

Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP
NEWSLETTER

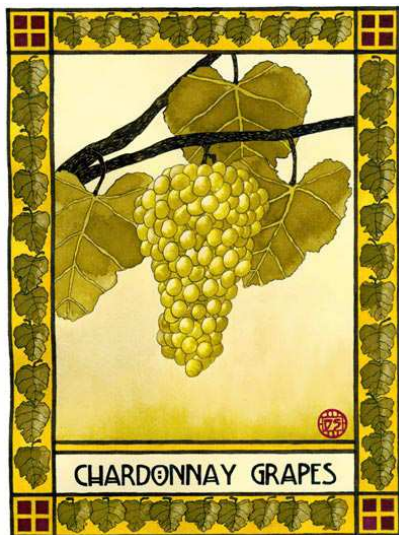
CORNER OF 8TH & FORT
BOISE, ID 83702

MAY CLUB PICKS

Rediscovering Chardonnay

by David Kirkpatrick

Chardonnay is the most popular white wine variety in the world, but for a decade or more, it has been out of favor at my house. Except for the occasional white Burgundy (I'd have bought more if I could have afforded them), I've avoided the grape. If I'm drinking white, it's most likely an Austrian Grüner Veltliner, a Spanish Albarino, an Italian Soave, an Australian Riesling, a Northwest Semillon or a California Sauvignon Blanc. For some time, I've been an enthusiastic member of the "Anything but Chardonnay" club.



The reasons are two-fold. First, I love the expression of terroir that all the aforementioned wines so wonderfully express. For me, beginning in the 90s, too many Chardonnays started tasting too much alike. Big, opulently oaked wines were all the rage, fueled by high alcohol and over-ripe fruit that gave an unpleasantly cloying impression of sweetness. Which leads to the second reason—balance. That new wave of Chardonnay, with little or no balancing acidity, came across as flabby and was not in the food-friendly style I prefer. Of course there were exceptions,

but there weren't enough of them to make me a fan of Chardonnay in general.

But in the last few years of tasting I've noticed a shift in style. I found myself commenting favorably about Chardonnays, where the ripe fruit flavors were balanced by crisp acidity, where the sense of place was not muddled by aggressive winemaking, where oak complemented rather than overwhelmed. In fact, some of my favorites have seen no oak at all.

More and more, I've been tasting wines where the Chardonnay grape shines through with a variety of different flavors. That's one of the pluses when you lose the oak. The other is economic. New oak barrels are expensive—very expensive. Without that cost the wines featured here are pleasantly priced.

2009 Rayun Chardonnay, \$7.99

This wine from Chile definitely reflects its terroir with a richness that is surprising for an unoaked Chardonnay. Creme brulee and dried apricot work beautifully together on the nose. On the palate, the flavors are full and ripe, filled with rich stone fruit, blood orange and apple, and balancing citrus on the finish. What a bargain!

2009 Ryan Patrick Naked Chardonnay, \$8.99

Love Sauvignon Blanc but not so crazy about most Chardonnay? You need to give this Washington wine a try. It opens with bright tropical fruit aromas marked by grapefruit, ripe lemon and lime. Lean and lively on the palate, its crisp citrus is balanced by creamy mango and melon flavors that linger nicely. Another great value.

2009 Drouhin Laforêt Bourgogne Chardonnay, \$11.99

This entry level Burgundy offers classic French Chardonnay flavors at a bargain basement price. Opens with lively white flower, peach and pear aromas with a soft touch of almond and herb. Bright citrus

2009 Josh Cellars Chardonnay

2009 MontGras 200

2007 Fidélitas Semillon

2007 Belguardo Serrata Maremma

INSIDE THIS ISSUE:

- Staff Picks
- May Wine Club Picks
- Upcoming Events
- Wine Deals of the Month



Con't on Page 2 . . .

... Chardonnay con't from Page 1

and ripe stone fruit flavors play nicely against each other with touches of lemon zest and blood orange coming through on the crisp but creamy finish.

2008 42 ° South Chardonnay, \$11.99

From the Australian island of Tasmania, a unique take on the grape. Rich peach and fig aromas turn surprisingly lean and lively on the palate. The flavors are a refreshing mix of crisp grapefruit and meyer lemon balanced by soft, just sweet

stone fruit. A food friendly wine that works great as a patio sipper, as well.

2009 Joel Gott Chardonnay, \$14.99

The 2008 Chardonnay from this California producer was one of my favorite wines last year. If anything, the 2009 is even better. Subtly elegant floral aromas lead off, with creamy ripe peach, mango and spicy pear fruit flavors taking over in the mouth. A bright citrus mid-palate adds balance, and while this is on the bigger side of the Chardonnay spectrum, it is in no way overwhelming.

Co-op Wine Shop Staff Picks

**Barry's Pick: 2008 Yalumba Bush Vine Grenache, \$15.99**

This is an outstanding bottle and a great value from the oldest family owned winery in Australia. Most of the fruit for this complex and mouth-watering wine is from vines between 30 and 70 years old. Very complex with a finish that just doesn't seem to quit.

Danielle's Pick: 2010 Cinder Rosé, \$14.99

Delicious! To be honest with you, I am not quite as big a rosé fanatic as some of my coworkers. I enjoy them, but don't necessarily drink them that often, however, Cinder's Rosé blows me away. Brilliant, bold, and beautiful in color, gorgeous aromas of cherries and red fruit on the nose, with a slight creaminess on the palate, and a lingering finish. There's a reason we sell out every year. I know I'm stashing a couple bottles!

Dave's Pick: 2009 Castilvero Cortese, \$8.99

This is a crisp and refreshing charmer with lively tropical fruit and fresh spring green aromas. That tropical fruit carries through on the palate with a nice touch of mineral and a blast of citrus on the finish. Serve it well chilled on the patio as you catch some rays.

Kathy's Pick: 2010 Domaine de Couron Rosé, \$9.99

This was my favorite rose last year and this new vintage still is today, even though it's early in the rosé release season. Delicate notes of strawberry and melon on the nose and palate, with bright acidity and a little spice on the finish. It's a great little sipper that reminds me of summertime in a glass.

Leil's Pick: 2009 Duboeuf Morgon, \$13.49

There has been a lot of buzz surrounding the 2009 vintage for Beaujolais. It's not generally my favorite region, but I have to admit that I've had a bunch of really great Beaujolais from this vintage. The Duboeuf Morgon is one of them. It's beautifully aromatic, plush with fruit, and delicately structured. And it's only \$13.49!

Leslie's Pick: 2008 Michel Chiarlo Le Orme Barbera d'Asti, \$13.99

Even though they are more known for their great Barolos, the story goes that Barbera D'Asti was the first wine produced by Michele Chiarlo, and as such, it remains his greatest passion. When you taste this lovely wine, you'll taste the passion that went into it. Elegant with bright fruit and soft tannins, it is berry-rich and aromatic. Perfect for grilled meats and poultry—I actually had it with burgers the first time around and loved it!

R & R Club

2009 Josh Cellars Chardonnay

After 10 years, serving as a world-class sommelier, then another ten as an international industry executive, Joseph Carr set out on his own in 2005, to form his family-owned wine company. It was, as Carr says “a chance to follow a dream.” As director of Joseph Carr Napa Valley, he continues to work with many of the associates he has met throughout his long career—those who share his passion and desire to produce world class wines.

Influenced by Bordeaux and Burgundy, Joseph Carr’s winemaking philosophy is balance, sophistication and approachability. Recently, Carr has worked with Tom Larson to produce his second label, named Josh Cellars, his “vin de garage,” as he jokingly refers to it. It is a North Coast Vineyard project, with grapes sourced from sites organically and sustainably farmed, and it is dedicated to his father, who went by Josh. The wines provide excellent quality at an amazing price.

Partially barrel fermented, this classic North Coast Chardonnay offers inviting stone fruit aromas, accented by notes of tropical fruit, ripe citrus, peach and pear with a touch of vanilla and smoke. The well-balanced acidity supports a core of pear and sweet melon flavors and complements the creamy texture. Pair it with white fish, pastas with a creamy sauce or roast chicken.

2009 MontGras 200

On September 18, 2010, Chile celebrated two hundred years of independence from Spain and the first meeting of its then newly created government. To mark this auspicious milestone, MontGras, one of the country’s most critically acclaimed wine estates, released their 200. This limited edition, special reserve wine is a blend of two of Chile’s most distinctive and popular grape varieties—Cabernet Sauvignon and the signature Carmenere.

Designed in collaboration with a top Canadian engineering firm, the MontGras winery is one of the most modern winemaking facilities in Chile. Outfitted with ultra-modern technology, the winery’s efficient layout accommodates a key aspect of the MontGras winemaking philosophy: handling the grapes with great care and a minimal amount of movement to ensure the production of high quality wines.

The grapes for this 2009 red blend come from the world renowned Maipo and Colchagua valleys. It spent eight months in French and American oak barrels. The resulting wine is a deep, ruby red in color. Powerful aromas of chocolate, ripe black fruit and spice lead to a smooth, rich and well-balanced palate, with complex notes of currants, black cherry and blackberry. Juicy ripe tannins give a silky texture which combines nicely with vanilla and toffee notes. Grilled steak would make a great match (substitute a portabella mushroom for a vegetarian pairing).

Passport Club

2007 Fidélitas Semillon

Fidélitas is led by acclaimed Columbia Valley vintner, Charlie Hoppes. Charlie first became interested in winemaking while working as a flight test engineer in the early 1980s. After spending some time with Riesling and home winemaking kits, Charlie pursued his passion at University of California, Davis, graduating in 1988.

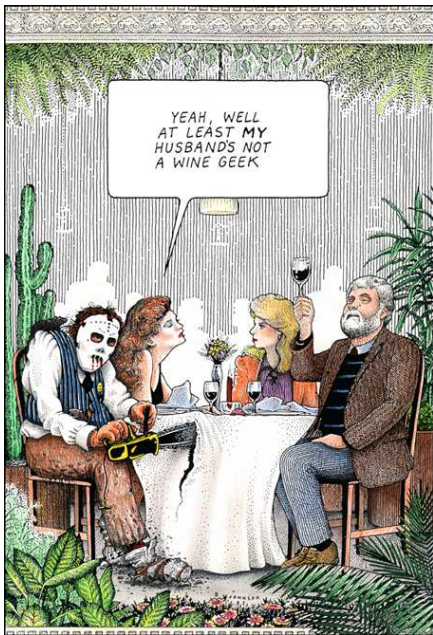
Since then, he has served as the winemaker for a few of Washington’s most recognizable labels. Perhaps most notably, he spent a decade with Chateau Ste. Michelle, first as Assistant Winemaker, then the Head Red Winemaker during the 1990s. Today, Charlie continues to be a sought after consultant for Washington wineries.

In the year 2000 with the support of his wife Terri, Charlie began his own winery and named it Fidélitas, drawing on the family name Fidelis. From the beginning, Fidélitas sought to be faithful to classic Bordeaux winemaking techniques and true to Washington State’s Columbia Valley terroir. Along with Sauvignon Blanc, Semillon is the white wine grape of Bordeaux. On it’s own it creates a vibrant, richly complex and long lived wine. With a few years of bottle age, this 2007 Semillon is beautifully well-rounded and filled with spicy apple and pear aromas. Ripe apple, melon, peach and fig blend nicely on the palate, balanced by creamy citrus on the lengthy finish. Pair it with most anything from the ocean (oyster, white fish, scallops), or anything that flies (chukar, chicken, duck).

2007 Belguardo Serrata Maremma

The pioneering Mazzei family, owners of Chianti Classico’s highly esteemed Castello di Fonterutoli, took the helm at the Belguardo estate in Maremma, Tuscany in the 1990s after recognizing the potential for superb quality wine-making in the local terroir. They implemented an intense replanting campaign, carefully selecting the grape varieties and clones. Thanks to the excellent climate which benefits from the nearness of the sea and soil composed of a well-draining mix of limestone and sandstone, the Belguardo estate has become a point of reference for the area, and its wines have been amply lauded and well received in the world’s principal markets. As a result, the Mazzeis have established a name for Belguardo among the top producers in this exciting, fast emerging wine region.

This 2007 Serrata is made from grapes from vineyards planted on a gentle slope that enjoys a southern/southwestern exposure. It is a blend of Sangiovese (80 percent) and Alicante (20%) that spent 12 months in small oak barrels (just 30 percent new). It’s an incredibly delicious wine where sweet plum and raspberry aromas are backed by herb, licorice and new leather. The tannins are beautifully silky as they frame tar, smoke and floral red cherry. The wine’s generous fruit flows through to the long, caressing finish. It wants to be paired with hearty dishes like roast beef or pork, earthy stews, grilled vegetables, mildly spicy sauces and fresh cheeses. It would also be a happy choice for your spring barbecue (if spring ever comes).



May 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

Upcoming Wine Events

Down Under with Leil

When: Saturday, May 14 from 2 to 4 pm

Think you know Australia? We're not talking Yellow Tail here (not that there's anything wrong with that), but the best in Shiraz, dry Riesling, sparkling wine and more from down under. Wines from Western Australia, Barossa, Tasmania, to name a few. The price is just \$30, the place is Café Vicino (small plates to pair with the wine provided), and you can call the restaurant for reservations at 472-1463

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.

Wine Deals of the Month



2009 La Hitare Hors Saison, A refreshing white blend.

Member sale \$7.99 (reg. \$9.99)

2008 Peirano Estate Chardonnay, Amazing buy from Lodi.

Member sale \$8.99 (reg. \$10.99)

2009 Le Bois Martin Sauvignon Blanc, From Touraine, France.

Member sale 11.99 (reg. \$14.99)

2009 King Estate Pinot Gris, Top Oregon white.

Member sale \$12.99 (reg. \$14.99)

2006 Weinbach Riesling, An elegantly rich Riesling.

Member sale \$22.95 (reg. \$30.00)

2008 Sanguinetti Chianti, An Italian standout.

Member sale \$8.99 (reg. \$10.99)

2007 Domaine de L'Ausseil P'tit Piaf, Merlot from France.

Member sale \$9.99 (reg. \$12.99)

2005 Raymond Cabernet, St. Helena, Napa Valley Classic.

Member sale \$21.95 (reg. \$42.00)

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