



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

(617) 623-8656

July 18, 2025 – August 14, 2025

Full Bloom

The height of summer calls for pitchers of pink wine. If the wine's not cold enough toss in a few ice cubes. It's perfectly acceptable.

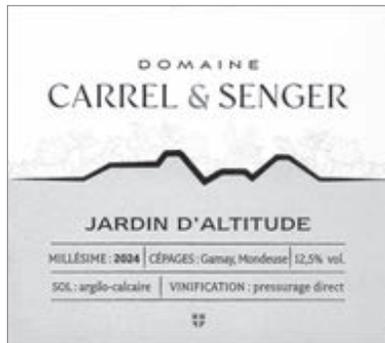
Jardin d'Altitude

2024 Vin de Savoie Rosé 'Jardin d'Altitude' (Domaine Carrel & Senger)

Sale Price \$11.99 –

\$122.30 case of twelve

The Carrel estate blends Gamay and Mondeuse to make this juicy and energetic rosé from France's mountainous Savoie region. This is one of our best rosé values each year and the 2024 is no different. With fresh red berry fruit, tangy rhubarb, and a pleasing dry finish, this charming rosé makes a great refresher alongside a plate of cheeses and charcuterie.



Couly-Dutheil



2024 Chinon Rosé 'René Couly' (Couly-Dutheil)

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

René Couly is back. This structured and expressive rosé from Chinon in the Loire Valley is 100% Cabernet Franc. This is made to be

savored with a refined dish like poached salmon with dill sauce and green beans accompanied by a fresh goat cheese.

Zorzal

2024 Navarra Rosado (Zorzal)

Sale Price \$11.99 –

\$122.30 case of twelve

Zorzal's Garnacha rosado is one of Spain's great values. Darker than many others thanks to the saignée ('bleeding off') method, it's as flavorful as the color is deep. With intense red fruit and a dry, peppery finish, this organic rosado is best matched with a steaming platter of seafood paella.

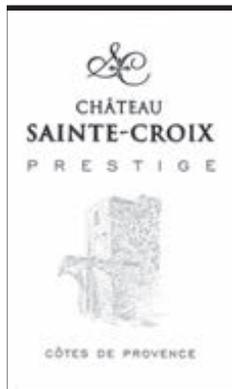


Sainte-Croix

2024 Côtes de Provence Rosé (Château Sainte-Croix)

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

Sainte-Croix' delightful Provençal rosé is pale, dry, and elegant with subtle fruit. This crisp Grenache, Carignan, and Syrah blend is just the style of rosé that has driven the skyrocketing popularity of pink wine in the last decade. Perfect



served as an apéritif and for pairing with crudités and salads on a hot day.

J. Mourat



2024 Val de Loire Rosé (J. Mourat)

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

Immediately recognizable due to its unique bottle shape, this rosé from the coastal end of France's

Galets Rosés

2024 Costières de Nîmes 'Galets Rosés' (Château Mourgues du Grès)

Sale Price \$14.99 –

\$152.90 case of twelve

A favorite vintage after vintage, Mourgues du Grès' deeply colored rosé is rich and flavorful. The blend of Syrah, Grenache, and Mourvèdre is fabulous with hearty southern French fare. Bring on the grilled fish, tomatoes, garlic, and anchovies.



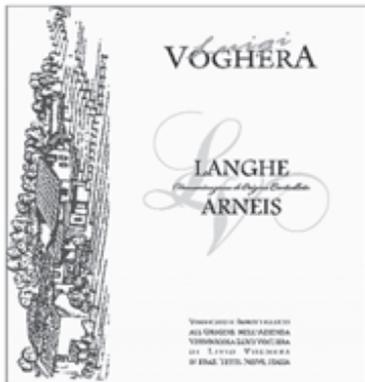
Loire Valley region is a bit lighter in weight than last year's. However, the blend of Pinot Noir, Cabernet Franc, Négrette, and Gamay is still delightfully fresh with herbal, watermelon, and strawberry notes. Enjoy with a ratatouille, preferably outdoors.

Arneis, No Longer For The Birds

2024 Langhe Arneis (Voghera)

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

For a time, the aromatic white grape Arneis was planted together with Nebbiolo so that birds would be attracted to its strong



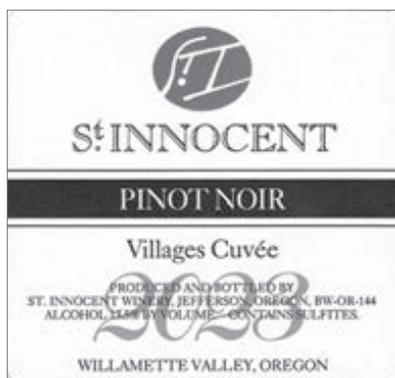
flavor and leave the more valuable Nebbiolo alone. The great Piedmontese producers Vietti and Giacosa kept Arneis alive until its full-bodied tropical flavors became attractive to enough human

wine drinkers to create a retail market. The folks at Voghera make a terrific version. Their 2024 is a textured, rich, and dry white with honeysuckle

Village People

2023 Pinot Noir 'Villages Cuvée' (St. Innocent)

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



St. Innocent's Villages Cuvée is a blend of four high-quality Willamette Valley vineyards. The de-stemmed grapes ferment naturally and are aged in barrel for twelve months. Doing this, Mark Vlossak and his team make this an accessible great value in Oregon Pinot Noir. The 2023 has gentle spice,

lively berry fruit, and a firm, dry finish. Have this with pork tenderloin and grilled peaches.

Maris Rouge

2023 Pays d'Oc Rouge (Maris)

Sale Price \$12.99 –

\$132.50 case of twelve

Château Maris' 2023 Pays d'Oc red is a fresh and juicy blend of Merlot and Syrah sourced from certified organic vineyards in sunny southern France. The 2024 has fresh red cherry and



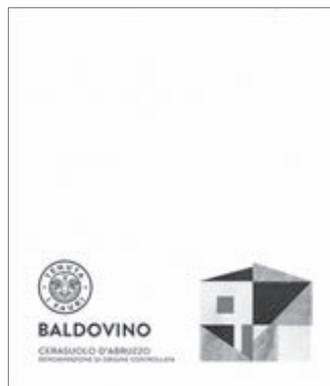
black plum fruit with supple tannins and a peppery finish. Its easy price and compatibility with grilled meats make this a good red for an outdoor barbecue.

Baldovino

2024 Cerasuolo d'Abruzzo 'Baldovino' (Tenuta I Fauri)

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

One of the pleasures of cerasuolo is the striking cherry-red color which inspired its name. Unlike lighter-hued rosés, Cerasuolo d'Abruzzo sees longer skin contact using the intensely pigmented Montepulciano grape. In the case of the Baldovino, this results in a luminous, near-magenta color that has to be one of the prettiest we've ever seen. Back in the day, making a cerasuolo was a way for farmers to use up their



inferior-quality grapes while they submitted their better ones to the local cooperative. Eventually, efforts to improve the phenolic ripeness of the skins led to more wines worthy of selling. For the sister/brother duo behind I Fauri, their Baldovino requires more labor and attention than any of their other organic wines. For them it's worth it, as it's what

their family prefer to drink year round. In fact, as Valentina DiCamillo joked, if her father doesn't like you, he'll serve you their red instead of their cerasuolo. She says this is a wine "you never get bored of." Indeed, it is a bit of everything: fruity with pomegranate, sour cherry, and strawberry notes; but also herbal, saline, and savory with a bitter almond finish. It drinks like a light red and it'll carry you from the beginning of a meal to the end. Every pizza needs a chilled bottle of this by its side, but it's also wonderful with spicy grilled shrimp.

Dogliani

2022 Dogliani 'San Luigi' (Pecchenino)

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

When you don't know what to pair with your meal, it's hard to fail by choosing a Dolcetto. This red grape is the one that producers in Italy's Piedmont serve at their own daily dinner table, reserving the heftier Nebbiolo-based Barolo for special occasions and meals. Though produced throughout the region, only



the commune of Dogliani has achieved DOCG status for their Dolcetto wines, a testament to their quality. The 2022 San Luigi from Pecchenino has juicy purple fruit, easygoing tannins, and a supple body which balances depth and freshness. As mentioned, this works with a wide variety of dishes but is particularly good with an eggplant lasagna.

Zagreus, God of Wine?

2024 Thracian Valley White 'Santimenti' (Zagreus)

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

Though Bulgaria has a very long winemaking history (the wines made by the ancient Thracian people who inhabited much of the present-day country carried such a strong reputation that Homer wrote about them multiple times in



the *Iliad* and the *Odyssey*; Thrace is also thought to be the origin of the cult of Dionysus), modern winemaking there is defined by a new generation looking to revitalize the industry as it

has reemerged following the collapse of the Soviet Union. The communist government exerted rigid control over wine production with an emphasis on quantity and uniformity over quality and diversity. No surprise that young winemakers today are looking to experiment while also focusing on improving quality and honoring the rich history of winemaking in the Thracian Valley. Enter Dimitar Kostadinov. Upon taking over his family vineyards he converted to organic viticulture and began exploring natural winemaking techniques. This is only the second vintage of his white wine, a blend of the native Dimyat with Georgia's Rkatsiteli. This dry white is fresh and zesty with yellow pear, citrus, tamarind, and ginger. It's hard to find a more interesting and unique white at this price, not to mention the modest 11.5% alcohol. Serve with salty cheeses, grilled trout, and stuffed cabbage rolls.

Bourgogne Tonnerre

2022 Bourgogne Tonnerre 'Le Clos du Château' (Vignoble Dampt)

Sale Price \$23.99 – \$244.70 case of twelve

Located a mere ten miles east of Chablis, Bourgogne Tonnerre is a relatively new appellation created about twenty years ago. Like Chablis, Chardonnays from this region are distinctively fresh and minerally.

Although the Dampt family mostly makes Chablis, they also make this Bourgogne Tonnerre which provides an affordable introduction to the rest of their wines. Their 2022 has delicate aromas of white blossoms and juicy lemon fruit counterbalanced by a stony, lip-smackingly saline finish. This is the perfect lobster roll wine, but it's also a fine partner to chicken in an herb cream sauce.



Specialty Foods

It's Getting Hot In Here...

Boy howdy, it's another scorcher out there and, personally, we have ZERO interest in cooking anything or turning the stove on for any reason. Even barbecuing sounds like a nightmare, not to mention that many popular BBQ side dishes still require some degree of hot preparation. We're looking at you, potato salad. So, in honor of it being too hot, here are a couple of our favorite "no-cook" hors d'oeuvres that will be great for your next outdoor get-together but are equally valid eaten as a meal alone in the bedroom because that's the only room you have with an air conditioner.



Pickled Asparagus Tapas

Take one slice of Jamón Serrano and spread the fig jam on the top side. Cut one piece of pickled asparagus in half across the middle and place both pieces on one end of the serrano along with a piece of Manchego. Season with fresh black pepper and roll it all up in the serrano. You can secure it with a toothpick, but the fig spread alone will keep everything stuck together.

Mama Lil's Spicy Asparagini (26oz) – \$14

Jamón Serrano – \$8 per quarter pound (8-10 slices)

Manchego Semi-Curado – \$28 per pound (average piece \$10-\$12)

Divina Fig Spread (9oz) – \$6

Beet Bites

This one's pretty simple, but very effective. Place a slice of baguette in a shallow dish of olive oil to moisten one side. Spread fresh chèvre on the oiled side, top with a slice of pickled beet, drizzle with Gold Label Balsamic of Modena (or any good, aged balsamic) and season with flaked sea salt and a crack of black pepper.



Iggy's Baguette – \$4.50

Rick's Picks Phat Beets (15oz) – \$12

Lively Run Dairy Fresh Chèvre (4oz) – \$6

Giusti Gold Label Balsamic of Modena (8.4oz) – \$24

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Wines of the Month – July 18, 2025 through August 14, 2025

2024 Côtes de Gascogne (Saint-Lannes)

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

France's Gascony region remains an excellent source for crisp white wine bargains. The 2024 Saint-Lannes is a fresh and lively blend of 80% Colombard and 20% Gros Manseng. Great with all manner of seafood.

2023 Grüner Veltliner (Mantlerhof)

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

This dry and zesty organic Grüner Veltliner is loaded with citrus and green apple fruit. At this price for a Liter bottle it may be one of our best values in the store. A delicious match for crunchy summer salads and anything fried.

2024 Vin de France Rosé 'Le Poussin Rose' (Sacha Lichine)

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

Our dear friend, the pink chick, is back. It's as supple and tangy as ever with delicate floral aromas. Dangerously drinkable on its own but also lovely with a grilled vegetable and quinoa salad.

2023 Vin de Pays de Méditerranée Grenache (André Brunel)

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

Brunel's Grenache grapes have soaked up the abundant warmth and sunshine of France's Mediterranean coast and transformed into this vibrant and fruity red. The hearty red fruit and dry herbal finish make it a good match for grilled lamb chops.

