



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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## May 15, 2016 – June 14, 2016 Sunny Whites

Were we too impatient for spring to arrive? Did we leap too deep into the pink pool last month? Surely not. Now a page of crisp, deep, and dry European whites is clearly in season.

### Marc's Muscadet

**2015 Muscadet Sèvre et Maine (Domaine de la Pépière)**

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

We have nearly run out of superlatives for the wines of Marc Ollivier at his Domaine de la Pépière. His Muscadets have been incredible values for years, and the consistency has been impressive. The beat goes on with the wonderfully textured, mineraly, dry 2015.



### Bolder Bianco

**2015 Grechetto (Perticaia)**

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

No longer is inexpensive Italian white wine always clear-colored and light on the palate. Witness this Grechetto from Umbria, with its golden color, deep apricot fruit, and spicy finish. Completely dry from nose to finish, this will pair well with full-flavored fish and asparagus.



### Tuscan Flowers



**2014 Vernaccia di San Gimignano 'Fiore' (Montenidoli)**

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

The whites of Montenidoli are different from most Vernaccia di San Gimignano in that they have greater richness on the palate and persistence in the finish. Their Fiore takes it a bit further with aromas of lilac and a taste of almonds. The 2014 is big on the palate, but finely balanced throughout, making it a fine match with a seafood risotto.

### Pigato – The Rare Spotted Vermentino

**2015 Riviera Ligure di Ponente 'Majé' (Bruna)**

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

Producers in Liguria had to adjust their history when it was scientifically proven that the grape they called Pigato is in fact the same grape as Vermentino, albeit one with spots. The



Brunas appear undaunted, and continue to label their white wines Pigato. And they are truly delicious. Their 2015 is a deep, rich, herbal white with peachy fruit and a long, lively finish. Liguria is the land of seafood and

pesto, and this wine will be a great match for any variation.

### Affordable Organic White Burgundy

**2014 Mâcon-Cruzille 'La Croix' (Domaine Guillot-Broux)**

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

As long as you stay away from the Côte de Beaune you can find a lot of affordable delicious white Burgundy. Chablis in the north and Mâcon in the south are worthy considerations. Because the Mâcon region is dominated by cooperatives, the prices for wines from family wineries remains low. The 2014 Mâcon-Cruzille 'La Croix' from Guillot-Broux is an organically grown Chardonnay with an energetic balance of fruit, spice, and earth. A great white to pair with a spring salad of chèvre on wilted spinach.



### The Double Gate of Burgberg

**2014 Grüner Veltliner 'Burgberg' (Lagler)**

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

The Laglers describe the Burgberg vineyard as a double gate because it leads to two more vineyards above the Danube and their home village of Spitz in the superb wine-growing area of the Wachau. Burgberg itself is an impressive geological site and you can feel it in the rocky minerality of the wine. The 2014 has a richly aromatic nose of crunchy orchard fruits plus the striking stoniness. This is a terrific value for a top quality Wachau Grüner Veltliner.



## Bardo and Valpo

### 2015 Bardolino (Le Fraghe)

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

### 2015 Valpolicella (Ca' La Bionda)

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

These two amazing red wine values from the Veneto are based on the severely underrated Corvina grape. Le Fraghe is an absolute charmer, with aromas of violets and muddled strawberries and a crisp, zesty finish. This is a wine for grilled salmon and fresh favas. Ca' La Bionda's Valpolicella has a bit more structure and the fruit heads off into raspberry and plum territory. Try this with a roasted chicken and some grilled asparagus.



## En Médoc

### 2010 Moulis en Médoc (Château Ruat Petit Poujeaux)

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

Eric Boissenot is a consultant for some of the most famous producers in Bordeaux, including Châteaux Margaux, Lafite, and Latour. Fortunately for us he also works with Château Ruat Petit Poujeaux in the often overlooked appellation of Moulis to make a slightly more affordable wine. The 2010 features a fresh, exuberant nose and intense blackberry and plum notes around a leafy core, finishing with a soft grain of spicy tannin.



### 2010 Médoc Cru Bourgeois (Château Tour Haut-Caussan)

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



The commune of Blaignan lies at the northern tip of the Médoc, just before the Gironde turns into ocean. The Courrian family plants half of their Atlantic-tinged vineyards to Cabernet Sauvignon and half to Merlot. The stupendous climate of 2010 delivered cool blackcurrants and rich berries along with graphite and black pepper. Brawny and dense, this can be enjoyed now with lamb au poivre – or bide its time for another five years.

## Four Loire Rosés

### 2015 Coteaux d'Anenis Gamay Rosé (Cour de Rohan)

Sale Price \$7.99 – \$81.50 case of twelve



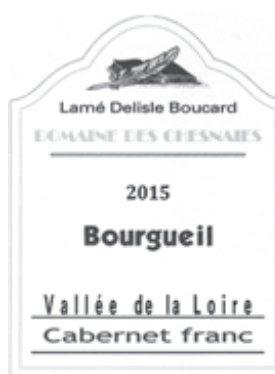
For several vintages now this Gamay Rosé has proved refreshing and light with its tangy raspberry fruit and zesty dry finish. The 2015 has wonderful depth of flavor at just 11.5% alcohol.

### 2015 Coteaux du Vendômois 'Cocagne' (Cave de Vendôme)

Sale Price \$9.99 –

\$101.90 case of twelve

The 2015 Cocagne from the Cave de Vendôme is one of their richest Rosés yet. With a bit more color and fruit than previous vintages, but with all the requisite spice of the Pineau d'Aunis, this wine will serve well with spicy foods from all over the globe.



### 2015 Bourgueil Rosé (Lamé Delisle Boucard)

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

Cabernet Franc is the grape du jour and the Loire Valley is basking in the glory. Our favorite multi-family winery in Bourgueil has produced another great value with this fruity yet dry Rosé. Perfect for grilled fish and a salad.

### 2015 Menetou-Salon Rosé "Morogues" (Domaine Henry Pellé)

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

We have to admit that all these years of reveling in the seasonal pink flood have taken a toll. A certain complacency takes hold, especially with some of our most reliable old friends. They are so predictably delicious. We can't complain, but we sometimes feel a bit jaded. Then we discover a rosé that revives the primal charm that so enchanted us in the first place. The pale and lovely Morogues is that rosé. Yellow peaches and apples dot the delicate palate of this stunner. Its backbone of minerality balances and draws out the flavors. This rosé of Pinot Noir is undeniably one of our favorite rosés this year.





## Specialty Foods

### And Two Spanish Rosados

**2015 Bierzo Rosado (Armas de Guerra)**  
**Sale Price \$9.99 – \$101.90 case of twelve**

Year after year, this has been one of our most tasty and affordable dry pinks, Spanish or otherwise. It's made by the oldest winery in the Bierzo region from 50-year-old organically farmed Mencia vines. The result is a fresh mouthful of strawberries and spice that will make your seafood paella sing.



**2015 Rioja Rosé (Muga)**

**Sale Price \$13.99 – \$142.70 case of twelve**



Here's another terrific earthy, dry Rosé from Muga of Rioja. Using the Garnacha for body and the white Viura for zestiness, this barrel-fermented rosé has fine structure and a completely dry profile. Perfect with an appetizer plate of Jamon and Manchego.

### La Belle Étoile

**2015 Gard Rouge (Château de Manissy)**

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

Manissy, a producer of Tavel on the western side of the Rhone, also owns a small plot of old vines in the province of Gard. Production is organic; the grapes are 80% Syrah and 20% Grenache. While it hardly seems worth it to export the small quantity of wine at this price to the U.S. we are glad they do. It is spicy, deep, dark and delicious.



### Mysterious Vin Santo

**2008 Vin Santo del Chianti (Casa alle Vacche)**

**Sale Price \$17.99 per 375ml– \$183.50 case of twelve**



Vin Santo del Chianti takes years to produce. First the Trebbiano and Malvasia grapes are dried; then they are pressed and sealed in barrels filled four-fifths full. The wine slowly ferments, yielding a nutty, sweet flavor. The 2008 from Casa alle Vacche, just now hitting the market, is an exquisite dessert wine and a rare value for this expensive, labor-intensive wine. Have this with a strawberry and rhubarb compote, or go the traditional route and serve with biscotti.

**Melinda Mae \$19.99 per lb. (Regular price \$21.99)**

We're delighted that this mild-mannered bloomy rind cow's milk cheese is now available in a larger format (as opposed to pre-packaged).



It's more versatile, easier to sample, and, also noteworthy, it comes with special cheese paper featuring the Mystic Cheese Company logo: a narwhal spearing a piece of cheese. This novelty is available at the cheese counter upon request and while supplies last.

**TRUFFLE** *Handmade in Vermont*



**Grafton Truffle Cheddar**

**\$12.99 per lb.**

**(Regular price \$13.99)**

A really great price for a truffle cheese of any kind! Straightforward and great quality raw cow's milk cheddar from Grafton Village balanced with earthy truffle flavors. This is excellent both for cooking and on a cheese plate!

**Pawlet \$18.99 per lb. (Regular price \$23.99)**

This raw cow's milk Italian-style toma does not have the commanding bite that other raw milk cheeses tend to have, thus it's a good introduction to raw milk cheeses. Semi-firm, with a fissure-laden paste, made with whole fresh milk, antibiotic and hormone free, and with microbial (vegetarian) rennet. From Consider Bardwell farm in West Pawlet, Vermont.



**Point Reyes Bay Blue \$19.99 per lb.**

**(Regular price \$20.99)**



A true favorite here, probably in our top ten list, and always one of our first recommendations for blue cheese enthusiasts! It's pretty strong, a little sweet, with a lovely fudgy texture and natural rind. Made with pasteurized cow's milk. From Point Reyes Farmstead in California.

**Quarterly Sale #2 of 2016 begins Friday May 27th and runs through Sunday June 5th.**

**Please note: we will be closed on Memorial Day Monday May 30th.**

Details: 10% off six bottles; 20% off twelve bottles. 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.

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## Wines of the Month — May 15, 2016 through June 14, 2016

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### 2014 Minervois (Les Chemins de Félines)

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

Minervois, the village named after Minerva, the goddess of wisdom, again proves to be a wise value. This Syrah (80%) and Grenache blend is perfect for a burger, whether beef or veggie.

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### 2015 Saumur Blanc 'Les Pouches' (Cave de Saumur)

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

This completely dry Chenin Blanc has bracing aromas followed by crisp pear fruit and a firm dry finish. 2015 is one of the best vintages ever from this terrific cooperative. Great for a simple sauté of sole.

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### 2013 Coteaux Bourguignons (Vignerons de Buxy)

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

This could be the most affordable Burgundy of the century. From the Côte Chalonnaise the growers of Buxy make an earthy, fruity blend of Gamay and Pinot Noir. Ideal for a beef stew.

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### 2015 Alentejano Branco (Vila Santa)

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

Probably our first ever wine-of-the-month blend of Rabo de Ovelha and Roupeiro, this Portuguese dry white is marvelously crisp, dry, and salty. Great with clams and beans.

