

Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP
NEWSLETTER

CORNER OF 8TH & FORT
BOISE, ID 83702

DECEMBER CLUB PICKS

Wine Shop Staff Holiday Picks



Carl's Pick: 2009 Robert Groffier Bourgogne, \$44.00

This is one dynamic wine, and the best Bourgogne I've tasted this year, maybe ever. Approachable and ready to drink, it contains distinctive complexity for an entry level Burgundy. The lush, silky red Pinot fruit melds seamlessly with a complex array of elegant spices, and the long, well-balanced finish coats the tongue completely. Well worth the price (it's so refined, one thinks it's a bargain). Drink now or cellar, but mostly drink now because it's so delicious.

Danielle's Pick: 2009 Domaine Michel Magnien Pinot Noir, \$22.00

Want to give that wine lover on your Christmas list something special without breaking the bank? This delicious Bourgogne is a steal. The nose is full of fragrant flowers and fruit, and it smells as silky and sexy as it tastes. The palate is fresh and delicate, with lovely ripe plums and raspberry and a clean finish. I also have to say the packaging is also appealing—very simple in its elegance. Treat a friend; treat yourself.

Dave's Pick: 2001 Poças LBV Ports, \$20.00

Late Bottled Vintage Port is a fortified wine made from grapes from a single vintage, then aged for four to six years in barrels before bottling. Unlike regular vintage Port, it's ready to drink on release. Poças is one of the last family owned Port houses, and what sets their LBV apart is that it's unfiltered and cork finished, allowing it to continue to improve in the bottle. At ten years of age, this is a silky smooth delight with sweet berry fruit flavors that linger nicely. Classic pairings are Stilton and walnuts, or chocolate based desserts. A sublime winter warmer.

Divit's Pick: 2006 Castel Vecchio Armida Reserva Vin Santo, \$30.00

I first tasted this wine while in Italy in June and I thought it was spectacular. Lush, sweet, perfumed with floral notes and candied orange peel. A beautiful wine for sipping with fruit desserts or soft cheeses. Vin Santo or "holy wine" is made in small quantities from grapes that are dried on mats until they become raisined and the sugar is very concentrated. The wines are aged in small barrels and they slowly oxidize, gaining an amber color and a richness that is like nothing else in the world. This one is a real gem.

Kathy's Pick: 2010 Starling Castle Riesling, \$21.50, magnum

I admit a fun label or package will catch my eye, and that goes for wine too. But, I can be skeptical of the kitschy just as easily, so when I was

—continued on back page

2010 Terredora Di Paolo
Falanghina

2008 Seis de Luberri

2006 Bäuerl Grüner Veltliner

2009 Evening Land Pinot Noir

INSIDE THIS ISSUE:

- *Holiday Gift Ideas*
- *December Wine Club Picks*
- *Upcoming Events*



Holiday Gift Ideas for the Wine Lover on Your List

Screwpull Pocket Corkscrew, \$14.99

For the price, the convenience and the quality, nothing beats the Screwpull pocket version by Le Creuset. It is the classic, compact, self-pulling corkscrew with



an effortless action. The long, Teflon coated screw handles most everything, and the torque action pries loose the tightest cork. It might meet its match when faced with a very old, very moist and crumbly closure, but so would any other tool.

Bottle Bubble Bag, \$2.99

Airplane travel and wine transportation have gotten complicated over the last several years. No longer can you take that special bottle you received as a holiday gift or scored on your latest wine country trip on board the plane. Now you have to pack it in your checked luggage—this bubble bag helps reduce the risk. The bottle shouldn't break, but if it does, it's sealed from leaking. Best insurance you can buy.

Wine Away, \$9.99

Once you've got the bottle open, it's as inevitable as the Second Law of Thermodynamics that some of that wine will spill somewhere you hoped it wouldn't. When that happens, you'll be glad you bought a bottle of this. Simply put—it works. Spray it on and watch the red stain fade away. Then you can sit back and mourn the loss of that lovely glass of wine, but it won't help pick up the shards if the glass broke in the process of the spill.

Private Preserve, \$11.29

The day is done and you've got wine left over in the bottle? Forget all the other devices, this is the #1 rated wine preserver worldwide, and with good reason. It lays a layer of tasteless, environmentally safe, medi-

cal grade gas (a mix of argon, carbon dioxide and nitrogen) over the surface of the wine in the bottle. It's the same principal behind the commercial Cruvinet systems you've seen at wine bars, but in a can designed for home use. For under 12 bucks you can preserve 120 bottles of opened wine, over night or longer—that's just 10 cents per use.

Wine Bottle Cooler Pack, \$7.99

A great buy on a gel-filled blanket that both chills and keeps your white wine or Champagne at the perfect serving temperature. The Velcro closure lets it adjust to fit everything from a Riesling bottle to a magnum. Keep it in the freezer so it's always ready to use. You'll really appreciate this indispensable accessory when the weather heats up, but it comes in handy all year long.

Vinturi Essential Wine Aerator, \$39.99

This is the one for the wine lover on your list that has everything. It's no secret that most red wine benefits from being decanted—letting the wine breathe a bit will help it to open up and reveal more flavor. Young wine especially can be filled with carbon dioxide, and that gas acts as a reductive agent, preserving the flavors, but at the same time muting them early on. Decanting was the traditional method to counteract this (although it's just one of the reasons to decant). Enter the Vinturi, the high-tech alternative. Does it work? Absolutely. Is it too cool for words, with that slurping noise generated as you pour the wine through the device? Definitely. Is it worth the price? Hey, it's the Holidays, and every dollar you spend helps stimulate the economy.

Holiday Wine Gift Baskets

Okay, your wine lover already has everything on the list so far. What to do? I can't think of any gift that would provide more pleasure than a unique selection of wine, cheeses and other goodies all put together in a lovely gift basket. The Wine Shop is teaming up with the Co-op to put together the perfect collection for most any budget. You



tell us what you want to spend, give us some ideas as to your recipient's wine and food preferences, and we'll put together an amazing selection that is custom built for that person. Please order early—give us a couple of days to do our best.

R & R Club**2010 Terredora Di Paolo Falanghina**

From a rich and ancient tradition, the passion that animates the present Terredora Di Paolo is a continuation of the ancient story of Campania, its people and their passion for their land and their winemaking. For them the land is central. It represents their soul and the driving force behind the winery, which is why, year after year, they consider the harvest their greatest treasure. Terradora Di Paolo has been at the forefront of the wine renaissance in Campania since 1978. This is a region that was famous for producing the best wines of the Roman Empire and Terredora is committed to re-establishing that former glory. They have been instrumental in reintroducing ancient grape varieties, while promoting modern innovations.

This bright and sassy white may seem an odd choice for the dead of winter, but just one sip and the gray clouds fade, the winter chill lifts, and you're transported back to the welcoming warmth of spring. But the Falanghina grape also has a core of richness that works well this time of year. The aromas are intense with ripe citrus, sweet apple and a touch of pineapple. That sweet apple carries through on the palate and is backed by tropical fruit flavors and a lively, food friendly acidity. It paired beautifully with salad greens drizzled with olive oil, a light hit of aged Balsamic, all topped with slices of fresh mozzarella. Went equally well with salty shavings of Locatelli Pecorino. Most any fish would also make a great match.

2008 Seis de Luberri

Owned by Florentino Martinez Monje, Luberri is located in Elciego in the heart of Rioja Alavesa. Florentino farms 88 acres of old vines located principally between the villages of Elciego and La Guardia. A farmer at heart, Florentino was the original winemaker at Artadi before establishing his own winery in 1992. Florentino is hands-on at the winery, working on all aspects of production, but his true love is working in the vineyards. All the plots are farmed with minimal treatment of the soils and vines. Vineyard sites are separately fermented and vinified. By keeping yields low Florentino extracts grapes with great concentration and flavor.

His 2008 Seis is 100 percent Tempranillo. The vines for this wine are between 15 and 25 years of age, struggling in the poor chalky soil that brings out the best in the grapes. It's fermented in stainless steel, then spends six months in a mix of French and American oak. The result is a beautifully balanced Rioja with smoky berry aromas and bright cherry fruit flavors. You get just a hint of toasty oak on the palate. I visited Luberri a few years back, and the Monjes served up a table of lamb chops and the best Rioja potato and chorizo stew I've ever tasted. Both are a perfect match for this wine, which wants to be paired with hearty meat dishes. Grilled portabellas come to mind for a vegan entrée.

Passport Club**2006 Bäuerl Grüner Veltliner, Federspiel**

From the terraced vineyards in the village of Lobien, which is on the banks of the Danube, in Wachau, Austria. "Federspiel," which translates roughly as "falconry," is one of three terms used only in the Wachau to reflect the ripeness of the grapes at harvest. The lightest style, roughly similar to the German "Qualitätswein," is "Steinfeder" ("Shtine-fay-der," literally "stone feather," the name of a grass that grows in the Wachau's rocky vineyards). Federspiel, the middle style, is similar to the German "Kabinett Trocken." And the ripest grapes make the richest of the region's dry wines, comparable to a dry German Spätlese, "Smaragd" .

If images of liter bottles topped with crown or screwcaps come to mind when you think of Grüner Veltliner, this offering might cause a paradigm shift. Sure, intro Grüners are intriguing, refreshing and value-priced, but bottles like this from Weingut Johann Bäuerl, with its few years of bottle age, amp things up a bit. If you are not familiar with Grüner, think of it as the love child of a chance encounter between Viognier and Sauvignon Blanc. There's a definite richness that's nicely balanced by vibrant acidity. The aromas are an intense combo of crisp citrus and honeyed peach. Tangerine and lime come through up front on the palate, with a creamy stone fruit middle and cleansing citrus on the finish. This would go great with butternut squash ravioli, hearty poultry based soups, creamy cheeses or your favorite quiche.

2009 Evening Land Pinot Noir

Evening Land Vineyards has brought together a collection of Pinot Noir and Chardonnay vineyards in the three great growing regions of the American West. From the Eola Hills in Oregon's Willamette Valley, to the true Sonoma Coast in the town of Occidental, California and ending on the western lip of Santa Barbara County's Santa Rita Hills, Evening Land organically farms over 120 acres of heritage vineyards that produce 13 Estate wines imbued with this unique spirit of place. An orchestrated mix of old vine Oregon and California heritage clones, cuttings from the great established vineyards of Burgundy, and an experimental block of Pinot Noir grown from seed, the vineyards of the Evening Land present a vivid view of Burgundy's legendary grapes raised in the amazing diversity of America's climate and soil.

The 2009 California Blue Label Pinot Noir is sourced from three of California's best AVA's: Santa Rita Hills, Edna Valley, and Sonoma Coast. The richness from the Santa Rita Hills cuvee is balanced perfectly by the bright, acid driven cuvees from the Edna Valley and the supple fruit forward wines from the Sonoma Coast. This 2009 was entirely produced, cellared and bottled by Evening Land. Aromas of fresh red fruits and savory herbs lead to flavors of cranberry, pomegranate, and Bing cherries. It's a food friendly Pinot that would go great with roast chicken, or, for something more exotic, quail, pheasant or chukar. Cedar plank salmon would also make a beautiful match.



“Umm...I’m allergic to milk but not cabernet.”

December 2011



Boise Co-op Wine Shop
Corner of 8th & Fort
Boise, Idaho
208-472-4519
wineguys@boisecoop.com
www.boisecoopwineshop.com

This newsletter was printed with organic based inks.

Wine Shop Hours!

10 am to 8 pm
Monday
through
Saturday

10 am to 6 pm
Sunday

Upcoming Wine Shop Events

Our Annual Wine and Cheese Extravaganza

Sunday, December 4

In the Deli: Cheese Tasting from 11:00 am to 3:00 pm

20% off on Deli Cheeses

In the Wine Shop: Big Wine Tasting from 11:00 am to 5:00 pm

15% off 6 or more regularly priced bottles of wine

TRY BEFORE YOU BUY!

Sawtooth Winery Tasting

Friday, December 16, 4:30 to 6:30 pm

Saturday, December 17, 2:00 to 4:00 pm

The Sawtooth Winery, originally known as Pintler Cellars, was founded in 1987, making it one of the oldest in Idaho. The estate vineyards surrounding the property were once pasture land owned by Charles Pintler. Seeing great potential in the steep, south facing hills, the family planted seven acres to European grape varieties back in 1982, expanding the vineyard over the years to 15 acres. In 1998 Pintler joined Corus Estates & Vineyards, changing the name of the winery to Sawtooth. Its distinctive label depicting the jagged Sawtooth mountains, is instantly recognizable and conveys the grandeur of Idaho's scenic wilderness. Under the able stewardship of winemaker Bill Murray, the winery has continued to thrive and gain acclaim, most recently winning Best of Show at the Idaho Wine Competition for their 2010 Gewurztraminer.

Wine Shop Tastings at Café Vicino:

Champagne, *Saturday, December 10, 2 to 4 pm*

Hosted by our own Divit Cardoza, we'll be featuring top Champagnes from some of the big houses, as well as smaller Grower Champagnes, unique family made wines using the grapes they grow on their own estates. It's your chance to find the perfect bottle of bubbles for your New Year's Eve celebration.

Cabernet Sauvignon, *Saturday, December 17, 2 to 4 pm*

The focus is on the King of red wines featuring Cabernet from around the world. your host will be the always entertaining and informative Leil Cardoza. As always, Chef Richard will prepare small plates to match the wines for both tastings. The price is just \$30 and you can call the restaurant at 472-1463 for reservations.

—*Staff Picks continued from page one*

presented with the 1.5 liter of Riesling in a beautiful bottle, I was not sure the wine would measure up to the packaging. I was wrong to worry. It was bright and fresh, with a touch of sweetness, balanced out by a crisp finish. Notes of peach and green apple were followed by zesty citrus. And what a statement a big bottle makes, at a party or as a gift for your favorite wine lover.

Leslie's Pick: 2008 Dom. Bila-Haut Occultum Lapidem, \$22.50

I have always been a fan of the wines from M. Chapoutier and boy, this one does not disappoint! It's no wonder to me that it received a score of 92 from *Wine Advocate* and 91 from *Wine Spectator*. This full-bodied gem is crafted from Grenache, Syrah and old vine Carignan, With flavors of mocha, licorice and rich fruit, it is a mouthful of wine at a terrific price. My suggested food pairing is lamb shanks with fresh rosemary sitting atop creamy, parmesan polenta. Enjoy!