



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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## April 15, 2014 – May 14, 2014 Rosé Gets Serious

For many years rosés were just fun and frivolous, but recent vintages have begun to show the serious side of rosé. Darker colors, noticeable tannin, minerality, and crisp lengthy finishes are now more common features. Consequently these wines inspire us to think of their gastronomic potential to complement the foods of the season.

### **Cirò Rosato**

**2013 Cirò Rosato (Librandi)**  
**Sale Price \$9.99 – \$101.90 case of twelve**

If you think that Italian Rosato is a recent phenom please note that Librandi's Cirò Rosato from Calabria was first made in 1952. Made from the Gaglioppo grape variety, this wine is deeply colored, spicy, and full of flavor. Try this with hotly spiced grilled chicken or seafood stew.



### **Catalan Ros de Pacs**

**2013 Penedès 'Ros de Pacs' (Parés Baltà)**  
**Sale Price \$11.99 – \$122.30 case of twelve**  
Parés Baltà's Ros de Pacs is a dark-hued rosé with some peppery tannins and concentrated berry fruit framed by a dry finish. Have this with a spicy vegetable paella with lots of garlic. This Catalan has a ton of character.



### **Fleur de Nimes**

**2013 Costières de Nîmes 'Fleur d'Eglantine' (Château Mourgues du Grès)**  
**Sale Price \$11.99 – \$122.30 case of twelve**



After a year's absence from the market one of our Southern French favorites has returned. Fleur d'Eglantine from Mourgues du Grès hails from Nimes and is a strawberry-scented, lively rosé that is perfect for a grilled salmon and asparagus.

### **Le Poussin**

**2013 Vin de France Rosé 'Le Poussin' (Sacha Lichine)**  
**Sale Price \$9.99 – \$101.90 case of twelve**  
This wine hails from the Camargue, the sandy delta of the Rhone River. Crisp and dry, it has a pinch of black pepper and a hint of saltiness to go with its subtle peachy fruit. Try this with a salade niçoise made with seared fresh tuna.



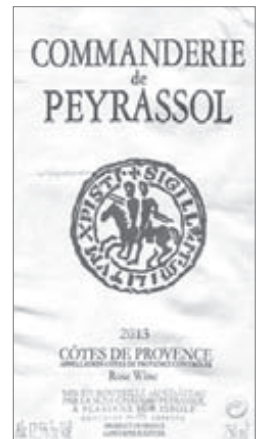
### **Around the World**

**2013 Getariako Txakolina 'Rubentis' (Ameztoi)**  
**Sale Price \$19.99 – \$203.90 case of twelve**  
Basque hero Juan Sebastián Elcano graces the label of Ameztoi's wines. All he did was complete the first circumnavigation after Magellan's untimely demise. For several years this light, lively, and fizzy rosé has been a favorite of ours. We suggest serving it with all things shellfish, it being especially good with cracked crab.



### **Knights of the Pale Provence Pink**

**2013 Côtes de Provence (Commanderie de Peyrassol)**  
**Sale Price \$21.99 – \$224.30 case of twelve**  
Château Peyrassol has been around since the 11th century and was once a refuge of the Knights Templar. Today it is a bastion of the classic pale rosé of Provence. While not deeply colored, this rosé of Cinsault, Grenache, and Syrah is crisp and long with hints of minerals and sunny ripe fruits. This will be excellent with a steamed lobster and an artichoke salad.



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## Viré-Clessé: Macon's Finest

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### 2012 Viré-Clessé 'Vieilles Vignes' (Domaine Pascal Bonhomme)

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

If you love white Burgundy and have been priced out of the Meursault-Chassagne-Puligny market, then we suggest this near equivalent. The French wine authorities fused the villages of Viré and Clessé to create a super appellation in the Macon, and the first superstar of Viré-Clessé is Pascal Bonhomme. His 2012 is a rich, concentrated Macon that shows some oak character, but is more focused on the ripe fruit and mineral side of French Chardonnay.



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## Extra Lucido

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### 2012 Catarratto 'Isolano' (Valdibella)

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



Sicily continues to surprise with new yet old and interesting grapes and wines. This month's new white is an organic offering from Valdibella and the grape is the extra lucido Catarratto. This generous white has ripe apricot fruitiness along with a striking earthy dryness. Have this full flavored white with a grilled swordfish, preserved lemon, and bitter greens.

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## Trenzing Right Now

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### 2012 Johannisberger Kabinett (Trenz)

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

For reasons not fully understood the Rheingau, as famous as it is, never seems to fulfill its promise. Yet this month we have a fine and affordable Kabinett from the renowned village of Johannisberg. The 2012 from Trenz is crisp and decidedly on the dry side of Kabinett with fine flavors of apples and slate. Have this with cod roasted on a bed of potatoes sprinkled with parsley.



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## Royal White Rioja

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### 2012 Rioja Blanco 'Royal' (Bodegas Franco-Españolas)

**Sale Price \$9.99 – \$101.90 case of twelve**

It's time to give white Rioja some respect. The 2012 Royal from Franco-Españolas preserves the fresh, pear fruit of Viura while maintaining a zesty mineral streak. Try this with a paprika-rubbed roast chicken along with garlic and rosemary potatoes.



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## Recently Rescued Umbrian...

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### 2012 Trebbiano Spoletino (Perticaia)

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

Trebbiano Spoletino was nearly extinct when it was rescued by an Umbrian producer in the early 2000s. Cuttings from 600 old vines, some over a hundred years old, were replanted by several producers, including Perticaia, whose version was a wonderful surprise among the many good wines from this producer. The 2012 is full bodied, rich, and aromatic and maintains very good acidity. We suggest this with an asparagus risotto dotted with fava beans and pecorino.



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## Grands Cras

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### 2012 Morgon 'Grands Cras' (Burgaud)

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

We continue to emphasize that the Cru Beaujolais Morgon offers much more than basic Beaujolais Villages. Burgaud has once again produced a Morgon with vibrant fruit, taut minerals, and gripping tannins. Give this young wine an hour of air and serve it with a fruit-stuffed pork loin.



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## Cows Complete the Circle

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### 2012 Burgenlandred (Meinklang)

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

This is the first wine we know of that gives credit to the cows that roam the landscape and complete an ecological circle. Burgenlandred from Meinklang is a blend of Zweigelt, Blaufrankisch, and St. Laurent. This fruity, well balanced red is perfect for a potato gratin and a salad of bitter greens and roasted garlic.



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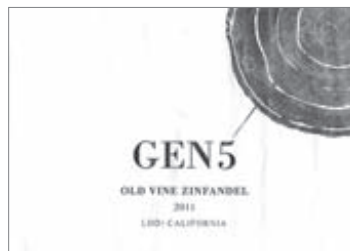
## Gen 5 Zin

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### 2011 Lodi Zinfandel (Gen 5)

**Sale Price \$9.99 – \$101.90 case of twelve**

We are more than pleased to find enjoyable California wine at reasonable prices. It is not surprising that this one comes from Lodi in the foothills of the Sierra and that it is made from the great California grape: Zinfandel. Gen 5 refers to the 5 generations of growers who have tended the vines and have finally decided to make and market wine from their own grapes. This 2011 Zin is packed with spicy, plummy fruit and is ready for your meaty grilled affairs in the upcoming months.



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## Northern Rhone Syrah

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### 2012 Syrah 'Les Vignes d'à Côté' (Yves Cuilleron)

**Sale Price \$19.99 – \$203.90 case of twelve**

Syrah from the Northern Rhone Valley is a delightfully challenging wine. In the form of Hermitage, Cornas, and Côte Rôtie it requires



many years to shed its tannins and emerge as a wine of breed and distinction. Of recent note are wines that deliver early-drinking pleasure from the side valleys adjacent to these famous appellations. Yves Cuilleron's 2012 Syrah only requires

an hour or so of breathing to reveal its complexity. Then you'll find an aromatically complex, meaty, and earthy red that will match well with a cassoulet or a grilled lamb dish.

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## Ready-to-Go Barolo

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### 2009 Barolo (Azelia)

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

Azelia's village Barolo is such a thoroughly modern ready-to-go Barolo from a ripe, not too challenging vintage, that we encourage its immediate use with a meal of braised beef and polenta. The aromas of mixed berries and rose petals and ripe tannins are classic Barolo features that merge on the palate into a seamless whole.



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## Montepulciano Rosso

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### 2011 Rosso di Montepulciano (Fattoria del Cerro)

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



Rosso di Montepulciano has become one of the better Tuscan Sangiovese values. It emerges as deeper and fruitier than a Chianti and neither as forbiddingly tannic nor as expensive as a Rosso di Montalcino. The 2001 from Fattoria del Cerro features ripe cherry fruit, hints of woody cedar, and a fine dry finish. Have this with a pappardelle Bolognese.

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## Extraordinary Vin Santo

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### 2004 Vin Santo delle Chianti Classico (Felsina)

**Sale Price \$39.99 NET per 375 ml**

The reason Vin Santo is expensive lies in the process of the drying of the grapes, which lose about thirty percent of their volume, and in the further evaporation involved in the four plus years of barrel aging. That said, the 2004 Vin Santo from Felsina is one of the best wines of its kind that we have ever tasted. This has a near perfect balance of sweet fruit, delicious nuttiness, ripe meadow hay, and a creamy, mellow, long finish. Absolutely delicious.



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## Specialty Foods

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### Lake's Edge \$22.99 per lb.

**Regular price \$25.99**

Named after the stones along the shore of Lake Champlain, this is a rich and velvety goat's milk cheese from Blue Ledge Farm in Leicester, Vermont. It's a sight to behold with its bloomy rind and dark streak of vegetable ash. Aged three weeks, it features a fresh milk taste with a bit of tang.



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### Abbaye De Belloc \$21.99 per lb. Regular price \$24.99

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A firm, unpasteurized sheep's milk cheese with a creamy texture and nutty caramel flavor. Originally produced by the Benedictine monks at the Abbaye de Notre Dame de Belloc in the Pays Basque region of Aquitaine, France and still produced in nearby farms using the original recipe and process.

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### Maggie's Round \$23.99 per lb. Regular price \$25.99

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This farmstead, raw cow's milk cheese from Cricket Creek Farm in Williamstown Massachusetts is handmade with the milk of grass fed cows and aged 60 days. The texture is semi-firm with a rocky, creviced rind. Inspired by the toma style cheeses of the Italian Alps.

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### Benning Goat Gouda \$13.99 per lb. Regular price \$17.99

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A pasteurized goat's-milk Gouda from Holland with the light fresh taste of goat's milk and the smooth creamy texture of a cow's milk Gouda. A versatile cheese suited to snacking or melting with a distinct, mild flavor.

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### NEW! Creminelli Sopressa \$21.99 per lb.

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A new addition, Creminelli Sopressa is artisan salami made with organic ingredients in a natural beef casing. Perfectly balanced, delicate with subtle flavoring. Made from an Italian recipe in Salt Lake City, Utah.

## 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.

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## Wines of the Month — April 15, 2014 through May 14, 2014

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### 2009 Rioja Crianza (El Coto)

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

El Coto once again proves that traditional Rioja can be a delicious and affordable red. The 2009 is smooth and elegant and ready for everyday meals like meatloaf and mashed potato.

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### 2012 Rosso Piceno 'Tolenus' (Cantina Numa)

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

This ripe, mildly tannic blend of Montepulciano, Sangiovese, and Syrah from Le Marche is a hearty wine for spicy sausages and broccoli rabe.

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### 2012 Vinho Verde (Quinta da Aveleda)

**Sale Price \$6.99 – \$75.49 case of twelve**

This fantastic bargain white is crisp and dry and versatile. Portugal wins the value award once again.

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### 2013 Gamay Rosé (Cour de Rohan)

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

The time has come for a rosé wine of the month. Cour de Rohan comes from the Loire Valley and is spicy and dry with gentle hints of raspberry fruit and minerals.

