

# Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP  
NEWSLETTER

CORNER OF 8TH & FORT  
BOISE, ID 83702

## JANUARY CLUB PICKS

## Some Favorites from 2010 *by David Kirkpatrick*

I was going to title this “Top Picks from 2010,” but decided to take a stand, albeit a small one, against our predication to rate and rank. From an early age, we Americans are inundated with systems that grade and score. It’s drummed into us during our years at school. Open any newspaper or magazine and you’ll find articles on everything from the Top 25 College Football Teams, to the Top 10 Movies of the Year. Not that there’s anything inherently wrong with all of that, but in a world with complex layers of beauty and value, it all seems a little arbitrary. And I worry that it fosters an attitude of them against us, where one side thinks they’re better than the other.



Okay, I’m getting a little too pedantic here, but all of the above seems particularly apropos when it comes to wine. The 100 point rating system, as firmly entrenched as it is, just doesn’t ring true. Sure there are good wines and there are bad wines, but tell me how an 89 point wine differs in taste from a 91 point one. And the Wine Spectator’s Top 100, while an interesting read, is more of a “remembrance of wines past,” than anything else—good luck on finding any of them.

With that in mind, I approached a few Wine Staff colleagues, asking them to

pick one or two memorable wines that they had tasted in the last year—ones that were both affordable and still available in the Wine Shop. Not necessarily the best wines on the planet, but bottles that would qualify as personal favorites. Here’s what we came up with:

If you are at all acquainted with Wine Shop Co-Manager Leslie Young, you are probably aware that she loves Sauvignon Blanc. When the **2009 Domaine des corbillieres Touraine Sauvignon, \$12.99** was first released, it became an immediate favorite. In her words, “It was delicious then, but it just keeps getting better.” A part of her didn’t really want to feature this wine as a favorite. We’re down to our last couple of cases, so we will likely run out before the next vintage is released. If you’re a fan of Sauvignon Blanc, run, don’t walk to the Wine Shop before you miss out on one of the best buys around.

Scarcity applies to one of my two picks. I love rosés even in the dead of winter—for me they are the perfect cold weather alternative to white wine. When a co-worker turned me on to the **2009 Bernard Baudry Chinon Rosé, \$16.99**, I was doubly hesitant. First, at \$16.99 it’s a little above my comfort zone for rosé. Second, it’s 100 percent Cabernet Franc, probably my least favorite red wine grape. But after my first bottle, I was hooked. If this wine is any indication, I humbly suggest all Cab Franc should be made into rosé. It’s a beautifully structured wine with creamy stone fruit aromas and vibrant fruit flavors, good acidity and a touch of spice. Sadly, we’re down to the last two cases.

My red pick is the **2009 Eguren Tempranillo, \$12.99**. By the way, that \$12.99 price is for a magnum, making it one of the best wine buys on the planet. Spain’s Bodegas Eguren is a large, family run operation, with multiple wineries, vineyards and

2007 Rocky Gully Dry Riesling

2006 Marqués de Cáceres Crianza

2009 Craggy Range Sauvignon  
Blanc, Te Muna Road Vineyard

2006 Powers Cabernet Sauvignon,  
Reserve, Champoux Vineyard

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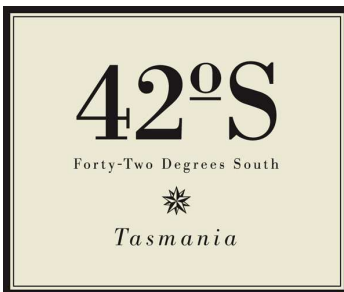
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### *Favorite Wines con't from page 1 . . .*

labels. This wine from the Castilla-La Mancha region is filled with silky smooth cherry fruit backed by touches of herb and light tannins. It's an everyday red that never gets boring.

Like myself, Wine Crew member Kathy Warr typically gravitates toward value priced wines, but she would really rather be drinking more upscale, so she allows herself the occasional splurge. Her red pick doesn't exactly break the bank, but it definitely is pushing in that direction—the **2007 Château d'Or et de Gueules La Bolida, \$29.50**. Located on the southern side of Frances Costières de Nimes, winemaker/owner Diane de Puymorin favors organic farming methods in her vineyards. A blend of 90 percent Mourvèdre and 10 percent Syrah the Bolida is an intense wine with ripe, sweet red fruits that just don't stop. Kathy says, "This wine is a special treat for me. Rich and meaty, with spice, dark fruits and charcoal notes on the finish. Absolutely delicious!"

For her favorite white, Kathy picked the more budget friendly **2009 42 Degrees South Savignon Blanc, \$11.99**, produced by Australia's Frogmore



Creek. The name refers to the central latitude of Tasmania where the winery is located. They source handpicked fruit from cool climate vineyards in the Coal River Valley. Here are

Kathy's comments:

"This Sauvignon Blanc is my new favorite. It has flavors of gooseberry, lemon, lime and a touch of tangerine on the finish. Not too grassy, just fresh and bright."

Our Leil Cardoza is a self professed wine geek.

There's nothing he likes more than discovering a great wine from an obscure region or made with a little known grape variety, but for his favorites from 2010, he kept it pretty mainstream (at least for him). No white wine grape is more mainstream than Chardonnay, but rather than opt for wine from California or from one of the big name regions of Burgundy, Leil's favorite hails from a village in the Mâcon. The **2008 Lassarat Mâcon Vergisson La Roche, \$22.00**, is name for the "rock" of Vergisson, a towering cliff of ancient limestone that looms over Roger Lassarat's vineyards. Leil weighs in: "Mâcon Vergisson is consistently a great value in white Burgundy, and this is no exception. It exhibits great apple and pear fruit on the nose and in the front palate and richness in the middle. The finish shows the bracing acidity that is one of the hallmarks of this vintage, as well as refreshing minerality, thanks to the characteristic limestone soils of the region."

His red pick is from the Langhe region of Italy, best known for its Barolo and Barbaresco wines. The **2008 Sattimano Nebbiolo, \$23**, if made by any one else would probably be labeled Barbaresco, father and son owners, Rino and Andrea Sottimano, chose to declassify it. To their way of thinking the vines (at 15 years of age) were to young to qualify for that higher appellation. What you get is classic Nebbiolo from an outstanding region and producer, at a great price. It's a bold wine with plum, spice, herb and tobacco aromas, and concentrated flavors of cherry, red berry and licorice. Leil sums it up with, "Amazing. One of the most impressive wines I tasted in 2010."

Our proud new dad, Barry, admits to having cut way back on wine last year when he found out his wife was expecting, but he had no trouble coming up with a particular favorite, the **2007 Luca Chardonnay, \$28**. We've described it as the most expensive Argentine Chardonnay you can buy, and with good reason. "This wine kicks the pants off most California Chardonnay at this price point. Awesome." What

more needs to be said?

## Join the Club



If the wine picks on the next page sound appealing to you, you ought to consider a membership in one of our two Wine Clubs. The top of the line Passport Club seeks out wines from around the world that highlight each regions *terroir*. Whether it's something as familiar as an Aussie Shiraz or as obscure as an Austrian Blauer Zweigelt, we pick wines that are exceptional examples of that variety. You can travel the world of wine for just \$40 a month.

Our R & R Club proves you don't have to spend a lot to get a lot.—just \$25 a month for a pair of value packed wines. We seek out the best buys from near and afar. Both clubs offer two wines each month, one red, one white. So what are you waiting for? Come in and sign up for a membership today. You can even print a registration form off the web at our site: [www.boisecoopwineshop.com](http://www.boisecoopwineshop.com).

## **R & R Club**

### **2007 Rocky Gully Dry Riesling**

Husband and wife team Judi & Barrie of Frankland Estate have done amazing things in a short period of time. From the outset, they wanted to produce wines that were not the “Aussie” norm. Elegant and well defined fruit flavors, and complex secondary characters, rather than just weight and power, is what they have always strived for. Their wines exhibit wonderful aromatics, great balance and a magical earthy/dusty terroir character.

The Rocky Gully line-up (a value priced label for the estate) is made with grapes sourced from top vineyards located around the Frankland River. The growers share a commitment to sustainable agriculture and high quality fruit. This unique region is almost completely free of wine pests and diseases. Its isolated location, far from population and industrial centers (250 miles south-east of Perth in Western Australia), means that it is virtually pollution free and offers a pristine grape-growing environment.

This Riesling is entry level in price only. It opens with bracing lime and tropical fruit aromas with a nice floral touch. Bone dry in the mouth, it has all the bright acidity you’d expect with citrus fruit flavors colored by mineral and quinine. Think shell fish or spicy Asian.

### **2006 Marqués de Cáceres Crianza**

Founded in 1970, Marqués de Cáceres was established by Henri Forner, whose family has been active in the wine business for generations. The winery is named for a Spanish peer who was also an investor in the winery and a friend of Henri. The Forner family fled Spain during the Spanish Civil War and settled in France. In the early 1960’s Henri Forner and his brother Elysée bought and restored two antiquated and abandoned châteaux, Camensac and Larose-Trintaudon. These châteaux are now recognized as two of the finer properties in Bordeaux.

When Henri decided to establish a bodega in his homeland, he selected what he considered the finest viticultural area in Spain: Cenicero in Rioja Alta. Cenicero is characterized by gently rolling hills. It is bordered by the Ebro River and benefits from a micro-climate situated between the Sierra de Cantabria mountains to the north and the Sierra de la Demanda range to the south. The growing season is sunny, usually followed by a period of light rainfall. The roots of the vines grow deep in an ideal soil of chalky clay.

This 2006 Crianza is a blend of Tempranillo, Garnache and Graciano. It opens with spicy boysenberry and black cherry aromas with light touches of vanilla, anise, mocha and caramel. A silky smooth wine with elegant berry fruit that coats the palate, it shows remarkable persistence. The finish is colored by velvety tannins and balancing acidity. Lamb would be a classic match, or pair it with richly sauced pastas. A crust of bread with a slice of Jamon would go great as well.

## **Passport Club**

### **2009 Craggy Range Sauvignon Blanc, Te Muna Road Vineyard**

Terry Peabody and his family searched for ten years to find the place and the people that could fulfill a dream—their goal was to make some of the best wine in the world. Combined with that hope was a notion of legacy—the idea of creating something greater than the here and now. That led Terry Peabody to Steve Smith and to their development of Craggy Range in 1997. Smith was a prominent figure in the New Zealand wine industry, a respected viticulturist who spent the early years of his career pioneering cultivation techniques now used in many of the world’s vineyards. Together, he and the Peabodys set out to buy the best vineyard land available, and source other parcels of grapes grown by the country’s best farmers. Their aim was to make single-vineyard selections—wines that are true expressions of the vineyard’s terroir. They certainly succeeded with this wine.

A Sauvignon Blanc may seem a strange choice in the dead of winter, but this one is rich enough to hold up to the cold weather, and refreshing enough to make you think of spring. Unmistakably New Zealand in character with the enticing herbaceousness that marks the Kiwi version of this grape, but without that over-the-top kitty litter quality. It’s somewhat subdued on the nose, offering elegant whiffs of lemon, lime and orange zest. In the mouth, it’s all pink grapefruit, peach and apple with a silky smooth, lightly crisp finish. Try it with most any seafood (oysters, crab, halibut, cod), simple pastas or roasted game hens. Baked squash with a drizzle of olive oil would make a great cold weather match.

### **2006 Powers Cabernet Sauvignon, Reserve, Champoux Vineyard**

The wines of Powers Winery reflect the shared values of father and son team Bill and Greg Powers: *Natural Passion, Responsible Farming, Pure Wine*. The family has been growing and producing premiere Columbia Valley AVA wines since 1982, and pioneered the earth-friendly, sustainable farming movement in Washington State viticulture. Powers produces high quality wines from their organic estate vineyard, as well as sourcing grapes from some of the best growers in Washington State. The winery is also a partner in Champoux Vineyards, LLC, one of Washington’s premiere estates, and an important source for Powers cellar-worthy reds.

This wine represents the best of what their holdings at Champoux have to offer. One hundred percent aged in new French oak barrels, it is 98 percent Cabernet, with a two percent dollop of Petit Verdot (sourced from the Alice Vineyard). Creamy blueberry, bright cherry and cassis aromas are backed by mocha, sage, green tea and spice. The palate is filled with smooth plum, cherry and currant flavors with a soft hit of vanilla and subtle oak. Think big when pairing it with food—red meat (went great with barbecued elk steaks), or marinated, grilled portabellas on the veggie side. Would make a happy match to hearty soups or stews.



January 2011



Boise Co-op Wine Shop  
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## Wine Shop Hours!

**10 am to 8 pm**  
Monday  
through  
Saturday

**10 am to 6 pm**  
Sunday

## Upcoming Wine Events

### Cabernet Tasting

**When: Saturday, January 15 from 2 to 4 pm**

**Where: Café Vicino**

Join us for a Cabernet Sauvignon tasting at Café Vicino. The emphasis will be on Cabs from California and the Northwest with a few surprises, and Chef Richard will prepare something special to match the wines. Just \$30 per person, call the restaurant at 472-1463 for reservations.

### Wine 101 Classes at Café Vicino

Join us for a **3 part series**—it's a whirlwind tour of wines from around the globe. From the old to the new, from the north to the south, we will taste wines from all over the world. The classes will be taught by Leil Cardoza at Café Vicino. They run from **2 to 4 pm on Saturdays**, with the first class scheduled for **February 5**. That one will give a broad overview of all the major wine growing regions. Two weeks later on **February 19**, the focus will be on white wines. Then on **March 4**, we'll shift our attention to reds. Beginners are warmly welcome, and questions are encouraged, so if there's anything you've always wanted to know about wine and 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. Tickets must be purchased through the Wine Shop—we have them printed by color for each one:

**I — General overview, Sat, Feb 5, Red Ticket.**

**II — Focus on white wines, Sat, Feb 19, Orange Ticket**

**III — Focus on red wine, Sat, March 5, Blue Ticket**

### 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. We usually feature between two to four different wines—it's your chance to try before you buy. Sign up for our email newsletter at [www.boisecoopwineshop.com](http://www.boisecoopwineshop.com), and each week we'll send you information on what we're tasting

## Wine Deal of the Month

**2010 Duboeuf Beaujolais Nouveau**

**Sale Price, \$7.99 (reg. \$9.99)**



We goofed. Even though we cut back our pre-order for this wine in 2010, we still have several cases left. One of the reasons we ordered less was that, at the time, the Beaujolais vintage wasn't looking too good, but excellent weather just before and during harvest saved it. In fact, this is one of the best Duboeuf Nouveaus in recent memory with bright acidity punctuating lively flavors of blackberry, cherry currant and plum. Exceptionally well balanced, it is drinking beautifully now, and it makes a nice change from some of the heavier reds of winter. Great buy at the original price—a steal at the sale price.