



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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June 15, 2015 – July 14, 2015

Reds for Chillin' and Grillin'

Red wine consumption certainly slows down in the summer, but that doesn't mean it should stop entirely. We have found that a slight chill on a red wine can lift its aromas and balance its flavors during the warm months. Here are six reds that are perfect to try this on.

Valpolicella Superiore

2012 Valpolicella Superiore (Zenato)

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



Zenato's 2012 Valpolicella Superiore is a velvety smooth red made predominantly with the Corvina grape fermented and aged in stainless steel vats to preserve its fresh cherry fruit. Give this a chill and serve with all manner of fish and chicken.

Longevity Island

2012 Monica di Sardegna 'Perdera' (Argiolas)

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

Experts say that if you want to live a very long life you should eat a diet consisting primarily of grains, fruits, and vegetables, with just a little meat. Drink a bit of wine and keep stress levels low. If you're lucky you would also live on the island of Sardinia. That fine Mediterranean diet is up to you, but we are more than happy to provide you with sunny, life-extending Sardinian wine. Argiolas' Monica from the Perdera vineyard is packed with fresh blackberry fruit and ripe tannins, with a gripping dry finish. Have this with spicy pasta dishes loaded with eggplant, tomato, garlic, and just a bit of guanciale.



Puisseguin-Saint-Emilion

2009 Puisseguin-Saint-Emilion (Château Côtes de Saint Clair)

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

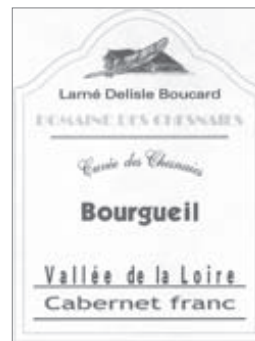
Back for an encore is one of our favorite 2009 Bordeaux. This mature Merlot based Puisseguin-Saint-Emilion features earthy, mushroom-like aromas, ripe, smooth tannins, and the bare essence of plum fruit. A great wine for flash grilled lamb chops and blue veined cheeses.



Fresh Bourgueil

2014 Bourgueil 'Cuvée des Chesnaies' (Lamé Delisle Boucard)

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



First we must point out that this Lamé Delisle Boucard Bourgueil is a different cuvée from the one we have been selling over the last couple of vintages. This 2014 'Cuvée des Chesnaies' is a fresh, fruity, well balanced light red that is perfect for a grilled salmon. This Cabernet Franc weighs in at 12.5 %, and by the full case it costs \$9.35 per bottle. It's a charmer.

Barbera in Barbaresco

2012 Barbera d'Alba 'Santo Stefano' (Castello di Neive)

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

Castello di Neive's best wines are their Barbarescos, but this Barbera grows in their best Barbaresco vineyard. In Santo Stefano they keep a few vines of Barbera, some as old as 65 years, to make this magnificent Barbera. It is aged in barrel for nine months to add another layer of richness and tannin to the copious dark spicy fruit.



Aglianico

2011 Aglianico del Vulture 'Terra di Vulcano' (Bisceglia)

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

Aglianico is the great red grape of Italy's south, and the wines from Mont Vulture in Basilicata are the great bargains of Aglianico. The 2011 Terra di Vulcano from Bisceglia is a big but balanced red with spicy black fruit, licorice, and smoke. Like Zinfandel, this is a great wine for BBQ. Ribs, ribs, and more ribs.



Only Four Rosés This Month, But Many More in the Store

With summer in full swing we have our largest selection of rosés in the store. In this month's letter we want to bring to your attention four particularly great ones. These are more deeply colored and richer than you might expect from rosé.



Catalan Rules

2014 Penedès 'Ros de Pacs' (Parés Baltà)

Sale Price \$9.99 – \$101.90 case of twelve
Ros is Catalan for rosé and Parés Baltà's 2014, while being a bit lighter colored than usual is still a spicy, full flavored organic rosé. We especially like the light tannic structure that leads to a dry finish. Break out the paella pan.

Moutète's Last Ride?

2014 Côtes de Provence Rosé (Château La Moutète)

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

Last year we mistakenly informed you that 2013 was going to be La Moutète's last vintage. Now we're happy to announce the return of the delicious pink Côtes de Provence under Domaines Ott, the new owner. It tastes like a seamless conversion. Moutète remains a full-flavored dry rosé with light peachy fruit and a long, cool finish. A delight with a lobster roll after a day at the beach.



Couly Chinon

2014 Chinon Rosé 'René Couly' (Couly-Dutheil)

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



Ripe Cabernet Franc grapes make the Couly-Dutheil Chinon Rosé a delight. With its rich body, complex red fruitiness, and long, decadent finish, this is meant for food. Perfect with seared salmon on a bed of lentils.

Bandol

2014 Bandol Rosé (Domaine Dupuy de Lôme)

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

So far our best Bandol Rosé of the season is also our least expensive. Domaine Dupuy de Lôme is an organically grown Bandol Rosé, with the Mourvèdre grape (70%) giving heft and spice, while Grenache and Cinsault add fruit and crispness. Give this a go with seared tuna and all the salade niçoise fixings.



Dry Riesling: One Grown in Limestone, One in Red Soil

2013 Niersteiner Paterberg Riesling Kabinett Trocken

(Georg Albrecht Schneider)

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

2013 Niersteiner Hipping Riesling Spätlese Trocken

(Georg Albrecht Schneider)

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

Terroir, that ever elusive term of art, receives an interestingly delicious demonstration here by the excellent Rheinhessen winemaker Georg Albrecht Schneider. His Riesling vines in the Paterberg vineyard are planted in Limestone (Kalk). His Riesling vines in the Hipping vineyard are planted on red soil (Rotliegenden). Both of these 2013 wines



are fermented dry (trocken). The Paterberg, harvested at Kabinett levels, is a decidedly earthy dry white, with a persistent, pleasantly chalky dry finish. It is elegant and refined. The Hipping, harvested at the higher-sugar Spätlese level is a boisterous, spicy dry white with a tart fruit flavor before its lengthy dry finish. Fascinating to taste together, they are also fine to serve with separate fare. We suggest the Paterberg with a simple fish dish, new potatoes and parsley; the Hipping wine with more aggressively spiced Thai or Sichuan cuisine. And we emphatically aver that both are incredibly delicious Riesling values.

Chenin Sparkles

Cremant de Loire 'Platine' (Louis de Grenelle)

Sale Price \$17.99 – \$194.30 case of twelve

We still cannot believe that the whole world is not bonkers over Loire Valley Chenin Blanc, but then again it's a great value and comes in many forms, so why complain? This month we have a Cremant de Loire from Louis de Grenelle that is totally dry, with lean, taut fruit and a long, zippy, clean finish. These are bubbles worth knowing.



Berlin via New Hampshire

Raspberry Berliner Weisse (White Birch Brewing)

Blueberry Berliner Weisse (White Birch Brewing)

Sale Price \$5.99 per 22 oz. – \$67.99 case of twelve

These fruit laden beers begin with White Birch Brewing's sour German-style wheat ale, then are infused with Raspberries – or Blueberries. Each takes on the identity of the infused fruit, with the mellow sweet flavor mingling with the sour Lactobacillus. These are wonderfully pure, high summer offerings from Hooksett, New Hampshire.

Reuilly, Sancerre's Western Satellite

2014 Reuilly (Domaine Dyckerhoff)

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

Sancerre is where Sauvignon Blanc went to get rich. The outer lying Loire Centre villages of Menetou-Salon, Quincy, and Reuilly benefit by being in its economic orbit. With its mix of clay, limestone

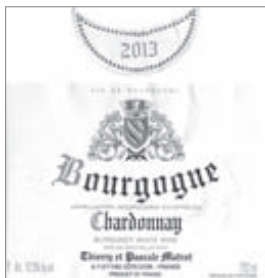


and gravel soils, the miniscule Reuilly may come closest to Sancerre. So far we're very fond of the 2014 vintage in the Loire, and Domaine Dyckerhoff has produced both this weighty Sauvignon Blanc with fine minerality and a regional specialty, a Pinot Gris made with skin contact, a copper colored 'petit gris.' A bottle of each will fully complement a meal of broiled haddock and a salad topped with warmed chèvre such as the delicious fresh Valençay from our cheese department.

Matrot of Meursault

2013 Bourgogne Blanc (Thierry et Pascale Matrot)

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



Whatever happened to Meursault? Oh yeah, it got expensive. But the Matrot family has consistently provided a reasonably priced alternative to their Meursault wines. The 2013 Bourgogne Blanc features a lightly oaky nose, ripe round fruit, and a cool crisp finish.

Verdicchio? Who's Your Daddy?

2014 Verdicchio dei Castelli di Jesi (Conti di Buscareto)

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

Recent DNA testing has proven that Verdicchio, Le Marche's best white grape, probably originated in the Veneto, where it still grows under the names Trebbiano di Lugana and Trebbiano di Soave. It is theorized that Verdicchio moved into Le Marche when people in the Veneto moved south to repopulate the plague-devastated region. Not to worry: this occurred in the fifteenth century. Today's favorite Verdicchio and fabulous value comes from the Conti di Buscareto. It's a pithy, dry version with ripe body and a long, lean, lemony finish. Try this with an asparagus risotto draped in pecorino.



Specialty Foods

**Le Secret des Lys \$6.99 per 2.8 oz piece
(Regular price \$7.99)**



Nestled in a ceramic crock, this pasteurized, soft-ripened French cow's milk cheese resembles the beloved (but currently unavailable) St. Marcellin. With a perfect balance of creamy butteriness and earthy funk, it's both more delicate and complex than it appears.

**Danby \$23.99 per lb.
LIMITED SUPPLY**

This hard raw goat's milk cheese from Consider Bardwell farm in Vermont is aged a minimum of six months. Inspired by firm Italian cow's milk cheeses such as Piave and Asiago, it bears a dense white paste reminiscent of the marble found in its namesake Danby, Vermont. We don't have any other aged raw goat's milk cheese in our fridge right now. This one is definitely worth a try!

**Rogue Creamery Smokey Blue \$21.99 per lb.
(Regular price \$22.99)**



This pasteurized cow's milk blue is cold smoked over Oregon hazelnut shells for 16 hours. Sweet, nutty, and savory with a caramelized smokiness. Aged a minimum of 6 months, it's described by Rogue creamery as "a cakey yet smooth blue cheese reminiscent of candied bacon."

**Jacquin Valençay \$10.99 per 7.8 oz piece
(Regular price 13.99)**

A classic French goat's milk cheese from the Loire Valley, this flat-topped pyramid of fresh white chèvre dusted with vegetable ash makes a stunning appearance on a cheese plate. This is a perfect warm-weather cheese, with a fresh clean taste and subtle citrus tang. Legend has it that the cheese took on its truncated shape when Napoleon returned from a defeat in Egypt. In a fit of pique the frustrated emperor chopped the top off the pyramidal cheese with his sword.



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Wines of the Month — June 15, 2015 through July 14, 2015

2014 Silvaner (Dr. Heyden)

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

This old-vine, dry Silvaner from the Rheinhessen in Germany is a stunning value. It has ample body, abundant minerals, and a crisp, long finish.

2014 Muscadet Sèvre et Maine (La Haudinière)

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

2014 is a great across-the-board Loire Valley vintage, but we probably won't have a better value in Loire white than the La Haudinière Muscadet. Light in body but long in flavor, this is a great summer seafood white.

2014 Vinos de Madrid Blanco (Zestos)

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

The 2014 Zestos is our first 100% Malvar varietal wine, made from 65-year-old vines on the outskirts of Madrid. This is fresh and full, with orchard fruits and a crisp, dry finish.

2010 Bordeaux Rouge (Château Portillon)

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

Château Portillon is a deep, dark, dry red with classic Bordeaux earthy tannins. Great with burgers and blue cheese.

