



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

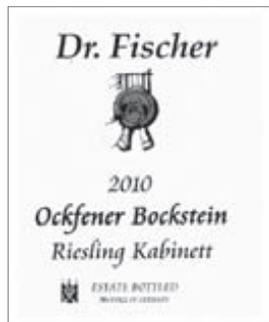
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June 15, 2013 – July 14, 2013 Germans and Pinks

We see this month as an excellent opportunity to alter some misconceptions about some of our favorite summer wines. So, in case you hadn't noticed: (1) Not all German wine is sweet; and (2) we currently offer a wonderfully varied selection of superb dry rosés. With that off of our chests we now present...

Riesling of a Certain Age

2010 Ockfener Bockstein Riesling Kabinett (Dr. Fischer)
Sale Price \$15.99 – Case Price \$163.10



The Saar River region is known for its lively, light-as-a-feather Rieslings, but within this lightness surges a strength of flavor. Austere upon release, the good ones take a few years to achieve their full expression. That is why we like the Ockfener Bockstein wines from Dr. Fischer. This 2010 is a gorgeous, classic Riesling Kabinett with an interplay of ripe fruit and salty minerals, and a zesty finish. Also just arrived is the exquisite

2006 Ockfener Bockstein Riesling Auslese.

Piesporter's Golden Slope

2012 Piesporter Goldtröpfchen Riesling Spätlese (Bollig-Lehnert)
Sale Price \$15.99 – Case Price \$163.10

Goldtröpfchen is a great Mosel vineyard. With its southern exposure, this site gets ripe grapes in almost every vintage. The 2012 Spätlese from Bollig-Lehnert has dreamy, honey-dripping apple fruit and then a firm whack of crisp acidity to keep it in wonderful balance. This is an incredibly delicious wine to have with cheese, nuts, and fruits.



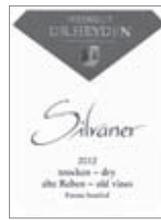
Gewürztraminer



2011 Bechthemer Stein Gewürztraminer Spätlese (Machmer)
Sale Price \$11.99 – Case Price \$122.30

The Machmer Gewürztraminer Spätlese has returned again to deliver its wonderful combination of spiciness and fruitiness. The 2011 has a smooth body and a long, lingering finish.

Silvaner



2012 Silvaner 'Old Vines' (Dr. Heyden)
Sale Price \$9.99 – Case Price \$101.90

We should further point out that not all German white wines are Riesling. This is a fresh, dry, mineral-laden Silvaner from the Rheinhessen. Try with all kinds of seafood and generous summer salads.

Rosé of Pinot Noir

2012 Rosé de Pinot Noir (Petit Bourgeois)
Sale Price \$11.99 – Case Price \$122.30

The Sancerre producer Henri Bourgeois has a value line called Petit Bourgeois. The grapes are sourced from a single village outside Sancerre. The Petit Bourgeois Rosé of Pinot Noir is a lively, crisp, dry rosé with the barest hint of fruit. This will be lovely with a cold salmon dish with dill, fresh peas, and potato salad.



Rosado of Muga

2012 Rioja Rosado (Muga)
Sale Price \$11.99 – Case Price \$122.30



Rosés from Spain's Navarra and Rioja regions go farther back than the current fashion for pink wine. Muga's 2012 is a gorgeous mix of the lightly pressed red Garnacha grape with a splash of white Viura to keep it lively. This is a fine match with a pork roast with lots of garlic and smoky paprika.

Rosé of Chidaine

2012 Touraine Rosé (Chidaine)
Sale Price \$12.99 – Case Price \$132.50

In 2012 Francois Chidaine's version of a Loire Valley rosé involves more than just the Grolleau and Pinot Noir grapes listed on the label. Because of a dearth of grapes he blended in small amounts of Cot, Pineau d'Aunis, and Cabernet Franc. The result is a refreshing, earthy, dry rosé with a hint of clove spice and plum fruit.



Forest

2011 Chablis Ier Cru 'Forest' (Domaine Dauvissat-Camus) Sale Price \$44.99 – \$458.90 case of twelve



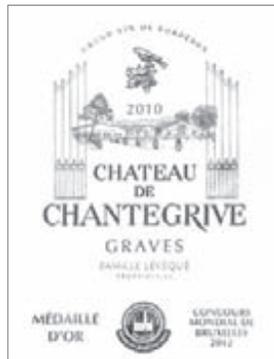
In our opinion Chablis is the best Chardonnay. And this Domaine makes the best available Chablis with its Premier Cru Forest. Vintage after vintage this vineyard shines with its amazing chalky, mineral, seashell flavors set within a rich yet balanced body.

It might sound strange to say that a \$45 bottle of wine is a good value, but this one certainly is.

Gold Medal Red Graves

2010 Graves Rouge (Château de Chantegrive) Sale Price \$29.99 – \$305.90 case of twelve

As we have said before, red wines from the Graves/Pessac-Leognan are some of our favorite Bordeaux. This month we have an excellent 2010 from Château de Chantegrive. This equal-parts blend of Cabernet Sauvignon and Merlot is deep and decadent, with smoky fruit, full body, and a long finish of earthy yet majestic structure. And it comes in a lovely wooden box of twelve.



Gamay Roannaise

2012 Côte Roannaise 'Les Vieilles Vignes' (Domaine Robert Sérol) Sale Price \$14.99 – \$152.90 case of twelve

Here's a totally new winery for us. We found this last February at the Loire Valley trade show in Angers. The Côte Roannaise is a Loire Valley appellation situated in central France, closer to the source of the river than the more famous Loire appellations in the west. Here producers have a particular strain of the Gamay grape called Saint Romain. It grows well in the volcanic, granitic soils

and at its heightened elevation. Somehow this wine transcends its light alcohol weight (12%) with a combination of gorgeous cherry fruit and fine minerality. The city of Roanne's major culinary destination is the three (Michelin) star Maison Troisgros. The Sérols and the Troisgros collaborate on the house wine served at the restaurant. The Troisgros' most famous dish is a seared salmon served with a sorrel sauce. Sounds like a match made in heaven.



Ardanza

2004 Rioja Reserva 'Viña Ardanza' (La Rioja Alta) Sale Price \$29.99 – \$305.90 case of twelve

La Rioja Alta does not make this wine every year, but the last two vintages of Viña Ardanza have been outstanding. The 2001 was designated as Reserva Especial and it was and still is a wild ride on the Rioja roller coaster. The 2004 is a more classic Rioja Reserva. It was aged for 36 months in four-year-old American

oak barrels plus four more years in bottle before release. The aromas are loaded with soy, underbrush, and mushrooms. The palate is silky smooth, with flavors of cherry and allspice. The finish is elegant, with sparring fruit and tannin. This is a lovely aged wine that will pair well with a long-smoked brisket.



Le Grand

2012 Touraine Sauvignon 'Le Grand St. Vincent' (Les Vignerons des Coteaux Romanis) Sale Price \$9.99 – \$101.90 case of twelve



Certainly there are many fine Sauvignon Blancs distributed the world over, but for best value, we recommend without hesitation Le Grand St. Vincent, produced by a superior cooperative winery in France's Touraine. The

2012 is a delightful, bone-dry Sauvignon Blanc that is neither too aromatic nor too fruity. After all it's French.

Flowers of Penedès

2012 Penedès Blanco 'Gessamí' (Gramona) Sale Price \$14.99 – \$152.90 case of twelve

This wine is the essence of Spring. The blend here is Muscat (two kinds), Sauvignon Blanc, and Gewürztraminer, and it hails from Catalan Spain. The aromatics are amazing. If you sip this outside, bees will be attracted to your glass. The palate is fresh and light, but long and zesty. While not completely dry this white is not sweet either. This is a wine for grilled asparagus and a spicy rice dish.



In the Loup



2012 Vin de Pays du Val de Montferrand 'Le Loup dans la Bergerie' (Jean Orliac)
Sale Price \$9.99 – \$101.90 case of twelve

Like the Touraine Sauvignon above, this wine is an impeccable value. This southern French blend of Grenache,

Syrah, and Merlot is fresh, fragrant, and fruity. And it will go with anything.

Rhone

2010 Côtes du Rhone (Château Cambis)
Sale Price \$11.99 – \$122.30 case of twelve

2010 is a great Rhone vintage, so we were glad to grab this bold beauty. The 2010 Château Cambis is a fifty/fifty blend of Grenache and Syrah, which explains its rich fruit and its spicy kick. Try this with grilled lamb chops and a pepper purée.



Encore

2009 Puisseguin Saint-Emilion (Château Côtes de Saint Clair)
Sale Price \$14.99 – \$152.90 case of twelve

We sold out of this a few months ago, but were able to get one final shipment. The 2009 vintage in Bordeaux is known for its ripeness, and the Côtes de Saint Clair is an

exquisitely ripe Merlot-based Bordeaux with fine body and a rich, smooth finish.

Wine Cask Discount Policy

These are our EVERYDAY discounts.

15 % off of a whole case. This reflects the case price listed for still wines on the first three pages of the newsletter.

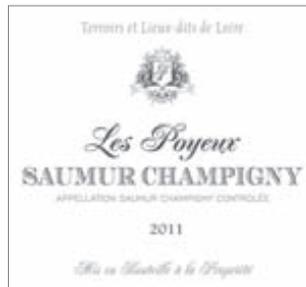
10 % off of a mixed case.

This refers to all wines in the store except 1.5L sizes.

Wines of the Month (four on last page), Champagne and fortified wines (Port, Sherry and Vermouth) receive a 10% discount.

The Champ of Saumur

2011 Saumur-Champigny 'Les Poyeux' (Cave de Saumur)
Sale Price \$14.99 – \$152.90 case of twelve



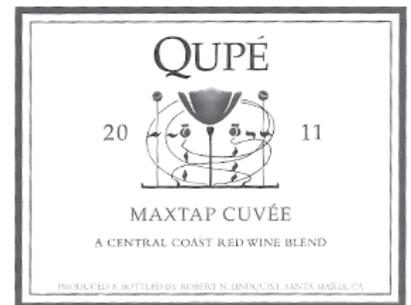
The Loire Valley appellations of Chinon, Bourgueil, and Saumur-Champigny form the triangle of Cabernet Franc. Nowhere else in the world is this grape variety produced in such quantity and quality. Plus the wines are surprisingly inexpensive. The Cave de Saumur has some constitu-

ent holdings in Les Poyeux, a fabulous lieux-dit in Saumur Champigny. The 2011 is an archetypal Cabernet Franc with firm gripping tannins, herb-tinged fruit and a wonderful food-friendly nature. This is a fine summer red for chicken wings off the grill à la Buffalo.

Hi Ho Rhone Ranger

2011 Central Coast Red 'Maxtap Cuvée' (Qupé)
Sale Price \$17.99 – \$183.50 case of twelve

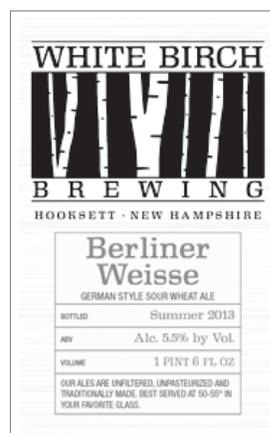
It was a pleasure to finally meet Bob Lundquist, one of California's original Rhone Rangers, the legendary producers with a bug for the reds Grenache, Syrah, and Mourvèdre, plus an elevated interest in the whites Marsanne, Roussanne, and Viognier. He poured us his latest red, the Maxtap Cuvée, a blend of Syrah, Grenache, Tempranillo, and Mourvèdre. We adored its refined balance plus its peppery, fruity wholesomeness. Try this with slow-cooked pork ribs and a spicy slaw.



Berliner Weisse

2013 Summer Berliner Weisse (White Birch Brewing)
Sale Price \$3.99 per 22 oz. – \$44.99 case of twelve

Summer starts now with this wonderfully fresh German-style sour wheat ale. White Birch Brewing in Hooksett, New Hampshire brews this Berliner Weisse with Lactobacillus for the refreshing sour taste. Traditionally Berliner Weisses are sweetened, just before drinking, with a dash of fruit liqueur. With



this full-flavored ale that practice is not necessary, but try it if you like.

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Wines of the Month — June 15, 2013 through July 14, 2013

2011 Vinho Regional Lisboa (Castelo do Sulco)

Sale Price \$5.99 – \$64.69 case of twelve

Where would we be without the distinctive, downright affordable, dry red wines of Portugal? The 2011 Castelo do Sulco is an earthy, full-flavored blend of Touriga Nacional, Aragonez, and Castelão. Have this with burgers off the grill or spicy sausages.

2012 Muscadet Sèvre et Maine (La Haudinière)

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

Value-priced Muscadet returns with La Haudinière, a crisp, mineral, dry white that is perfect for seafood.

2012 Vin de Pays d'Oc Blanc (Le Montalus)

Sale Price \$5.99 – \$64.69 case of twelve

The Cave de Pomerols in Languedoc has again delivered a fantastic-value dry white. The 2010 Montalus is a fresh blend of Colombard and Terret.

2011 Malbec (Finca La Linda)

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

Finca La Linda's Malbec is not merely fruity. It has good structure, tannin, and a dry finish. This will make a fine match with grilled lamb.

