



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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May 15, 2019 – June 14, 2019

Varieties of Rosés

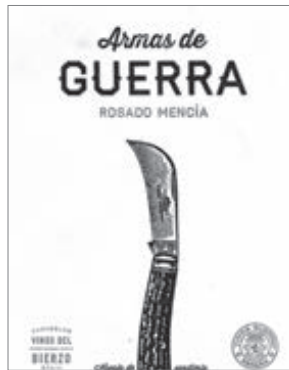
Spring is due any day now and Summer is sure to follow. This explains why our cellar is jammed with rosé. Come and get it. We've got Spanish. We've got French. We've got Italian. We've got Austrian. All we need now is good weather and a lot of vacation time.

Armas de Bierzo

2018 Bierzo Rosado (Armas de Guerra)

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

Armas de Guerra provides us with a delightful dry rosado made from the Mencia grape variety in Northwest Spain. Lively strawberry fruit, rose petals, and a long, lingering finish make this an ideal match with a spicy seafood stew.



Levant de Luberon

2018 Luberon Rosé 'Coté Levant' (Domaine Le Novi)

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

Le Novi has made our best value Provencal rosé. The crisp and lively mix of Grenache, Syrah, and Cinsault is lightened and lifted by some white Vermentino. Have this with roasted and stuffed artichokes.



Le Fraghe di Lago Garda



2018 Bardolino Chiaretto 'Ròdon' (Le Fraghe)

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

Le Fraghe's delicious wines are also incredible values. The Chiaretto is a perfect balance of floral, fruity aromas and crisp

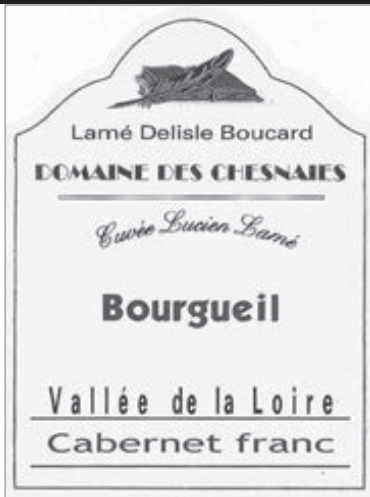
dryness. Serve this organic beauty with a light pasta dish or a spring vegetable risotto.

Franc de Bourgueil

2018 Bourgueil Rosé (Lamé Delisle Boucard)

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

Our favorite triple-decker family winery in Bourgueil has made a light in color but full in flavor 2018 Cabernet Franc. Its deceptive color leads to a fantastic long finish. Excellent with a platter of cheese, charcuterie, and leafy greens.



Cocagne du Vendômois

2018 Coteaux du Vendômois 'Cocagne' (Cave de Vendômois)

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

After a couple of problematic vintages, Cocagne is back in full force with the healthy and generous 2018 vintage. The peppery Pineau d'Aunis grape makes this a fun ride, with ripe berry fruit and a satisfying, earthy, dry finish. Try this with fresh asparagus.



Cistercien of Kamptal

2018 Cistercien Rosé (Gobelsburg)

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

The Cistercien rosé is a blend of Zweigelt, Saint Laurent, and Pinot Noir. These grapes come from their coolest-temperature vineyards and retain superb aromatics and pinpoint balance. Another delightful pink wine that calls for the freshest asparagus while it lasts.



Built for Basque Gastronomy

2018 Getariako Txakolina (Txomin Etxaniz)

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

For a transcendent meal, whisk us off to the village of Getaria along the Cantabrian Sea in the Basque country. The restaurant may have a fantastic wine list, but we'll drink Txakoli (aka Chacoli), a cidery, spritzzy white that is perfect for fresh seafood. Our favorite is made by Txomin Etxaniz. The hyper-local Hondarrabi Zuri and Hondarrabi Beltza grapes provide a blast of primary fruit and zesty acidity, and finish with flavors of a quarry of salty stone. This is meant to be served with the best and freshest seafood you can find.



Whispering Pink

Uivo PT NAT Rosé (Folias de Baco)

Sale Price \$17.99 – \$194.29 case of twelve

A first glance at the light golden hue of this Portuguese Pétillant Naturel from the Douro will make you wonder if this is really a rosé. It is indeed a rosé, but the organically grown



Pinot Noir grapes behind this wine were given hardly any time with their skins, which would have added pigment. Wild yeasts kickstarted fermentation, and because it is a 'Pet Nat,' fermentation was finished in the bottle, trapping

carbon dioxide. The wine was not fined or filtered to preserve flavors and textures. The result is a delightfully fizzy, low-alcohol (11.5%) sipper with light aromas and flavors of flowers, savory fruit, and herbs. It is just sparkling enough to create a creamy mouthfeel, and surprisingly agile with a tortellini en brodo and the spring season's bounty of fresh fava beans.

Torrentés with Altitude

2018 Torrentés 'Amauta' (El Porvenir)

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

Most Argentine wine comes from Mendoza, but the region of Salta is worth noting. Located in the northwest corner that borders Bolivia and Chile, Salta is on a high alpine plain. The vineyard for this Torrentés is located at 5,740 feet above sea level. At this altitude grapes bask in warm, extremely sunny days and very cool nighttime temperatures.

This swing creates very ripe grapes with zesty acids. With its lively aroma and silky texture, Torrentés requires a crisp finish to maintain balance. El Porvenir's Amauta does just this. Fresh and exuberant, this is a full-flavored, fruity, peppery white that will match well with a ceviche, guacamole, or fish tacos.



Spring in a Liter

2018 Grüner Veltliner (Mantlerhof)

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

Is this a complex, super-serious Grüner Veltliner? Heck no. Is it delicious? Well, you be the judge. We immediately liked the freshly mowed spring meadow aromas of the 2018 Mantlerhof. It then followed with soft orchard fruits and a smooth, gentle, dry finish. At 12%, this is as easygoing and fresh as white wine can be unless you're tasting it out of the vat.



The Great Schulthauser is Back

2018 Pinot Bianco 'Schulthauser' (St. Michael-Eppan)

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



Producers in Alto Adige are content to export boatloads of Pinot Grigio, but their passion is for Pinot Bianco. St. Michael-Eppan Kellermeister Hans Terzer states, "I believe in Pinot Bianco – it is our reality. It's the market that doesn't believe." Among the

many wines produced by this excellent Cooperative, Schulthauser is Terzer's favorite, noting that it "succeeds best in expressing both the essential quality of Alto Adige white wine and the production philosophy of our winery." We couldn't agree more and are happy it's back after a long absence. This is a powerfully rich white with beautiful penetrating fruit flavor and a transparently clean finish.

The Rise of Priorat

2016 Priorat (La Cartuja)

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

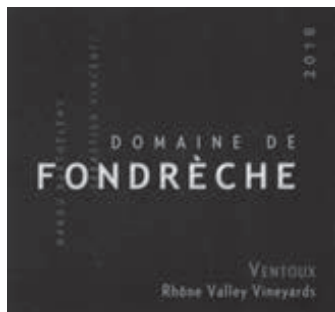
We knew that it would only be a matter of time before the producers of this wine would realize how underpriced it is. Well, that time has come. When we found out that a drastic jump would accompany the next vintage, we had to buy as much of the current vintage as possible. And because we bought up almost all of the distributor's inventory, we were given a price break that we can pass on. Being one of Spain's most prestigious wine regions, Priorat is always priced north of \$20. With the next vintage, La Cartuja will join its fellow reds in that price range. At its future price, it will still be worth it. At its current sale price, it's a steal. As its back label describes, La Cartuja is full of 'graphite, blueberries, and raspberries.' We would add that there are also subtle dusty cocoa notes. It has a freshness that other more expensive reds from Priorat lack. This gives it a bit more flexibility with lighter fare than is usually associated with the concentrated reds of Priorat. Yet a classic partner like a leg of lamb with roasted heads of garlic will always be a reliably delicious marriage.



Ventoux

2017 Ventoux (Domaine de Fondrèche)
Sale Price \$16.99 – \$173.30 case of twelve

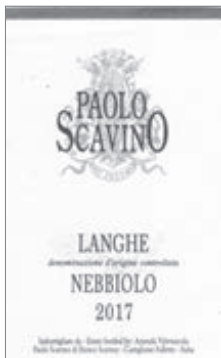
Domaine de Fondrèche's organic Ventoux rouge is a Southern Rhône red through and through. 50% Grenache, 30% Syrah, and 20% Mourvedre, it is big and brambly — generous blackberry and cassis are complemented by a peppery spice on the palate and fine tannins. Despite the 14.5% alcohol, it boasts balanced freshness and finesse. Pair with grilled flank steak.



La Morra Nebbiolo

2017 Langhe Nebbiolo (Paolo Scavino)
Sale Price \$22.99 – \$234.50 case of twelve

At one time the Scavinos thought that the two vineyards in La Morra that provide the fruit for their Langhe Nebbiolo would end up in their Barolo. Having farmed these vineyards since the 90s,



they finally realized that these east-facing, cooler vineyards would make a superb early-drinking Nebbiolo. By shortening the fermentation, easing up on the tannins, and giving it a quick 10-month stay in oak, they have created a Nebbiolo that captures the dark berry fruit and dusty tannins of Barolo without the usual aging. If they could legally market this as La Morra Nebbiolo it would sell out in seconds. As it is now it sells out in a month.

Givry

2017 Givry 'Vieilles Vignes' (Parize Père et Fils)
Sale Price \$21.99 – \$224.30 case of twelve

Givry is a small appellation in the Côte Chalonnaise, a small valley of southern Burgundy. While not immune to market forces, Parize Père et Fils has long provided us with red Burgundy that is as affordably delicious as any we know. Their 2017 Vieilles Vignes Cuvée is not a wine to wait for. It is a wine to drink with a roast chicken on a platter with blistered fingerling potatoes and wilted watercress.



Quarterly Sale #2 of 2019 begins

Friday May 24th and runs through Sunday June 2nd.
We are OPEN on Memorial Day Monday May 27th.

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

Totes Ma Goats!

In honor of spring and the calving season we celebrate the humble and magnificent Goat. This is the time of year when the goats' milk is freshest and at the peak of its flavor. Goat cheese is often thought of as the something only to be crumbled over a salad, but this fantastic milk is capable of producing many varied and complex flavors. If you haven't been a fan of goat cheese in the past, then we encourage you to take the leap, ask for a sample, and explore these wonderful cheeses.

Cabriolait \$25.99 per lb (Regular Price \$28.99)

Cabriolait is a traditional Belgian abbey style goat's milk cheese. The cheese has a slight hazelnut aroma that matches the sweeter, more mild profile of the paste. Notes of toasted bread and butter round out the flavor.

Flora Mundo \$23.99 per lb (Regular Price \$26.99)

Goat cheese maker Dorte Sørensen has been producing hand-made goat cheese since the early eighties. Tebstrup is an organic dairy located in Mols Bjerger National Park in Denmark and has existed since 1983. All the cheeses are made from milk from five organic Danish goat farms that are dedicated to land sustainability and animal welfare. This cheese has a bright, floral flavor with sweet, creamy notes of citrus and fruit.

Blue Ledge Farm Lake's Edge \$23.99 per lb (Regular Price \$25.99)

This excellent goat cheese from Blue Ledge Farm in Salisbury, Vermont is only made seasonally with milk from their own mixed herd of goats. Striking in appearance,

it is a soft bloomy-rind cheese coated with vegetable ash and aged for at least 3 weeks. The dramatic line of ash through the center makes it similar in appearance to Humboldt Fog, but the flavor is distinct. Clean and bright, with a milky sweetness and almost no sour aftertaste, Lake's

Edge is an approachable but zesty cheese that you won't be able to get again until late next spring!



Monte Enebro \$23.99 per lb (Regular Price \$27.99)

This unique goat cheese is only made by a single producer in Spain and won an award for best Spanish goat cheese in 2003. It is an ash-ripened goat cheese that is also coated with a *Penicillium roqueforti* culture (the same culture that flavors blue cheese). Monte Enebro is tangy, sweet, citrusy, spicy. . . everything but subtle. We recommend lightly heating it on a griddle then serving with sweet fruit preserves and bread for an exciting dessert.

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

2018 Côtes de Thau Blanc (Le Montalus)

Sale Price \$5.99 – \$64.69 case of twelve

Le Montalus is back in its delicious, crisp, and dry form. As affordable as dry white French wine can be without being in France.

2015 Madiran ‘Petit Torus’ (Brumont)

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

Madiran in France’s Southwest is home to the Tannat, a fiercely tannic red grape. Alain Brumont tames it by aging it and blending in Cabernet Franc and Cabernet Sauvignon. This is earthy and delicious, with power and structure.

2017 Nero d’Avola (Tenuta Ibidini)

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

This may be the last hurrah for Ibidini’s Nero d’Avola. Apparently the winery is moving in a different direction. Enjoy this for its rich ripeness and spicy fruit.

2018 Verdicchio di Matelica (Fontezoppa)

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

We like Verdicchio for its appley fruit and its green herbal flavors. The 2018 Fontezoppa is a fresh, lively Verdicchio for seafood and spring salads.

