



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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## May 15, 2014 – June 14, 2014 Big Grillin' Reds

### **Red From the Volcano**

**2011 Aglianico del Vulture (Grifalco)**  
**Sale Price \$15.99 – \$163.90 case of twelve**



Aglianico is widely called the best red from the South of Italy, and if you compare it to the best reds from the North of Italy, i.e., Nebbiolo and Sangiovese, it is by far the best value. Mont Vulture is an extinct volcano in Basilicata. Here the late-ripening Aglianico thrives at high elevation. The 2011 from Grifalco is deep and complete,

with dark fruit and finely integrated tannin, elegantly etched spice and minerals. Have this hearty red with a grilled leg of lamb basted with herbs and pepper.

### **Chill Cabernet Franc**

**2011 Anjou 'La Cerisaie' (Domaine de la Bergerie)**  
**Sale Price \$12.99 – \$132.50 case of twelve**

Loire Valley Cabernet Franc is a great wine for grilled chicken or fish. This red from Anjou is weighty and crisp, with succulent raspberry fruit and ripe tannins. Try this with salmon or chicken thighs accompanied by another grilled delight of the season – asparagus.



### **Bordeaux du Barry**

**2009 Lussac Saint-Emilion (Château du Barry)**  
**Sale Price \$15.99 – \$163.10 case of twelve**

We listed this a couple of newsletters ago, but our second shipment was delayed and we ran out prematurely. This time we have the wine in our cellar and it is showing beautifully. 2009 is a ripe Bordeaux vintage and this red shows the plummy Merlot fruit, soft tannins, and overall smoothness of the vintage.



### **A Talent for Zin**

**2012 Sonoma Zinfandel (Seghesio)**  
**Sale Price \$19.99 – \$203.90 case of twelve**



Zinfandel is America's darling red, and the folks at Seghesio have done their part to make it happen. Their wines have pleased us for decades, and the 2012 is a rich, berry-scented red with smooth, long flavors. Every

BBQ joint across the country should have an affordable Zin like this available by the bucket.

### **It Must Be Oregon**

**2012 Pinot Noir (Planet Oregon)**  
**Sale Price \$19.99 – \$203.90 case of twelve**

It took us a little while to get used to the label, but the wine in the bottle of the 2011 Planet Oregon Pinot Noir always pleased us. Now the 2012 has arrived and it's even better. This impeccably balanced, gorgeously fruited Pinot Noir delivers freshness and spice from beginning to finish.

### **The First of a Great Vintage in Barolo**

**2010 Barolo 'Serralunga' (Principiano)**  
**Sale Price \$31.99 – \$326.30 case of twelve**

Barolo 2010 is not just a great vintage. It is an amazing one. It also appears that you can drink the wines at a relatively young age and still expect them to improve over a long period. Our first look was the wines of Principiano, whose Serralunga is an aromatic delight. With its persistent, mouth-coating tannic structure, meaty and floral flavors, this has a complex and refined feel.



### **Sale Dates**

**The First Quarterly Sale of the Year begins Friday  
May 23rd and runs through Monday June 2nd.**

**Please note:**

**We will be closed on Memorial Day Monday May 26th.**

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.

## A Dozen Rosés

When European Rosé began its rise to prominence, the wines were mostly based on Grenache and hailed from Provence, but

winemakers now utilize many other red grapes to make their summer quaffers. Here some recent favorites are listed with their components.

### Gascogne

#### 2013 Côtes de Gascogne (Domaine de Millet)

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

50% Egiodola – 50% Syrah. Last year's rendition was our introduction to Egiodola, a hybrid grape with a Basque name and formidable tannins. Along with its Syrah counterpoint, this brilliant Gascogne Rosé is an earthy, spicy delight.



### Cocagne

#### 2013 Coteaux du Vendômois 'Cocagne' (Cave Cooperative du Vendômois)



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

100% Pineau d'Aunis. Cocagne is the vineyard and Pineau d'Aunis is the grape. This is the usual great pink, with grapefruit and black pepper.

### Bierzo

#### 2013 Bierzo Rosado (Armas de Guerra)

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

100% Mencia. From Northwest Spain, this has good body, hints of cherry and clove, and a meaty dry finish. Have this with grilled fish.

### Rioja

#### 2013 Rioja Rosado (Sierra Cantabria)

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

50% Garnacha – 30% Viura – 20% Tempranillo. This is a rosé you could drink in a squall with its hearty fruit, crisp acidity, and lively tannins. Consider pan-fried spicy squid and rice. Because it's raining.

### Languedoc

#### 2013 Coteaux du Languedoc Rosé (Château de Flaugergues)

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

**case of twelve**

Grenache, Cinsault, and Syrah. A delicate rosé with incredible balance of fruit and zing.



### Muga Magnums

#### 2013 Rioja Rosado (Muga)

**Sale Price \$29.99 per 1.5 L – \$76.48 case of three**

Garnacha and Viura. Muga's classic barrel-fermented blend in a Magnum. Perfect for a Paella party. The 750s will arrive later in the summer.

### Bardolino

#### 2013 Bardolino Chiaretto (Le Fraghe)

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

80% Corvina, 20% Rondinella. This is wine of an amazing color and an incredible lightness.



### Bourgeois' Loire

#### 2013 Vin de Pays du Val de Loire (Henri Bourgeois)

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

100% Pinot Noir. Another great favorite for its striking color and its graceful, persistent dry fruit.



### Chinon

#### 2013 Chinon Rosé (Couly-Dutheil)

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

100% Cabernet Franc. No holds barred. Bold rosé with spicy fruit and real depth.



### Nîmes

#### 2013 Costières de Nîmes 'Galets Rosés' (Château Mourgues du Grès)

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

Syrah and Grenache. This

is the reverse Provence rosé with more Syrah than Grenache, and a peppery, dry backbone.

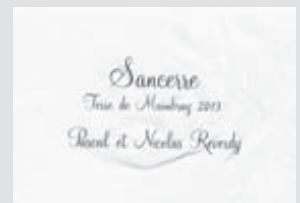


### Sancerre

#### 2013 Sancerre Rosé (Pascal et Nicolas Reverdy)

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

100% Pinot Noir. Lacy and delicate with aromas of spring flowers and goat's hooves. Very Loire and very French.



### From the Tank

#### 2013 Rhône Rosé (From the Tank)

**Sale Price \$27.99 per 3 L**

Grenache and Syrah. This 3 Liter Bag in Box is generous to take to the island rental full and light to take back empty. Plus it's delicious and dry and great value.

## Chenin/Viognier

**2013 Chenin/Viognier (Pine Ridge)**  
**Sale Price \$11.99 – \$122.30 case of twelve**

Pine Ridge captures the essence of Spring with its floral blend of Chenin Blanc (80%) and Viognier. Have this with spicy/sweet Thai food.



## Stony Chenin

**2012 Anjou 'Chauvigné' (Domaine Richou)**  
**Sale Price \$15.99 – \$163.10 case of twelve**

This Loire Valley Chenin Blanc is grown on stony granite soils, and it shows. Earthy intensity plus green plum fruit create a bracing combination for this lengthy, engaging dry white.



## Zwicked Good

**NV Edelzwicker (Bott Frères)**

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

Bott Frères' noble blend of Silvaner, Pinot Blanc, and Gewurztraminer is here to resurrect our faith in Alsace wine. This is fresh and fruity, delicious, and surprisingly serious for a wine in a Liter bottle.



terra del gragnano

## The Ultimate Neapolitan Pizza Wine

**2012 Terre del Gragnano (Iovine)**

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

Terre del Gragnano is a fizzy red blend of Piediroso, Aglianico, and Sciascinoso. Serve this violet-scented, berry-fruited beauty chilled, with homemade pizza, as in Naples' celebrated pizza joints.

## Mysterious Abruzzese

**2013 Trebbiano d'Abruzzo (Italo Pietrantoni)**

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

Whether it's a Trebbiano or not, this is a delicious straw-colored dry white that delivers gracious pear fruit with herbal hints. Great with grilled vegetables and polenta.



## Mercurey est Blanc

**2012 Mercurey 'Clos Rochette' (Domaine Faiveley)**

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

In a sea of Pinot Noir Faiveley has found a great vineyard for Chardonnay in Clos Rochette in Mercurey. We have written before that this is as minerally as Chablis and as ripe and rounded as Chassagne. We try not to miss any vintage of this great White Burgundy.

## Specialty Foods

**Bonne Bouche \$7.99 per lb. Regular price \$8.99**

This award-winning goat's milk cheese from Vermont Creamery is inspired by cheeses from the Loire River Valley in France, such as Selles-sur-Cher. The pasteurized curd

is hand ladled, sprinkled with tree ash, and aged just enough to develop a wrinkly edible rind, about ten days.

Each 4-ounce cheese is individually packaged in a tiny wooden crate and can age for up to eighty days. Bonne Bouche, French for "good mouthful," is creamy from the start, becoming softer and more piquant with time.

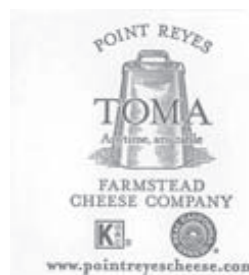


**Dorset \$21.99 per lb. Regular price \$22.99**

A sweet and funky, soft-ripening cheese with a vibrant orange and yellow washed rind from Consider Bardwell Farm in West Pawlet, Vermont. Made from raw cow's milk, the Dorset is smooth and creamy with a subtle grit and flavors that are seasonally influenced by the grass that the Jersey cows feed on.



**Point Reyes Toma \$16.99 per lb. Regular price \$18.99**



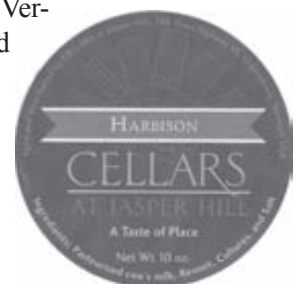
A Kosher-certified, farmstead table cheese made of pasteurized cow's milk with a natural rind and microbial rennet from Point Reyes Farmstead in Northern California. The perfect-anytime cheese, semi-firm, mild, with a buttery flavor and tangy finish.

**Willoughby \$21.99 per lb. Regular price \$23.99**

Another cheese from Jasper Hill Farm, made from pasteurized cow's milk with a soft and edible washed rind, and aged 3-6 weeks. Young Willoughby is floral, fruity, and sweet, and it becomes more savory as it ripens. With roasted ham, peanut, and vegetal flavors.

**Harbison \$24.99 per lb. Regular price \$25.99**

From Jasper Hill Farm in Greensboro, Vermont, this is a bloomy rind, pasteurized cow's milk cheese with traditional rennet. Aged 3-6 weeks and bound in spruce bark sourced from Jasper Hill Farm's woodlands, which enhance the flavor and visual presentation. The thick but spoonable paste has sweet, woody, and vegetal flavors.



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## Wines of the Month — May 15, 2014 through June 14, 2014

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### 2013 Garnacha Rosado (Borsao)

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

Once again Borsao delivers a wine much more generous than its price might suggest. The 2013 Rosé is full of ripe berry fruit followed by a dry finish.

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### 2012 Malbec (San Huberto)

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

Black cherry and blackberry fruit are the calling cards of this improbably rich Argentinian Malbec. Empanadas and grilled meats await.

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### 2012 L'Hérault 'Guilhem' (Mas de Daumas Gassac)

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

This Languedoc red blend surpasses any of our Rhone offerings at this price. This wine from 'autrefois' or yesteryear will make you nostalgic for when you shared your home with livestock.

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### 2013 Le Montalus (Cave de Pomerols)

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

From the folks who made Picpoul de Pinet into an almost household name comes Le Montalus, a blend of Terret and Colombard. Dry, crisp, and extremely drinkable.

