



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

(617) 623-8656

June 19, 2026 – July 14, 2026

Rioja & Company

Forty years ago Rioja dominated our Spanish selection. Today it's still significant, but the rest of Spain is well represented as old varieties have been resurrected. Albariño is a world-class white and Mencía makes stunning reds. Cava is also much improved and a terrific value.

A Vision of Albariño

2023 Rías Baixas Albariño (Morgadío)

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

Back in 1984 when Galician wine was known only in Galicia (and maybe Madrid), five friends began to buy land and plant Albariño on slopes above the Miño river. They were dubbed “the Madmen of Albeos.” Today they are treated as visionaries. Their bet has paid off as Morgadío is now one of Rías Baixas’ best producers. The 2023 is a beauty with aromas of peaches and flowers but also a spicy palate and a long, firm finish. A great bottle with scallops.



Village Rioja

2023 Rioja ‘Vino de Abalos’ (Abeica)

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

This new producer grows their grapes in the Alavesa in Rioja’s high elevation north. Here the Tempranillo is dark and deep. Garnacha and Viura (10% each) add further depth and complexity. Abeica is all about producing a ready-to-drink, fresh, and lively wine with the definitive stamp of their village of Abalos. Give this a try with a stuffed pork loin.



Muga Rosé

2025 Rioja Rosé (Muga)

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

Muga’s rosé is always a cool taste of Iberian summer. The 2025 has charming melon fruit and a crisp,

bone-dry finish. Lovely with asparagus, jamón, and Manchego.



Cava Brut Nature

Cava Brut Nature ‘Vita Vivet’ (Celler Jan Vidal)

Sale Price \$17.99 – \$194.30 case of twelve

Celler Jan Vidal is a family run property located just south of Barcelona. Their Cava is a classic blend of organic Xarel·lo, Macabeo, and Parellada. This is a great value sparkling wine with plenty of fresh

and snappy green apple flavor and pretty white flower aromas. Its fine, persistent bubbles give a creamy mouthfeel, and a long, dry finish rounds out the palate. This versatile bottle of bubbly will make a great start to any meal.

Gran Reserva

2018 Rioja Gran Reserva (Marqués del Silvo)

Sale Price \$24.99 – \$254.90 case of twelve

Up next for your reading and drinking pleasure is a 2018 Gran Reserva Rioja. This wine spends 30 months in French and American oak barrels, which give the wine notes of warm spices and vanilla to complement the fruit. Then it spends an additional 2 years in bottle before being released. During this time, the tannins mellow which leads to a very drinkable and well-rounded final product. Marqués del Silvo uses all estate fruit from their organic vineyards, and we are pleased to have this great wine on our shelf for such a reasonable price. Have with a grilled ribeye.



Enology, Viticulture, and Passion

2022 Ribeira Sacra ‘Lalama’ (Dominio do Bibei)

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

These guys are serious. The hillsides of Ribeira Sacra are incredibly steep. Their young vines are 30 years old and the oldest ones are over a century. These factors combined naturally keep yields incredibly low. The grapes, mostly Mencía (85%), are hand picked with sorting taking place in the vineyard and the winery. After fermentation the wine is aged for 17 months in barrel. The result is a glorious, deep red with mineral intensity and ripe, smooth fruit. It is best to allow this 2022 to breathe for an hour or two. Have this with roast lamb.



Four French Rosés

Bandol



2025 Bandol Rosé (Domaine Dupuy de Lôme)
Sale Price \$24.99 – \$254.90
case of twelve

Bandol rosés sometimes take a while to open, but that doesn't appear to be a problem with Dupuy de Lôme. This spicy Mourvèdre arrives ready to drink and delicious. Have this with a seafood risotto.

Bourgueil

2025 Bourgueil Rosé (Lamé-Delisle-Boucard)
Sale Price \$14.99 – \$152.90
case of twelve

The Cabernet Franc rosé from L-D-B is pale pink and very pretty. The peach and melon fruit charms and the finish is dry. This will be a delicious match with a cold poached salmon and new potatoes.



Gris de Gris

2025 Languedoc 'Gris de Gris' (Fontsaïnte)
Sale Price \$17.99 – \$183.50 case of twelve



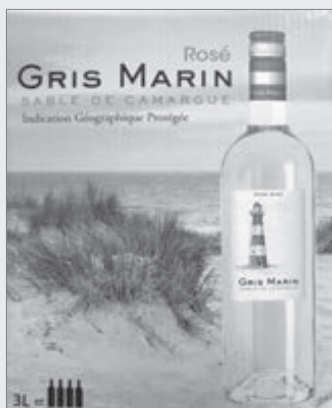
You may agree to disagree, but this is one of our favorite rosés from Languedoc. The Gris comes from the local variety Grenache Gris which Fontsaïnte is quite enamored with.

A nice match with a fish curry.

Gris Marin

2025 Sable de Camargue (Gris Marin)
Sale Price \$34.99 per 3 Liter – \$132.97 case of four

Here we have another Gris, this time from the protected area of the Camargue. The sandy soils yield a light, refreshing rosé that is perfect for a beach vacation or a hike to your campsite. One box contains 3 Liters of summer joy.



Blue Slate

2024 Blauschiefer Riesling Trocken (Loersch)
Sale Price \$17.99 – \$183.50 case of twelve



Loersch's dry Mosel Riesling is gorgeous from beginning to end. This hand-harvested white is beautifully precise with its crunchy apple fruit, zippy acidity, and poised blue slate mineral finish. This is a terrific match with an asparagus soup and dumplings.

Discovering Picpoul

2024 Picpoul de Pinet 'La Découverte' (Aurélie Vic)
Sale Price \$17.99 – \$183.50 case of twelve

Even though Picpoul de Pinet has been around since the 17th century, it is currently at its peak popularity. Plantings in France have nearly tripled in the last three decades. Its eponymous appellation is dominated by cooperative wineries, but a few independent wineries are turning out more detailed expressions. Aurélie Vic's 2024 is a nicely weighted soft and spicy example that will match well with grilled swordfish.



Chilean Chardonnay

2024 Chardonnay 'Antiguas Reservas' (Cousiño-Macul)
Sale Price \$19.99 – \$203.90 case of twelve

The Cousiño-Macul winery has numerous reasons to boast. Founded in 1856, they are the oldest Chilean winery which is still owned and operated by the founding family (now in the 7th generation). They are also one of the first to produce Chardonnay, using cuttings brought over from Burgundy at the end of the 19th century. A portion of the fruit comes from their historic estate vineyard; situated directly beneath the Andean foothills, the winery



is now bordered on the west by Santiago's encroaching urban development. The rest of the fruit comes from newer vineyards just to the south of the city, planted with cuttings from the original vines. Their use of fruit hand selected from the oldest vines gives a wine of concentration and depth, while the elevation here preserves precious acidity. This is a Chardonnay defined by its texture, with the ample creaminess bordered by firm acidity. The oak flavors of hazelnut and honey are pleasingly integrated with the ripe fruit on the palate. Great with a roasted salmon with herb & garlic cream sauce.

Bordeaux Summer



2024 Bordeaux Rouge (Château Le Bergey)
Sale Price \$17.99 – \$183.50 case of twelve
Château Le Bergey proves that not all red Bordeaux needs to be super serious. This 2024 has bright fruit, bouncy tannins, and oodles of charm. It's also biodynamically farmed

and a lovely match with a roast chicken.

Giennois

2025 Coteaux du Giennois (Domaine de Villargeau)
Sale Price \$16.99 – \$173.30 case of twelve

Despite its proximity to Sancerre, Giennois is a forgotten corner of the Loire. The vineyards straddle both sides of the Loire and date back to Gallo-Roman times, but fell into disrepair after WWII. The surge in success of Sancerre has led to massive plantings of Sauvignon Blanc, but red wines have proven to be more exciting and much better value. The newly arrived 2025 red from Villargeau, a Pinot Noir/Gamay blend, drinks well above its price point. Its fresh berry fruit and ripe integrated tannins make it a chillable red that will be ideal with grilled salmon and a fresh salsa.



Colli Senesi



2023 Chianti Colli Senesi (Fèlsina)
Sale Price \$17.99 – \$183.50 case of twelve

When we found out that Fèlsina made a cheaper Chianti from the Colli Senesi we couldn't wait to try it, and it delivered. This is a rustic beauty of a Sangiovese with its aromas of cedar and flavors of spicy cherry fruit. Perfect for stuffed pastas and pecorino cheese.

Specialty Foods

The Season of the Goat

Many of our favorite foods are associated with a particular season. Whether the result of climate or tradition, these foods possess a certain magic for us which is being slowly eroded by modified environments or cross-hemisphere trade. Few foods are as divorced from their natural place in the annual cycle as those of the dairy industry. Because most large farms stagger their births throughout the year to allow for consistent production, it's easy to forget that mammals only produce milk for a short time after giving birth. Regardless, a burst of new life happens in the spring, both on farms and in the wild, when the weather becomes more mild, seeds are germinating, and fresh grasses emerge from the ground to feed the next generation of grazing animals.

Thus June and July are the perfect months to enjoy the bounty of this beautiful, rich, and complex milk in the form of young cheeses from artisan producers. Goat's milk in particular is at its best during these months, and we have some truly excellent farmstead goat cheeses from Capriole Goat Cheese in Greenville, Indiana to help us celebrate the season.



Sofia – \$32 per lb (regular price \$36)

An ash-ripened chèvre in the spirit of Sainte-Maure. Sweet, tangy, and perfectly balanced.

Wabash Cannonball – \$10 per 4 oz piece (regular price \$12)

This delicate Crottin-style chèvre best reflects the freshness of the spring goat's milk.

Old Kentucky Tomme – \$32 per lb (regular price \$36)

A semi-firm natural rind cheese which pairs excellently with fresh berries.

Julianna – \$32 per lb (regular price \$36)

This fudgy chèvre aged with herbs and wildflowers is perfect with a crisp rosé on a sunny day.

* Weekly Wine Tastings *

We now offer a free wine tasting every Wednesday from 5-7 pm! Featured wines are discounted 10% during the tasting. Follow us on Instagram (@thewineandcheesecask) or Facebook to see what we will be pouring each week.

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407 Washington Street
Somerville, Massachusetts 02143
email: wine@thewineandcheesecask.com
phone: (617) 623-8656

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Wines of the Month – June 19, 2026 through July 14, 2026

2025 Bardolino (Gorgo)

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

Once known only for their lovely organic whites, Gorgo has come a long way with their red Bardolino. The 2025 is a fresh and lively blend of Corvina and Rondinella. Serve this slightly chilled with summer salads.

2025 Côtes de Gascogne (Saint-Lannes)

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

Here's another great bargain from Gascony's Saint-Lannes. This Colombard (80%) and Gros Manseng blend is lively and aromatic with a zesty dry finish. A nice match with cheese and charcuterie.

2024 Sangiovese di Toscana (Ormanni)

Sale Price \$12.99 – \$140.29 case of twelve

Ormanni, a notable Chianti Classico producer, has made a terrific organic 2024 Sangiovese. This is ripe and spicy with an earthy, dry finish. Great for tomato salads and grilled chops.

2024 Vino de la Tierra de Castilla 'Cala Rey' (Finca Fella)

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

Cala Rey is a blend of Verdejo and Sauvignon Blanc from Northern Spain. This 2024 is crisp and concentrated with nectarine aromas and a dry minty finish. Excellent with seafood.

