



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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## May 18, 2026 – June 14, 2026

### Get Chillin’

Stop us if you’ve heard this before... red wines are served too warm, white wines are served too cold, and rosés need ice cubes. Here are six cool reds that we recommend serving below room temperature for best enjoyment.

#### **Sorbara**

**2024 Lambrusco di Sorbara ‘Sant’Agata’ (Paltrinieri)**

**Sale Price \$17.99 – \$194.29 case of twelve**



Why not begin with a sparkler? In their monumental tome *Wine Grapes*, Robinson/Harding/Vouillamoz state that Lambrusco di Sorbara is “perhaps the most respected of the varieties responsible for Lambrusco.” What’s amazing here is that Lambrusco is respected. An organic producer like Paltrinieri has more than earned this respect. Their Sant’Agata is a frothy, bracing, and dry rendition. Interestingly

Sorbara needs a pollinator in the vineyard. In this case it’s Lambrusco Salamino, whose inclusion gives this wine its color. This delicious, gushing sparkler will be an incredible match with a plate of mortadella and parmesan.

#### **The Morgon Shuffle**

**2024 Morgon ‘Ruyère’**

**(Jean-Marc Burgaud)**

**Sale Price \$22.99 – \$234.50**

**case of twelve**

An attempt to codify the names of vineyard sites, or lieux-dits, used in Morgon have forced producers to change some names on their labels. Jean-Marc Burgaud’s Morgon Charmes has been renamed Ruyère, but the quality is still amazing and this Gamay is as delicious as ever. The 2024 is perfect for a grilled salmon with spring vegetables.

JEAN-MARC BURGAUD



#### **Santa Maddalena**

**2024 Alto Adige St. Magdalener (Colterenzio)**

**Sale Price \$16.99 – \$173.30 case of twelve**

In an area associated with white wine the Schiava grape thrives, making a graceful, chillable light red in Alto Adige. Colterenzio’s

St. Magdalener, with its cherry fruit and soft tannins, is ideal for stuffed pasta and mountain cheeses.

#### **Monterrei Mencía**

**2023 Monterrei**

**Mencía (Fraga do Corvo)**

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

Fraga do Corvo’s organic Mencía from Monterrei delivers impressive concentration of dark fruit. While not necessary, chilling adds lift and unearths balsamic, damp earth, and stony minerality from the layers of brambly berry fruit. Great with grilled pork chops with garlic and herb crusted potatoes.



#### **Frappato**

**2025 Frappato ‘Rina Russa’ (Santa Tresa)**

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



Frappato is as Sicilian as red grapes come. It originated in Vittoria in the south of Sicily, which is the home ground of Santa Tresa. Their pure Frappato sets the standard for its fruity, floral, and fresh flavors. Serve this

chilled with a tuna and bean salad.

#### **Guillot-Broux**

**2024 Pinot Noir**

**(Guillot-Broux)**

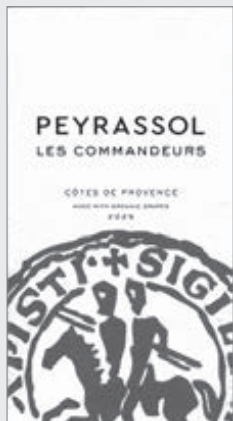
**Sale Price \$21.99 – \$224.30 case of twelve**

Guillot-Broux’s 2024 Pinot Noir is an earthy, honest rendition of red Burgundy and a rare value. Have this with a roast chicken along with sautéed mushrooms.



## Southern French Rosés

### Peyrassol



**2025 Côtes de Provence Rosé 'Les Commandeurs' (Peyrassol)**  
Sale Price \$24.99 – \$254.90 case of twelve

Peyrassol was originally built to house knights returning from the crusades. Today it is a high-end tourist retreat that also makes delicious organic rosé. The 2025 is the essence of Provence, with scents of herbs and lavender along with peachy fruit and a bone-dry finish. A classic for grilled tuna and

tapenade.

### Mourgues du Grès

**2025 Costières de Nîmes 'Galets Rosés' (Château Mourgues du Grès)**  
Sale Price \$14.99 – \$152.90 case of twelve

On the west side of the Rhône lies Nîmes in the province of Gard. Here Mourgues du Grès makes a

heartier rosé than those from Provence. A healthy dose of Syrah gives a deeper color and a peppery flavor with hints of pine and plums. This is an excellent rosé to have with grilled chicken and eggplant with a goodly addition of herbs and garlic.



### Figuière



**2025 Méditerranée Rosé (Figuière)**

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

Back in Provence, Figuière's 2025 Méditerranée rosé is a bright and crisp blend of Grenache, Syrah, Cinsault, Cabernet, and Carignan. With peach and orange zest aromas and a refreshingly dry and delicate finish, it's a great

match for appetizers like anchoïade and crudités or a salad of mixed greens with herbs and shaved fennel.

### Saint-Bris



**2023 Saint-Bris (Baille-Lapierre)**  
Sale Price \$15.99 – \$163.10 case of twelve

Saint-Bris-le-Vineux is a Burgundian village near Chablis that produces Sauvignon Blanc, which is not that strange considering that Sancerre in the Loire Valley is only 90 kilometers away. The 2023 Baille-Lapierre has

a ripe, round presence on the palate along with the aromatic richness of Sauvignon Blanc. Have this with a fish chowder.

### PB

**2024 Alella Blanco 'PB' (Alta Alella)**  
Sale Price \$15.99 – \$163.10 case of twelve

The village of Alella is a northern suburb of Barcelona. The wines made here need not travel far to find a market, so we're lucky to have some make it to us. The Alta Alella 'PB' is made from Xarel·lo, which in Alella they like to call Pansa Blanca. Xarel·lo thrives in a hot climate by retaining its acidity. The 2024 PB is crisp and lively with herbal aromas and apricot fruit. This is a great wine for a seafood or vegetarian paella.



### Chablis

**2024 Chablis 'Sainte Claire' (Jean-Marc Brocard)**  
Sale Price \$24.99 – \$254.90 case of twelve



Given the incredible fluctuations between harvests in Chablis, it is impressive that Jean-Marc Brocard's Sainte-Claire cuvée remains so consistent. It is by far our best-selling Chablis for its mineral depth and its more-than-adequate concentration. The 2024 is as good as ever and is classic Chablis.

### Sale Dates

## Announcing our second Quarterly Sale of the Year

**The Sale begins Friday May 22nd and runs  
through Sunday May 31st.**

**Please note: we are open 12 to 8 on Memorial Day,  
May 25th.**

Details: 10% off six bottles; 20% off twelve bottles. Wines of the Month (back page), fortified wines (Port, Sherry, Vermouth, etc.) and sparkling wines may be included for a 10% discount. Blue tagged (NET) wines and jug wines (1.5L and 3L) are excluded.

## Club Closeout

Welcome to Club Closeout, where you'll find curated buying mistakes from all over the wine world. But that's not all! These already discounted items are eligible for an even deeper discount during the Quarterly Sale. Don't wait or they will be gone. But maybe do wait until the Quarterly Sale begins. No holds; get 'em and go.

### 2022 Riesling Spätlese (Dr. Heyden)

Regular Sale Price \$11.99  
Club Closeout Price \$9.99

Doc Heyden still makes great wine, but Spätlese is so last year, or in this case 2022.



### 2022 Silvaner (Wirsching)

Regular Sale Price \$17.99  
per Liter  
Club Closeout Price \$15.99  
per Liter

Maybe the world is not ready for Silvaner from Franken. But

someday this will rule.

### 2024 Santimenti White (Zagreus)

Regular Sale Price \$15.99  
Club Closeout Price \$13.99

This light yet multifaceted white from Bulgaria is all natural.



### 2024 Stellenbosch Pinot Noir (Ann Faure Wines)

Regular Sale Price \$16.99  
Club Closeout Price \$14.99

We recommend a chill on this light and earthy South African Pinot.

### 2022 Pic Saint Loup 'Tour de Pierres' (Héritage du Pic Saint Loup)

Regular Sale Price \$19.99  
Club Closeout Price \$17.99

Earthy, herbal, and stony, this outdoorsy red was too wild for some.



### 2023 Santa Cruz Mountains Cabernet Franc (Joseph-Jibril)

Regular Sale Price \$37.99  
Club Closeout Price \$31.99

Come for the tasting on May 20th to meet the winemaker and see for yourself how good this is!



## Specialty Foods

### Wine Cask Sandwiches

*I want to feel light  
and shake the weight from my soul  
if only for lunch.*

Yes, friends, the summer sandwich menu is live. We brought back some all-time favorites like the Caprese (V), Feta Gerwig (V), and Beef Boursin, along with some new players, including a classic Pastrami as well as our famous house-made Pimento Cheese (V)! Our newest lunch options come on Iggy's pretzel rolls. They are a little bit smaller than our main-menu sandwiches, and are perfect for one-handed eating in the parking lot (we see you and we respect you). Check out our full menu in store or online. Call ahead to save time or talk to us about catering options.

### Seasonal Sandwiches



Turkey Pesto - \$12

Feta Gerwig (V) - \$12

Beef Boursin - \$13

Caprese (V) - \$12

### PRETZEL ROLLS!



Wurst - \$7

Pastrami - \$11

Pimento Cheese (V) - \$11

Something Light (V) - \$9

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## Wines of the Month – May 18, 2026 through June 14, 2026

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### 2025 Pays d'Oc Cinsault Rosé (Le Petit Balthazar)

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

Petit Balthazar's Cinsault rosé returns to form. This light, crisp, and refreshing wine is perfect for summer salads with olives and feta.

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### 2024 Pays d'Oc Pinot Noir (Ferrandière)

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

This nicely weighted southern French Pinot Noir is earthy and dry. Great for burgers and chops.

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### 2024 Vinho Verde (Muralhas de Monção)

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

Muralhas de Monção is a great value in dry white. The blend of Alvarinho and Loureiro creates a spicy white with a stony finish. Excellent with spicy foods.

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### 2024 Bordeaux Blanc (Tutiac)

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

Tutiac is a pure Sauvignon Blanc with citrus aromas and a crisp dry finish. Great with roasted cod and new potatoes.

