



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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June 15, 2014 – July 14, 2014

La Vie en Rosé

Beach, mountains, or porch, the vacation wine is rosé. As mid-summer approaches, the range of rosés in view is most impressive. This month we feature Spain and France, with Garnacha, Grolleau, Pineau d'Aunis, Cabernet Franc, and Mourvèdre taking center stage.

Navarra Garnacha

2013 Navarra Rosado (Vega Sindoa)
Sale Price \$8.99 – \$91.70 case of twelve
Navarra brings to mind Pamplona, the running of the bulls, fly fishing with Hemingway, and great guzzling Garnacha rosados. Vega Sindoa's earthy, spicy, dry version is perfect for grilled vegetables and a seafood paella.



The Great Muga

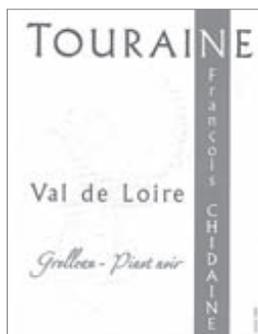
2013 Rioja Rosé (Muga)
Sale Price \$12.99 – \$132.50 case of twelve

Muga's rosé is also their best value. Like all Muga wine this is barrel fermented, but bottled early to retain its freshness.

Tangy oak is followed by gushing fruit and a crisp overall dryness. Have this with lamb chops off the grill.



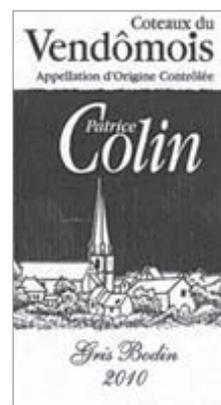
Grolleau



2013 Touraine Rosé (Chidaine)
Sale Price \$12.99 – \$132.50 case of twelve

Grolleau is a Loire Valley specialty used mostly for the production of rosé. Francois Chidaine blends in some Pinot Noir to make a full, fleshy Touraine rosé with crisp, lively flavors. Have this with a tomato salad topped with some chèvre and herbs.

Gris Bodacious



2013 Coteaux du Vendômois Rosé 'Gris Bodin' (Patrice Colin)
Sale Price \$14.99 – \$152.90 case of twelve

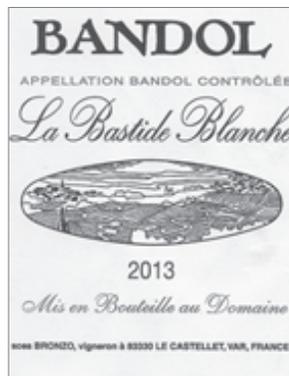
The spicy, peppery Pineau d'Aunis grape makes some of our favorite Loire Valley rosés, and this one from Patrice Colin is at the top of the list. Gris Bodin hails from a plot of organically farmed eighty-year-old vines. This is a sappy, boldly flavored rosé that is perfect for spicy foods and might be the ultimate chicken

wing wine.

King of the Provençal Pinks

2013 Bandol Rosé (La Bastide Blanche)
Sale Price \$24.99 – \$254.90 case of twelve

America's idea of rosé changed dramatically when Bandol's Domaine Tempier became the 'must have' wine at Chez Panisse. It soon became safe for importers to bring in other Provençal rosés, and we all benefit. We still enjoy a bottle of Tempier each year, but the more affordable and equally good La Bastide Blanche is one we can happily support. Initially reticent, it blossoms at a not too cold temperature that allows the aromas of garrigue and peachy fruit to emerge.

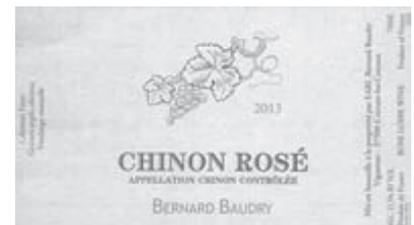


Chinon Franc en Rosé

2013 Chinon Rosé (Bernard Baudry)
Sale Price \$17.99 – \$183.50 case of twelve

The mixed gravel, clay, and quartz soils of Chinon are clearly capable of making mouth-watering wines. Baudry's super fresh, juicy rosé of

Cabernet Franc is a cocktail of flint, mint, and watermelon.



The Castello in Castellina



2010 Chianti Classico (Castello La Leccia)

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

The 2010 Chianti Classico from Castello La Leccia is a perfectly formed Sangiovese from the zone of Castellina. It is amply ripe, with cherry fruit, supple tannins, and gorgeous texture. Organic, food friendly, and great value for Classico.

Ligurian Beauty and Bounty

2013 Riviera Ligure di Ponente Pigato ‘Majé’ (Bruna)

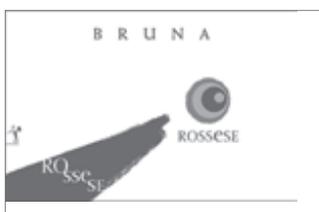
Sale Price \$19.99 – \$203.90 case of twelve

2013 Riviera Ligure di Ponente Rossese (Bruna)

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

The Mediterranean-hugging province of Liguria is better known in English as the Italian Riviera. But behind the beaches and above the towns are thousands of small plots of vines, vegetable gardens, and olive trees. There is no room for cattle, so the cuisine of Liguria is seafood and plant based.

The best known culinary offering from Liguria is pesto in myriad combinations and usages. The best known wine of Liguria is Vermentino. Some growers, like Bruna, have a version of Vermentino that develops a spotted skin when it is ready to harvest. This they call Pigato. Majé is Bruna’s crispest and liveliest Pigato. The 2013 has a gorgeous yellow gold color and trades on its herbal and saline freshness. Have this with the freshest fish prepared at its simple best. The Rossese is a variation on the western Ligurian red



from the denominazione of Dolceaqua; in France the Rossese di Dolceaqua grape is called Tibouren. The Brunas advise serving this wine chilled with fish. The 2013 is a light dry red with raspberry fruit and subtle tannic structure. We suggest

this with a grilled swordfish served on a bed of tender arugula.

True Valpolicella

2011 Valpolicella Classico Superiore ‘Casal Vegri’ (Ca la Bionda)

Sale Price \$21.99 – \$224.30 case of twelve

Ca La Bionda’s Casal Vegri vineyard is capable of producing Amarone, but they consider the fruit they harvest just perfect for making a deeper than usual Valpolicella without resorting to the Ripasso method. The 2011 is instead a wine of restrained ripe fruit, leafy, herbal aromas, and gentle barrel-aged flavors. This is one of the top wines of the region priced very modestly. Have this with a fresh home-made lasagna.



Old Vines, Hand Harvested, Single Vineyard Muscadet

2012 Muscadet Sèvre et Maine ‘Clos des Allées’ (Pierre Luneau-Papin)

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

Most Muscadet is simple plonk, but we like Muscadet that has been given more attention in the making, which makes it much more interesting in the tasting. Jo Landron, Marc Ollivier, and Pierre Luneau-Papin separate their vineyards into distinct bottlings to reflect the varied soils and microclimates of their estates. Luneau-Papin’s Clos des Allées is a south-facing vineyard with fifty-year-old vines planted in michaschist. This is a Muscadet with body and a fresh minerality, crunchy fruit, and great length. Absolute perfection with lobster and even better with crab.



Elegant Reds of the Alto Adige

2013 Alto Adige Santa Maddalena (Cantina Convento Muri-Gries)

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

We feel that you should save your big bruising reds for winter and explore the lighter, more elegant reds in the warm months. It was surprising news to us when we learned that the Alto Adige in Italy’s north produces more red than white. The culprits are the very productive Schiava grape variety and the thirsty folk who drink it in Germany and Austria. We also like it when it comes from producers like Muri-Gries who sneak some Lagrein into their Santa Maddalena to give it a boost of strength. The 2013 is a charmer with dark berry fruit and prickly spice.



2013 Alto Adige Pinot Nero (Colterenzio)

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

Knowing that they cannot make blockbuster reds in their climate, producers in Alto Adige have taken the graceful and delicate route, and we approve.

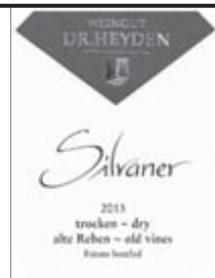
The 2013 Pinot Nero from Colterenzio has aromas of wildflowers and perfectly ripe strawberries.

Dry

2013 Silvaner ‘Old Vines’ (Dr. Heyden)

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

Dr. Heyden’s dry Silvaner has become one of our favorite food-friendly German wines. The 2013 is once again crisp and minerally with a zesty, dry finish. Have this with steamers and corn on the cob.

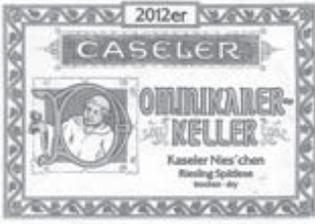


... and Dry

2012 Kaseler Nies'chen Riesling Spätlese Trocken

(Von Nell-Breuning)

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



Dry Rieslings are receiving much-deserved attention as producers harvest later and ferment drier. The 2012 from Von Nell-Breuning is a striking rendition from the Ruwer, a Mosel tributary. Slate dominates the soil in the Nies'chen vineyard and it shows in this terroir-driven wine. Harvested at Spätlese ripeness and fermented totally dry, the wine exudes an aroma of fruits and the flavor of minerals and savory herbs. This is a wonderful match with crisp fried cod or other white fish.

Song of Rioja

2011 Rioja 'Tradición' (Hazaña)

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

Hazaña is another lovely not-too-heavy red for warmer weather. The 2011 is a blend of mainstay Tempranillo with a good dollop of the wild card Graciano. Ripe fruit, smooth body, and a nice crisp finish make this a great Rioja for the money.



Olga Lives

2009 Chinon 'Les Picasses' (Olga Raffault)

Sale Price \$21.99 – \$224.30 case of twelve

Olga Raffault died a few years ago, but what a pleasure it was to meet her. Luckily we read a review of the 2009 Chinon 'Les Picasses' and it sounded just like the Olga Raffault Chinon of



old, so we took a leap of faith and ordered a bunch. With its hilltop soil of limestone and clay, Les Picasses is one of the best sites in Chinon. The current generation still ages the wine in old 30-hectoliter casks for 18 months before bottling. The exchange between the old porous

wood and the spicy, tannic Cabernet Franc results in a mellow wine with a delicate sandalwood aroma. 2009 is a ripe vintage, so this red is also deep in fruit and substantial buried tannins. While it's delicious now, it will age and improve for another decade.

King of the Forest



2012 Chablis 1er Cru 'La Forest'

(Domaine Dauvissat-Camus)

Sale Price \$49.99 – \$509.90 case of twelve

For us Chablis is the best Chardonnay on the planet. And the Dauvissats are one of the best producers. The 2012

Premier Cru La Forest has a little more ripe fruit than in previous years, but the fine chalky dryness of Chablis lurks beneath.

Specialty Foods

Iberico \$13.99 per lb. Regular price \$18.99

While Manchego is the most well-known Spanish cheese in the United States, Iberico is the most popular cheese in Spain. A pasteurized three-milk cheese, produced exclusively in the province of Valladolid in central Spain, Iberico is approximately 50% cow's milk, 30% goat's milk and 10% sheep's milk. The cow's milk contributes the flavor and acidity, the goat's milk adds the white color and a subtle tartness, and the sheep's milk a rich and buttery consistency. Typically served as a table cheese with quince paste, it's also great for melting.

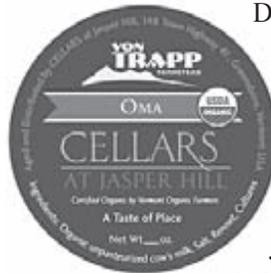
Barely Buzzed \$19.99 per lb. Regular price \$21.99

From the Beehive Cheese Co. in Utah comes this pasteurized cow's milk cheese hand-rubbed with espresso and lavender. Semi-firm and smooth with a creamy texture; the rub creates caramel and butterscotch notes near the rind. Brothers-in-law Time Welsh and Pat Ford started Beehive Cheese in 2005 as a change of pace from the corporate lifestyle. Their cheeses use vegetarian rennet and milk from local dairies which is free of hormones, antibiotics, and chemical fertilizers.



Oma \$19.99 per lb. Regular price \$21.99

Oma (German for "grandma") is made by brothers Sebastian and Dan Von Trapp and named after their own grandmother who started the Von Trapp Farmstead in 1959. Oma is a washed rind, tomme-style cheese made with organic, unpasteurized cow's milk. Produced in small batches on their dairy farm in Waitsfield, Vermont and aged at Jasper Hills cellars for 60-90 days, it has a slightly pungent and sweet flavor.



Queso Leonora \$18.99 per lb. Regular price \$19.99

Referred to as a "pata de mulo" (mule's leg) this loaf-shaped compact goat cheese is handmade using pasteurized Alpine goat's milk in the mountains of Leon, Spain. With a firm and flaky paste which becomes more pungent and runny towards the bloomy rind, this is a complex, tangy cheese with a long and lingering finish.

Maytag Blue \$16.99 per lb. Regular price \$18.99

For four generations the Maytag family has been handcrafting small batches of this raw cow's milk blue cheese with fresh milk from local cattle. Aged over 6 months, the cheese is slightly crumbly and sharp in flavor. The innovative process for making Maytag Blue Cheese was discovered and patented by two Iowa State University microbiologists.



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Wines of the Month — June 15, 2014 through July 14, 2014

2012 Garnacha (Fuego)

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

Spanish Garnacha is always a good value. With its dark spicy fruit the 2012 old vine Fuego is a great value. Great for burgers and ribs.

2011 Toscana 'Carato' (Erik Banti)

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

Carato is a Tuscan red blend of Sangiovese (75%), Merlot, and Cilegiolo aged for one year in old oak casks. This spicy, fruity, easy-drinking red is great with all things pizza and pasta.

2012 Coteaux Bourguignons (Vignerons de Buxy)

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

This red blend of Pinot Noir and Gamay hails from Buxy in Burgundy's Côte Chalonnaise. This medium-weight red is fruity, crisp, and fresh. It is the perfect weight for a roast chicken or a poached salmon.

2013 Vinho Verde (Quinta de Azevedo)

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

Vinho Verde can now be counted upon to deliver crisp, dry whites with surprising strength. Quinta de Azevedo forgoes the spritziness and instead delivers a ripely floral wine with a refreshing, citrusy dry finish. Great for a shrimp scampi.

