

CORK N CASK:  
SIGNAGE

*Great Grillers*

*Summer is approaching,  
with early meats and succulent  
vegetables on the barbecue.  
So we've assembled a few of our  
favorite robust reds to stand  
up to the flavors of the outdoors.  
Try an Argentinian Malbec with lamb,  
a chewy Cabernet with steak,  
or a lush, round Shiraz with  
just about anything.*

*Gentlemen, start your grills!*

**CORK n CASK**

37 West Street, Beverly Farms, MA 978-927-0262

SUMMER IN ALSACE

The crisp, flavorful wines of Alsace are perfect for summer. With bright acidity, plenty of fruit, and medium body, these refreshing whites are a perfect match for dozens of food choices, yet are equally delightful on their own. Three of our all-time favorites are Trimbach Pinot Gris, Pierre Sparr Pinot Gris and Hugel Cuvée Les Amours Pinot Blanc

DOMAINE DU PÉGAÛ CHÂTEAUNEUF-DU-PAPE

Cuvée Reserve 2003

Parker Says:

"Highly Recommended"

97 Points

One of the top Chateuneuf producers, Pégau scores another top rating with this dense, muscular offering. Freshly crushed plum and blackberry aromas wrap around dark berry fruit with hints of licorice and tar. Our salesman bought a case of these magnums for his own cellar! Drink from 2008 to 2030.

D'ARENBERG

Laughing Magpie

Shiraz Viognier '04

Parker says, "one of the most successful offerings in D'Arenbergs portfolio." We say paint your tongue blackberry with this deep ruby/purple Shiraz. Just a touch of Viognier, 2%, brings out the lush cassis, dark blackberry and hints of sweet honeysuckle. The Laughing Magpie is excellent right now, but will also show well for the next seven or eight years.