



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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April 15, 2015 – May 14, 2015

The Hot Pink Stuff

In the last few years Rosé has shown incredible growth. We're more than happy to ride this value-laden, food-friendly pink wave all summer long.

Borsao

2014 Campo de Borja Rosé (Borsao)

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

Wines from Borsao are always full of flavor and this carries over to their Rosé. This pure Garnacha wine is packed with bright strawberry fruit and a mineral dry finish. Perfect for Paella.



Chiaretto

2014 Bardolino Chiaretto 'Rodòn' (Le Fraghe)

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

Le Fraghe's Bardolino Chiaretto is one of the most charming Rosés. The blend of Corvina and Rondinella yields a light colored, rich flavored dry wine. It's a Rosé that smells like a rose. It also has flavors of strawberry and red currant and just enough tannins to keep the finish spicy and dry.



Poussin

2014 Vin de France Rosé (Le Poussin Rose)

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

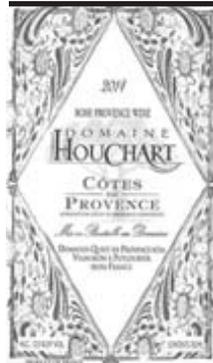
This was a big hit last year, and this year's version is just as good. Rosé maestro Sacha Lichine is the man behind a bevy of pricey pink wines, but also delivers this fabulous, delicate, dry, crisp value.

Provence

2014 Côtes de Provence Rosé (Domaine Houchart)

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

Domaine Houchart's 2014 is as fresh and peachy as ever. This boldly flavored dry Rosé consists of Grenache, Syrah, Cinsault, Cabernet Sauvignon, and Mourvèdre. Not a shy grape in the bunch.



Rioja

2014 Rioja Rosé (Muga)

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

Even though this is Muga's least expensive Rioja they still produce it in their time-honored, labor-intensive way. In the 2014 vintage, the Garnacha, Viura, and Tempranillo grapes were macerated for twelve hours and then fermented for 25 days in 1000 Liter wooden vats. The wine then settled in these vats for two months prior to bottling. The

result is an old school, full force dry Rosé with aromas of peach and wet stones. The palate is totally dry and calls out for food. A roast fish with a garlicky sauce springs to mind.



Rosato Lambrusco?

2014 Rosato dell'Emilia (Vigneto Saetti)

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

Just a few short years ago Rosé was difficult enough to sell, and Lambrusco...? Forget about it! And now we're featuring a Rosato Lambrusco. What a wonderful industry. Some of you may be familiar with Vigneto Saetti's regular Lambrusco made from organic grapes with no added sulfites and a fabric label – a wine so funky and fresh that it's little surprise that we fell for the Rosato as well. This is also dry, but with spicy, peppery flavor. Try this with a seafood antipasti and copious spring artichokes.



Greater Galicia

2014 Valdeorras 'Bolo' (Rafael Palacios) Sale Price \$13.99 – \$142.70 case of twelve

Our first taste of Galician wine was Albariño from the coast, and what a thrill it was to have with fresh seafood. But there is gold in the hills of Valdeorras in the form of Godello, a white with a deep vein of minerality and crisp, snappy fruit. Our new favorite is the 2014 'Bolo' from Rafael Palacios. This stainless steel-fermented Godello has lively aromatic fruit and a sleek, long, stony finish.



Mencia in Bierzo

2012 Bierzo (El Pájaro Rojo) Sale Price \$13.99 – \$142.70 case of twelve



Mencia is a sturdy red grape, ideally suited to the rugged hills of northwest Castillo y Leon. The 2012 El Pájaro Rojo opens with smoky aromas that lead to rich ripe black fruits and spicy tannins. This is a

lovely red for grilled lamb and strong cheeses.

Jumilla

2013 Jumilla (Casa Castillo) Sale Price \$9.99 – \$101.90 case of twelve

Casa Castillo's Jumilla is a consistent great value from the south of Spain. The explanation for its consistency may be that the Monastrell grape variety grows well in Jumilla's hot, dry climate. The 2013 is another boldly flavored but well balanced big red. A great wine for a juicy burger or smoky pork ribs.



Felsina Bleeds Sangiovese

2012 Chianti Classico 'Berardenga' (Fattoria di Felsina) Sale Price \$23.99 – \$244.70 case of twelve



The owners of Fattoria di Felsina have always felt that Sangiovese was the grape of Tuscany and hence Chianti. They have long considered it crazy that you can add Cabernet Sauvignon to Chianti, but for a long time they couldn't make a Chianti from Sangiovese alone. Well, now they can. The 2012 is pure Sangiovese. The deep ruby color and cherry fruit are Sangiovese personified. Additional flavors of wild herbs and an earthy dryness round out the picture.

History in Spades

2011 Vinho Regional Beira Atlantico (Quinta de Foz de Arouce)

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

While the vineyard at Foz de Arouce dates only as far back as 1939, the place has an amazing history. The property dates back to an Arab king; a Roman road runs through the vineyard; and it was the site of the 1811 Napoleonic Battle of Foz de Arouce. When a tornado felled a grove of pines in 1939, the prince decided to plant a vineyard on the site. In

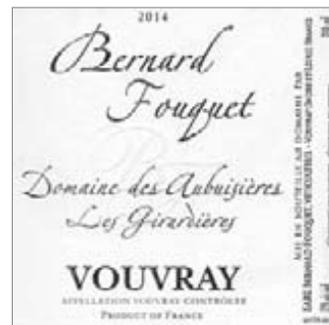


a country laden with vineyards this is the only vineyard within a fifty mile radius. The modern era at Foz de Arouce arrived when João Portugal Ramos, a leading winemaker, married the current prince's daughter and began overhauling the vineyard and winery. The wine is a blend of Baga (80%) and Touriga Nacional, and the 2011 is outstanding. This is packed with ripe dark fruit, gripping tannins, and forceful spicy fruit. For this modest price you can buy one of Portugal's best red wines.

Super Chenin

2014 Vouvray 'Les Girardières' (Bernard Fouquet) Sale Price \$19.99 – \$203.90 case of twelve

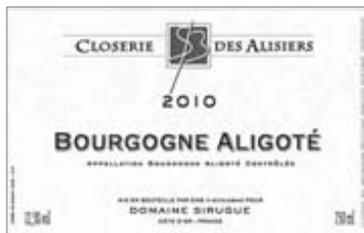
Growers in Vouvray took a beating the last couple of vintages due to hail, but have rebounded with a more normal harvest in 2014. This superb demi-sec 'Les Girardières' from Bernard Fouquet has a gorgeous green plum and flower blossom aroma that leads to round, ripe fruit and a long, earthy finish. This is a reminder of how glorious Chenin Blanc can be.



The Other White Burgundy

2014 Bourgogne Aligoté (Closierie des Alisiers) Sale Price \$11.99 – \$122.30 case of twelve

Aligoté survives in Burgundy despite the fact that Pinot Noir and Chardonnay will always get higher prices. We guess that a few stubborn growers are devoted to their Aligoté vines and like the wine as much as we do. The 2014 from Closierie des Alisiers is requisitely dry, with a nice firm bite on the finish. This ain't no fruit bomb, but it's great with a sautéed sole.



Gigondas, It's Big

2013 Gigondas 'Tradition Le Grand Montmirail' (Domaine Brusset)

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

With Châteauneuf-du-Pape setting new highs in price, it is time to take a look at its higher-elevation, smaller-producing neighbor Gigondas. The 2013 'Tradition' is an affordable, big-bodied Gigondas. The blend of Grenache (70%) and equal parts Mourvèdre, Syrah, and Cinsault has copious fresh red fruit flavor along with a stony dry finish.

Brusset also makes a 'Les Hauts de Montmirail' cuvée that demands aging. This one doesn't require aging. It drinks very well now and will age and improve for another five years.

Baby Bandol

2012 Vin de Pays du Mont Caume 'Terre d'Ombre' (Domaine de Terrebrune)

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

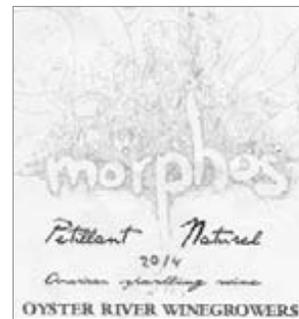
Domaine de Terrebrune makes a terrific, not terribly expensive Bandol, but their bargain wine is the Terre d'Ombre which is made from younger vines. The 2012 is a pleasantly stinky blend of Mourvèdre (80%), Grenache, and Cinsault. Have this with roast meats and strong cheeses.

The Champagne of Maine

2014 American Sparkling Wine 'Morphos' (Oyster River Winegrowers)

Sale Price \$14.99 – \$161.90 case of twelve

Yes, you read right: Maine. We fell for this effervescent dry white wine not because of the novelty of its home state but because of its refreshing and delicious charm. The Morphos is a pétillant-naturel, a term for an age-old method of making fizzy, light wines with low alcohol. At his horse-drawn farm in Warren, Maine, Brian Smith lets the indigenous yeasts start the fermentation of Cayuga and Seyval Blanc grapes. The process is finished in the bottle, trapping the carbon dioxide that is naturally released. He doesn't add sulfur or filter the wine, which explains the cloudy appearance and yeasty flavors. This is as non-interventionist as winemaking gets, and the result is delightful. With delicate floral and apple peel aromas, the Morphos evokes muscat grapes and apples. Unlike many pét-nats, this one is bone dry, with an undercurrent of balancing bitterness. And at 10% alcohol this quaffer is the perfect drink for a picnic lunch or as an aperitif on the porch. Like this month's rosés, it's a harbinger of warmer weather.

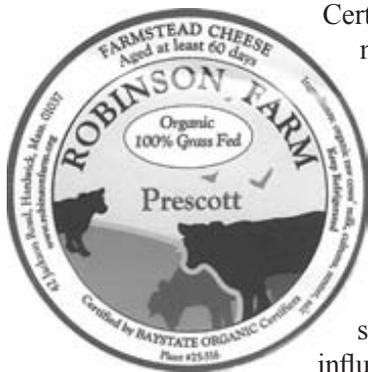


Specialty Foods

Cana De Cabra \$14.99 per five oz cup (Regular price \$15.99)

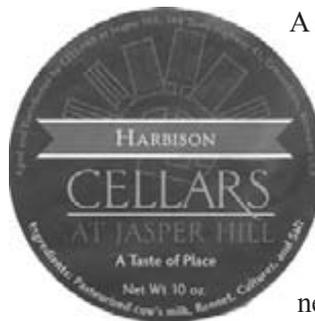
A long and slender loaf of soft goat's milk cheese with a bloomy white rind. Similar in appearance to Bucheron, which Lorenzo Abellan studied in France before going on to produce Cana de Cabra in the Murcia region of Spain. Aged 21 days, creamy and mild, with a citrus tang, it becomes stronger with age.

Prescott \$19.99 per lb. (Regular price 21.99)



Certified organic farmstead cheese made with the raw milk of grass-fed Normandy, Jersey, and Holstein cows at Robinson Farm in Hardwick, Massachusetts. Proprietors Raymond and Pam Robinson have adapted classic alpine-style cheese recipes to create something of their own, as much influenced by the terroir of central Massachusetts as by the European styles they emulate. Based on Comte, nutty and complex, and aged 9 to 12 months.

Jasper Hill Harbison \$22.99 per lb. (Regular price \$25.99)



A sweet and woody soft-ripened cow's milk cheese encased in a bloomy white rind and wrapped in strips of spruce. Mild, with lemon, mustard, and vegetal flavors. Jasper Hill farm produces and ages some of the best cheeses coming out of Vermont. We have never tried one we didn't love.

Camembert dell'Alta Langa \$20.99 per lb. (Regular price \$22.99)

A stunning three-milk Camembert made by Caseificio dell'Alta Langa, a dairy in Piedmont well known for mixed-milk cheeses such as La Tur, Rocchetta, and Robiola Bosina (featured last month). A perfect melding of the richness of cow's milk, the sweetness of sheep's milk, and the piquancy of goat's milk.



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Wines of the Month — April 15, 2015 through May 14, 2015

2013 Tempranillo (Flaco)

Sale Price \$6.99 – \$75.49 case of twelve

Flaco Tempranillo is grown in the Vinos de Madrid denominación and is a richly fruity, dry red, with hints of leather and spice. Great for a stew of chick peas and pimento.

2013 Penedès 'Blanc de Pacs' (Parés Baltà)

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

Parés Baltà is a value-oriented organic producer in Catalan Spain. The Blanc de Pacs is a dry, delicious blend of Parellada, Macabeu, and Xarello that will pair well with a spicy seafood paella.

2014 Pinot Grigio (Villa San Martino)

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

Villa San Martino captures the easygoing spirit of Pinot Grigio. This fruity yet dry white is perfect on its own or with a spring salad of asparagus, poached egg, and Parmesan.

2013 Chianti (Le Terre di Poppiano)

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

This spicy, herbal, dry Chianti is the perfect red for pasta and red-sauced dinners with salad and garlic bread.

