



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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## March 15, 2014 – April 14, 2014 French for Spring

Printemps, French for spring, is pulling us away from the long cold winter. These whites are fresh and lively, dry and crisp. Perfect for longer days, lighter meals, and fresh cheeses. If winter does continue there are some hearty reds on the next pages.

### White Vines

**2012 Vin de Loire 'Vignes Blanches' (Domaine de la Fruitière)**  
**Sale Price \$9.99 – \$101.90 case of twelve**

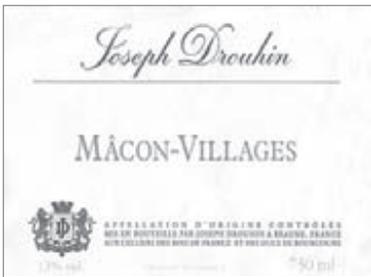
Domaine de la Fruitière is mainly a Muscadet producer, but in the 2012 vintage we found their white blend to be an excellent value. The dry and zesty Vignes Blanches, a blend of 60% Melon de Bourgogne (a.k.a. Muscadet), 30% Chardonnay, and Sauvignon Blanc, is perfect for fish cakes and baked beans.



### Macon

**2012 Mâcon-Villages (Joseph Drouhin)**  
**Sale Price \$11.99 – \$122.30 case of twelve**

Joseph Drouhin is one of the best growers and negociants in Burgundy. As a grower Drouhin has converted most of its vineyards to organic and as a negociant the firm encourages other growers to do the same. The Drouhin 2012 Mâcon-Villages is a focused dry white with deep, earthy flavor. The fruit is very subtle, but the flavors are energetic and persistent.



### Sauvignon de Touraine

**2012 Sauvignon de Touraine 'L'arpent des Vaudons' (J.F. Mérieau)**  
**Sale Price \$13.99 – \$142.70 case of twelve**

Loire Valley Sauvignon Blanc is one of our most popular white wines. These crisp whites flecked with citrus, flower blossoms, and minerals are standard food-friendly French classics. The Sauvignon from Mérieau is culled from 60-year-old vines and the intensity shows in its lifting aroma and long dry finish. Perfect with a sole meunière and small boiled potatoes and, while we're at it, with a spinach salad with chèvre.



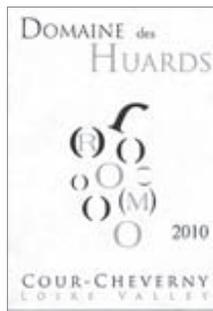
### Pure and Romo

**2012 Cheverny 'Pure' (Domaine des Huards)**  
**Sale Price \$14.99 – \$152.90 case of twelve**  
**2010 Cour-Cheverny 'Romo' (Domaine des Huards)**  
**Sale Price \$15.99 – \$163.10 case of twelve**

We must have the best selection of Cheverny and Cour-Cheverny in the Commonwealth. Yet the two wines from conjoined appellations are very different. French wine law states that Cheverny Blanc must be a blend of Sauvignon Blanc (85%) and Chardonnay, so that's what producers claim to have in their vineyards. The 2012 Cheverny 'Pure' is given a boost of richness from the Chardonnay, but largely features the racy Sauvignon.



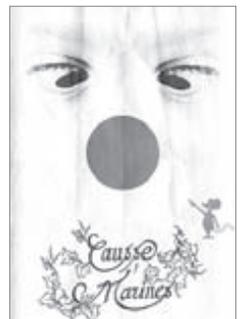
On the other hand, Cour-Cheverny must be 100% Romorantin, a rare grape that became rare because it was difficult to ripen. Old vines and patience make Romorantin and Cour-Cheverny a thrilling wine. Growers must harvest late to get the proper balance of sugar and acid. Then good vintages take a few years to blossom after bottling, which is why we latched on to the last lot of the 2010 from Huards. It smells of flint and flower blossoms. The palate is honeyed yet dry, the finish crisp and earthy. Despite its minuscule plantations Romo is here to stay.



### Loin de l'Oeil and Ondenc – Occitan Survivors

**2012 Gaillac 'Les Greilles' (Causse Marines)**  
**Sale Price \$21.99 – \$224.30 case of twelve**

Not too long ago Gaillac, in France's wild Southwest, was part of Occitania, where the inhabitants spoke Occitan, known also as the Langue d'Oc, which eventually gave way to French. Some words remain as do some ancient grape varieties. Causse Marines is a supporter of the lost grapes of the Pays d'Oc. They have the single largest plot of Ondenc which in this cuvée they blend with Loin de l'oeil (or Len de l'ell) to create a wonderfully intense dry white with spicy ginger and herb flavors. This wine is biodynamic, organic, and gorgeous.



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## Pierredon

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### 2012 Côtes du Rhône (Domaine de Pierredon)

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

The 2012 Pierredon is an unfiltered Côtes du Rhône that is packed with hearty fruit and deep concentration. This is a super-rich, Grenache-based great value from the South of France.



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## Gigondas

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### 2006 Gigondas (Domaine du Gour de Chaulé)

**Sale Price \$29.99 – \$305.90 case of twelve**

The importer of this wine claims that one feature that makes it a 'classic' Gigondas is that in making the wine the grape bunches are not de-stemmed. Of course the classic blend of Grenache, Syrah, and Mourvèdre is also a great contributing factor. The age of the wine also helps, but leaving the stems on has added an entirely pleasing rusticity and makes a better balanced wine. This wine is in a great place right now for a nice grilled steak and a crisp salad.



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## Conero

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### 2011 Rosso Conero (Fattoria Le Terrazze)

**Sale Price \$15.99 – \$163.10 case of twelve**

With little press attention the Adriatic region of Le Marche is making some of Italy's better-value wines. The white Verdicchio is best known, but the reds made from Montepulciano are gaining in recognition. Fattoria Le Terrazze captures the Montepulciano grape as well as anyone within the Rosso Conero denomination. The 2011 is dark and fruity with lurking spice and minerals. Have this with a red-sauced pasta dish with mussels and peppers.



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## Dolcetto

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### 2012 Dolcetto d'Alba (Roagna)

**Sale Price \$15.99 – \$163.10 case of twelve**

In a word, Dolcetto is charming. Our current charmer is the 2012 from Roagna. This family's Dolcetto plot is planted along with its Barbaresco and makes a splendidly aromatic red with flavors of unseen fruits and not-yet-blossomed flowers, and will match with delicious foods not yet conceived. You can take a wine like this anywhere and everywhere.



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## Carmignano

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### 2009 Carmignano 'Montefortini' (Ambra)

**Sale Price \$15.99 – \$163.10 case of twelve**

Among all the big names in Tuscan wine Carmignano is a smug survivor with a long history.

Dating back to 1716 and planted mainly to Sangiovese, the original vineyard area also included a grape introduced by the Medici, the 'Uve Francesca.' The French grape turns out to be Cabernet Sauvignon and pre-dated the Super Tuscan fascination with French grapes. Today the area of Carmignano is the same size as it was in the 1700s, making it one of Italy's smallest DOCGs. The 2009 Montefortini from Ambra is earthy and elegant with a depth and breed unaltered by trendiness.



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## CdPape

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### 2011 Châteauneuf-du-Pape (Domaine Roger Perrin)

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

When proprietor Luc Perrin died we worried whether his familial

Domaine would continue to produce the same style of graceful, accessible Châteauneuf-du-Pape. A few years have gone by, and we can report that his sister and nephew are maintaining and adding to the quality and still delivering one of the



most fairly priced wines in a high-priced appellation. The 2011 is ripe and smooth with pretty red fruits spiked with wild herbs. It is full-bodied and graceful, brawny yet light on its feet. It drinks well now and will do so easily over the next five years.

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## Imperial

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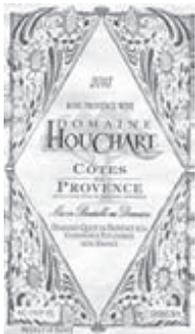
### 2005 Rioja Reserva 'Imperial' (C.V.N.E.)

**Sale Price \$44.99 – \$458.90 case of twelve**

The 2004 Imperial Gran Reserva was the Wine Spectator wine of the year for 2013 and we, lovers of Rioja, were embarrassed that we did not have it on our shelves. Instead it reminded us to re-try the great 2005 Imperial Reserva. Having done so we were reminded what a great value aged Riojas can be. This wine is a seamless mix of a great vintage, acute barrel ageing, stunning aromatics, and incredible smoothness in a bottle that could only come from Rioja.



## R-O-S-É OUI!



**2013 Côtes de Provence Rosé (Houchart)**  
**Sale Price \$11.99 – \$122.30 case of twelve**

By now most of the snowbanks have melted away and it is time to turn our faces upward to the sun and think about rosé. Right now we have the Houchart Provence Rosé at a great price. In a month we'll have many more rosés to choose from, but this great value is a fine

place to start. OUI!

## Jumilla

**2011 Jumilla (Juan Gil)**  
**Sale Price \$14.99 – \$152.90 case of twelve**

Is there a more generous wine than Juan Gil's Jumilla? This Monastrell packs more Mediterranean sunshine within its corpulent body than any red wine around. And it goes great with American chow, like burgers, ribs, and chili con carne. An import/export match made in heaven.



## Bordeaux du Barry

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



We have noticed fewer California wineries bottling varietal Merlots, but Bordeaux Châteaux keep putting impressive Merlot-heavy wines into the market at great prices. The most recent one is the 2009 from Château du Barry. This smooth rich red is loaded with charming cherry

fruit and a hint of toasty oak. Tannins keep this full red wine balanced and dry.

## Karthäuserhof Ruwer Trocken

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



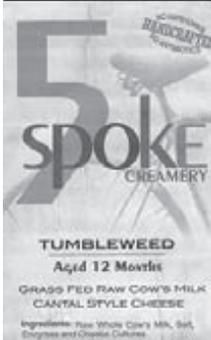
The fine flavors of off-dry German Riesling have not been lost on us, but

when we taste a thrilling dry version like this Ruwer Trocken from Kartäuserhof all of our taste buds sing with delight. Culled from a truly great site, the Karthäuserhofberg, this wine is a joyful collision of rocks and fruit in a way that only Riesling can deliver.

## Specialty Foods

**Blue Shropshire, 16.99 per lb. (Reg. price \$19.99)**

A striking cheese, bright orange and blue veined, with a strong, tangy flavor and smooth, crumbly texture. Made in the United Kingdom with pasteurized cow's milk in the style of Stilton.



**5 Spoke Tumbleweed, \$17.99 per lb. (Reg. price \$21.99)**

From 5 spokes creamery in Goshen, New York, this unpasteurized cow's milk cheese is made in small batches using raw milk from grass-fed cows and is aged 12 months. A smart meld of flavors with the sharpness of an aged Cheddar and the grassy, raw milk sweetness of Cantal Fermier. As an added bonus, it's Kosher.

**Wisconsin 5 Year Cheddar, \$8.99 per lb. (Reg. price \$11.99)**

Sharp Pasteurized cow's milk cheddar with a creamy texture, aged 5 years. It came to us in a 40 lb block, in theory we have plenty to go around, but please come in for a taste, at this price it may not last!

**Blue Ledge Farm Middlebury Blue, \$16.99 per lb. (Reg. price \$18.99)**

A complex raw cow's milk cheese which has been aged 60 days. It's creamy yet crumbly and a bit sour. Named after the college town of Middlebury, Vermont, Blue Ledge Farm describes it as "Town meets gown" just underneath the rough exterior rind, the creamy, densely veined interior.

**New product: Green Mountain Mustard, Assorted Flavors \$7.49**

Green Mountain mustard is not your average mustard, and we can not get enough of it!

**We currently stock...**

**Golden Grain,  
Clove Encounter,  
Atomic Rooster and  
Horse Power.**

Try the Clove encounter which packs 10 full cloves of garlic to a jar or the Atomic Rooster with homemade sriracha. Made in Vermont with locally sourced ingredients, a family owned and operated business.



**The cheese department now has its own email address!**

For questions and comments, you can reach us at:  
[cheese@thewineandcheesecask.com](mailto:cheese@thewineandcheesecask.com)

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## Wines of the Month — March 15, 2014 through April 14, 2014

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### 2013 Albariño (Raimat)

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

Once again the Albariño from Raimat is a great value in fresh, aromatic dry white. Seafood, poultry, cannelloni.

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### 2012 La Mancha (Pallas)

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

Pallas is a ripe, spicy Tempranillo from La Mancha. Have this with a bean and rice meal accented by chorizo.

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### 2012 Alentejano (Monte da Vaqueira)

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

Trincadeira, Aragonez, and Alicante Bouschet compose our latest great-value Portuguese red. A good choice for a spicy seafood stew.

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### 2012 Montepulciano d'Abruzzo (Valle Reale)

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

Vigneto Vigne Nuove is an organic vineyard in a national park in Abruzzi. The producer Valle Reale makes this elegant red available at a great price to go along with great home-made Italian foods.

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