



The Wine and Cheese Cask

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June 15, 2018 – July 14, 2018

Visiting old Italian friends

The next best thing to visiting Italy this summer are these wines, preferably with food, in good weather, with friends.

The Plow

2016 Umbria Rosso (Perticaia)
Sale Price \$11.99 – \$122.30 case of twelve

Perticaia, or ‘plow’ in the local Umbrian dialect, has provided our go-to, all-purpose Italian red for the last few vintages with their Rosso. It’s an organic and unoaked Sangiovese-dominant blend with Merlot (10%) and Colorino (10%). Compared to previous incarnations, this vintage is slightly leaner, with less ripe fruit, giving it a refreshing elegance. Seamless, with red plum and cherry fruit that is tempered by a spicy earthiness and hints of licorice, this Rosso is one very drinkable red. For an easy dinner of cured meats, crusty bread, and salad on a night too hot to cook, this is just the wine.



Oddero

2014 Barbera d’Alba (Oddero)
Sale Price \$14.99 – \$152.90 case of twelve

The Odderos are one of Barolo’s oldest families, dating back to at least the 18th century. After WWII, when many families sold their vineyards to move to Torino to work at the Fiat factory, Giacomo Oddero had the foresight to buy vineyards in the most esteemed sites. The grapes that go into this wine come from these vineyards in La Morra and Castiglione Falletto. Often Barbera is drunk as an easy low-tannin sipper, but this Barbera, thanks to its origins as well as a year spent in large Slavonian oak barrels, is much more substantial. It’s perfumed and silky, with red berries, cherries, and black pepper. And it’s versatile enough to drink throughout a meal from the fresh corn salad to grilled chicken and burgers.



Grigio

2017 Pinot Grigio (Colterenzio)
Sale Price \$13.99 – \$142.70 case of twelve

Nestled among the Dolomites in the Alto Adige region, Cantina Colterenzio is a cooperative of over 300 families. Their collective experience yields an impressive line of wines at friendly cooperative prices. For years we’ve featured their Pinot Bianco, a perennial staff and customer favorite. This time we focus on their Pinot Grigio. This is a smooth, dry white with body. Its light peach and yellow plum aromas and flavors draw to a close with a hint of lime pith. Perfect for a simple dinner of fresh fettuccine tossed in butter and Pecorino Romano and the last of the season’s asparagus.

Ballarin

2015 Langhe Rosso ‘Cino’ (Ballarin)
Sale Price \$10.99 – \$112.10 case of twelve

There’s a reason why many Barolo producers offer a wine that seems to be a kitchen sink blend of grapes. Grapes that don’t make the ruthless cut for the Barolos or other DOCG wines need to go somewhere. These wines are always delicious and priced within reach, often carrying a DOC designation in their own right, as is the case with the Cino. Its blend of Barbera, Nebbiolo, and Dolcetto is a fresh and juicy pleasure. It sees no oak and instead is aged in the bottle. A fresh tomato and basil spaghetti pairing might be too obvious but is a classic for good reason.



Monte Montepulciano al Mare

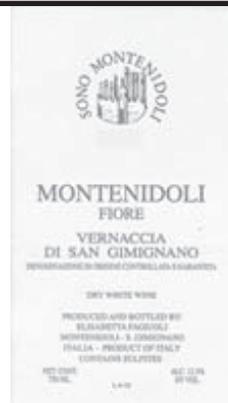
2014 Rosso Conero (Fattoria Le Terrazze)
Sale Price \$14.99 – \$152.90 case of twelve

Fattoria Le Terrazze’s Montepulciano vines are grown in the foothills of Monte Conero, a mere two kilometers from the Adriatic Sea. This combination of elevation and proximity to the cooling influence of the sea helps to create a fresh, lively red wine with striking balance between ripe cherry fruit and crisp dryness. The overall impression of this 2014 is one of complexity of fruit and structure in the finish. This superb red is not too heavy for a grilled sea bass stuffed with fennel and fresh herbs. Then while the coals are still hot move on to the next course of lamb kabobs.

Vernaccia

2016 Vernaccia di San Gimignano ‘Fiore’ (Montenidoli)
Sale Price \$21.99 – \$224.30 case of twelve

At 80, Elisabetta ‘Force of Nature’ Fagioli is still making beautiful organic wines and arguably some of the best Vernaccias in Tuscany. Her 2016 Fiore is a multi-faceted, textured white that has the gravitas to age for a few more years. For now, it’s lush yet laser-focused, with stones, mint, and flowers. Its aromas brim with white blossoms and an intriguing whiff of petrol. Have this savory white with lobster rolls.



La Vie en Rosé

Rosé has become an entirely new category. Yes, it's mostly seasonal, but because of its extremely reasonable price, its versatility, and its reverse-snob appeal it makes an outdoor gathering an altogether more relaxed affair by virtue of its shimmering, sun-dappled appearance. Amazing how these family wineries in France can make and sell these delicious wines at such pleasing prices.

2017 Costières de Nîmes (Château Grande Cassagne)

Sale Price \$9.99

\$101.90 case of twelve

An amazing value, the Grand Cassagne is a classic southern French dry rosé. Peachy fruit and peppery dryness make this ideal for spicy grilled chicken or a tomato and goat cheese tart.



2017 Bourgueil (Lamé-Delisle-Boucard)

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

This is a property that can do no wrong, making fabulous and ageworthy red wines plus a terrific dry rosé bargain. The 2017 is a subtle, crisp, dry delight. A beautiful wine for a picnic with smoked trout, radishes, cheese and strawberries. An amalgamation of all these is how the wine tastes to us.



2017 Luberon 'Côté Levant' (Domaine le Novi)

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

Even though it's mainly composed of Grenache (50%) and Syrah (25%), this rosé from the Luberon is spiked with crisp dryness from Vermentino (15%) and Cinsault. This is racy and lovely for a broiled bluefish and grilled clams.



2017 Méditerranée 'Le Saint André' (Figuière)

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

Le Saint André produces a hearty, dry rosé with a Syrah, Grenache, Cinsault, and Cabernet Sauvignon in equal parts. This will be a great match with fish tacos and a spicy green sauce.

2017 Menetou-Salon 'Morogues' (Domaine Henry Pellé)

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

Menetou-Salon is Sancerre's much smaller neighbor and mirror image. Like Sancerre it produces a majority of Sauvignon Blanc, plus an inspiringly small quantity of red Pinot Noir and rosé of same. Named after the home village of the Pellé family, the 2017 is a crisp and crunchy beauty with tart cherry fruit and elegant dry tannins. Fourth-generation winemaker Paul-Henry chose flavor over aesthetics by forgoing filtering in order to retain subtleties in the wine. As a result, the rosé does contain suspended organic compounds that are naturally occurring and safe to consume. Terrific with anything salmon.



2017 Bandol (Domaine Dupuy de Lôme)

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

In Bandol Mourvèdre is king. This grape performs its spicy dark magic at best in this small appellation just east of Marseille. While it skews to the expensive side of these rosé offerings, Dupuy de Lôme remains our best bargain from Bandol. This is the wine of summer in Provence. Serve with the best seafood you can find and revel in this not-too-pricey side of luxury.

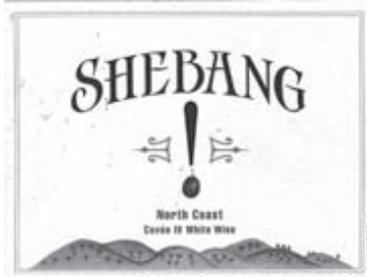


The Final Lot

Cuvée IV White (Shebang)

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

When we tasted this unique white blend from California's Bedrock Wine Co., we decided to buy a case for the shelf. When we found out that this wine would not be made again, we bought out the distributor's dwindling inventory. Because the grapes that went into the Shebang are mostly destined for Bedrock's Heritage wines, the reduced yields of recent harvests left very little for Bedrock's second label. The Cuvée IV is mostly old vine Riesling blended with Muscadelle from 100-year-old vines, old vine Semillon, and Albariño. This luscious, balanced white is full of honeysuckle, herbs, and peach fruit. It is a beautifully made wine that is the last of its kind. Stock up for your spicy Thai curries.



Take Us To Your Liter

2016 Dürkheimer Nonnengarten Riesling Kabinett (Darting)

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



Summer is here. Fires will be lit. Your bare feet will touch grass and sand. While the Rosé Revolution may be in full flourish, the Riesling Renaissance continues apace. Darting's 2016 Kabinett is gorgeously aromatic, with wonderful pear and apple fruit and a crisp, snappy, dry finish.

Packaged in a Liter and at a modest 10.5% alcohol, it is perfect for outdoor feasts involving huge bowls of fresh salad and grilled spicy skewers.

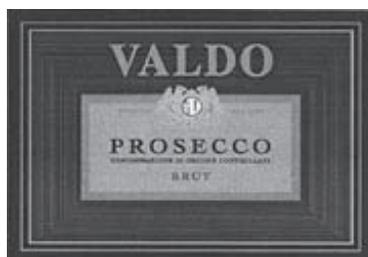
Spritz Season

NV Valdo Prosecco Brut

Sale Price \$9.99 – \$107.90 case of twelve

We like to offer this Prosecco during the holidays when everyone is in the mood for bubbles. Although we're advocates of year-round enjoyment of fizzy wines, the summer is another time of the year when demand for sparkling wine surges. The Valdo is a fragrant, dry Prosecco that is refreshing on its own, but at this price it's the perfect Prosecco to use for an Aperol Spritz.

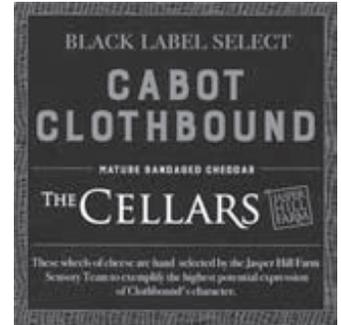
Or for a change try the Hugo Spritz, a specialty from the Dolomites. All that's needed is sparkling water, Elderflower liqueur – for a less expensive alternative to St. Germain, try the locally made St. Elder – and fresh mint.



Specialty Foods

Cabot Clothbound Black Label Select \$22.99 per lb (Regular Price \$26.99)

This superb Vermont cheddar is the continuation of a collaboration that has been ongoing since 2003 between Cabot Creamery and the Cellars at Jasper Hill. After production at Cabot, wheels are sent to Jasper Hill where they are coated in lard and carefully aged. For the "Black Label" selection, the development of each batch is closely monitored, and "only those wheels deemed to be the highest expression of a cheese's potential" are selected. Aged up to 18 months, the cheeses are released only at their peak of quality. Flavor profiles vary between batches – the current selection offers up savory and brothy flavors balanced by the sweetness and acidity of pineapple.



Maplebrook Farm Burrata \$9.99 each (Regular Price \$10.99)

Taking first place in its category at the 2016 American Cheese Society competition, Maplebrook Farm's burrata is made using vegetarian rennet and cow's milk sourced only from farms near their North Bennington, VT facility. True to the Old World style, each ball of burrata consists of an outer shell of mozzarella filled with stracciatella (strands of mozzarella) mixed with cream. Pair with ripe tomatoes and basil for an indulgent caprese, or use as the centerpiece for a charcuterie plate. Each tub contains two 4-ounce pieces.

Caseificio Maremma Pecorino Il Tosco \$21.99 per lb (Regular Price \$22.99)



Founded by Fortunato Spadi in 1966, Caseificio Maremma is located in the eponymous coastal area of Italy located in Tuscany. They produce a number of original sheep's milk cheeses in addition to Pecorino Toscano PDO, all using high quality milk and traditional cheese-making techniques. Though aged for one year, Il Tosco retains more moisture than similarly aged pecorinos, resulting in a surprising depth of savory flavors despite the creaminess of the texture. Notable flavors are of toasted hazelnuts and brown butter. Pair with chestnut honey or a savory tomato and onion chutney.

New England Charcuterie Soppressata \$11.99 each (Regular Price \$12.99)

New England Charcuterie's Joshua Smith got his start at Dean & DeLuca before opening Moody's Delicatessen in Waltham. With his house brand of charcuterie, Smith aims to remain true to his mission: "make the best charcuterie with the most advanced production technologies, while remaining true to culinary origins and techniques." Their soppressata is made with red wine, garlic, and pepper, and is extremely well-balanced in texture – soft and rich without being too fatty. Pick one up along with the Maplebrook Burrata and a Clear Flour baguette, and you have a perfect, easy summer dinner.

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Wines of the Month — June 15, 2018 through July 14, 2018

2017 Vermentino di Sardegna 'Aragosta' (Cantina Santa Maria La Palma)

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

Vermentino from Sardinia is always a summer favorite. The fresh, lively 2017 Aragosta is terrific with seafood and salads.

2016 Jumilla (Tarima)

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

Tarima hails from Alicante on the east coast of Spain. Here desert-like conditions yield hearty, full-flavored Monastrell grapes. The 2016 delivers a boatload of flavor for burgers and spicy rice dishes.

2017 Rioja Blanco (Baron de Ley)

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

Baron de Ley has captured the fresh exuberance of the Viura grape while maintaining its ripe body of flavor. This will be great with grilled fish along with a spicy salsa.

2016 Montepulciano d'Abruzzo (Pianoro)

Sale Price \$6.99 – \$75.49 case of twelve

Montepulciano d'Abruzzo has proved itself over and over as a value-priced red for spicy foods. Try the Pianoro with grilled sausages and broccoli rabe.

