



The Wine and Cheese Cask

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July 15, 2017 – August 14, 2017

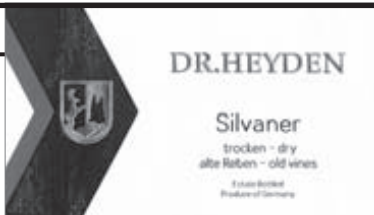
The Cool North

In the summer months we try to feature light-bodied yet seriously flavored, chillable wines, whether they are white, pink, or red. Many of the wines in this newsletter are relatively low in alcohol (below 13%), so we have indicated this in the text. This page has five delightful German wines and one from Alto Adige in Northern Italy.

Silvaner is Back

2015 Silvaner (Dr. Heyden)
Sale Price \$9.99 – \$101.90
case of twelve

Frank Heyden's 2105s are seriously good. We offered this wine last year and are glad to see it again. The Old Vine Silvaner is loaded with pear and apple fruit, with a rich dry finish.



Rowing up the Ruwer

2015 Kaseler Dominikanerberg Riesling Kabinett
(C. von Nell-Breuning)
Sale Price \$13.99 – \$142.70 case of twelve



The Ruwer is a mere stream that flows into the Mosel, but there are some great producers along its short meander. We adore the delicate style of the wines from C. von Nell-Breuning, and the 2015 vintage has produced a gorgeous, totally classic

Kabinett. This practically weightless Riesling has just 9.5% alcohol, yet has engaging floral and mineral aromas, ethereal fruit, and a wonderfully long, dry finish.

C.A.I. Dry

2015 Riesling Kabinett 'C.A.I.' (Immich-Batterieberg)
Sale Price \$17.99 – \$183.50 case of twelve

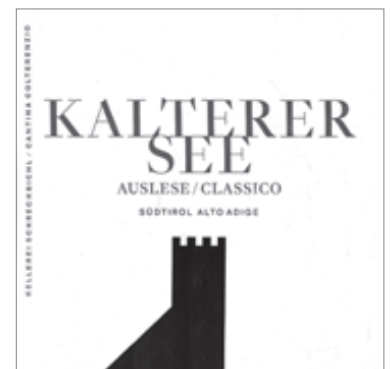
The oldest part of the cellar at Immich-Batterieberg dates back to the 900s. Yes, more than one thousand years. The vines in their Enkirch vineyards are some of the oldest in the Mosel and were ranked in the highest class of the Prussian Vineyard Classification of 1868, which itself was based on Napoleon's single-plot classification of 1804. The current owners, faced with this long arc of history, have breathed new life into the estate by recreating the dry wines of the past. C.A.I. are the initials of Carl August Immich, whose family owned the property for almost five hundred years. This dry-styled Kabinett is a blend of wines from the Saar and the lower slope of the Batterieberg vineyard. This elegant (10.5%) Riesling is full of citrus aromas, with a lovely balance of crisp acidity and salty minerals.



Lago di Caldaro Scelto

2016 Kalterer See Auslese/Classico (Colterenzio)
Sale Price \$11.99 – \$122.30 case of twelve

This is the kind of red that must be consumed slightly chilled, preferably out of doors, with a beautiful salad of farmers market vegetables dressed any way you like. Toss in some prosciutto or smoked trout if you desire. In the bilingual Alto Adige/Sud Tirol the Schiava/Trollinger grape variety is the workhorse red. Grown around the Lago di Caldaro/Kalterer See, it achieves ample ripeness (12.5%), transparent color, and a higher grade of classification – Scelto/Auslese/Classico. That may be a lot of words to swallow for this perfectly gulpable summer red, but it is well worth every cent/cent of its Euro/Dollar price.



Oppenheimer Unfiltered

2015 Pinot Noir (Dr. Heyden)
Sale Price \$12.99 – \$132.50 case of twelve

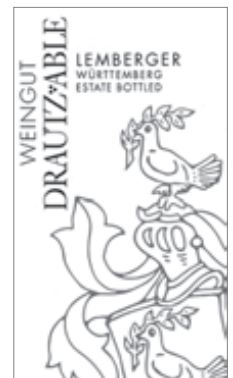


As with the Silvaner above, Frank Heyden has nailed the 2015 vintage. His Oppenheimer Pinot Noir is a great buy with its beautiful fruit, earthy tannins, and gutsy finish.

Just in From Württemberg

2015 Lemberger (Weingut Drautz-Able)
Sale Price \$13.99 – \$142.70 case of twelve

If you drew a flattened circle around Southern Germany, Austria, and Hungary you would have pinpointed the major growing area of the Lemberger/Blaufrankisch/Kekfrankos grape variety. We are pleased to offer for the first time a wine from Württemberg's Weingut Drautz-Able. This underrated red features a spicy, earthy cherry fruit that is wonderful when slightly chilled. Serve with grilled salmon and a spicy salsa.



Southern French Rosés

Get those summer salads and seafood ready for these delicious dry Southern French rosés.

2016 Pays d'Oc (Le Petit Balthazar)



Sale Price \$7.99 – \$81.50 case of twelve
This Languedoc rosé is made from the lively Cinsault grape variety and clocks in at 11%, but it is still packed with crisp, dry flavor.

2016 Costières de Nîmes (Château Cadenette)

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

The countryside around Nîmes delivers a fuller, riper style of rosé. Cadenette is packed with plummy fruit and a rich texture. Great for roast cod and a corn salad.



2016 Costières de Nîmes (Mas Carlot)

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

Mas Carlot makes a peppery, dry Nîmes rosé that is suited for a grilled tuna nicoise with roasted peppers.

2016 Côtes de Provence Cru Classé (Château du Galoupet)

Sale Price \$17.99 – \$183.50 case of twelve
Galoupet's vineyards face the Mediterranean and it shows in this sun-soaked, beautifully balanced Provençal rosé. Great for a simple steamed lobster or a grand Bouillabaisse.



Instant Spritz

2016 Pignoletto Frizzante 'Curèna' (Trerè)

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

This fizzy white Pignoletto from Trerè in Emilia-Romagna is a joy to drink, from its bright aromas to its crisp, lively finish. At 11.5% it makes for a lovely aperitivo, but also is perfect for fish and pasta.

Chabliss

2015 Chablis (Billaud-Simon)

Sale Price \$31.99 – \$326.30 case of twelve

For us the best Chardonnay in the world is French

Chablis. The vineyards of Chablis are mainly the remnants of an ancient sea and are dotted with fossils. This terroir gives the wines a crisp saline minerality along with the richness of ripe Chardonnay. The 2015s

that are now arriving show impressive concentration and real depth. Billaud-Simon's village wine is full-flavored and deftly balanced between quince and apple fruit and zesty mineral dryness. Terrific now and ageworthy over the next five years.



Tradizionale

2015 Vernaccia di San Gimignano 'Tradizionale' (Montenidoli)

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

In the hands of Montenidoli, Tuscany's Vernaccia di San Gimignano grape becomes one of Italy's stronger, denser white wines. The 2015 Tradizionale is a forceful, persistent dry white with floral aromas, apricot fruit, and a pleasant, biting dry finish. Try this with a grilled bluefish or spicy crab cakes.



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The Original Malbec

**2015 Cahors 'Le Pur Fruit du Causse' (Combel-la-Serre)
Sale Price \$11.99 – \$122.30 case of twelve**

Diverging stylistically from the traditional inky tannic beasts of Cahors, Julien Ilbert's organic family estate wines



are fresh-fruited and elegant. This is not your grand-père's black wine of Cahors. Light in weight and alcohol (12.5%), Le Pur Fruit du Causse has bright raspberry fruit and mellow tannins, making it a lovely companion to

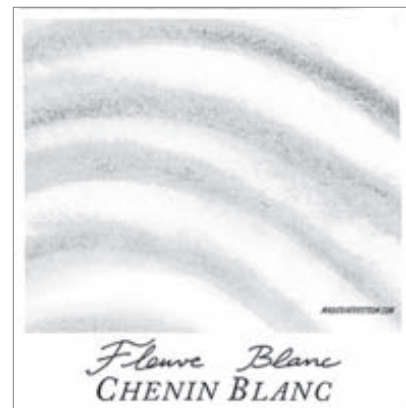
a picnic of cheese and charcuterie.

White River Junction

2015 Val de Loire Chenin Blanc 'Fleuve Blanc' (Jean-Francois Mérieau)

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

You might be familiar with Mérieau's Sauvignon Blanc, which hopefully will come back in next month, but please give this delicious, earthy, dry Chenin Blanc a try. At 11.5% it is both refreshing and round with mouth-filling flavor. A great match with roasted salmon, new potatoes, and parsley.



Specialty Foods

**Mount Mansfield Inspiration \$22.99 per lb.
(Regular price \$24.99)**

Inspiration from Mount Mansfield Creamery of Morristown, VT is a raw cow's milk cheese that pays homage to the traditional cheeses of the French Island of Corsica. The cheese is made with milk from their herd of



Holstein and Brown Swiss cows, and the rind washed in beer throughout the minimum 60-day aging process. The wheels bear a distinctive ridged pattern from the baskets in which the cheeses are molded. This

tangy cheese has a slightly crumbly texture and a rich, nutty flavor.

Salva Cremasco \$15.99 per lb. (Regular price \$17.99)

Salva Cremasco (DOP) is a raw cow's milk cheese that was developed in Lombardy over 150 years ago. The name comes from 'salvare il latte,' as making cheese was a way for herdsman to 'save' excess milk during the plentiful spring milkings when the herds descended into valleys to graze. The cheese is molded in a cube and aged for over 75 days, after which the dense, wrinkled rind becomes mottled with white and yellow mold spores. The paste is ivory and ranges in texture from soft and smooth to dense and crumbly, depending on the age. The flavor is lactic and mildly tangy, and as it is not too aggressive it is perfect for summer – try pairing with a pale ale or a crisp, mineral white wine.

**Westfield Farm Classic Blue Log \$5.99 each
(Regular price \$6.99)**

Westfield Farm has been making award-winning farmstead cheeses in Hubbardston, MA since 1971. Their Classic Blue Log is truly unique – made with pasteurized goat's milk, its dense and creamy center is surrounded by a fuzzy gray-blue coating of Roquefort mold. The peppery bite of the blue rind balances out the clean and tangy flavors of the interior. Perfect for a cheese plate!

**P'tit Basque \$20.99 per lb.
(Regular price \$22.99)**

P'tit Basque is a sheep's milk cheese made in the Pyrenees Mountains of France's Basque region. The cheese is relatively new compared to classic Basque sheep's milk cheeses



such as Ossau Iraty, but it utilizes the same traditional cheese-making methods of the region. This is a semi-hard cheese aged for a minimum of 70 days, and it comes in small, cylindrical wheels weighing around 1 1/2 pounds. It is very accessible for a sheep's milk cheese. The flavor is sweet and balanced with

a slightly nutty finish, and nicely complemented by the smooth and creamy texture.

The Wine and Cheese Cask
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Wines of the Month — July 15, 2017 through August 14, 2017

2016 Rosso Piceno (Stefano Antonucci)
Sale Price \$9.99 – \$107.89 case of twelve

The wines of Le Marche impress us more and more. This blend of Montepulciano and Sangiovese has zesty cherry fruit and a nice, gripping dry finish.

2016 Vermentino di Sardegna 'Aragosta' (Cantina Santa Maria la Palma)
Sale Price \$8.99 – \$97.09 case of twelve

This not too heavy Vermentino (12%) has a clean, fresh, fruity aroma plus a smooth, rich finish. Great with, you guessed it, seafood.

2015 Niersteiner Paterberg Riesling Kabinett (Schneider)
Sale Price \$8.99 – \$97.09 case of twelve

The 2015 German Rieslings are superb and, in this case, an amazing bargain. Schneider's Kabinett is fruity and crisp, light and long. At 10.5% this has admirable depth.

2015 Lisboa (Quinta do Gradil)
Sale Price \$8.99 – \$97.09 case of twelve

2015 was also a great year in Portugal. This blend of Syrah, Touriga Nacional, and Alicante is loaded with blackberry fruit and spicy tannins. Great for a stuffed pork tenderloin.

