



The Wine and Cheese Cask

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April 15, 2019 – May 14, 2019

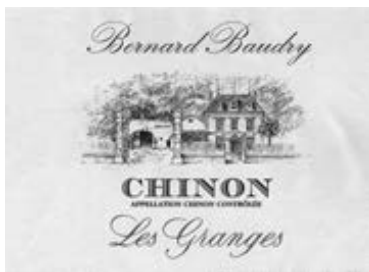
La Loire

For all our love of the wines of the Loire, we are sometimes apologetic that the wines aren't as famous or even as expensive as those of Bordeaux and Burgundy. This month we again remind ourselves that no apology is called for. The Loire Valley produces incredible Cabernet Franc, superb Sauvignon Blanc, and otherworldly Chenin Blanc. And check out the Pinot Gris and Pinot Noir.

Baudry

2017 Chinon 'Les Granges' (Bernard Baudry)
Sale Price \$17.99 – \$183.50 case of twelve

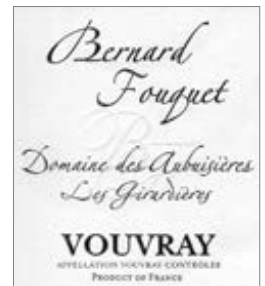
Baudry is as good as it gets for Cabernet Franc with all its cuvées. If you want a Chinon to age, they have it. Les Grézeaux and La Croix Boissée are brilliantly made wines with long, delicious lives. For immediate consumption there is Baudry's Les Granges, made from a sandy, gravelly vineyard close to the Vienne River. The 2017 is a beauty with its violet aroma, spicy berry fruit, and an endearingly earthy finish. A fabulous wine for a roast chicken.



Chenin

2016 Vouvray 'Les Girardières' (Bernard Fouquet)
Sale Price \$19.99 – \$203.90 case of twelve

Vintage after vintage the demi-sec Les Girardières cuvée from Bernard Fouquet is the taste of Vouvray that lingers long on our palates. While neither dry nor sweet, the balance is perfect. The soft chalky soil provides delightful earth aromas and the peachy fruit is just gorgeous. This 2016 is an impeccable Chenin Blanc that could only come from la Loire.



Gris

2018 Reuilly 'Petit Gris' (Dyckerhoff)
Sale Price \$15.99 – \$163.10 case of twelve

A warning to those of you in Maine: this may sell out before you get your newsletter. Petit Gris is a delightful oddball. This is Pinot Gris from the village of Reuilly made with some skin contact, resulting in a rust-colored dry wine that we hesitate to call white or rosé. Great for a fish chowder.



Olga Lives!

2014 Chinon 'Les Picasses' (Olga Raffault)
Sale Price \$24.99 – \$254.90 case of twelve



We consider ourselves lucky to have met Olga Raffault and we are ecstatic that her Domaine is still in family control and producing their ultra-traditional Chinon Les Picasses. We will buy this wine every vintage because it is delicious young and even more delicious when old, but certain vintages show more potential than others. The 2014 vintage is a special year for this wine. At first scent it showed a compelling red meat and iron aroma. Then red fruits leapt forward, while lively, peppery tannins maintained focus. This will age well for a decade or two.

Menetou-Salon

2017 Menetou-Salon 'Morogues' (La Tour Saint-Martin)
Sale Price \$19.99 – \$203.90 case of twelve

It has become difficult to keep Sancerre on our shelves, but Menetou-Salon provides a decently priced alternative. Morogues is considered the best vineyard in this small appellation, and the 2017 La Tour Saint-Martin is a crisp, lively Sauvignon Blanc with a deep vein of mineral flavor. Great for a seafood supper and a spring feast of asparagus.



Vacheron en Rouge

2016 Sancerre Rouge (Vacheron)
Sale Price \$39.99 – \$407.90 case of twelve

Of course, Sancerre is mostly about Sauvignon Blanc, but there are a few producers who are serious about their Pinot Noirs. Vacheron is one that consistently delivers Pinot Noir that competes with Burgundy in its depth of fruit and long, mineral finish. The 2016 is superb.



Separated at Birth

2017 Bourgogne Côtes d'Auxerre (Goisot)

Sale Price \$21.99 – \$224.30 case of twelve



Because we are celebrating wines from the Loire this month, the last thing we were looking for was a Burgundy. But then we tasted this one. As a result, we bought out the wholesaler's inventory. Don't let the designation 'Côtes d'Auxerre' fool you; this Chardonnay was raised only a few kilometers east of Chablis and in the same chalky soils.

Goisot's vineyards were in fact an official part of Chablis before losing their designation after the late 19th-century phylloxera outbreak. The less prestigious appellation benefits the rest of us, as this wine would definitely be priced much higher as a Chablis. It shares the classic stony aromas and precise finish of Chablis. In between are a lovely waxy texture and flavors of bittersweet lemon pith and crisp pear. It is a complete wine. Considering the amount of labor and financial risk involved in biodynamic wine-making, this wine is the best value we've come across in a while. For those who love white wine with their roast chicken, it doesn't get better than this.

Pfalz Pinot Blanc

2017 Pinot Blanc Kabinett Trocken (Koehler-Ruprecht)

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

We featured this wine before, but because it was so good and sold out so quickly, we grabbed a bunch more when it came back in stock. The Pfalz winery Koehler-Ruprecht is interesting because they focus on dry wines and excel with Chardonnay and Pinot Blanc. They price their Chardonnay as if it's Premier Cru Burgundy, but the Pinot Blanc is a terrific bargain. This amazingly food-friendly dry white is wonderful with simple sautéed fish, but also exquisite with spicy Thai food.



Vittoria Frappato

2017 Vittoria Frappato (Baglio delle Fate)

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



Sicily is Italy's most compelling wine narrative over the last twenty years. With grape varieties like Nero d'Avola, Frappato, and Nerello Mascalese producers have gone from ignored to in-great-demand in rapid time. We like Frappato for its medium weight, its fresh floral

aroma, its berry fruit, and its mellow, dry finish. Vittoria is a highly regarded denominazione for Frappato, and Baglio delle Fate has produced a beautifully balanced, spicy version. Fantastic with a spicy eggplant and pasta dish.

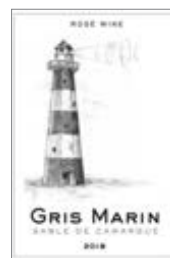
The Pink Parade

Rosé has become a wine category all its own. It is also a great value category. These less than ten-dollar wines are fresh, summery, and perfect for simple dinners, salads, and last-minute take out.

2018 Pays d'Oc Rosé (Le Petit Balthazar)

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

Petit Balthazar's rosé is made from the light and fragrant Cinsault grape. It's dry and lively, with cantaloupe fruit and a breezy, cool finish. It's worth mentioning that it's also light on the alcohol at 11%.



2018 Sable de Camargue Rosé (Gris Marin)

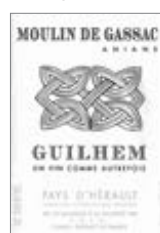
Sale Price \$8.99 – \$91.70 case of twelve

Gris Marin is a lovely floral rosé from the sandy Camargue soil in the delta of the Rhône River. Try this with a salade niçoise with a ton of olives.

2018 Vin de France Rosé (Le Poussin)

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

The Poussin is back, and it is once again a delightful dry rosé with fruity and herbal flavors along with crisp dryness.



2018 Pays d'Hérault Rosé (Moulin de Gassac)

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

With a bit more weight than the wines above, Moulin de Gassac is a piquant mix of Syrah and Carignan. Have this with grilled shrimp or barbequed chicken.

2018 Penedès 'Ros de Pacs' (Parés Baltà)

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

Our favorite Catalan ros/rosé has returned. The 2018 is Garnatxa, Syrah, and Cabernet. Organic, dry, and delicious. We always appreciate its lightly tannic structure and its darker than pink color.



2018 Bardolino Chiaretto (Gorgo)

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

The Gorgo Bardolino Chiaretto is all about freshness, and it delivers. Best enjoyed with a simple pasta dish of tomatoes and fresh mozzarella.

Monsieur Brunel



2016 Côte du Rhône (André Brunel)

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

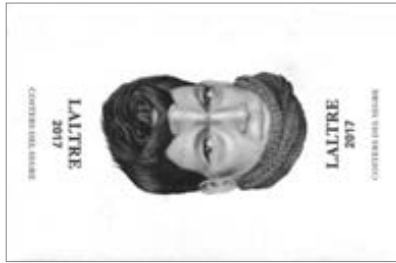
The 2016 Brunel Côte du Rhône has to be the current best value Southern French red. The fine blend of Grenache, Cinsault and

Syrah is full and generous, with ripe plum fruit and peppery tannins. Great with a stuffed eggplant.

The Other Inside

2017 Costers del Segre “Laltre” (Celler Lagravera) Sale Price \$14.99 – \$152.90 case of twelve

Northwest of Barcelona lies the wine region of Costers del Segre, where the Arnó family named their winery Lagravera after the gravel pit that they converted into certified biodynamic vineyards. Their Laltre is a Monastrell-dominant blend with 20% Grenache that is fresh and savory, with complex aromas and flavors that shift from an initial faint and pleasant funk to game and blackberry fruit, with the fruit becoming more ebullient after a slight chill. Three months of aging in French oak adds silkiness and weight. Almost as striking as the wine is the label which features two faces of the same man. As Lagravera’s Sergio Garcia explained in a recent visit, ‘Laltre means literally “the other” as in the Other inside – because we cannot separate who we are from what we do. The “young boy” expresses talent and creativity while the “old man” expresses wisdom going back to the roots.’ A fine partner to flank steak and chimichurri.



Cheap Organic Super Tuscan



2016 Toscana Rosso ‘Citto’ (Volpaia) Sale Price \$11.99 – \$122.30 case of twelve

The organic Chianti Classico producer Volpaia also makes a not-so-simple Toscana Rosso out of Sangiovese and Cabernet Sauvignon. The 2016 Citto is dark and fruity, rich and dry. Have this with

a spicy pasta with broccoli rabe.

Like Banyuls for Chocolate

2016 Banyuls ‘Cuvée Thérèse Reig’ (Domaine de La Rectorie) Sale Price \$21.99 per 500ml – \$224.30 case of twelve

The terraced vineyards of Banyuls, with their generous sun exposure, old vines, and naturally low yields, produce powerfully ripe grapes which are perfectly suited for a sweet and fortified ‘Vin doux Naturel.’

Domaine de La Rectorie’s ‘Cuvée Thérèse Reig’ is primarily Grenache with 10% Carignan, fortified to 17% alcohol in a non-oxidative style which preserves the freshness of the fruit. Though rich and dark, with notes of chocolate, dried fig, black pepper, and warm spices, there is enough bright red fruit and acidic lift to create an eminently balanced sweet red wine. Delicious with chocolate, fresh chèvre, and berries for a dessert course.



Specialty Foods

Von Trapp Oma \$25.99 per lb (Regular Price \$27.99)



Jasper Hill Oma (German for “grandma”) is made by brothers Sebastian and Dan Von Trapp and named after their own grandmother, who started the Von Trapp Farmstead in 1959. Oma is a washed rind, tomme-style cheese made with organic, unpasteurized cow’s milk. Produced in small

batches on their dairy farm in Waitsfield, Vermont and aged at Jasper Hill’s cellars for 60-90 days, it has a slightly pungent and sweet flavor.

Landaff \$19.99 per lb (Regular Price \$21.99)

Deb and Doug Erb of Landaff, NH came to cheesemaking as a way to revitalize their second-generation dairy-farm in the wake of declining milk prices. Landaff is a raw cow’s milk farmstead cheese inspired by a traditional Welsh recipe. It has a natural rind and semi-firm paste with aromas of cave and grass, and a mild flavor with a subtle tanginess. A versatile cheese, it pairs with a variety of accompaniments and melts very well. Aged at The Cellars at Jasper Hill Farm.



Pajarete Queso de Cabra \$19.99 per lb (Regular Price \$21.99)



Located in the Cadiz mountain range in Spain, Quesos Pajarete have been making artisanal cheeses with the highest quality goat’s and sheep’s milk for over 10 years. Aged about 8 months, this firm goat cheese (100 percent milk from the Payoya breed of goats) is made in a traditional style with a crosshatching on the rind. With a smooth, yielding texture and a clean, bright flavor, this makes a versatile table cheese for an appetizer or dessert course.

Ashbrook \$16.99 per lb (Regular Price \$19.99)

From Spring Brook Farm in Reading, Vermont comes this washed-rind raw cow’s milk cheese in the style of Morbier, with the signature layer of vegetable ash through the center. Aged 3-4 months, this is a semi-firm and pungent cheese.



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Wines of the Month — April 15, 2019 through May 14, 2019

2017 Pays d'Oc Rouge (Aussières)

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

The 2017 Aussières is a hearty red Mediterranean blend from Languedoc. Fruity, full bodied, and dry, it will match with a beef stew with olives or an eggplant parmesan.

2017 Rueda (Naia)

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

To us the Verdejo grape is the Sauvignon Blanc of Spain. Naia is always fresh and citrusy with a minerally dryness. The 2017 is a fun wine for clams and mussels.

2017 Chianti (Cetamura)

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

Cetamura is the value Chianti from the Tuscan icon Badia a Coltibuono. The 2017 is a lip-smacking fresh Sangiovese that is perfect for pizza and pasta.

2018 Pinot Grigio (Gorgo)

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

For us this sets a standard for good-value, authentic Pinot Grigio. The 2018 Gorgo is wonderfully aromatic, pure, and fresh. Give it a go with an asparagus risotto.

