



July 2011



Boise Co-op Wine Shop
Corner of 8th & Fort
Boise, Idaho
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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

Free Weekly Wine Tastings

The Wine Shop offers free tastings on the weekend, every Friday from 4:30 to 6:30 pm, and Saturday from 2:00 to 4:00 pm. Sign up for our email newsletter at www.boisecoopwineshop.com, and we'll send you information on what we are opening each week. Try before you buy.

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.

Wine Deals of the Month



2009 Tariquet Chardonnay

An elegant Chardonnay from the south of France.
(reg. \$9.99)

Member sale \$8.95

2008 Mer Soleil Chardonnay

A bold classic from California with a big dollop of toasty oak.
(reg. \$27.00)

Member sale \$21.95

2010 Guiot Rosé

Loaded with fresh and juicy fruit—Think Pink!
(reg. \$9.95)

Member sale \$8.95

2008 Eugenie Corbieres

A delicious red blend with lush cherry fruit and a July Staff pick.
(reg. \$10.99)

Member sale \$8.95

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

JULY 2011

Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP
NEWSLETTER

CORNER OF 8TH & FORT
BOISE, ID 83702

JULY CLUB PICKS

2008 Cristom Pinot Gris

2009 La Caria Sangiovese

2006 Domaine Jo Pithon
Savennières, La Croix Picot

2007 Parducci Petite Sirah,
True Grit

New Kid on the Block

We're happy to welcome a new member to our Wine Crew—**Carl Della Badia**. He's worked at other wine shops around town, and you might know him from Grape Escape. In his other life he writes both poetry and fiction and teaches composition at the College of Western Idaho. Look for him in the Wine Shop, but he'll be spending much of his time on the grocery side of the parking lot. Here's his wine pick for July:

2009 Santa Duc Rasteau, Les Blovac, \$16.99

This wine rewards the patient. Thirty minutes open, a slight reduction of temperature—15 minutes in the fridge before serving—and it sings like Anna Moffo's Mimì in *La Bohème* (or, for all you non-opera fans, Eric Clapton's guitar in the Beatles' tune *While My Guitar Gently Weeps*). The nose on this wine smells like raspberry preserves mixed with fresh picked sage and the slightest hint of dried tobacco. In the mouth it's surprisingly concentrated. Red fruits dominate initially: raspberry, cranberry and a tart Bing cherry that gives way to a luscious mid-palate coy as a French mistress (think Juliette Binoche in the adaptation of Milan Kundera's novel *The Unbearable Lightness of Being*). The finish is everything a Rhône fan loves, and balances that brambly garrigue flavor with a gamey red-meat quality that lingers over the tongue like a superb bite of Wagyu beef. At 15% alcohol it packs quite a wallop, and isn't for the faint of heart, but for 16 bucks it's not a bad way to spend a Tuesday night, particularly if its paired with a grilled lamb burger that's smothered in raclette cheese and side saddled by rosemary garlic yam fries. *Vive la France!*

July Recipe: Easy Summer Potato Salad

1 1/2 lbs Small Potatoes (German Butterball, French Fingerling, New Red or similar), skin on and cut into 1 x 1/2 inch pieces.

For the potatoes: combine 2 tbsp Olive oil with healthy measures of fresh ground pepper, garlic granules and paprika in a plastic bag. Add the potatoes and shake to coat. Roast the seasoned potatoes in a 350 degree oven, turning occasionally to brown on all sides.

For the salad, combine the following in a large bowl:

- 5 slices Boars Head bacon, cooked and crumbled
- 2 to 3 Green Onions, chopped with green
- 2 small stalks celery diced
- 1/3 cup Toby's Ranch Dressing
- 1 tsp Dijon mustard

Add the roasted potatoes, mix well and let stand in the refrigerator for at least one hour for the flavors to combine.

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- July Wine Club Picks
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- Wine Deals of the Month



Co-op Wine Shop Staff Picks for July



Bruce's Pick: 2008 Grochau Cellars Pinot Noir, \$14.49

A very good Oregon Pinot for under \$15, you ask? And it's from the stellar 2008 vintage? Impossible! No, it's true. Savory, good depth and grip, with notes of rose, raspberry and earth on the palate that carry through to the nicely balanced finish. Excellent value.

Danielle's Pick: 2008 Domaine Sainte Eugenie Corbieres, \$10.99

Hooray! After six months, summer is (mostly) here, and that means grilling in the backyard! While I drink predominately white wine in warmer weather, I still won't give up a glass of red wine with my ribs, and over this past weekend, I think I've found my BBQ wine. This red blend is delicious! Beautiful red fruit on the nose, with lush cherry and plum on the palate. Hints of spice carry into the finish, which is complex yet approachable. Needless to say, I'll be bringing a bottle to the next neighborhood potluck, and you should too!

Dave's Pick: 2007 Starry Night Zinfandel, Sonoma, \$17.50

What could be a better match for an all American summer barbecue than this all American grape? Unfortunately, the modern trend for Zin has been towards big, jammy, high alcohol wines better suited for sipping in front of a winter fireplace. Happily, this wine has all the smooth blueberry and dark cherry fruit that makes Zin so appealing, but with the light touch and balance that is too often missing. Light up the grill.

Divit's Pick: 2010 Domaine des Corbillières Pinot Noir Rosé, \$12.99

There are few things I enjoy more on a summer day than a dry rosé, and this 100% Pinot Noir from Touraine, France is always on the top of my "must buy" list each year. Light, fresh rose petal and red cherry, with a more complex mid-palate than some of the other offerings out there. Tasted great with grilled salmon.

Kathy's Pick: 2010 Garciarevalo Casamaro Verdejo, \$11.99

This refreshing white wine from the Rueda region of Spain has bright citrus notes, tropical fruits and a hint of peach. A nice minerality adds a bit of complexity to the wine. The Casamaro is a great alternative to the same old Sauvignon Blancs or Pinot Grigios. This wine makes me happy!

Leil's Pick: 2009 Casamatta Toscana Red, \$10.99

I got visibly excited when I first tasted this wine. I think I may have even jumped up and down a little. It's one of those wines that just has everything I think an inexpensive wine should. It has gorgeous, expressive red fruit and floral aromatics, medium body, great acidity and balance. It's easy to drink on its own, and goes great with food, especially summer salads and grilled chicken.

Leslie's Pick: 2010 Le Jaja de Jau Sauvignon Blanc, \$9.49

So now that it's finally getting to be summer in Boise, here's the perfect wine to help beat the heat. Made from 100 percent Sauvignon Blanc, it is crisp and zesty with notes of honeyed grapefruit. Chateau de Jau is located in the Languedoc region of France and this charming white is their version of an "everyday thirst-quencher." Jaja is regional slang meaning "glass of wine," and a glass of this would be great on its own, or paired with seafood salad, sushi and lighter cheeses.

July Wine Club Selections

R & R Club

2008 Cristom Pinot Gris

Cristom's founder and owner, Paul Gerrie, used his skills as an engineer and avid researcher to pursue his passion for wine. On his travels to France, he was introduced to the traditional growing practices of the Burgundy region. He learned that soil and site were key in developing the complexity of the fruit. After a 1991 visit to the International Pinot Celebration in Oregon, Paul decided the time was right to leave the East Coast and bring his family and his passion for great Pinot Noir to Oregon's burgeoning wine country.

But their journey wasn't complete without a winemaker who shared Paul's vision. Enter Steve Doerner who, after a quarter century of experience, still believes the winemaker's job is to "optimize what nature — the vineyard — provides." In addition to his reputation as a master winemaker with "keen intuition" (possibly from his French heritage), Steve is a biochemist who had been making wine in California. And so with a passion that only wine enthusiasts embrace and a precision that can only come from a chemist and an engineer, the two set out to cultivate their vision, which, today, can be seen in the seven distinct vineyards on Cristom's 65 acres.

This Pinot Gris has beautifully floral aromas of pear, ripe apple, melon and orange blossom. Though it sees no oak, there's a wonderful richness to the palate, with honeyed melon balanced by crisp citrus. This wine will set you back \$17 at the winery. It's the perfect choice for salmon or creamy pasta.

2009 La Carraia Sangiovese

La Carraia was founded in 1976 by the Gialletti and Cotarella families. Riccardo Cotarella, one of the world's most respected authorities on the production and marketing of Italian wines, is the co-owner and winemaker. The winery owns a total of 198 acres located in the heart of the Orvieto Classico appellation. 172 acres are dedicated to the production of Orvieto Classico, the remainder are planted with Merlot, Sangiovese, Cabernet Sauvignon and Montepulciano grapes.

La Carraia offers an Umbrian twist on a Tuscan classic: this supple wine is made from 100% Sangiovese, fermented in stainless steel and matured in Allier and Nevers barrels for two months for extra smoothness and richness. Brilliant ruby-red in color with loads of ripe blackberry, strawberry, cranberry and currant on the nose, and subtle hints of mocha, tobacco and sweet spice. Full and rich with soft tannins, the lush layers of fruit and spice are backed by lively acidity. Creamy cherry liqueur and smooth blackberry flavors mark the palate, while the finish is fresh and lively. While you could serve it slightly chilled on a hot summer day, there's enough richness to hold up to anything that comes off the barbecue. Try it with everything from grilled burgers to baby back ribs. Italian sausage would make a great match as well.

Passport Club

2006 Domaine Jo Pithon Savennières, La Croix Picot

Jo Pithon established his winery in 1978, a mere infant when compared to other great domaines of Layon. Still, this is (or was) recognized as an exceptional property which could turn out rich, mineral, yet elegant wines. In truth the overarching style tends towards the rich, the big, sometimes with prominent oak, sometimes with a trace of oxidation, but this was certainly a domaine worth knowing. However Domaine Jo Pithon is no more. In 2005, Phillippe Fournier acquired a controlling interest in the property when he bought out Jo Pithon's debts, which were considerable. Pithon's services were retained. Fournier's intent, initially at least, seems to have been to build upon the good work already done. All should have continued smoothly, but somewhere along the way the process was derailed, as manifested by Pithon's sudden resignation in 2008.

So this wine, with only 6000 bottles made and only five cases imported into the Northwest, is the last of its label, replaced by Fournier's venture Domaine FL. The small vineyard is planted on a sandstone hillside and it produces a wine with a definite minerality. One hundred percent Chenin Blanc, it is fermented and aged in oak barrels. A well structured wine, dry but with an amazing richness, dried fruit and honey aromas dominate the nose. Full bodied, with ripe peach and pear fruit, and admirable length, it would make a great match for veal, pork or poultry.

2007 Parducci Petite Sirah, True Grit

When John Parducci left his winery in 1999 after disagreements with partners in an investment group, it seemed like the end of an era. But in 2004 Paul Dolan and the Thorhill family of Mendocino Wine Company bought Parducci. Today it is again family farmed and locally owned. The group is committed to sustainable winegrowing practices that yield top quality grapes and wines. While protecting the environment and supporting the community and local farmers, they set out to create "America's Greenest Winery." Utilizing 100 percent green power, it has been designated as the first Carbon Neutral winery in the U.S.

Petite Sirah was first mentioned in the California wine literature as far back as the early 1880s. It has had its ups and downs, but is making something of a comeback, and it has always had a place among Italian American wine lovers. The name has been applied to at least four different grape vines including true Syrah, but today some 90 percent of California plantings are actually Durif, a somewhat obscure grape named after its French discoverer, Francois Durif.

Despite the "true grit" moniker, this is definitely a supple wine. It offers heady aromas of dark cherry, plum, vanilla, green tea and white pepper. The flavors are an intense rush of fresh picked blackberries, creamy chocolate and red licorice, with velvety tannins on the long finish. Definitely has the stuffing to stand up to your favorite barbecue fare no matter what the sauce, but it's light enough on its feet not to overwhelm you on a hot summer day.