

Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP
NEWSLETTER

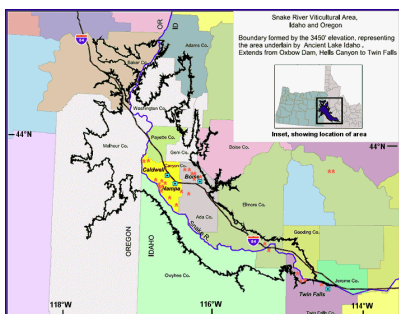
CORNER OF 8TH & FORT
BOISE, ID 83702

APRIL CLUB PICKS

New Releases from Some Newer Idaho Wineries

by David Kirkpatrick

Five years back, progress in the Idaho wine world had ground to a halt. When colleagues and I tasted through some 150 different wines, the results were discouraging. One third were not of commercial quality, another third drinkable, but not recommendable, with the final third acceptable, but for the most part uninspiring. There were exceptions, of course. Wineries that had been around for awhile were still doing a good job crafting some very fine wines—Koenig, Snake River, Sawtooth, Vickers, Indian Creek, among others. And while a number of new wineries were coming on the scene, they were primarily hobbyist with no commercial experience, bottling varieties according to what they liked to drink, rather than what grapes most suited their *terroir*.



What a difference a few years make. With our own Snake River AVA and a rash of new and talented winemakers joining the fray, Idaho is making wines as good as anywhere else in the Northwest. We're featuring a number of those in our weekly in-store wine tastings throughout April. Check the back page for a list of who and when. Here I want to highlight the spring releases of just a few of the top new wineries.

Cinder

You can read a bit more about Cinder on page three—their 2010 Rosé is a club pick for April. Suffice it to say that winemaker Melanie Krause and husband Joe

Schnerr have created one of the best line-ups of Idaho wines. Besides their excellent rosé, made from 100 percent Syrah, they have three other new releases, and will be pouring all four in our shop the last weekend of April.

2010 Cinder Viognier, Dry, \$17.00

Bone dry, with almost no residual sugar, this is a lean and lively wine, but with the characteristically rich aromas and fleshy palate of Viognier. On the nose, it's peach and pear with a touch of citrus and lemon zest. On the palate, it's more stone fruit interwoven with crisp acidity. If you love the smooth fruit flavors of Viognier but are a bit overwhelmed by the typical unctuousness, this wine is for you. Great for spring with the freshness and balance that will make it a joy all summer long.

2010 Cinder Viognier, Off Dry, \$17.00

A more traditional style of Viognier, similar to their 2009, but with residual sugar still below one percent, it just approaches the threshold of sweetness. The fruit on both the nose and palate is more on the tropical side, with pineapple, melon and mango. An opulently textured wine, but with the acidity to balance out the richness, it's a great choice to pair with spicy Asian cuisine, or to sip on its own on a cool spring afternoon.

2009 Cinder Syrah, \$27.00

Another great Syrah from Cinder, think Côte Rôtie, but with an American accent. Five percent Viognier goes into the mix of this meaty red wine with spicy dark fruit aromas and touches of game, smoke and dark coffee. Deep berry fruit flavors are laced with vanilla and toasty oak, finishing with a silky smooth persistence and nice hits of black pepper and spice. Should age beautifully for a number of years.

Vale Wine Co.

Vale was a part of the Urban Winemaker Cooperative in Garden City along with

2010 Cinder Rosé

2009 Saviah, The Jack Red

2009 Broglia Gavi, La Meirana

2006 Guelbenzu Azul

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- Wine Deal of the Month
- April Wine Club Picks
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Cinder and Syringa before the trio outgrew the space. Today, fourth generation Idaho native and winemaker John Danielson can be found at his facility in Caldwell, and pouring wine in the shop the weekend of April 22. He has three new releases for spring, all white.

2010 Reserve Riesling, \$14.00

John has an affinity for Riesling and this dry version is made in an appealingly fresh style with zesty pear, apple and apricot aromas. Lots of apple and bright citrus on the palate with a touch of mineral on the finish. Another great choice to for most Asian dishes.

2010 Riesling, \$14.00

Like many German Rieslings, this one tops out over 2.5 percent residual sugar, but as with those German entries, bracing acidity preserved by cool nights in the vineyards keeps things in balance. A definite richness comes with that ripeness, but crisp citrus blended in makes this a very food friendly wine.

2010 Viognier, \$16.00

Vale winemaker John Danielson is one of his own toughest critics, and he is very happy with the quality of this Viognier. He describes it as being on the dryer side of the style spectrum, with beautifully floral apricot and peach fruit. Sounds like it is similar to the Cinder version, a little lighter than you might expect, with the emphasis on fresh fruit. Could we be hitting on a Snake River AVA Viognier prototype?

Syringa

Mike Crowley has taken a love of wine and extensive training (including a degree in enology and viticulture), and turned it into one of Idaho's latest boutique wineries. A former part of the Urban Winemaker's trio, Syringa is still in Garden



City just down the street at 3500 Chinden Blvd. His new releases are about a month away, but you can get a preview of what he'll be rolling out in the shop on the weekend of April 8. Here are his notes on the spring releases, available for purchase in early May

2010 Syringa Fumé Blanc, \$16.00

A lighter bodied wine with a touch of smoke in the nose, and with flavors of vanilla, citrus, grapefruit, lemon grass, and green apple. The finish is crisp with grapefruit and herbal hints. Fermented in a blend of three year old French and American oak barrels, this wine pairs well with a light fish, chicken or works as an easy drinking summer wine to share with friends

2010 Syringa Sauvignon Blanc, \$16.00

A different take on Sauvignon Blanc with citrus, melon, pineapple, pear, and some herbal hints. The finish is slightly sweet with stone fruits and a touch of lemon. Fermented around 49° in a stainless steel tank, it is a very fruit forward wine, full of flavor. Try it with your favorite Thai dish, spicy chicken or as an afternoon aperitif on the patio.

2009 Syringa Primitivo, \$24.00

This wine is smooth with layered flavors of currant, spice, raspberry, dried plum, light licorice, and boysenberry jam with a nicely lingering finish. Aged in French and American oak barrels for 16 months, the Primitivo pairs well with pulled pork or a rich meaty pasta dish.



Wine Deals of the Month

The Australian wine importer Grateful Palate is gone, a victim of the recession. A shame, because they represented some of the finest wineries from Down Under. The good news is that, at least for now, their wines live on. The even better news is that we've been offered some of their best wines at deeply discounted prices, and we are passing the savings on to you. Here are a few examples:

2005 Teusner Shiraz with a 92 point Parker rating, reg. \$21, member sale price **\$7.99**

2006 Kalleske JMK Shiraz Port, 375 ml. reg. \$24, member sale price **\$7.99**

2006 Noon Eclipse Red, a blend of 65% Grenache and 35% Shiraz rated an impressive 97 points in Parker, reg. \$46.00, member price, **\$22.99**.

R & R Club

2010 Cinder Rosé

This month's white is a lovely shade of pink from one of Idaho's hot new wineries. Cinder is owned and operated by husband and wife team Melanie Krause and Joe Schnerr. Melanie is the winemaker, Joe, a trained chemist, takes on a myriad of different roles. Melanie grew up in Boise before going to school at Washington State to study biology. That's where she first met a rugby player named Joe. She worked as a vineyard tech for Chateau Ste. Michelle before landing an assistant winemaker job at their Canoe Ridge property. In 2006 she married Joe, moved back to Boise and started Cinder, named for the layers of volcanic remnants found under the vineyards in Idaho.

This wine follows the Cinder tradition of making intensely fruity, but completely dry rosés. It is 100 percent Syrah, with all the grapes coming from Williamson and Skyline Vineyards. With only 300 cases made, this is a truly limited production offering. It opens with fresh, crushed strawberry aromas colored by a nice bit of spice. Bright berry flavors fill the palate in this completely refreshing rosé, that has an enticing creaminess to the finish. It's like springtime in a bottle, and is the perfect choice to pair with the lighter foods of the season. Goes great with pastas like linguine with clam sauce, is the perfect choice for simply grilled fish, or just sip it on its own on a mild spring evening outside on the patio.

2009 Saviah The Jack Red

Saviah Cellars is a family-owned and operated artisan winery located in the acclaimed Walla Walla Valley. The winery specializes in producing small quantities of ultra-premium wines that showcase the remarkable qualities of Washington's finest vineyards. Winemaker Richard Funk and his wife Anita, both natives of Montana, moved to Walla Walla in 1991. The name Saviah is a family name from Anita's great-grandmother, a schoolteacher, artist and author, who settled in western Montana in the early 1900s. Founded in 2000, Saviah's first vintage was only 300 cases.

Because their wines are produced in limited quantities, Saviah is extremely selective in choosing their fruit sources. In addition to seeking exceptional sites, they develop long-term partnerships with dedicated wine-growers and managers who share their philosophy and commitment to quality in the vineyard. Only 4900 cases of The Jack were bottled, but that accounts for about half of Saviah's total production.

A silky blend that's dominated by Merlot (80 percent) along with Cabernet Franc, Cabernet Sauvignon, Petit Verdot and Malbec, this wine was aged in mostly older American oak barrels, adding structure and texture more than aroma and flavor. Ripe and round red fruit flavors fill the mouth in this egalitarian wine that would be equally at home with a simple hamburger or hot dog, as well as a roast pork loin or a prime rib.

Passport Club

2009 Broglia Gavi, La Meirana

The agricultural farm Meirana covers some 180 acres of land, 95 of which are planted in vines. The most widely planted grape here is Cortese, the premier white variety of the Gavi appellation that sits within the borders of Italy's Piemonte. The name Meirana is connected to the story of Gavi itself. The first document where the name Meirana appears is kept in the state Archives in Genoa, and it is there that vineyards and chestnut woods on the spot called Meirana are first mentioned. This document, dated 971 A.D., confirms the vine growing and wine producing tradition of the area. While the Broglia family's connection to the property is much more recent (they released their first wine in 1974), they are one of the most respected names in Gavi. Over the decades they have restored La Meirana, restructuring the farmhouse, and building a new winery and cellar.

Cold fermented in stainless steel to preserve its freshness, the Meirana sees no oak. Gorgeous aromas of ripe citrus, melon, fig, rose petal and clover pour from the glass. This wine is enticingly rich on the palate, layered with peach, honeyed melon, mango and blood orange fruit flavors. On the ripe side of the Gavi style, it's undeniably rich but impeccably well-balanced, with a refreshing crispness on the finish that is punctuated by a light touch of almond. Fresh oysters would make a great food match, as would any other shellfish you prefer. Pasta Primavera would be a great springtime choice, as well.

2006 Guelbenzu Azul

In picking this month's red Passport selection, four different Spanish reds were tried, and while all had something to recommend them, this was a definite standout. Guelbenzu is a wine making company with a very go ahead philosophy. A family run bodega based in the town of Cascante in Navarra, Spain, the Guelbenzus first showed their wines at the London Universal Exhibition in 1851. They went on to win acclaim, taking a prestigious wine award in Bordeaux in 1882. But the present fame and high regard they have today in the wine world can be credited to the eight Guelbenzu family members and their two winemakers, Gorka Arellano in Spain and Rodrigo Aviles in Chile.

In 2000, the Guelbenzu family discovered and acquired a property with a unique quaternary gravel deposit called La Lombana. Located in the Queiles River community of Vierlas, just inside the region of Aragon, it was planted to a mix of red varieties. Guelbenzu was acquired by Caja de Ahorros de Navarra in 2009, but this Azul was made prior to that change. A blend of Tempranillo, Cabernet Sauvignon and Merlot, it offers heady red berry and cherry aromas backed by black pepper, spice and a touch of smoke. The flavors on the palate are elegantly exotic and silky smooth, with ripe cherry and raspberry fruit playing against a nice spiciness and a light minerality. Well balanced and well integrated, the flavors persist nicely on the velvety finish. Would love to be paired with a rack of lamb, but would go great with most any grilled meat or poultry. .

THE FOOD CRITIC ORDERS DINNER



"I'll have the inevitable quiche Lorraine with an elegantly airy custard filling but a disappointingly soggy pastry, the rather bland and textureless gazpacho, and the slightly-dry-from-overcooking calves' liver lightly garnished with tasteless, oily onions."

April 2011



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Wine Shop Hours!

10 am to 8 pm
Monday
through
Saturday

10 am to 6 pm
Sunday

Upcoming Wine Events

A Tapas & Wine Party

When: Saturday, April 9 from 2 to 4 pm

Small plates from Chef Richard of Café Vicino, paired with wine picks from your Boise Co-op Wine Shop. What could be better? You can just sit back and enjoy, but at the same time we will be exploring wine and food pairings, helping you learn what works with what, and why. The entry fee is a very reasonable \$30, and you can call the restaurant at 472-1463 for reservations.

Weekly Wine Tastings

The Wine Shop offers free tastings every weekend, on Friday from 4:30 to 6:30 pm, and Saturday from 2:00 to 4:00 pm. For four weekends in April, we're featuring local wineries. If you haven't been following the Idaho wine scene the past few years, you are in for a pleasant surprise. A number of new wineries have come on board recently, helping to raise the bar significantly. Here's the line-up for this month:

April 8 & 9: Syringa

April 15 & 16: Parma Ridge

April 22 & 23: Cinder

April 29 & 30: Vale

Save Big on '06 Red Burgundy

If you love Pinot Noir, this is your chance to save big on the classic example of that grape—red Burgundy. Sure they can be a bit pricy, but we are here to help you, help us. We're overstocked on this very fine vintage, lost in the shadow of the much hyped 2005. You'll wish you had more of these charming wines to drink while you wait for your '05s to come around. Here's your chance to stock up with dramatic savings. We're putting all our '06 red Burgundies on sale for **25% off the regular price**. Buy six or more and you save **an additional 10%**. The sale runs through the end of April, but hurry in for the best selection.

It's Our Annual Tax Day Sale

Take 15% Off on 6 or more bottles

When: Friday, April 15

The filing deadline for your taxes has changed—the date for our annual sale hasn't. No one likes to pay taxes, but we're here to ease your pain. Take 15 % off when you buy any six or more bottles, sale items included. After all, a glass of wine couldn't hurt.

Down Under with Leil

When: Saturday, May 14 from 2 to 4 pm

Think you know Australia? We're not talking Yellow Tail here (not that there's anything wrong with that), but the best in Shiraz, dry Riesling, sparkling wine and more from down under. Wines from Western Australia, Barossa, Tasmania, to name a few. The price is just \$30, the place is Café Vicino (small plates to pair with the wine provided), and you can call the restaurant for reservations at 472-1463

Weekly Wine Giveaway

Every week, three lucky people each win a free bottle of wine. All you need to do is drop by and fill out an entry form, one entry per week, no purchase necessary, but you must be 21 or older. On Sunday morning, we draw names from that week's entries, and the winners each get a free bottle of wine. Come back and enter every week for another chance to win.