

# Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP  
NEWSLETTER

CORNER OF 8TH & FORT  
BOISE, ID 83702

## JUNE CLUB PICKS

## Time to Think Inside the Box

by David Kirkpatrick

It took awhile, but even most wine snobs have begun to accept the efficacy of metal screw caps. Sure they lack some of the tradition and romance of a cork closure, but there's nothing romantic about pulling a cork to find out the bottle has been ruined by the very thing that was supposed to preserve it.

Well it's time to take another step of acceptance. Time to embrace the wine box. If visions of non-descript, mostly forgettable, barely drinkable, generically



labeled red and white are what you think of when you hear wine-in-a-box, you need to expand your horizon. A number of years back the Black Box and Bota Box brands raised the bar a bit. The wine was decent and you could serve it without shame at a party or barbecue. But for me, they were a little disappointing when it came to day to day consumption.

Still wine boxes offer convenience (just the thing when you don't want to open another bottle, and they stay fresh after opening for four or more weeks), better value and a smaller carbon footprint than bottles. In the last year I've discovered several different examples that have found a permanent home in my fridge or on my counter. These are wines that I haven't gotten tired of, or bored with, as the weeks go by. All are packaged in the

three liter format, which is the equivalent of four regular bottles of wine.

### Big House White, \$16.99

A blend of some 10 different grape varieties including Viognier, Malvasia, Muscat, Grüner Veltliner, Pinot Grigio and Gewürztraminer. It's a very aromatic wine, as you might expect given those grapes, with honeyed melon, apricot and peach backed by a touch of spice. Lots of tropical fruit on the palate with a nice hit of citrus and lemon zest on the finish. If you like wines like the Sokol Blosser Evolution or Caymus Coundrum, you're bound to enjoy the Big House. Try it with spicy Asian cuisine.

### Silver Birch Sauvignon Blanc, \$18.99

Definitely on the reserved side of the New Zealand SB style with none of that overtly herbaceous, kitty litter quality. There's still plenty of fresh grapefruit on both the nose and palate, but this wine offers quite a bit more, including green apple, kiwi, gooseberry and a touch of mineral on the finish. That finish is crisp and refreshing, leaning toward sweet citrus. A great wine to pair with seafood or lighter summer fare.

### Bodegas Osborne Seven Red, \$16.99

An eclectic Spanish blend of seven different varieties (Cabernet, Merlot, Syrah, Petit Verdot, Tempranillo, Grenache and Graciano). Osborne is one of Spain's more prominent producers of wine and sherry and winemaker Ricio Osborne has created a red that definitely outperforms its price point. The aromas are dominated by lively cherry and raspberry with soft hints of earth and leather. Medium-bodied with supple cherry, berry and plum fruit flavors that are punctuated by very soft tannins and oak. Would go great with most anything you can pull off the barbecue—steak, burgers, pork chops, chicken.

If you're still reluctant to embrace the box, get over it. At the equivalent of less than five bucks a bottle, this trio of wines offer both convenience and amazing value.

2009 Boutari Moschofilero

2009 Shooting Star Blue Franc

2009 Seghesio Arnies

2006 Langlois-Chateau  
Chinon les Montifault

### INSIDE THIS ISSUE:

- Staff Picks
- June Wine Club Picks
- Summer Wine Sale
- Wine Deals of the Month



## Co-op Wine Shop June Staff Picks



### **Barry's Pick: 2010 Fraser Viognier, Snake River Valley, \$16.99**

This is an awesome wine for just about any occasion. Green apples and citrus fruit combine wonderfully with a touch of florality followed by a finish that is crisp and lively. Very limited production, so get some before it's gone!

### **Danielle's Pick: Lunetta Prosecco, 187 ml., \$2.99 each, \$7.99 3-pack**

I love these single servings of Prosecco! Not only are they the perfect size for when you don't want to open a whole bottle of bubbles, they are also great for quick get-togethers, quiet time in the backyard, and as small gifts for friends and family. Lunetta prosecco is smooth, creamy, and full of peach, pear, and apple flavors as well as being so refreshing at the end of the day! Celebrate life's little pleasures with a glass of bubbles.

### **Dave's Pick: 2010 Figueirasse Gris de Gris, \$11.99**

I sort of stole this pick from Divit, but in my defense, I was the first one in the Wine Shop to try a bottle. Of all the 2010 rosés that have arrived so far, it's still my favorite (though the great pink wine selection from importer Robert Kacher, due the first week in June, may change that). Raspberry, orange zest and just a touch of white pepper mark the nose. The fresh raspberry fruit flavors are as refreshing as they are charming. Just so you know, it's a rather unique blend of Cinsault, Grenache Gris, Grenache Noir and Grenache Blanc.

### **Divit's Pick: 2007 Terre di San Leonardo, \$16.99**

The big brother to this wine is a consistent Tre Bicchieri winner in Italy, but it is around \$50. This Bordeaux blend is being offered for the first time from this winery and I sure hope they plan to continue this program as this is a real winner and a bargain to boot. Tons of dark berries and a bit of toast with some fresh herbs thrown in the mix. This wine has much softer tannins than you usually associate with Bordeaux making it a great choice to drink with meat dishes right now.

### **Kathy's Pick: 2010 Huston Chicken Dinner White, \$16.00**

Huston Vineyards is one of the newer wineries to appear on the scene in Idaho. Melanie Kraus from Cinder is helping them out, making the wine for them. This white blend (Riesling, Muscat and Viognier) is a great example of how Idaho wines are competitive with any in the Northwest. Aromas of pineapple and honeydew, followed by flavors of green apple, apricot and honeysuckle. Balanced fruit and crisp acidity make this a great summer refresher.

### **Leil's Pick: Taltarni Brut Tache, \$18.99**

It's one of those wines that I've liked ever since the first time I tried it, and yet I'm still impressed every time I try it again. It's a truly exceptional value for \$18.99, showing a yeasty richness that I honestly think could pass for true Champagne in a blind tasting. It's got great fruit and acidity and simply put it's my favorite bottle of bubbles for under \$20 in the whole store.

### **Leslie's Pick: 2009 Frederic Magnien Petit Chablis, \$16.99**

If you are looking for an unoaked chardonnay, try this beauty. The grapes were sourced not far from premier cru vineyards and share a similar vein of chalk as the grand cru plots. The result is a pure and delicate wine that shows classic Chablis notes of steel, lemon zest and green apples. A perfect aperitif wine, but would also be lovely with lighter fare such as salads, poultry and seafood.

## *R & R Club*

### **2009 Boutari Moschofilero**

It is sometimes hard to believe that the history of winemaking owes so much to Greece, given that the wines of this country are rarely the focus of this era's wine press. Greek winemaking has gone through some very difficult times, both economic and stylistic. The Boutari family embarked on their journey as vintners in 1879, in Naoussa, when Yianni Boutari founded his family's winery. The original vineyard outside of Naoussa comprised 124 acres. Today, they are the number one selling Greek wine producer, with improved vineyard practices resulting in wines of greater concentration and balance. Equally important, they have embraced modern winemaking techniques, integrating such things as stainless steel, cold-temperature fermentation and French oak barrel aging.

While the origins of Moschofilero are obscure, this 2009 is filled with heady aromas of honeyed melon, rose petal, lime and spice. The palate is an exotic mix of fresh fruit flavors with mango and pomegranate for sweetness, balanced by crisp ruby red grapefruit. Bring on the dolmades for a regional match, pair with shell fish, or try it with spicy Asian cuisine. It went great with a dill-laced, cucumber and Greek yogurt salad.

### **2009 Shooting Star Blue Franc**

The year 2011 marks Jed Steele's forty-third year of being involved in winemaking in California. Best known for wines bottled under the Steele name, his Shooting Star label is produced primarily using fruit from the same vineyard sources. They take the fruit that doesn't quite have the intensity for the winemaking treatment applied to the Steele wines, and use it to produce lighter, more every day drinking styles of wine.

From his starting as a cellar worker at Stony Hill in Napa Valley in 1968, to going to UC Davis for a Master's Degree in Enology, to starting Edmeades in the Anderson Valley and being there for ten years, to then starting Kendall-Jackson and working there for the first nine vintages of that wildly successful winery (he left the year they broke the million cases production mark), to starting his own Steele Wines in 1991, it has been a remarkable career.

Jed Steele first came across the Lemberger grape back in 1975 when he visited Austria and he was impressed. There, it is often referred to by the name Blau Frankisch, literally "blue grape from France." Some liken Steele's Blue Franc, to Pinot Noir in lighter years and Zinfandel in the riper vintages. Sometimes it is totally akin to a top-flight Gamay from Beaujolais. This wine is clean, crisp, and unpretentious with tons of fruit, including warm berry pie, complementing the traces of pepper, almond, cherry and cinnamon. The Shooting Star Blue Franc has soft tannins, medium body, great color and is the perfect red wine to enjoy over the summer with any festive occasion.

## *Passport Club*

### **2009 Seghesio Arneis**

The Seghesio story begins in 1886 when Edoardo Seghesio departed his family's vineyards in Piedmonte, Italy for a new life in America. Like so many immigrants, he was drawn to Northern Sonoma County and the Italian Swiss Colony, to follow his passion for winemaking. The "colony," as it was known, hired immigrants for three year stints, providing room and board and then, a lump sum at the end of those three years enabling employees to buy land or set up a business in their new home. Edoardo remained at the Colony while building his own winery in the evenings after work. Upon its completion in 1902, he and his wife began Seghesio Winery. They flourished in the bulk wine business, producing most of the red wine made in Sonoma County, but it wasn't until 1983 that the first wines were bottled under their own label, at the hand of Ted Seghesio, a fourth generation family winemaker.

Arneis is an ancient Italian grape—in Sonoma, Seghesio is the only producer of this rare variety. Although considered difficult to cultivate (the English translation for Arneis is "little rascal") the winery has been successful as this 2009 proves. Along with its floral pear and mineral, it has an unusual (for a white wine) touch of licorice on the nose. In the mouth, it's a vibrantly lush wine with ripe peach, pear and melon, along with a light bit of almond and a good hit of acidity on the crisp finish. Would make the perfect pairing for a cheese plate, most fish dishes or grilled veggies.

### **2006 Langlois-Chateau Chinon les Montifault**

France's longest river, the Loire flows from that country's central mountains to the Brittany Coast. In all, it travels more than 600 miles through stunningly beautiful terrain and a variety of climates. Its natural beauty, magnificent châteaux and picturesque towns have much to recommend, but for all of that, the Loire is still most famous for its wines. Known as the "Garden of France," the Loire Valley is France's largest white wine region, the second largest area for sparkling wine, and it is France's third largest winemaking region overall.

Edouard Langlois and his wife Jeanne founded their winemaking estate in 1885. Later generations carefully expanded the property, building one of the finest and most representative vineyard holdings in the Loire Valley. While they are best known for their sparkling wines (which they make in partnership with the famous Bollinger house), they also make lovely Sauvignon Blanc, and this Chinon red which is 100 percent Cabernet Franc. To be honest, I'm not typically fond of this grape on its own, but this one has such charm and elegance that it won me over. Fermented and aged in stainless steel, all the fresh fruit flavors come through, light and lively. Soft cherry is backed by light herb, mineral and spicy rhubarb, with a nice crispness on the finish. Takes to a slight chill, if you'd like, and it's perfect for early summer barbecues. Pair it with grilled chicken, salmon or a thick, juicy rib eye. With its slight earthiness, it would go great with wild mushrooms (it is Morel season, after all).



June 2011



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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

## Summer Wine Sale

Robert Kacher Selections—Reds, Whites and Rosés—great wines, great low prices for your spring and summer enjoyment. This is our most anticipated delivery. Each year, a member of the wine crew heads off to France to preview the wines of this exceptional importer. We pick the best, then buy in big to keep you in wine throughout the rest of the year. To kick things off, we'll be pouring free samples, so you can try before you buy. And of course we're offering a special introductory price.

**Saturday, June 11 & Sunday, June 12**

**Save 15% off on 6 or more selected Kacher Wines**

**Tasting both days from Noon to 5 pm**

## Wine Deals of the Month



### 2009 Bright Light White

*A California combo of three grapes.*

(reg. \$10.49)

**Member sale \$8.95**

### 2007 Rockus Bockus

*A bold red blend with Cabernet & Zinfandel taking the lead.*

(reg. \$12.99)

**Member sale \$10.95**

### 2005 Vieux Chateau Negrit Montagne, St. Emillon

*French Bordeaux from a great vintage at a great price.*

(reg. \$12.99)

**Member sale \$9.95**

### Delaunay Bois Martin Touraine Sauvignon Blanc

*A refreshing Wine Shop favorite.*

(reg. \$14.99)

**Member sale \$12.95**

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