



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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August 19, 2026 – September 14, 2026

It's Still Summer!

Fresh fish. Ripe tomatoes. And corn, corn, corn. It's still summer and these great white wines are here to enhance the best food months of the year.

The "Hidden" Verdicchio

2024 Verdicchio di Matelica (Boccadigabbia)

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



Verdicchio dei Castelli di Jesi is one of the great success stories of Italian wine. But literally behind it and hidden in the hills of Le Marche is Verdicchio di Matelica. This is a more powerful wine with intense minerality, high

extraction, and a refined mouthfeel. Matelica is produced in a landlocked valley at high elevations in the hills of the Apennines, where the longer growing season results in richer, rounder wines. Boccadigabbia's 2024 is a compelling version with great length and a delightfully bitter dry finish. Have this with grilled fish and a corn salad.

Kir-Yianni

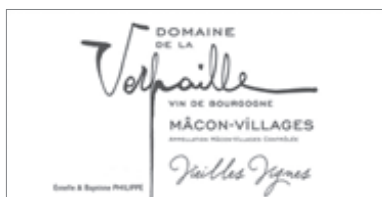
2025 Assyrtiko 'The North' (Kir-Yianni)

Sale Price \$22.99 – \$234.50 case of twelve

The island of Santorini was the launching pad for quality Greek white wine. It is no surprise that Assyrtiko's incredible endurance in arid conditions and its amazing quality led producers on the mainland to increase plantings of the grape variety. Unfortunately, recent vintages in Santorini have been disastrous with incredibly low yields leading to scant availability and soaring prices. This sent us looking for more of this superb dry white from Kir-Yianni. The Assyrtiko grapes are grown at high elevation on the Amyndeon plateau in the northern region of Macedonia. The 2025 is gorgeous.



Verpaille of the Vieilles Vignes



2024 Mâcon-Villages

'Vieilles Vignes' (Domaine de la Verpaille)

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

You can't go wrong with Mâcon. In this case

there is no questioning the 'Vieilles Vignes' designation as the organically tended vines are over 100 years old. The 2024 Verpaille is a ripe, textured Chardonnay with depth and character. Try this with a seared salmon and tomato salad.

Ostatu

2025 Rioja Alavesa Blanco (Ostatu)

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

There are villages in the north of Rioja that are part of the Basque country. Ostatu, located in Samaniego, produces a rare Rioja Alavesa Blanco from Viura and Malvasia. The 2025 is fresh, crisp, and aromatic with exquisite balance. This is a great match with lobster and crab.



Amazing Aligoté

2023 Bourgogne Aligoté (Antoine Jobard)

Sale Price \$64.99 per bottle

Our bottle of Jobard's Aligoté was amazing. Jobard's Meursaults sell for triple digits but the price for their Aligoté was still eye-opening. If you buy this be aware that it has an amazingly long cork. When opening you'll wonder if the cork will ever leave the bottle; stay patient and you'll be rewarded with a stunning dry white with chiseled crispness and minerality. Amazingly it's only 12%. Not bad for an Aligoté.



A Visit to the L-D-B Cave

2014 Bourgueil 'Cuvée Prestige' (Lamé-Delisle-Boucard)

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



Our first interaction with Lamé-Delisle-Boucard was at a trade show in the Loire Valley well over a decade ago. We liked the wines and the prices were, and continue to be, extremely reasonable. Despite the difficulty in pronouncing Bourgueil they quickly became our most popular Loire Valley reds. On later trips we visited the Cave where astonishing old vintages were opened. Their history goes back to the 19th century, but they

began bottling with the 1947 vintage and they have the bottles to prove it. After a couple of visits we asked if some older wines were available; luckily they were, so we dove in. We just received a reshipment of the 2014 Prestige which is drinking beautifully. This elegant Cabernet Franc has a truffle and mushroom aroma along with lingering cherry fruit and a leafy autumnal finish. At 12 years it's mature but shows no sign of fading. In the cellar Philippe Boucard likes to say "let's taste the 9s" which means he's likely to open the '69, '59, and '49 vintages. That's not possible here, but we did just receive a couple cases of half bottles of the '19 and '09 vintages. Along with the 2014 it's a great way to see how well these wines age and what they deliver at different stages in their development. Let us hope for another couple of decades of vinous time travel with the L-D-B winery.

Royal Reserva

2015 Rioja Reserva (Viña Real)

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

We've carried Viña Real's excellent-value Rioja Crianza so consistently, and for so long, that we almost forgot about their wonderful Reserva. Made with fruit from the northern Alavesa subregion, the 2015 spent almost two years aging in new and second use French and American oak barrels before a long rest in bottle. This mature wine is exquisitely balanced between fresh and dried red fruit, vanilla and spice, cedar and earth. Fine, smooth tannins keep it all together beautifully. Excellent with a plate of *jamón* and hard cheeses, or lamb gyros and fried potatoes.



Sale Dates

The Summer Quarterly Sale of the Year begins
Friday September 4th and runs through
Sunday September 13th.

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.

Rosé Recap

While summer is not over, our pursuit of new rosés is. Here are a few favorites that remain in good supply.

2025 Rioja Rosé (Muga)

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

Muga's always-excellent Garnacha is great with gazpacho and *jamón*.



2025 Val de Loire Rosé (J. Mourat)

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

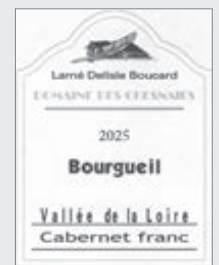
J. Mourat is a crazy mix of grapes from the Loire and beyond. This

crisp, spicy, dry pink is great with sesame noodles.

2025 Bourgueil Rosé (Lamé-Delisle-Boucard)

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

L-D-B's pink Cab Franc is a dry delight with roast chicken and potato salad.



2025 Languedoc Gris de Gris (Domaine de Fontsaïnte)

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

Fontsaïnte makes such great use of the Grenache Gris grape that they are the Gris de Gris champs. Why do we want to have this with gumbo?

Nebbiolo's Song

2022 Langhe Nebbiolo 'Usignolo' (Cascina Bruciata)

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

It's hard to find much information on Cascina Bruciata, but here is what we know. We know that the small 8 hectare estate is located in the Rio Sordo subzone of Barbaresco, and got its name from a fire that occurred on the property in the 1880s. We also know that it was purchased by the Abbona family, proprietors of the Marchesi di Barolo winery, in 2016. We now know that 'usignolo' is the Italian name for the common nightingale, which presumably graces the vineyard with its beautiful songs. Finally, we know that this 2022 Langhe Nebbiolo is delicious. Immediately after opening, this deep and dense Nebbiolo is dominated by firm tannins.

But nestled behind them are glimmers of Nebbiolo's fragrant charm. The red fruit, floral, and spice notes quickly become more apparent as the wine opens and the tannins soften. This really sings with braised beef short ribs.



There is Power in L'Union

2022 Saint-Émilion Grand Cru (Château Paran Justice)

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



If you're looking for value in the pricey village of Saint-Émilion you'll do well with L'Union de Producteurs. Here a group of Châteaux have joined forces, sharing equipment, a winery, and marketing to produce excellent wines without lofty prices. This month we have an excellent 2022 from Château Paran Justice. This is a hefty young Merlot and Cabernet Franc blend with ripe but elegant tannins and a rich, long finish.

Have this terrific Bordeaux with grilled lamb chops and eggplant.

Red Red Beaune

2023 Savigny-Lès-Beaune 'Les Grands Picotins' (Domaine Pierre Guillemot)

Sale Price \$59.99 – \$611.90 case of twelve



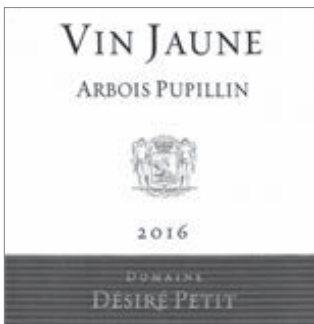
Guillemot's Premier Cru Serpentières is our benchmark for Savigny-Lès-Beaune. But in the 2023 vintage we found delight in one of their lesser-known vineyards. Les Grands Picotins was planted on an atypical Burgundian soil in 1958. Instead of white limestone it's grown on red marl. This iron-rich soil gives a warm earthy aroma along with the ripe Pinot Noir fruit of the 2023 vintage. Unlike Guillemot's Premier Crus, which need age, oxygen, or both to reveal their charm, this wine has immediate appeal. Try this with roast duck.

Old Yeller

2016 Arbois Pupillin Vin Jaune (Domaine Désiré Petit)

Sale Price \$99.99 per 620mL

The Jura in Eastern France is home to many fascinating wines, but Vin Jaune is the Jura's deepest and most intriguing. To begin, barrels are filled with a dry white wine made from Savignin, a



distinctly acidic grape. The barrels are not topped up after evaporation occurs, allowing a layer of natural yeast to form on top of the wine. This *voile* feeds the wine for several years while partially protecting it from oxidation. As the wine ages in barrel it evaporates and intensifies. At a certain alcohol level and after several years the yeast dies and the wine is bottled. Producers have

calculated that due to evaporation what would be 1 Liter is now 620mL, which is why they are allowed to use the unique bottle called a Clavelin. This rare wine is often compared to Sherry, but Vin Jaune has a depth and elegance all its own. The 2016 Désiré Petit has wonderful aromas of hay and tart plums along with a deep umami mushroom flavor. What does one drink with Vin Jaune? A simple yet profound pairing is a wedge of Comté, the Jura's great cheese. Another classic combination is a chicken stew with morel mushrooms, crème fraîche, and a splash of the wine. But don't limit yourself. On the day we opened our bottle, friends from K-Bok in Union Square dropped off some Korean chicken wings and fried oyster mushrooms. It was a great match.

Specialty Foods

Charcuterie: Off the Board, On the Grill

Some of the best barbecuing of the season is still ahead of us, so we thought it would be fun to look at a couple of ways we can bring cheese and charcuterie into the mix.



Halloumi is the classic Mediterranean grilling cheese. Made exclusively on the island of Cyprus, this tasty treat can be sliced and grilled crisp without making a melty mess. Serve with fresh tomato and cucumber and a little splash of zesty, herbal Shuug sauce (made nearby in Hayden, CT).

Mortadella skewers are a fresh take on a home-grown favorite. Fresh-

sliced mortadella (ask us to slice it a little thicker) will crisp up nicely, and is great secured between a cube of provolone and

a tangy Piparra pepper. Serve with whole-grain mustard and a cold beer for a unique backyard snack!



Aphrodite Halloumi – \$12 for 8oz

Shuug Zhoug Hot Sauce – \$11 for 9oz

Smoking Goose Mortadella – \$8 per half pound

Italian Provolone – \$8 per half pound

Matiz Piparra – \$14 for 4oz

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Wines of the Month – August 19, 2026 through September 14, 2026

2025 Rueda (Marqués de Cáceres)

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

The 2025 Rueda from Cáceres is a citrusy dry white made from Verdejo. Great with grilled corn and a zucchini salad.

2025 Côtes du Rhône Blanc (Famille Perrin)

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

Perrin's white Rhône blend is rich and round with tropical fruit and a firm, dry finish. Great with fish tacos and mango salsa.

2025 Malbec (Domaine Bousquet)

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

Once again Bousquet has delivered a fresh, delicious, and organic Malbec. The ripe plum fruit will make a fine match with your favorite grilled foods.

2024 Tempranillo (Venta Morales)

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

From the fertile plains of Castile, Venta Morales' Tempranillo delivers a dark and flavorful dry red. Great with sausages and Manchego.

