wines from those appellations a run for their money. And that is before we negotiated an even deeper deal. This 2020 exemplifies Chardonnay's ability to drink like multiple wines in one. The generous fruit, weighty palate, and toasty oak profile are given structure by firm acidity and lifted with a thrilling finish. Serve alongside a hearty stuffed acorn squash.



---

## Heart of Romo

---

**2020 Cour-Cheverny (Le Petit Chambord par François Cazin)**  
**Sale Price \$19.99 – \$203.90 case of twelve**



Cour-Cheverny is an appellation that is the sole home to the Romorantin grape. Believed to have migrated from Burgundy and related to the Melon B of Muscadet, it produces a crisp yet full white with pear and mint flavors. François Cazin has long been our favorite and most consistent producer of this fascinating varietal. At harvest time François gave his highest

marks to his 2020 Cour-Cheverny. This wine has a full and vivacious fruit quality along with flecks of herbs and spices. A great match with a roast chicken and Loire Valley goat cheeses.

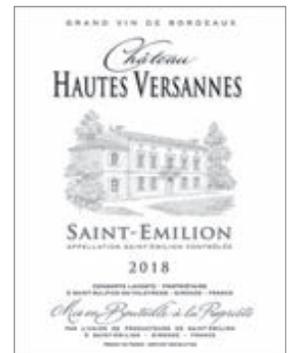
---

## Les Hautes

---

**2018 Saint-Emilion (Château Hautes Versannes)**  
**Sale Price \$19.99 – \$203.90 case of twelve**

We have had so much success with this wine that we hesitate to even market it. But when the wholesaler announces that they have only so many cases left and the price is likely to go up in the next vintage, we pounce. Simply put the 2018 Hautes Versannes delivers a textbook Saint-Emilion with a beautiful balance of plummy fruit and ripe, round tannins. A great wine with a seared rib eye steak, salad, and a slab of blue cheese.



---

## Two Delicious Half-Bottles

---

**2020 Saumur-Champigny 'Tuffe' (Château du Hureau)**  
Sale Price \$11.99 – \$122.30 case of twelve 375ml



from Hureau is one of their best vintages since we started

**2021 Pouilly-Fumé (Pabiot)**  
Sale Price \$11.99 – \$122.30 case of twelve 375ml

A serendipitous dual offer compelled us to feature these two half bottles. The 2020 Tuffe

with them twenty years ago. This fruity, spicy, and earthy Cabernet Franc is a delightful match with seared salmon.

Pabiot's Pouilly-Fumé is a crackling Sauvignon Blanc with the requisite citrus and smoke from this corner of the Loire. Perfect for roasted haddock and new potatoes.



---

## Specialty Foods

---

Did you know that we sell weed now? We do! Well, kind of. You'll still need to visit your favorite dispensary or recreational shop to pick up buds for your bong, but The Wine Cask now offers an assortment of alcohol-free, THC-bearing beverages! (Must be 21 and up to purchase, obviously). Producers like Levity, Cycling Frog, and others are making drinks that are tasty, refreshing, and give a mellow high that will pair perfectly with some of our favorite snacks.

---

### **Asher's Chocolate Co.**

---

#### **Souderton, PA**

Asher's Chocolate is a fifth-generation, family-owned confectionery company from Pennsylvania. The chocolate-covered graham crackers and pretzels (\$7 per 7 oz. bag) are already legendary treats for us, but the new selection of English Toffee, Chocolate Raspberry Creams, and Caramel Cashew Paws (sold by weight) will definitely sate your sweet tooth.

---

### **Lark Cookies – \$7 per 6 oz. box; \$8 per 8 oz trio**

---

#### **Essex, MA**

Lark Fine Foods is a 100% woman-owned company located in Essex that makes sophisticated cookies and savory biscuits. The buttery salted shortbreads come in a range of flavors that are complex and balanced. One of our favorites, the Burnt Sugar Shortbread, features whole fennel seed for a gentle

licorice spice in contrast to the sweetness of toasted caramel. It feels like a “stoned” combination anyways, so lean in.



---

### **El Nacho Tortilla Chips** \$6 per 12 oz. bag

---

#### **Waltham, MA**

This relative newcomer to the world of local specialty snacks has completely reshaped our standards for tortilla chips. They are a fresh and crispy celebration

of corn and traditionally made *nixtamal*. Strong enough to dip but flavorful enough to eat alone, these chips (made in collaboration with Painted Burro in Davis Sq.) are a no-brainer.



---

## **Wine Cask Sandwiches!** \$10 each (plus tax)

---

### **Party Subs – \$25 each (plus tax)**

---

We also offer great freshly made sandwiches that are still just ten bucks. If you're expecting an extreme case of the munchies, consider the party sub! 18 inches of savory goodness. See our website for a complete menu. We truly live in exciting times: no longer must we suffer through the back-breaking inconvenience of making two separate stops to get high and to eat sandwiches.

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

Follow us on: \_\_\_\_\_

 Instagram - @thewineandcheesecask

 Facebook - @thewineandcheesecask

[www.thewineandcheesecask.com](http://www.thewineandcheesecask.com)

---

## Wines of the Month — January 18, 2024 through February 14, 2024

---

**2022 Cannonau di Sardegna ‘Le Bombarde’  
(Cantina Santa Maria la Palma)**

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

Cannonau is Italian Grenache from the island of Sardinia. This producer’s reds keep getting better and better. This 2022 is lively with cherry fruit and a spicy finish.

**2020 Ribera del Duero ‘Roble’ (Marqués de Valparaíso)**

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

This pure Tempranillo is an earthy, oak-aged red that is great with a wintry bean and sausage stew.

**2022 Picpoul de Pinet (Saint-Peyre)**

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

Picpoul, the classic dry white of the Languedoc, is back. The 2022 is fresh and crisp. Perfect for a fish chowder.

**2021 Castillon-Côtes de Bordeaux (Château Lartigue)**

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

Lartigue’s 2021 is a smooth, elegant Bordeaux with plummy fruit and a dry finish. Great for a potato and gruyère gratin.

