



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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August 15, 2018 – September 14, 2018

Our 50th Anniversary

The Wine and Cheese Cask turns fifty this month and we are celebrating with an eclectic array of Italian wine. This group has it all: peachy, light, fizzy, cloudy, peppery, and pink. The variety and quality of wine available to us today is amazing compared to fifty years ago.

Our Favorita Vermentino

2017 Langhe Favorita (Guidobono)

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

While Piedmont is celebrated for its bold red wines, the whites of the region are much improved and usually bargain priced. Consider this dry Favorita (aka Vermentino) from the good folks at Guidobono. From its straw-yellow color emerges a full flavored, textured white with peachy fruit and a long, layered finish. Try this wine with grilled swordfish nestled on a bed of pesto-tossed tomatoes.



Vernaccia Nera

2015 Serrapetrona 'Pepato' (Fontezoppa)

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

Much like Piedmont being renowned for its reds, Marche is usually noted for its white wines made from the Verdicchio grape. But we are fond of its reds as well. A newcomer red for us is Fontezoppa's Pepato made from Vernaccia Nera (aka Grenache) from Serrapetrona, which is located inland along the base of the Apennine mountains. As its name suggests, this is a peppery light red that doesn't take itself too seriously. Plum fruit and dried flowers round out the spiciness. This is a casual, friendly wine that begs for an equally casual Cacio e Pepe.



Cloudy Coolness

2017 Vino Bianco Non Filtrato (Angelo Negro)

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



By coincidence we happen to have a second white wine from Piedmont this month. This time the featured grape is Arneis from the Roero, a district across the Tanaro river from Alba. It's fitting that the wine is from the Angelo Negro estate, as its owner Giovanni

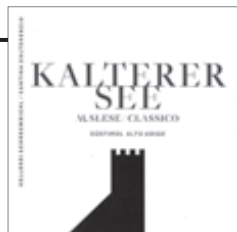
Negro produced the first dry Roero Arneis back in 1971. Made from organic grapes, his Vino Bianco is aged for six months on lees, then bottled unfiltered and unclarified, creating its strikingly cloudy lemonade look. Less sulfur than usual is used at bottling to retain freshness. Grapefruit, preserved lemon, and thyme swirl delectably among the suspended lees. Salvage what's left of the summer with a chilled bottle and a salad of late season vegetables.

The Pale Red Lake

2017 Kalterersee (Colterenzio)

Sale Price \$12.99 – \$132.50 case of twelve

The Kalterersee (in German) or Lago di Caldaro (in Italian) is a body of water in the Südtirol-Alto Adige region in the north of Italy. It is also a denominazione for the Schiava grape variety. We have become smitten by this wine's thoroughly charming contrariness. It is a pale red wine meant to be drunk as soon as yesterday. It has no tannin to shed and little acidity to preserve it, but its red-berried fruit and almond-like bitterness make it perfect for a simple summer meal of poached fish with a tomato and cucumber salad.



Pignoletto a la Modenese

2017 Pignoletto Frizzante (Fattoria Moretto)

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

Fattoria Moretto makes seriously fun wines just south of Modena in Emilia-Romagna. Italian wine aficionado Burton Anderson calls this region the "Bubble Belt" because what's in your glass is likely to be frizzante. We first fell for their Lambrusco, which has more complexity and structure than we had ever experienced in a frothy red wine. We enjoyed it so much that we had to try their fizzy white Pignoletto. This has all the credentials of serious wine. The Altariva family's half-hectare Pignoletto vineyard is 30 years old and is farmed organically. The grapes are hand-harvested, the fermentation is by natural yeasts. The yearly production averages just 250 cases. And like their Lambrusco, this wine is absolutely delicious. It's about as fresh tasting as any wine can be. Gorgeous apple fruit with flecks of mint and minerals poke through the delirious frothiness. This is perfect for a simple broiled sole with spinach and new potatoes.



Chiaretto

2017 Bardolino Chiaretto (Gorgo)

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

On our latest trip to Italy, we tasted Gorgo's organic Chiaretto, the dry pink wine of Bardolino, and were charmed by its savory peach fruit and zesty finish, one that is impressively long for the wine's modest price. It makes for a delicious partner to sushi. As this wine was brought into the state just for us, once it's gone, it's gone.

Le Grand St. Vincent

2017 Touraine Sauvignon 'Le Grand St. Vincent' (Les Vignerons des Coteaux Romanais)

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

There is hardly better value in Loire Valley Sauvignon Blanc than the version from this cooperative winery. Le Grand St. Vincent is a concentrated, crisp, and dry white. The zesty citrus nose leads to a rich, ripe, round, and thoroughly dry finish. This is always lovely with fresh fish and a tomato and goat cheese salad.



Solid Gold

2014 Bourgueil 'Prestige' (Lamé Delisle Boucard)

Sale Price \$12.99 – \$132.50 case of twelve

One of our most satisfying moments in the wine industry was our visit to the beautiful caves of Lamé Delisle Boucard. They were extremely generous with their impressive library of back vintages. Our personal favorite was the 1964. We still find it difficult to believe that the 'Prestige,' their top-end wine, sells for just \$12.99 and is capable of aging for 50



years. So here we are again with another great wine from Lamé Delisle Boucard. The 2014 'Prestige' is solid gold. A veritable gold medal winner from the Concours General Agriculture fair in Paris – a feat they have achieved many times. How do they do it? Family-owned vineyards since the late 1800s. Conscientious work in the vineyards and cellar. Cabernet Franc. Bravo.

Dr. Heyden Pinot Noir

2016 Pinot Noir (Dr. Heyden)

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

Our best value in Pinot Noir once again comes from Frank Heyden. The 2016 is a worthy successor to his exquisite 2015. Ripe fruit, good structure, and a dry, steady finish make this a beauty with grilled salmon or roast chicken.



Fleurie and Chiroubles

The Cru Beaujolais designations of Fleurie and Chiroubles are usually referred to as being 'precocious' and 'forward,' but these two producers' wines have a little more stuffing thanks to hillside vineyards and old vines.

2014 Fleurie 'Les Moriers' (Domaine Chignard)

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

The top of Domaine Chignard's 60-year-old Les Moriers vineyard is in Fleurie; when it reaches the bottom it is in Moulin-à-Vent. Hence this wine, as importer Kermit Lynch explains, has 'the explosive aromas of Fleurie



on the chassis of Moulin-à-Vent.' We wish we could go back and buy more 2014 Beaujolais because of the deep forest loam flavors from this vintage. This wine has it in spades.

2015 Chiroubles 'Vieilles Vignes' (Damien Coquelet)

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



Chiroubles is best known for its charming floral aromas and light-bodied wines. Yet in 2015 Damien Coquelet's old-vine cuvée has a boatload of ripe berry fruit, spicy tannins, and a deep, mineral finish. This is an excellent wine to pair with a good old

fashioned grilled porterhouse.

Scavino

2016 Langhe Nebbiolo (Scavino)

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

Rarely do we put a wine on sale when it is more expensive than in the previous vintage, but when the producers themselves state that it is the best vintage they have ever made we take notice.

The 2016 Scavino Langhe Nebbiolo is from grapes harvested very late in the season from east-facing vineyards in the Barolo zone. The fermentation and aging is shorter than Barolo, and the wine displays fresh fruit and bright, soft tannins. This ready-to-drink Nebbiolo is a perfect match for ravioli with porcini mushrooms.



On Kríti (Crete)

2017 Dafnios Vidiano (Douloufakis)

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

2016 Dafnios Liatiko (Douloufakis)

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



We're taking a deep dive into Greek wine, and these wines from Douloufakis make a great entry point for the wines of Crete. Vidiano is a rare white variety that has been given new plantings by this estate. The 2017 is a full-flavored dry white with lively lime and apricot fruit. Like the Assyrtiko from Santorini, Vidiano retains its freshness

amidst admirable concentration. A great white for all kinds of seafood and summer salads.

While Vidiano is a rare white variety undergoing revival, the Liatiko is prolific, being the most planted grape on Crete. There are both sweet and dry Liatiko wines, but rest assured this 2016 is a dry red with spicy, floral aromas. Its light color is deceptive, as it is complex, with good structure and a fine, ripe, tannic finish. Of course it makes us think of grilled lamb, basted with a lemon and thyme broth. In terms of flavor and historical interest these wines are fantastic bargains.



Rioja Rosado

2017 Rioja Rosado (Muga)

Sale Price \$16.99 – \$173.30 case of twelve

Usually by this time of the summer we are sold out of Muga's Rosado, but this year we waited to feature it. The 2017 is a beauty. This is spicy and dry, with a rich round finish. A treat with fish tacos and grilled corn.



The Summer Quarterly Sale of the Year begins Friday August 24 and runs through Monday September 3, Labor Day.

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.

Specialty Foods

La Maremmana Grossetano \$17.99 per lb (Regular Price \$19.99)

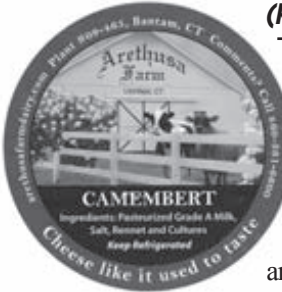
Though buffalo milk is most commonly associated with fresh mozzarella di bufala, aged buffalo cheeses are gaining in popularity in the US. Higher in fat and protein than cow's milk, buffalo milk has a complexity that really shines through aging. With its bright and tangy flavor, Grossetano is an excellent example of what buffalo milk cheese can be. Notably, La Maremmana (which is located in the coastal area of southern Tuscany called Maremma) is committed to running the farm using only renewable energy—they even built a biogas plant on-site to help achieve this commendable goal.



Pecorino Toscano Fresco DOP \$12.99 per lb (Regular Price \$13.99)

Also located in Maremma, but with a focus on traditional Tuscan sheep's milk cheese, is Caseificio Maremma di Spadi. Much of their operation is devoted to Pecorino Toscano DOP, which is enjoyed either 'fresco' (aged at least 20 days) or 'stagionato' (up to 4 months). Their young pecorino highlights the grassy sweetness of the sheep's milk. The rich but mellow character makes it versatile and easy to eat, especially in the summer when paired with a crisp Tuscan white.

Arethusa Farm Camembert \$20.99 per lb (Regular Price \$21.99)



Though Arethusa Farm in Litchfield, CT has operated as a dairy since 2001 (raising numerous award-winning show cows), they didn't start making cheese until 2011. In the past few years, they have refined their cheesemaking to produce a diverse array of consistently delicious products. With a delicate, snowy-white rind and a sweetness underlying rich buttery notes, this camembert will do well in a picnic basket and paired with fresh fruit.

Cricket Creek Farm Maggie's Reserve \$26.99 per lb (Regular Price \$27.99)

After a visit to Cricket Creek Farm in Williamstown, MA, it is clear that they are committed to their mission to "produce nourishing food that honors our animals, respects the land, and feeds our community." They also make really delicious cheese – and their best is Maggie's Reserve, a raw cow's milk cheese aged for 12-18 months. The dense and fudgy paste is studded with tyrosine crystals, and the flavor and texture simultaneously evoke caramel and the prickling acidity of pineapple.



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Wines of the Month — August 15, 2018 through September 14, 2018

2017 Veneto Pinot Grigio (Gorgo)

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

Our favorite bargain Pinot Grigio is back. The 2017 Gorgo is faithful to past vintages with its balance of ripe fruit and soft dryness. Fine for a shrimp scampi.

2016 Cino Rosso (Cascina Ballarin)

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

Ballarin's Cino Rosso, a blend of Dolcetto, Barbera, and Nebbiolo, is an excellent, versatile house red. Light in weight yet full in flavor, it's perfect for a grilled salmon or a roast chicken.

2017 Chenin Blanc 'Petit' (Ken Forrester)

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

South African Chenin Blanc is a real delight. This perennial favorite has overachieved in 2017 with pear-like fruit and a crisp, long finish. Great for crab cakes and a spicy salsa.

2017 Nero d'Avola (Tenuta Ibidini)

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

The wines of Sicily continue to improve, and the Ibidini is a fabulous value. The dark fruit and earthy spice make this a fine match with a spicy lamb tagine.

