



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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July 19, 2024 – August 14, 2024

Chards N' Roses

Do people still drink Chardonnay? They sure do, in many forms. Oaked, unoaked, young, aged, mostly dry but sometimes sweet. This month we have three distinctive styles of Chardonnay that prove the versatility of this amazing grape. Also, it's still summer so we have three more delicious dry rosés to take to the beach.

Bourg Blanc

2022 Bourgogne Blanc 'Kimmeridgien' (Jean-Marc Brocard)

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

Chablis producer Jean-Marc Brocard named their entry-level Chardonnay for the Kimmeridgien soils that are prized in their home region and give the wines their distinct mineral character. Though grapes for this Bourgogne Blanc come from Auxerre just to the southwest, Kimmeridgien soils (a mix of limestone and clay studded with fossilized oyster shells) are found here as well. This is a racy unoaked Chardonnay with crisp green apple and citrus fruit and ample minerality. It will satisfy fans of Chablis at a much friendlier price, and provide plenty of refreshment alongside oysters and crudo.



RRV

2021 Russian River Valley Chardonnay (Buehler Vineyards)

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

Buehler Vineyards' 2021 Chardonnay rings all the

delicious bells of Sonoma's Russian River Valley. This ripe white is packed with oak aromas, peachy fruit, and a long zesty finish. It's full bodied, beautifully balanced, and will be delightful with cold cracked crab and grilled corn.

L-D-B

2023 Bourgueil Rosé (Lamé-Delisle-Boucard)

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

Our favorite triple-decker family winery in Bourgueil also produces a crisp, delicious, and dry rosé. Made from Cabernet Franc, it has minerally dryness and subtle raspberry fruit. Great for grilled salmon.



Nîmes

2023 Costières de Nîmes Rosé 'Galets Rosés' (Mourgues du Grès)

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

Mourgues du Grès' wines

come from sunny Nîmes in the Languedoc. This dark and weighty rosé made from Syrah (60%) and Grenache is peppery and dry. Have this with grilled tuna and a tomato salad.

Arbois

2018 Arbois Chardonnay (Domaine Rolet)

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

Just to the east of Burgundy lies France's smallest wine region, the Jura, which is located at the foot of its namesake mountains. While Jura shares the limestone soil of its neighbor, it also gained a patchwork of different kinds of clay from tectonic upheavals over the eras. In this case, the Chardonnay was organically raised in a mixture of limestone and grey marl clay in Arbois, the region's capital. Like the Brocard, it too is characterized by minerality and freshness, however it diverges onto a path of nutty, saline, and lemon curd flavors, providing a fascinating illustration of the chameleon-like nature of Chardonnay. At this sale price, this is an affordable introduction to wines from the Jura or a chance to stock up on a favorite region. Lovely with grilled mackerel and of course the soulmate of Jura wines, Comté cheese.

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Getaria

2023 Getariako Txakolina Rosé (Txomin Etxaniz)

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

This pioneering Basque producer makes a lovely delicate rosé with a fresh rose petal aroma and a lively fizzy palate. Try this with any and all of the tinned fish featured inside.



Rhum from Martinique

Rhum J.M

Sale Price \$29.99 per Liter

Hailing from Macouba, Martinique, Rhum J.M produces a line of Agricole Rhums from estate-grown sugarcane. Based at the foot of the volcano Mt. Pelée, the proximity of the distillery to the sugarcane fields allows for the freshest sugarcane to be crushed for the finest rum production. We like their basic white rum for its fresh grassiness and tropical fruit. Perfect for summer daiquiris and mojitos. We also enjoy the J.M Shrub (\$34.99 for 700ml), which is their rum-based orange liqueur. Infused with local vanilla and cinnamon, it will boost a classic margarita. And we might as well mention we carry the Sirop J.M (\$11.99 for 500ml) for your simple syrup needs, should you find yourself needing a simpler solution for simple syrup.



The King of El-Bling

2023 Mosel Elbling Trocken

(Weingut Fürst)

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

Jancis Robinson calls Elbling a grape of “great productivity and great antiquity.” Introduced by the Romans and for centuries Germany’s most planted grape variety, it now barely hangs on in a

forgotten corner of the Mosel. Weingut Fürst is one of the few remaining producers to bottle a varietal Elbling. Their winery in the village of Metzdorf is along the Sauer River which forms a border between Germany and Luxembourg. This grape, which was all the rage in the Middle Ages, is still a delight when yields are kept modest and it’s drunk young for its fresh pear-like fruit. Try this refreshing quaffer with sushi.

Castellare di Castellina

2022 Chianti Classico (Castellare)

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

With 33 hectares planted to vines, the vineyards at Castellare di Castellina just have the edge over olive groves. The entire Tuscan estate is farmed organically, which supports a healthy habitat for the native bird species that grace the property and the labels, with a different bird featured each year (the mascot for 2022 is the adorable *Saltimpalo*). Castellare is dogmatic about only using native grapes even though international varieties like Cabernet and Merlot are allowed in small amounts. Made with 90% Sangiovese and 10% Canaiolo, this is a gorgeous Chianti Classico, with supple red cherry fruit, spice, and a warm earthiness reminiscent of sun-baked soil. The intensity of the 2022 is matched by fine tannins and a lengthy dry finish.

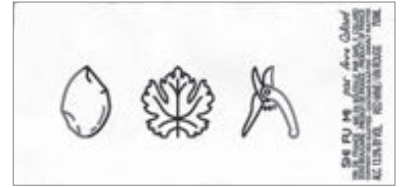


Rock, Paper, Scissors

Vin de France Rouge ‘Shi Fu Mi’ (Anne Collard)

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

During this most recent heatwave, we have discovered a new favorite chillable red. The Shi Fu Mi is named after the Japanese term for ‘rock, paper, scissors’ and refers to the terroir, grape, and the human element in winemaking. It’s Anne Collard’s biodynamic blend of 90% Grenache (along with 8% Syrah and 2% Mourvèdre) from village-level Côtes du Rhône fruit. But because she wanted to play outside the strict rules of the Côtes du Rhône appellation, she was willing to have it relegated to a ‘Vin de France’ title. Regardless of its demotion and modest price, we find this juicy but structured red to be much more complex than a typical VdF. There is charming red plum and raspberry fruit and even a hint of cinnamon atop a ground cover of aromatic herbs. It’s the perfect refreshing red to bring to a BBQ or to elevate an easy meal of charcuterie and cheese.



Jesus Wept

2022 Lacryma Christi del Vesuvio Rosso

(Mastroberardino)

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

As Mount Etna erupts—and the wines continue to erupt in both popularity and price—we are looking towards Italy’s other volcanic wines for enjoyment and value. The dramatically named Lacryma Christi del Vesuvio Rosso is made from Piediroso grown in the volcanic soils below Vesuvius’ peak. Mastroberardino is credited with preserving and resurrecting (pun intended) many of Campania’s native grape varieties, the ancient Piediroso among them. The 2022 has expressive cherry fruit laced with balsamic and minerals. With its lively tannins and juicy acidity it’s a natural choice for pizza.

No Halfway Vouvray

2022 Vouvray ‘Le Peu de la Moriette’ (Domaine Pichot)

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

Like Riesling grown on slate, Chenin Blanc planted in the chalky soils of Vouvray takes on a dramatic minerally flavor. Domaine Pichot keeps yields low and ferments this Vouvray in wooden barrels to enhance its aroma. This wine is off dry with a touch of residual sugar to add complexity to the minerality. A great match with charcuterie and salads.



Greco



2021 Greco di Tufo (Ciro Picariello)
Sale Price \$21.99 – \$224.30 case of twelve

Eponymous Campanian producer Ciro Picariello only owns 12 hectares, most of which is planted to Fiano, so when he wanted to start producing Greco di Tufo he began renting an organic vineyard with soils rich in volcanic minerals, in which

the Greco grape thrives. He continues to rent and farm the vineyard himself and makes his Greco di Tufo with the same care as his highly-acclaimed Fiano di Avellino. The 2021 is a rich and textured dry white with ripe orchard fruit, orange peel, and salted almond notes. Crisp acidity keeps Greco's richness in check. We recently tasted the 2017 and it proved the wine has aging potential, developing more pronounced herbal and honey notes. Excellent with *spaghetti ai frutti di mare*.

Vinsobres

2020 Vinsobres (Château de Rouanne)
Sale Price \$24.99 – \$254.90 case of twelve

If this label looks familiar, it is because the historic Château de Rouanne estate is actually owned by Saint Cosme's Barruol family as of 2019. Louis Barruol had purchased organic fruit from the Southern Rhône estate for years, so he was well aware of its quality. While Vinsobres lies to the north of Saint Cosme's home village of Gigondas, the two enjoy similar ideal growing conditions thanks to cooling nightly winds caused by cold air descending from the Alps. The grapes (50% Grenache, 40% Syrah, and 10% Mourvèdre) are grown on a single slope adjacent to the estate with iron-rich soils. This translates into a dense and powerful red packed with dark fruit, black olive, and licorice. We recommend a decant for this full-bodied and tannic red; with a little air and time the wine softens and reveals more generous fruit. A fine match for a pot roast.



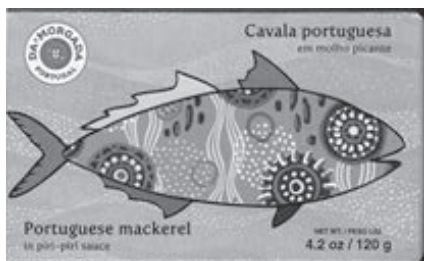
Specialty Foods

I Don't Feel Like Cooking Tonight



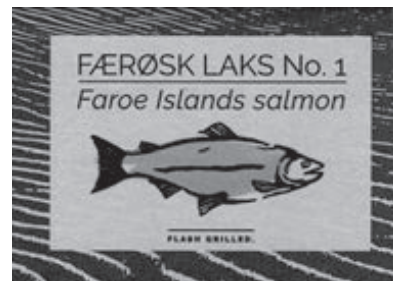
This may come as a shock to anyone who has just returned from an Antarctic research station or some other far-flung corner of the cosmos, but it's been a little on the warm side lately. Even the thought of cooking outside feels unbearable. Fortunately, we have some dinner

options for you that don't require turning on the stove or wasting away over a hot grill. Let's talk about tinned fish. You may have recently watched the American tinned fish fad rise and fall on your socials, but these delicately prepared, flavorful, and convenient proteins have been pantry staples across Europe for over a century.



Unfortunately for many, the intensely fishy and salty anchovy has come to define the genre, despite the majority of tinned fishes being significantly milder and more approachable. Some tins come complete with elaborate sauces while other, simpler preparations are ready to be transformed with a few easy garnishes. A sprig of fresh dill and a squeeze of lemon, green onions and chili crisp, or a schmear of mayonnaise and malt vinegar are just some of the ways that a humble

tin of sardines can be transformed and integrated into a wide variety of culinary traditions. The possibilities are endless, and your creativity will be rewarded with a repertoire of easy dishes to enjoy and call your own.



Come in and browse our huge selection, and enjoy a **10% discount on an assortment of 6 tins or more!**

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Wines of the Month – July 19, 2024 through August 14, 2024

2023 Rueda (Marqués de Cáceres)

Sale Price \$10.99 – \$118.69 case of twelve

Verdejo is Spain's answer to Sauvignon Blanc. Rioja producer Marqués de Cáceres harvests their Rueda at night to preserve its fresh, crisp flavor. Great for cod and clams.

2023 Cabernet Sauvignon (Domaine Bousquet)

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

Bousquet's wines are full flavored, organic, and affordable. The 2023 Cabernet Sauvignon is a terrific summer red for burgers and grilled vegetables.

2022 Muscadet Sèvre et Maine 'Sélection des Cognettes' (Domaine des Cognettes)

Sale Price \$11.99 – \$129.49 case of twelve

The Loire Valley's crisp and dry Muscadet is a summer favorite. The 2022 from Cognettes is perfect for steamed clams and lobster.

2023 Vinho Verde (Muralhas de Monção)

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

While we have always appreciated this Vinho Verde, we were shocked that it made it on last year's Wine Spectator Top 100 list. Now, after tasting the excellent 2023, we'll be shocked if it doesn't make it onto next year's list. This blend of Alvarinho and Loureiro is concentrated with apricot fruit and gingery spice.

