



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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## March 15, 2015 – April 14, 2015

### Strong Dollar/Better Euro Values

This is shaping up as a very good year to buy European wines. The strengthening dollar is lowering prices all over the Eurozone. Here are some thoroughly delicious reds.

#### Minervois

**2013 Minervois 'Sentinelle' (Massiac)**

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

Most Minervois is dominated by the Carignan grape, but producers are finding that Syrah has great potential there. Sentinelle de Massiac is two-thirds Syrah and one-third Carignan. This delivers a spicy, rich red with an earthy, dry finish.

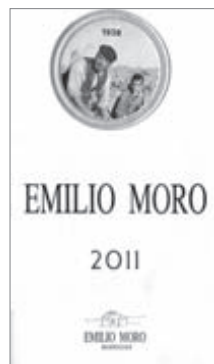


#### Tinto Fino

**2011 Ribera del Duero (Emilio Moro)**

**Sale Price \$23.99 – \$244.70 case of twelve**

Ribera del Duero has emerged as a world-class wine region, with prices to match. Emilio Moro makes some great wines with great price tags, but we think the sweet spot for their wines is this Crianza. The vines are sufficiently old, they gently extract the juice over a 23-day maceration without cold treatments (which can over-extract), and the wine spends 12 months in a combination of French and American oak. The result in 2011 is a deep and elegant red that incorporates the structure of the Tempranillo, the flavors of the oak, and the ripeness of the fruit. This big, balanced red is perfect for a rack of lamb along with roasted rosemary and garlic potatoes.



#### Biodynamic Rhône

**2012 Côtes du Rhône (Montirius)**

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

The 2012 Montirius is a graceful mix of Grenache (65%) and Syrah with round, pleasing fruit. By no means is this a heavyweight red, rather it is perfectly balanced for a roast chicken dish or a tomato-based fish stew.



#### Il Frappato

**2013 Vittoria Frappato (Valle dell'Acate)**

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

Modern Sicilian wine has come a long way, and to our tastes Frappato has been the wine we can't get enough of and Valle dell'Acate the winery that delivers it at an outstanding value. The 2013 is bright and fresh with amazingly ripe and delicate fruit. The palate is soft and mellow, the finish firm and dry. This is a versatile red that will pair equally well with salmon or with a pasta bolognese.



#### Chianti

**2010 Chianti Classico 'Argenina' (Podere Il Palazzino)**

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

Podere Il Palazzino, located in the township of Gaiole, produces some of the richest, most fragrant Chianti Classicos. The 2010 Argenina is packed with raspberry fruit and scents of iris and violet. The ruby color is itself amazing, as is the depth of flavor on the palate. Open the bottle for an hour before drinking and serve with a beautiful Porterhouse steak rubbed with garlic and drizzled with olive oil.



#### Sunny Garnacha

**2011 Montsant 'Flor d'Englora' (Cellers Baronia del Montsant)**

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

Montsant is a young Catalan denominacio carved out of the Tarragona zone and encircling Priorat. Flor d'Englora is a great-value, sunny straightforward Mediterranean Garnacha. This deep red bursts with ripe red fruits and smoky, tangy spice. Try this with a pork chop Cajun-style resting alongside some grilled eggplant.



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## First Rosé of Spring

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### 2014 Pays d'Oc Rosé 'Bila-Haut' (Chapoutier)

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



The Chapoutier property in Roussillon is making some amazing value wines. The Rosé is a good place to start. The 2014 is crisp and dry with a zesty citrus-rind flavor along with a hint of peach. Great with chicken

wings à la Buffalo.

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## Les Pouches

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### 2014 Saumur Blanc 'Les Pouches' (Cave de Saumur)

Sale Price \$10.99 – \$112.10 case of twelve

Chenin Blanc is a beguiling grape. It can make wines that range from dry to sweet and from still to petillant to very bubbly. The 2014 Saumur 'Les Pouches' amazes with its strength of concentration, totally dry character, and long, lean finish. All this at 11.5% alcohol. This weightless yet strong dry white will pair well with spicy fish dishes.



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## Super Cool Soave

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### 2013 Soave Classico (Inama)

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

Believe it or not Soave is capable of making great white wine. The original Classico zone, with its restricted yields and reliance on the high quality Garganega grape, produces a more concentrated wine. The 2013 Inama is a case in point. This has ample concentration of aromas and flavors of ripe hay and pears with exceptional balance of fruity and dry. Plus a very impressive finish. It's really amazing for the price.

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## With Crabs

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### 2013 Rias Baixas Albariño 'Ambar' (Granbazan)

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



Spain's northwest province of Galicia is seafood country, and with this bounty comes Albariño, a great seafood wine. The 2013 Ambar from Granbazan is an aromatic, rich, flowing white with gorgeous peach fruit along with aromas of spring blossoms and a hint of salty sea air. Try this with crab of any preparation.

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## Sonoma Fumé

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### 2013 Fumé Blanc (Ferrari-Carano)

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

Ferrari-Carano makes their Sauvignon Blanc is an unabashedly pure California style. By using a combination of wine aged in oak and in stainless steel they craft a Fumé Blanc that is moderate in oak and copious in fruit and body. This is a fine white for seafood and vegetable curries.



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## AVV CAB

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### 2012 Alexander Valley Cabernet Sauvignon (Alexander Valley Vineyards)

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

For fifty years strong the Wetzel family has been growing grapes in the Alexander Valley. This Cabernet Sauvignon originated in 1975 and it's a healthy grown-up Meritage wine now with the inclusion of Merlot, Cabernet Franc, Malbec, and Petit Verdot.

The 2012 is a generous wine with graceful tannins, mellow dark fruit, and subtle oak. At \$17.99 this is a great buy for an estate-grown stylish California Cabernet Sauvignon. Get that grill ready and grab some prime beef.

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## One Big Beer

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### 2015 Belgian Style Ale 'Blushing Monk' (Founders)

Sale Price \$15.99 per 750 ml – \$172.70 case of twelve

Founders Brewery out of Grand Rapids, Michigan has made a Belgian Style Ale that is a perfect dose of springtime. The Blushing Monk is a full-flavored, raspberry-infused ale that has a beautiful light red color, great aromas of fruit and hops, and a nice sour finish. This is definitely a 'food' beer, meaning you can and should try it with all kinds of cuisine or have it with your Easter dinner.



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## The Very Classy

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**2013 Viré-Clessé 'Vieilles Vignes' (Pascal Bonhomme)**  
**Sale Price \$24.99 – \$254.90 case of twelve**

The finest white Burgundies are conventionally identified with fine dining. Think Montrachet. Fortunately there are other not-so-expensive fine white Burgundies that appeal to hearty foods. The Viré-Clessé from Pascal Bonhomme has become a favorite for its rich concentration of fruit, its taut acidity, and its crisp, minerally finish. The 2013 is superb.



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## Karthäuserhof Ruwer Trocken

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**2012 Riesling Trocken (Karthäuserhof)**  
**Sale Price \$29.99 – \$305.90 case of twelve**

There are so many wines from great Riesling vineyards along German rivers that it's difficult to have a favorite, but this dry version from



Karthäuserhof is our favorite in store. While it may appear expensive, it is rather cheap when compared to wines from other more famous houses. Its real strength is at the table, where it shines with all kinds of food, from sweet, salty, spicy Thai to simple fish dishes and mixed salads.

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## Specialty Foods

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**Ashleigh \$15.99 per lb. (Regular price 17.99)**

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From Spring Brook Farm in Reading, Vermont, the Ashleigh is a tribute to the well-known French cheese Morbier, made from unpasteurized cow's milk with the signature streak of vegetable ash through the center, semi-firm, and slightly pungent. It's interesting to compare with Secret De Scey, a pasteurized French version of Morbier. Another notable and new-to-us cheese from Spring Brook Farm is the Windsor Tomme, which with its dusty gray rind and yellow eye-laden paste resembles a Tomme de Savoie.

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**Nettle Meadow Chèvre \$5.99 per five oz cup**  
**(Regular price \$6.99)**

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Here's a light and slightly crumbly hand-packed chèvre in a variety of interesting and versatile flavors. Nettle Meadow Farm suggests using the Garlic and Oil Chèvre on a pizza or as an alternative to ricotta in Lasagna; and serving the Honey



Lavender with fresh fruit or in crepes. However they stand alone

and are perhaps best enjoyed with a fresh baguette and glass of white wine. Nettle Meadow Farm is a goat and sheep dairy and artisan cheese company in Thurman, NY. They use natural and organic ingredients in their products and are invested in the well-being of their 300 goats, dozens of sheep, and a variety of farm sanctuary animals.

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**Robiola Bosina \$17.99 per lb. (Regular price \$19.99)**

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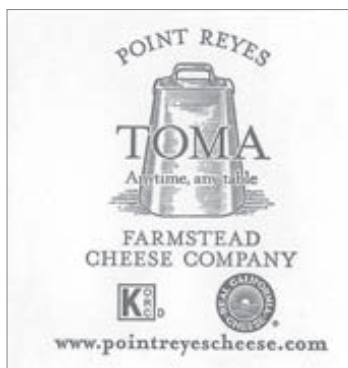
A very approachable and versatile two-milk robiola produced by the Caseificio dell'Alta Langa dairy in Piedmont. Made from pasteurized cow's and sheep's milk in a square format with a bloomy white rind and creamy, delicately flavored paste, this has delicious richness owing to its higher fat content (57% compared to 45% for a typical brie).



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

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A farmstead cheese from Point Reyes, California. Mild and semi-hard, made from pasteurized cow's milk with vegetarian rennet, it has a creamy, buttery flavor with a grassy finish. A perfect table cheese loved by children and adults alike, this pairs well with both sweet and savory foods: fig jam, honey, balsamic syrup; hop-heavy beers, pinot noir, even scotch.

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## Wines of the Month — March 15, 2015 through April 14, 2015

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### 2012 Toscana 'Carato' (Erik Banti)

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

Carato is once again a great value in Sangiovese. The 2012 is ripe, medium-bodied, and spicy. Perfect for red sauce and sausages.

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### 2013 Picpoul de Pinet (Domaine Félines Jourdan)

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

This full-flavored dry French white is perfect for simple fish dishes or chicken stew with leeks and root vegetables.

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### 2014 Colli Martani Grechetto (Di Filippo)

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

This flinty, bone-dry Umbrian white will match well with seafood pasta dishes.

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### 2013 Côtes du Rhône 'A l'Ombre des Fontaines' (Vignerons de Caractere)

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

This earthy, dry mix of Grenache, Syrah, and Carignan will match well with a shepherd's pie – or with spicy Indian food.

