

Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP
NEWSLETTER

CORNER OF 8TH & FORT
BOISE, ID 83702

FEBRUARY CLUB PICKS

Wine Shop Staff Picks for February



Bruce's Pick: Lucien Albrecht Cremant d'Alsace Brut Rosé, \$21.00

This Pinot Noir based sparkler is full-bodied, round and creamy on the palate, with excellent length and persistence on the finish. With it's beautiful rose color, it is the perfect fit for a romantic Valentine's evening. But why limit yourself to Valentine's Day? Turn any evening into a celebration with this lovely sparkling wine.

Carl's Pick: 2007 Sori'Paitin Barbaresco, \$35.00

Simply beautiful Nebbiolo! Fresh floral aromatics and high toned berries fuse with an impressive finish. Made in a sensual, feminine style that is both seductive and rewarding, this is a tremendous value for Barbaresco. Drink now or cellar for several years.

Danielle's Pick: 2009 Columbia Crest H3 Les Chevaux, \$12.99

I've always been a sucker for Northwest wines, finding many of their blends to be fruit forward and friendly. I've tried a few wines from The Horse Heaven Hills AVA over the past few years, and I am always delighted with what I find. This Les Chevaux (a blend of Cabernet Sauvignon and Merlot, with smaller amounts of Syrah, Malbec, and Cabernet Franc) is a deep ruby in color that's delicious just to look at. On the nose, I get rich blue and black fruit. On the palate it's a great combination of dark fruit with a touch of coffee. Next time I'll try it with a flavorful cheese—maybe baked Cambozola with roasted garlic.

Divit's Pick: 2009 Domaine Boisson Clos de la Brussiere Massif D'Uchaux Côtes du Rhône Villages, \$19.99

Kind of a long name but that is how it drinks, as well. Incredible aromas of berries and lilac flowers lead to a rich, dense profile that evolves over time. This wine was good when I first opened it but over the course of three hours it continued to get better and better. I sent one of our wine crew home with the bottle, and he said it was even better the second day.

Kathy's Pick: 2008 Seven Hills Planing Mill Red, \$17.99

This great wine is a blend of Cabernet Sauvignon, Syrah, Malbec, Merlot and Cabernet Franc. It's loaded with black fruits, spice and vanilla with just a

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2010 Berger Grüner Veltliner

*2009 Saint Cosme
Côtes-du Rhône*

2010 Louis Michel Chablis

*2009 Joseph Faiveley
Bourgogne Pinot Noir*

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Wine Myths 101—The Point Game — by David Kirkpatrick

Let's face it—wine can be intimidating. Walk into a shop and you're faced with hundreds, if not thousands of different bottles. Open a restaurant wine list, and after you get over the sticker shock, it's page after page of choices. Dozens of different grapes, some with strange, virtually unpronounceable names, sourced from countless wine regions scattered around the globe . . . With all those confusing choices, it's no wonder that people fall back to ordering that safe and familiar glass of California Cab or Chardonnay.

It doesn't have to be that way. At its core, wine is a pretty simple (if somewhat miraculous) thing. Crush some grapes, catch the juice in a container, leave it alone for a week or two and you've got wine. Don't need to add a thing—the natural yeast found on the skin of the grapes will work their magic, converting sugar into alcohol. Of course, like all things, we humans like to intervene and complicate things a bit. The goal here is to help demystify the subject, and I'll start by dispelling a major myth or misconception about wine:

The surest way to find a good wine is to go by the rating. Sorry, not really. The 100 point rating system has ingrained itself into almost every wine publication. It's popularity is understandable. Faced with thousands of different choices it seems easier to trust the expert and pick the highest scoring wine you can afford. Easier, yes; better, no. Wine, though simple in execution, is a complex thing at fruition. It's akin to art if you will—an expression of soil, climate, grape variety and technique, all of which come together to make something rather special. To grade it on a 100 point scale is as absurd as applying the same technique to a painting. Is a Pollack a 92 and a Monet an 88—only if you prefer abstraction to impressionism. Simply put, judging wine is too subjective for such a rigid standard. Tell me what the difference in taste between an 89 point wine and a 91 point wine is. Frankly, I've never tasted a point.

That said, there are people who will only buy wines rated 90 points or higher. Pity the fools. No matter how many points a wine scores, it may or may not be something you'll like. A 95 point Chardonnay

with big, rich fruit, lots of oak, and a touch of fig on the finish is wasted if you prefer your Chardonnay lean and lively and can't stand the taste of fig.

So how do you find the right wine? That's where we, your Boise Co-op Wine Crew come in. When you walk in our shop and see shelf after shelf of wines from around the world (over 3500 different choices), that intimidation I was talking about might kick in. Don't let it—we are here to help. And while you will see shelf talkers (complete with those point ratings) for many of the wines, they aren't meant as a substitute for one on one interaction. We'll probably start by asking you a few questions: what's the occasion,



do you plan on drinking it now, what are you serving with it, how much do you want to spend? But more than anything, telling us about the type of wines you like (or don't like) will help us to help you.

Of course, if you are fairly new to the world of wine, you may not know exactly what you like. The trick to learning that is to taste, not just drink. When you taste, you think about the wine and make notes (mental or otherwise) about what you liked or didn't like. Concrete descriptors are best—it had ripe cherry flavors, it had an unpleasant bitterness, it had a spiciness at the end that I loved (or didn't). Armed with that information, we can help you find other wines you'll enjoy, and you'll be on your way.

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hint of cedar. It has a lush mouth-feel and soft, smooth tannins. I've always thought Seven Hills Winery did a great job and now I have a new favorite from them.

Leil's Pick: NV Le Petite Vin d'Avril, \$12.99

As a general rule, wines bearing the humble designation Vin de France are simple and inexpensive. Normally, they are table wines, meant to be consumed more or less immediately, and not pondered over too much. However, when Paul Avril, winemaker of the legendary Chateauneuf du Pape house Clos des Papes, decides to make a Vin de Table using fruit from several old-vine parcels, the result is startling and impressive. The nose is packed full of cherry, dark berries, and savory herbs. The palate is full and rich, but not oppressively tannic, with fantastic acidity on the finish. I seriously love this wine.

R & R Club

2010 Berger Grüner Veltliner

Charm and value typify the wines of this family run winery in the Kremstal region of Austria. The 20 acre estate is headed by Erich Berger and his wife Michaela. It is a modern operation in every sense of the word. Cultured yeasts picked for slow fermentation work their magic in temperature controlled stainless steel fermentors. The result is racy wines with a purity of fruit and admirable persistence. Packaged in a one liter bottle with a practical (if not fashionable) crown cap to preserve freshness, this month's club pick is a Terry These selection, an assurance of quality when it comes to wines from Austria or Germany.

This is Berger's entry level wine, and it's the best seller in These's extensive catalog. It's a wine that, at this point, could coast on autopilot, but that is not the Berger way. It's made with the same care and attention he gives to all of his wines, and in a style that emphasizes charm and drinkability. While those over-the-top, 90 point bottles get all the attention, this Grüner is the kind of wine I want to drink on a regular basis. It opens with light lemon and lime aromas that are colored by fresh spring greens and white pepper. It's a lively wine with bracing citrus flavors that begs to be paired with food: anything from the water (oysters, crab, scallops, white-fleshed fish), hard cheeses or a classic quiche come to mind.

2009 Saint Cosme Côtes-du-Rhône

Saint Cosme, located north of the village of Gigondas, is the most ancient estate in the region. Lying on the site of a Gallo-Roman villa which very probably already had its own vineyard, the estate's existence in 1416 is confirmed by a document mentioning the granting by Jean de Chalon, Prince of Orange, of "land for the planting of vines on the Saint Cosme slopes." Today Louis Barroul runs the 38 acre estate with his wife Cherry, having taken over from his father in 1992. He is the heir to a fourteen generation family tradition, the Barroul's ancestors having acquired it in 1570. At the end of the sixteenth century, they built a splendid residence over existing cellars. In 2007, a new facility was built.

Since 1997, Barroul has been sourcing some of the best grapes in the Côtes du Rhône (the estate vineyards produce only Gigondas). This Syrah is from the Vinsoles region with a terroir based on the rolling stones laid down by the Rhône river. From the outstanding 2009 vintage, this red offers plum and blackberry aromas that are marked by touches of dusty herb, espresso and anise. The deep, dark berry fruit flavors have a smooth creaminess and a toasty richness. The finish is long with soft tannins and good acidity. Try it with a winter roast of root vegetable with beef, pork or chicken. Would go great with a cheesy risotto and it made a great match with a linguica and pepperoncini pizza.

Passport Club

2010 Louis Michel Chablis

Chablis is the northernmost of the Burgundy's vineyards, its geographic position providing a climate characterized by harsh winters, late springs with frequent frosts, and hot, dry summers. Above all, this small region benefits from its unique soil, composed of marl, limestone, and oyster fossils, which is more than 150 million years old. This extraordinary terroir, along with a 100 percent Chardonnay grape harvest, began producing legendary wine some eleven centuries ago.

Today, Domaine Louis Michel is one of the leading family-held estates in Chablis, not only in terms of production, but also in terms of the reputation they have gained as producers of consistently high quality Chablis. The Michel philosophy is "Let the wine make itself, as far as possible." With this in mind, they use no oak barrels. "Louis Michel has long been the reference point for tank fermented Chablis. I have been a huge admirer of his wines for years. Why? They are perhaps the purest expressions of the stony Chardonnay fruit grown on the limestone slopes of this northern Burgundy appellation." Robert Parker, *The Wine Advocate*.

With this 2010 Chablis, there's a definite minerality and a touch of sea breeze to the heady citrus aromas. The flavors are crisp and lively with sweet grapefruit, pineapple and kiwi fruit. The classic pairing would be oysters on the half shell, but it made a happy companion with clams steamed in a wine, onion and bacon sauce.

2009 Joseph Faiveley Bourgogne Pinot Noir

In 1825, Pierre Faiveley founded the firm that now bears the name Domaine Faiveley. He began as a negociant, buying and selling wine sourced from others, but from generation to generation, the family began purchasing vineyards. Entering the 21st century, the domaine is among the largest owners of classified vineyards in the Côte de Nuits, Côte de Beaune and Côtes Calonnaise. All together they own some 300 acres in Burgundy, including grand and premier crus. Under the current guidance of Erwan Faiveley, those holdings are still being expanded and the winery and cellars have been completely renovated and modernized.

Unlike many wine growers, Domaine Faiveley has united the management of its vineyards and its cellar under the direction of one technical director, Jerome Flous. The result is a seamless integration of vineyard and cellar practices leading to impressive results in the quality of the wines. Today, Faiveley is widely recognized for being among the finest producers in Burgundy. This 2009 Bourgogne is made with Pinot Noir sourced from throughout the region. It's from a fruit-forward vintage that is easy to enjoy and is drinking beautifully now. The lovely cherry aromas only hint at the explosion of lush red fruit flavors on the palate. Touches of anise, herb and oak come through on the finish. Pinot Noir is one of the most versatile reds when it comes to food. Wild salmon is a natural, as is roast chicken or grilled beef. For the veggie lover try zucchini, mushrooms and onions in a red sauce. It went particularly well with a hot pastrami sandwich.



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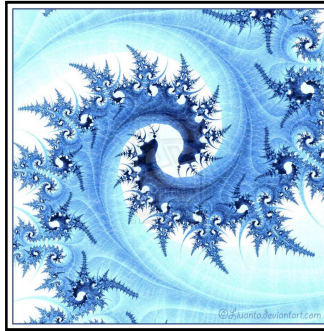
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Wine Shop Hours!

10 am to 8 pm
Monday
through
Saturday

10 am to 6 pm
Sunday

Winter White Sale



The white on the ground has been conspicuous by its absence, but those inevitable, depressing inversions just keep on coming. If you've got a case of the winter-time blues, may we suggest a little springtime in a bottle. We're talking our Winter White Sale. Instead of pouring another glass of a heavy red, fix yourself a dish of light pasta, fresh fish or simply grilled chicken, and pop the cork on a refreshing white. Here's a few suggestions that are on sale now:

2010 Leitz Dragonstone Riesling, \$14.99 (reg. \$16.99)

2010 Hiedler Grüner Veltliner, \$12.99 (reg. \$15.99)

2010 Le Bois Martin Sauvignon Blanc, \$12.99 (reg. \$14.99)

2010 Selbach Riesling Kabinett, \$11.99 (reg. \$12.99)

2010 Raphael Verdicchio \$8.99, (reg. \$9.99)

2010 Sydney Ann Pinot Grigio, \$7.99 (reg. \$8.99)

UPCOMING EVENTS

Wine 101 Classes and Tasting at Café Vicino

Join us for a three part series—it's a whirlwind tour of wine from around the globe. We'll taste wines from east to west, from north to south, from the old to the new. The classes will be taught by our own Leil Cardoza at Café Vicino. They'll run from 2 to 4 pm on Saturdays, with the first class scheduled for February 4. That one will give a broad overview of all the major wine growing regions. Two weeks later on February 18, the focus will be on white wines. Then on March 3, we'll shift our attention to reds. Beginners are warmly welcome, and questions are encouraged, so if there's anything you've ever wanted to know about wine, but never got to ask, this is your chance.

The cost of admission for each class is \$20 per person, or \$50 for the group of three. Call the Wine Shop at 472-4519 for reservations.

I — General overview, Saturday, February 4

II — Focus on white, rosé and sparkling wines, Saturday, February 18

III — Focus on red wine, Saturday, March 3

2009 Rhône Wine Tasting

Saturday, February 25, 2 to 4 pm at Café Vicino

Another excellent vintage for France's Rhône valley. We will spotlight the wines from the Côtes du Rhône, Chateaufort du Pape and a few other villages, including something from the northern Rhône. See what Grenache and Syrah can do on their home turf. The price is just \$30 a person, and as always, Chef Richard will prepare small plates to match the wines. Call the restaurant at 472-1463 for reservations.

Free In-Store Wine & Cheese Tasting

Every Wednesday, 4:30 to 6:30 pm

Free In-Store Wine Tasting

Fridays, 4:30 to 6:30 pm & Saturdays, 2:00 to 4:00 pm