



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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## July 15, 2016 – August 14, 2016

### Chill Out

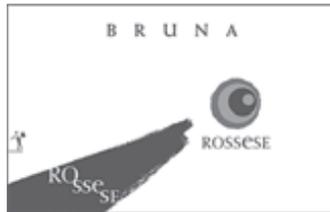
Not every red wine needs to be a dense, inky blockbuster. For summer quaffing, there are a wide variety of excellent red wines that can be served chilled, with sensational food-matching capabilities. With everything from soups to salads to grilled fish to paella, these reds will raise eyebrows and delight.

#### **Grape Without Border**

**2015 Riviera Ligure di Ponente Rossese (Bruna)**

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

Whether under the name Tibouren in France's Provence or as Rossese in Italy's Liguria, this is a wine worth getting to know. From France we carry Clos Cibonne's excellent rosé and from Italy we have this light-hued red from the folks at Bruna. The winemakers themselves say that this fresh, floral, cherry-scented red is designed to be served chilled, with seafood. That's enough for us.



#### **Brol Grande**

**2013 Bardolino Classico 'Brol Grande' (Le Fraghe)**

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

Matilde Poggi is a serious winemaker who makes for the most part unserious wines from the Corvina grape variety. Her regular red Bardolino and her Chiaretto (see inside) are so charming that you may forget that you're drinking such exquisitely made wine.



A few vintages ago she started producing a single-vineyard wine that is deeper, darker, and sappier than her regular Bardolino. She is so serious about Brol Grande that she skipped the 2014 vintage entirely and held back the 2013 until now. In summer we advise

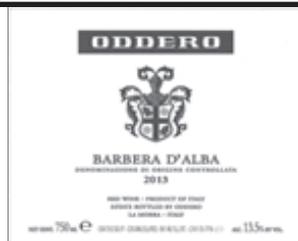
chilling this slightly to allow the fresh plummy fruit to shine. Have this deep, charming red with grilled tuna or salmon.

#### **Barbera**

**2013 Barbera d'Alba (Oddero)**

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

Barbera qualifies as a suitable summer red because it has very little tannin. The 2013 from Oddero is a ripe, gentle Barbera from grapes harvested in the hallowed commune of La Morra in Piedmont's Alba district. Aged for a year in large, older barrels, it is just now released. The result is a rich, round red with peppery flavor mingled with red berry fruit and a lovely herbal finish. Have this with a tomato, basil, and mozzarella salad. Toss in some grilled corn and you have a summer feast.



Listed prices are honored through August 14th. We will not honor mistyped prices. Vol. 40, No. 8

#### **Chinon**

**2015 Chinon (Clos de la Lysardière)**

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

We have appreciated this Chinon now for several vintages, but the 2015 is easily the best wine we have ever received from Lysardière. This Cabernet Franc is aromatic and pure with ripe berry fruit and round, soft tannins. What a value. Hooray for cooperative winemaking!



#### **Fronton de Oro**

**2014 Gran Canaria Tinto (Fronton de Oro)**

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



A few years ago we adored this Listan Negro-based red from Fronton de Oro on Gran Canaria in Spain's Canary Islands. Then a change in importers and a lack of supply halted that brief run. Now we're ecstatic to have the Fronton de Oro Tinto back. For a wine grown off the coast of Africa this is astonishingly graceful.

The combination of volcanic soil and high elevation help retain a freshness and an intriguing earthiness. Have chilled with a spicy fish and rice combination.

#### **Kalterer See**

**2015 Kalterer See (Colterenzio)**

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

First let us try to decode the label. The Kalterer See (Lake Kaltern in English) is also known as the Lago di Caldaro in the Süd Tirol/Alto Adige region of Northern Italy. Surprisingly this region produces more red wine than white, with the overwhelming majority of the red grapes being the Schiava variety. Heard of it? It is mostly consumed locally and to the north in Austria where its light, refreshing crispness is quaffed with the mountain fare. So why does it say Auslese/Classico/Scelto on the label as well? These are all terms for the finer grade of this wine, which in the 2015 vintage from Colterenzio is about as good a Schiava as you'll get in these parts. This along with the Rossese (above) are red wines that require chilling and will produce wonderful summer food-matching results.



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## Two Charming Rosés

Rosés from Provence are certainly the most popular, but we have a couple of favorites of our own. Le Fraghe's Chiaretto is an absolute charmer, and the Loire Valley produces some great Cabernet Franc rosés. Plus, you never miss with wine from Olga Raffault.

### 2015 Bardolino Chiaretto 'Rodon' (Le Fraghe)

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



We are big fans of all of Le Fraghe's wines, but in the hottest summer months their Chiaretto delivers the coolest of flavors. Aromatic, with fresh red fruits and flowers, this pink beauty finishes with an earthy

dryness. Terrific with tomatoes.

### 2015 Chinon Rosé (Olga Raffault)

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

We can't keep the Chinon rouge from Olga Raffault in the store, so we had to convince our wholesaler to bring in some rosé. This is priced just right for its sappy strawberry fruit and crisp dry finish. A terrific accompaniment to fried chicken.



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## Luberon Blanc

### 2015 Luberon Blanc 'Terre de Safres' (Domaine Le Novi)

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



Luberon lies in the easternmost part of the Rhone valley, just south of Ventoux. We've been fond of bargain red wines from Ventoux, and the whites from Luberon have

a comparable appeal. The 2015 le Novi jumps out of the glass with its aromas of pear and tangerine. Cool and crisp peach flavors are followed by a wave of cleansing acidity. Enjoy it with a light salad of seafood or simply a piece of goat cheese.

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## With a View

### 2014 Lussac Saint Émilion 'Cuvée Bellevue' (Château de Lussac)

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

Château de Lussac offers an elegant right-bank Bordeaux composed of Merlot, Cabernet Franc, and a dash of Petit Verdot. We were charmed by its spicy nose, persistent raspberry fruit, and kiss of vanilla in the finish. This will pair nicely with a chicken stuffed with herbs.



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## Grechetto

### 2014 Umbria Grechetto 'Colle Ozio' (Leonardo Bussoletti)

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

Grechetto is generally used to make value wines that are quaffed for pleasure and texture or relegated to a supporting role in wines such as Orvieto. But a handful of distinguished producers find a middle ground price-wise while allowing Grechetto to shine like a star. Case in point is Leonardo Bussoletti's Colle Ozio, an equal blend of two varieties of Grechetto. He selects Grechetto di Todi (also known as Pignoletto) for its aromatics and Grechetto di Orvieto for its concentration and mouthfeel. This certified



biodynamic white sees no wood but is left on the lees for six months, then in the bottle unfiltered for another six months, resulting in a rich and elegantly layered wine of woody

spice, herbs, and almonds. Considering its limited production (7500 bottles) and accolades (Gambero Rosso's Three Glasses), it's amazing that this wine is as affordable as it is.

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## Demi-Sec

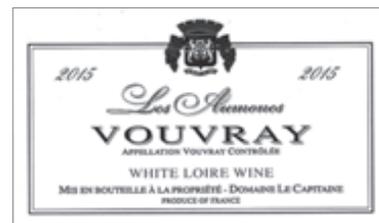
### 2015 Vouvray 'Les Aumones' (Domaine Le Capitaine)

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

Vouvray has taken a beating from spring frosts and hail in recent vintages, but the 2015 vintage yielded a good-sized crop of classic wines.

Domaine Le Capitaine has produced an amazing Demi-Sec in 2015. There is ample fruit and a beautifully balanced soft chalkiness from the soil.

This lovely white will be a great match with crab cakes.



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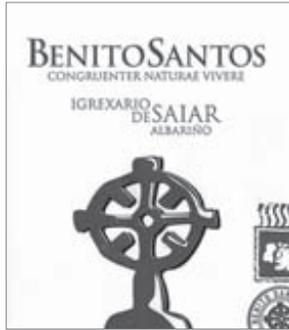
## Albariño

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### 2014 Rias Baixas Albariño 'Igrexario de Saiair' (Benito Santos)

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

As much as we like Albariño, we have been in a bit of a drought lately. Fortunately, the Galician rain has come in the form of Benito Santos. Each of his three organic Albariño vineyards is located next to an ancient church. This bottling is from the Saiair vineyard. The 2014 is a bracing slap-in-the-face North Atlantic white with a salty minerality mixed in with subtle crunchy fruit. This is the lobster/clam/scallop white we have been waiting for.



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## L'arpent des Vaudons

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### 2015 Touraine Sauvignon Blanc 'L'arpent des Vaudons' (Jean-Francois Mérieau)

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

We really can't go a month without a new Loire Valley Sauvignon Blanc. Jean-Francois Mérieau in the Touraine produces a terrific, mineral-driven dry white that is perfect for simple broiled cod, corn, and salad. Throw in some fresh goat cheese and you have a perfect summer meal.

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## Barbera Meets Bonarda Emilia Style

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### 2015 Gutturnio Superiore 'TerredellaTosa' (La Tosa)

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

The folks at La Tosa make an intriguing mix of wines. Some are fizzy, some are still – and that includes both red and white. For the moment we'll concentrate on their terrific 2015 Gutturnio Superiore TerredellaTosa, a blend of Barbera and Bonarda. This forest-scented dry red has real length and a gorgeous spice and fruit flavor. This is the kind of red that we crave with a pasta and fresh tomato sauce laced with garlic. Also



worth noting is that this wine has no added sulfites.

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## Specialty Foods

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### Dolomitico \$17.99 per lb. (Regular price \$21.99)

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This semi-hard Italian blue cheese aged in beer and malt is something quite different. Made with pasteurized cow's milk and aged at least 50 days, it will appeal to those who like stronger blues. From La Casearia Carpenedo, the maker of cheeses such as Perlagrigia and Ubriaco, both of which have been featured in our selection from time to time.

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### Onetik Chebris \$17.99 per lb. (Regular price \$18.99)

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This silky textured and rich flavored Basque sheep's and goat's milk blend is produced in Macaye, a small village at the foot of the Pyrenees Mountains near Espelette. The Onetik cheese dairy was built in 1983 as part of the Berria Cooperative, in response to increased milk production in the Basque Country.

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### Shy Brothers Cloumage \$4.99 per 7 oz. container (Regular price \$5.99)

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A creamy and tangy fresh cow's milk cheese from Shy



Brothers Farm in Westport, MA. Based on of a French recipe, the versatile Cloumage is perfect for both sweet and savory recipes or as a spread or dip. Made

with four natural ingredients and influenced by the salty air of coastal Massachusetts.

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### Mozzarella di Bufala Campana \$5.29 per 5.3 oz. container (Regular price \$6.29)

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Is there a more ideal cheese for these warm summer months? Thick-skinned with a spongy and juicy center, it's tempting to devour this tangy concoction straight from the container. If you can resist, try it the classic way with sliced tomatoes and basil leaves and just a drizzle of olive oil.

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## Wine Cask Discount Policy – our EVERYDAY discounts:

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15 % off of a whole case. This reflects the price listed for still wines on the first three pages of the newsletter. 10 % off of a mixed case. This refers to all wines in the store except 1.5L sizes and larger. Wines of the Month (four on last page), sparkling and fortified wines (Port, Sherry and Vermouth) receive a 10% discount.

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## Wines of the Month — July 15, 2016 through August 14, 2016

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### 2015 Touraine Sauvignon (Le Grand St-Vincent)

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

Once again Le Grand Saint-Vincent has delivered a textbook Loire Valley Sauvignon Blanc with crisp fruit and a totally dry finish. Great for greens and goat cheese.

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### 2015 Bordeaux Rouge (Château Grand Rousseau)

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

This great value Bordeaux rouge has bright, zesty, cherry fruit and just enough of a thump of tannin to keep things interesting. Think lamb chops and caramelized shallots.

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### 2015 Custoza (Gorgo)

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

Custoza is a dry white blend from the southern shores of Lake Garda. The producer Gorgo makes an excellent version that pleases with rich weighted body and lively perfume. We didn't take note of the exact blend, but it's mostly Garganega and Cortese. Have this with a mushroom and pea risotto.

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### 2015 Vernaccia di San Gimignano (Casa alle Vacche)

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

It's been a while since we had a Vernaccia at such an attractive price. The 2015 from Casa alle Vacche is a dry marvel of a Tuscan white, with peachy fruit and flavors of toasted nuts. Great with grilled chicken.

