



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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## July 15, 2018 – August 14, 2018

### Pink Places in France

We don't expect you to take rosé as seriously as we do. For us it has taken over a healthy portion of our summer wine business. For you, we hope that you enjoy these delightful wines in beautiful settings with stupendously fresh summer foods.

#### Var

##### 2017 Coteaux Varois en Provence (Chateau Routas)

**Sale Price \$9.99 – \$101.90 case of twelve**

The Varois is surrounded on three sides by the sprawling Côtes de Provence appellation and on the western side by the Coteaux d'Aix-en-Provence appellation. This isolation may explain why the Varois wines remain excellent values. The 2017 Routas is a crisp, dry, full-flavored rosé that is perfect for fresh salads and anything grilled and slathered in garlic.



#### Nîmes

##### 2017 Costières de Nîmes

##### 'Galets Rosés' (Château Mourgues du Grès)

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

This has become an old favorite and continues to be a great value. The Galets

Rosés with its good weight and smoky fruit is perfect for grilled lamb chops and a bubbling cauldron of ratatouille.



#### Bandol



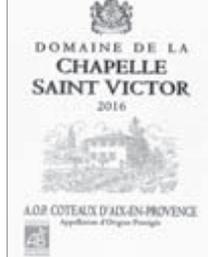
##### 2017 Bandol (Chateau Val d'Arenc)

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

Bandol rosé is the rosé that you serve to people who say they don't like rosé. If they still say they don't like rosé, give them a beer, a local craft New England-style IPA, and enjoy the rest of the rosé yourself. Val d'Arenc is piney, peppery, and delicious. It's both fresh and full-bodied and ready for the best summer

foods you can gather.

#### Aix



##### 2017 Coteaux d'Aix-en-Provence

##### (Domaine de la Chapelle Saint Victor)

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

The Chapelle Saint Victor's color is the beginning of a sunset with light pinks and streaks of orange. The flavors are crisp and lively with a mix of raspberry and grapefruit.

This delicate style of Rosé would be perfect for a cold poached salmon and a cucumber and radish salad.

#### Loire

##### 2017 Val de Loire (J. Mourat)

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

This Loire Valley rosé from J. Mourat, made from Pinot Noir, Cabernet Franc, Negrette, and Gamay, is a decidedly herbal and mineral wine that is perfect for spicy grilled chicken and a cooling coleslaw.

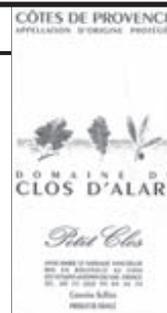


#### Côtes de Provence

##### 2017 Côtes de Provence 'Petit Clos' (Domaine du Clos d'Alari)

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

Clos d'Alari is a classic dry Provençal rosé with its mix of herbal garrigue, black olives, and peachy fruit. This is perfect for a fish stew and a pile of fresh fava beans.



#### Chinon



##### 2017 Chinon (Olga Raffault)

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

You may have noticed that we have great appreciation for Cabernet Franc, and that Olga Raffault may be at the epicenter of our enjoyment.

This rosé is deeply rooted, with gravelly minerals and gorgeous strawberry fruit.

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## Tuscan Towers

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### 2017 Vernaccia di San Gimignano (Casa alle Vacche)

**Sale Price \$10.99 – \$112.10 case of twelve**

Vernaccia di San Gimignano is a Tuscan white wine with a long history. First cited in the 13th century, Vernaccia has managed to remain an important local grape. Last month we featured the Fiore from Montenedoli, one of Tuscany's greatest whites. This month we have a more down-to-earth Vernaccia from Casa alle Vacche. Their 2017 is wonderfully flinty and perfumed with almonds and apricots. With its full flavor, it will be a fine match with linguine and clams. Followed by a wedge of Pecorino Toscano.



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## Santo Santorini's 70th

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### 2017 Santorini Assyrtiko (Santo)

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

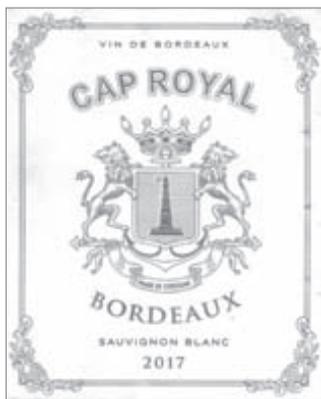
Because we've only carried this for a few vintages, we did not know that the cooperative winery on the Greek island of Santorini is now into their 70th vintage. Just one sniff of this expressive dry white makes us want to put a branzino on the grill. There is a little more peachy fruit than in the last vintage, but the volcanic stoniness comes through in the sea-scented finish.



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## Cap Royal

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### 2017 Bordeaux Blanc (Cap Royal)

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

Cap Royal is a tribute to the oldest lighthouse in Europe. It is also a terrific Bordeaux Sauvignon Blanc from Jean René Matignon, winemaker from Château Pichon Baron. We'll get around to the 2017 vintage for red Bordeaux later, but for

white it already is a terrific vintage. This pure Sauvignon Blanc is packed with aromatic fresh fruit and flowers, while the back palate is creamy and rich, with a zesty dry finish. Perfect for broiled haddock and wilted spinach with garlic.

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## Pinot Nero

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### 2017 Pinot Nero (Colterenzio)

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

Northern Italy is no longer an unlikely source for Pinot Noir, given Colterenzio's ability to deliver this beauty in vintage after vintage. We adore the 2017 for its exquisite lightness that somehow does not sacrifice flavor. Gorgeously subtle berry fruit and a mineral-laden dryness make this a serious Pinot Noir. Producers from the Côte de Beaune to the Willamette Valley and back would surely consider paying a premium for these grapes.



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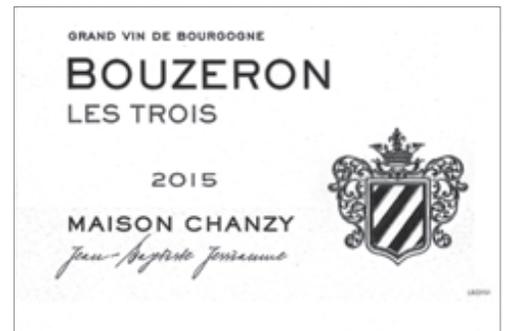
## Bouzeron

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### 2015 Bouzeron 'Les Trois' (Chanzy)

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

The village of Bouzeron is the privileged home of the only appellation solely devoted to the Aligoté grape. While this may somehow translate into Grand Cru status it does not translate into Grand Cru prices. Chanzy's ripe and rich 2015 has the ample aroma and mouthfeel of fine white Burgundy, but being Aligoté instead of Chardonnay it has minerals and crispness at the front and ripe green plum and apricot fruit at the finish. A fascinating gymnastic twist of balance. Perfect for swordfish.



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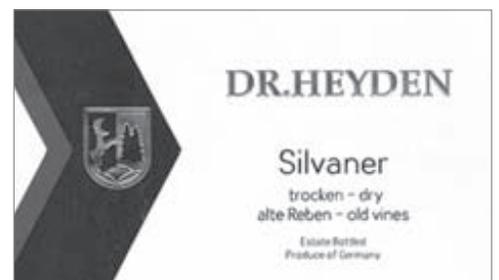
## Dr. Silvaner

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### 2017 Silvaner (Dr. Heyden)

**Sale Price \$9.99 – \$101.90 case of twelve**

Frank Heyden's old Silvaner vines always deliver a great value dry white. The combined aromas of apples and minerals are enticing enough, but the crisp bracing dryness in the finish make this a complete and lovely white. Try with a spicy shrimp sauté.



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## Pic Saint Loup

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### 2015 Pic Saint Loup 'Tour de Pierres' (Ermitage du Pic Saint Loup)

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



Pic Saint Loup, Languedoc's finest growing area, has now been awarded appellation status. The consistent quality delivered by the three Ravaille brothers certainly contributed to this upgrade. Their Tour

de Pierres is a delicious Mediterranean blend of Syrah (50%), Grenache (40%), and Mourvèdre. Its spicy herbal flavors and wonderful ripe tannins are perfect for burgers off the grill and ripe summer tomatoes.

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## Beaujolais

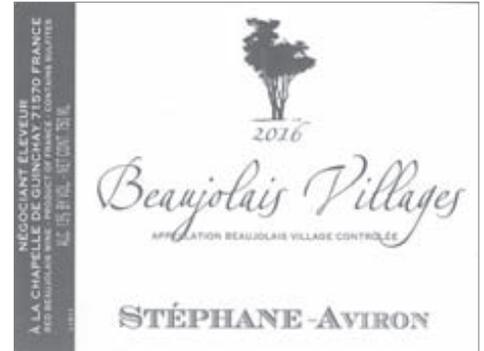
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### 2016 Beaujolais Villages (Stéphane Aviron)

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

We recommend that all of the wines in this newsletter, reds included, be served chilled. Putting a chill on a bottle of Beaujolais is de rigueur in July and August. It brings together the lively fruit and the pronounced minerality in this superb Beaujolais Villages

from Stéphane Aviron. The vines that produce this wine are now 65 years old. They contribute extra sap and vigor into a beautifully rendered expression of the Gamay grape.



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## Specialty Foods

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### Grafton Village Grand Reserve Cheddar \$15.99 per lb (Regular Price \$17.99)

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Grafton Village Cheese makes a range of cheddars and cave aged cheeses, with their cheesemaking tradition dating back to 1892 when the Grafton Cooperative Cheese Company was originally founded in Grafton, Vermont. For their line of cheddars, they use only raw cow's milk sourced from local family farms. Their Grand Reserve cheddar is aged around 4 years, though they determine its readiness for sale based on a target flavor profile rather than adherence to a strict schedule.

This is a bold, savory cheddar with a long, sweet and sour finish, so it demands equally bold pairings.

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### La Casera Pecoretto al Tartufo \$22.99 per lb (Regular Price \$25.99)

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La Casera, the affinage operation of Eros Buratti, is consistently one of our favorite Italian producers. Pecoretto al Tartufo is a small wheel made from pasteurized sheep's milk and featuring delicate slices of black summer truffles. The wheels are aged just long enough to provide a little firmness and body while maintaining some moisture. The result is a relatively mild and creamy sheep's milk cheese, with just enough sweetness from the milk to match the earthiness of the truffle.

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### Cypress Grove Humboldt Fog Pepper Remix \$27.99 per lb (Regular Price \$29.99)

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This limited edition of Cypress Grove's award-winning goat cheese features an exciting twist. Rather than the customary line of vegetable ash, wheels are bisected by a thin layer of chilies, curry, and harissa. Not just visually appealing, the spices give the cheese a slight kick, complementing the creaminess and the bright, citrus flavors of the goat's milk. This one is only available for a short time, so get it while you can!

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### Grace Hill Farm Valais \$25.99 per lb (Regular Price \$26.99)

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Max and Amy Breiteneicher founded Grace Hill Farm in Cummington, Massachusetts in 2012, after Max learned to make cheese during stints at Jasper Hill Farm in Vermont and Chase Hill Farm in central Massachusetts. Made with their own raw, grass-fed cow's milk, Valais is a firm cheese that would be excellent for melting (try in a grilled cheese or on a burger). It is also complex enough to enjoy on its own, with salty, sweet, and nutty flavors in good balance.



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## Wines of the Month — July 15, 2018 through August 14, 2018

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### 2016 Vinho Verde (Quinta de Azevedo)

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

Vinho Verde is a terrific summer white, and the zesty dry version from Azevedo is perfect for sardines and salads.

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### 2017 Chardonnay 'Unwooded' (Yalumba)

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

Our ideal of affordable Chardonnay is an un-oaked Macon-Villages. Little did we know that Yalumba's Y series comes close. This has a solid core of ripe fruit and a crisp, dry finish. Perfect for crab cakes.

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### 2016 Côtes de Gascogne (Domaine Estrade)

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

Estrade is a classic Gascon blend of Colombard, Sauvignon Blanc, and Ugni Blanc. This is a lively, refreshing dry white for grilled pork and cold sesame noodles.

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### 2016 Pays d'Hérault (Les Hérétiques)

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

Les Hérétiques is a ripe and round Carignan from the Languedoc. This juicy red is perfect for burgers, whether they be beef or poultry, veggie or salmon.

