

Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP
NEWSLETTER

CORNER OF 8TH & FORT
BOISE, ID 83702

JANUARY CLUB PICKS

Wine Shop Staff Picks for the New Year



Barry's Pick: 2008 L'Ecole Cabernet Sauvignon Walla Walla, \$32.00

This wine is amazingly complex and focused with blackberry and sandalwood dominating the palate and a finish that goes on and on. Hurry and buy some before I grab it all!

Carl's Pick: 2008 F. Gueguen Chablis "Les Grandes Vignes" \$25.00

I like wines that make me think. This wine showcases the truly diverse possibilities of Chardonnay. A green apple and citrus nose, accompanied by surprising florality, give way to a weighted and lush mid-palate that forces one to contemplate how it is that such brooding thoughts can be instigated by a white wine. The finish is crisp, mineral infused, and lashes across the tongue with a style that lingers. Pairs great with chanterelle mushrooms and fettuccine in a gorgonzola cream sauce.

Danielle's Pick: 2010 L'Oustal Blanc K10, \$13.99

As if I didn't love the 2009 vintage enough, we just recently received the new batch of this Carignan blend last week! The color was gorgeous, and the nose was incredibly inviting. After a few swirls in the glass, my tasting partner and I agreed that this was approachable and elegant. Perfectly balanced, it's a mix of dark juicy flavors, mocha, and light earth, maintaining complexity on the palate through to the finish, while still carrying the lush blackberries all the way to the end. It was a perfect addition to our movie night, and will continue to be one for quite a few more.

Dave's Pick: 2010 Scaia Garganega/Chardonnay, \$10.99

What can I say: I love everything about this Italian white, from its cool glass stopper (sans cork), to its equally cool blend of grapes (50 percent Garganega, 30 percent Chardonnay, 20 percent Trebbiano). Stainless steel fermentation and aging keeps it fresh and lively. The aromas are an intense combo of pineapple, papaya, kiwi, kumquat and jasmine. The same mix of ripe tropical fruit flavors explode on the palate while vibrant acidity adds balance. Definitely food friendly (try it with fish, pasta or risotto), but equally great on its own.

Kathy's Pick: 2009 Degani Valpolicella Classico, \$14.99

With all the spending during the holidays, it's time to rein it in and start shopping for values, and that includes my wine buying. With that in mind,

Staff Picks continued on back page

2010 Yealands Sauvignon Blanc

*2010 Running With Bulls
Tempranillo*

*2009 King Estate Domaine
Pinot Gris*

2006 Nashwauk Shiraz

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Port Wine: A Winter Warmer — by David Kirkpatrick

Now that we are in the throws of winter and the Holidays are behind us, cabin fever is starting to set in. Nothing cures it better than a warming glass of Port, that fortified wine that makes any evening a special occasion. The history of port as we know it dates back to 1678, when the sons of a Liverpool merchant happened on a winemaking monastery deep in the mountains above the Douro valley. The abbot there added brandy to the wine during fermentation, killing off the yeast, preserving some of the grape sugar, which resulted in the high alcohol dessert wine we enjoy to this day.



Port comes in a variety of different styles, but the basic two are ruby and tawny, named for their different color, with their basic flavors being influenced by either bottle or cask aging.

Port that has been left in wooden barrels for six or more years (often decades), takes on a tawny color as it mellows into a soft and silky delight. There's a definite nuttiness to the flavor profile that is typically more delicate than with ruby ports. Tawnies are labeled according to their age. Simple bulk tawnies are often made from lighter wines and exposed to heat to speed up maturation. Though there are some exceptions, while inexpensive, they are still poor values. Bottles labeled "10 year old" or "20 year old" are the genuine article, and the wine in the bottle has been aged in cask for the average number of years as stated. Thus a 10 year tawny might contain some six year old wine as well as some 15 years old. Port labeled *Colheita* or "harvest" is a well aged tawny (at least seven years, but in practice, much, much longer), that's bottled from a single vintage.

In contrast, ruby ports are aged only two to three years before bottling, and retain the color that gives them their name. At their best, they are a dark, full-bodied wine with rich fruit and an enticing depth of flavor. Simple ruby is the least complex and least expensive. The wine is a blend of different vintages aged in any number of vessels including cement tanks, wood, or stainless steel. Premium ruby, also known as "vintage character," is sourced from better grapes, and is made in a consistent style intended to represent the individual Port house that bottled it. If you find one that suits your taste, it can be a very good value.

Late Bottled Vintage, or LBV, as the name implies is made from wine from a single vintage, bottled after four to six years of aging. To my taste, the best are those that are unfiltered and cork finished, as they continue to mature after release. The down side is that they can throw a sediment that can require decanting. Filtered LBVs leave no deposit, but don't tend to improve much, and should be consumed within a year or two after the date of their bottling.

True vintage port is the category, that while accounting for only some one percent of total production, attracts the most attention and press. Made only in declared years where the fruit achieves the requisite level of quality, they spend just two or three years in wood, then are allowed to age gracefully for decades in the bottle. The old tradition was to buy a pipe of port (48 cases) from the year nearest your children's birth, then present it to them when both become of age. Dense and filled with phenolics in their youth, they are sublime wines that take on a mantle of beauty after 15 or more years. Such quality, however, comes with a hefty price tag. Here are a few recommended Ports:

Dow's 10 Year Old Tawny, \$32.00

Graham's 20 Year Old Tawny, \$53.50

Kopke Colheita 1987, \$34.00, 375 ml.

Warre's Warrior Reserve Ruby, \$15.99

Poças 2001 LBV, \$20.00

Ramos Pinto 2004 LBV, \$23.50

1985 Dow's Vintage Porto, \$79.00

2003 Ferreira Vintage Porto, \$50.00

2007 Fonseca Vintage Porto, \$95.00

R & R Club

2010 Yealands Sauvignon Blanc

Stretching over 2,400 acres of prime viticultural land, the Yealands Estate is New Zealand's single largest vineyard under private ownership. Located in the Awatere Valley of Marlborough, the Seaview Vineyard is exposed to some of the toughest growing conditions in the country: low rainfall, high sunshine, cool nights and strong winds. The result is a smaller, thicker-skinned berry and lower yielding vines which create wines of intensity, purity and complexity. Led by their innovative founder, Peter Yealands, sustainability is at the core of everything they do. In the vineyards, sheep graze between rows of vines to control weeds. Wetland ponds capture rainfall for gradual release into the soil. They recover and recycle heat energy from refrigeration. Solar panels and wind turbines collect energy, while rainwater is harvested from the roof.

That's just some of their environmentally friendly practices, but all that would be moot if the wines weren't worthy. They are. From the opening bell, this 2010 Sauvignon Blanc is unmistakably New Zealand, but with some restraint. The aromas are an intense mix of tropical fruit (guava, pineapple, citrus). The flavors are crisp and lively, but with a balancing creaminess in the middle, and a nice touch of mineral on the finish. Fresh Dungeness crab are in season and would make an ideal food match.

2010 Running With Bulls Tempranillo

You won't find any mention of it on the label, but this wine is made by Australia's Yalumba, that country's oldest family owned winery, and one of its most renowned. In 1999, after several study visits to Spain by Robert Hill-Smith (Yalumba's Managing Director) and Louisa Rose (their Chief Winemaker), Tempranillo was grafted onto old Barossa rootstock. That experimental fruit whet the appetite and led to further plantings. Known to thrive in a range of conditions around the world, Tempranillo has an affinity with the Barossa region, where an ideal climate helps to showcase the stylish fruit flavors of this emerging variety. The grapes are grown with an emphasis on vineyard sustainability, and in the warm and dry conditions little intervention is needed.

Every now and then you come across a bottle that makes you re-evaluate what you think you believe about a particular region. For me, Barossa is connected with big, often over-the-top Shiraz, but a trend towards more balanced wines is emerging, and this silky smooth Tempranillo is a great example. You get rose petal and raspberry with an earthy touch of spice on the nose. An elegantly structured wine with round, ripe red fruits, plush tannins and tangy acidity, it is impeccably well balanced with just the right hit of food-friendly acidity. Try it with your favorite tapas—it would be very much at home paired with lamb chops or thin slices of Iberica Jamon.

Passport Club

2009 King Estate Domaine Pinot Gris

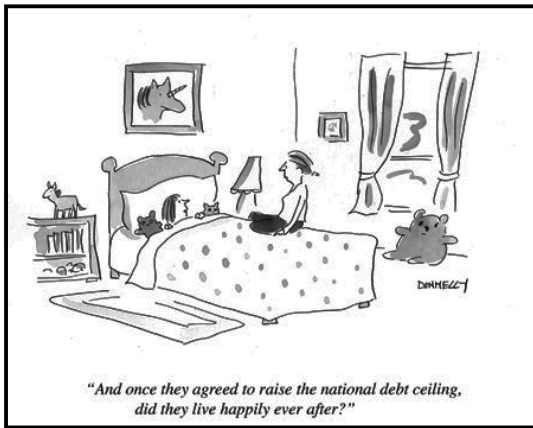
Founded in 1991 by the King family, King Estate is committed to producing Oregon wines of exceptional quality using organic & sustainable farming methods, meticulous fruit selection, impeccable winemaking practices and judicious blending. Located southwest of Eugene, Oregon, their organic certification comes from Oregon Tilth, one of the most rigorous and stringent certifying bodies in the United States. The beautiful estate of 1,033 acres includes 470 acres of organic vineyards, as well as 30 acres of fruits, vegetables, and flowers. *Wine & Spirits Magazine* named King Estate as their 2011 Winery of the Year.

This month's Wine Club selection was done in 100 percent stainless steel and left on the lees for eight months. This intensely fruity and spicy Pinot Gris might serve as the archetype of the Oregon style. Since its introduction in 2003, King Estates Domaine Pinot Gris has twice been called "the benchmark for the varietal" by the *Wine Spectator's* Matt Kramer, with him going on to say: "This is Oregon Pinot Gris at the summit. It can't be put plainer than that." The 2009 vintage offers lifted fruit aromas of apricot, pear and guava with nice touches of orange zest, honeysuckle and mineral. The palate is filled with bright pear and melon flavors that are round and ripe with balancing acidity and a hint of spice on the finish. A perfect choice for a cheese plate or pair it with your favorite quiche.

2006 Nashwauk Shiraz

The Nashwauk label was created by Kaesler Wines for their newly acquired McLaren Vale vineyard. It's their first wine made outside Australia's Barossa valley and maintains their practice of using estate grown fruit from predominantly old vine plantings. The search to find the right vineyard took some time before a 50 acre property on Neill Road in McLaren Vale's Fleurieu Peninsula was bought in 2005. Nashwauk is the name of a cargo and migrant ship, built in Nova Scotia, which met an early grave in the waters off the Fleurieu, near Moana Beach, in 1855. On the corner of the vineyard property there's an old stone ruin of a house whose lights were once used as a navigation marker. The Captain of the Nashwauk is thought to have sighted it, but thinking it was a different location, he ran the ship aground. The 300 Irish immigrants on board had the good fortune to survive the wreck.

This is the inaugural release for the Nashwauk label. Fermented in stainless steel, the fruit then spent 12 months in a mix of one, two and three year old French oak barrels. Only 3100 cases were produced, and after several years in the bottle it has developed beautifully. McLaren Vale Shiraz are typically fruit forward with ripe berry flavors that are a little more laid back than their Barossa cousins, and this supple 2006 is a delicious example of the style. It's a well integrated wine that's big enough to go with a grilled steak or a prime rib roast, but with the balance and acidity to pair with lightly sauced pastas or a simple roast chicken.



January 2012



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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

Wine Deals of the Month

Trevisiol Brut Rosé

A pink hued Prosecco —bubbles make any occasion a celebration.
 (reg. \$14.99)

Member sale \$12.95

2008 Scott Paul Pinot Noir, La Paulée

A great buy on a classic Oregon Pinot.
 (reg. \$29.00)

Member sale \$24.95

2008 Mas des Bressades Cuvée Tradition

*A fifty-fifty blend of Syrah and Grenache
 from the south of France.*
 (reg. \$10.99)

Member sale \$8.95

2007 Mas des Bressades Cabernet-Syrah

*With 70 percent Cabernet, this is a
 substantial wine with rich red fruit flavors.*
 (reg. \$15.99)

Member sale \$12.95

*Limited quantities available on some of these wines, so
 hurry in for the best selection.*

**And Noah, he often said to his wife when he sat down to dine,
 'I don't care where the water goes if it doesn't get into the wine'.**

G.K. Chesterton(1874-1936)

Wine and Water

Staff Picks continued from front page

this wine is a definite bargain. On the nose it is bright, with fresh berries and red fruits. The palate is loaded with dark raspberry and black currant flavors, with tangy notes of red cherry on the finish. Velvety and smooth, dry and nicely balanced, it shows that you don't have to sacrifice quality to save money.

Leil's Pick: 2010 Quattro Mani Barbera, \$12.99

The newest addition to our store from Quattro Mani is this Barbera from winemaker Danilo Drocco. Offering bright fruit and great acid, I tried this for the first time with Panang curry, and since then I've had it with salmon and brussels sprouts, and roast chicken and root vegetables. It's delicious—you should seriously try it.

Leslie's Pick: 2010 Domaine les Aphillanthes VDP, \$9.99

An unfiltered blend of Merlot, Syrah and Grenache, this lively wine has a fruity bouquet of cherries, strawberries, black fruits and a bit of earth and spice. It finishes with soft edges and perfect acidity. I've been drinking it over the last month with a variety of dishes (wild mushroom ragout with polenta, lamb burgers and roast chicken, to name a few) and am yet to be disappointed.