

# Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP  
NEWSLETTER

CORNER OF 8TH & FORT  
BOISE, ID 83702

## OCTOBER CLUB PICKS

## I'm Your Wine Guy

by Leil Cardoza

I am your wine guy. I want to help you. I don't want you to be intimidated by me, or by wines you can't pronounce. I may not like the same things you like, but



I don't have to in order to help you find the right wine. I do need to understand what you like. Everybody has different taste, and there are thousands upon thousands of wines out there just to suit each of our individual tastes.

Think of it as looking for help in a clothing store. If you simply asked a salesperson for a shirt, they might have a hard time finding you exactly what you wanted. But if you gave them an idea of the color, style, and price range of the shirt, they probably could help. With over 3500 different wines in the shop, it is probable that I can find something you'll like, but I need you to help me understand your taste.

Descriptions can be very helpful, but specific examples are even better. You and I may have different ideas of what descriptors like "fruity" or "light" mean, but if you can name a few wines that you specifically do or don't enjoy, chances are I'll be familiar with some of them, and that will help me find a wine you'll like.

Try to be precise with your adjectives when describing wines, as well. "Bold," "dry" and "smooth" are words that are commonly used to describe wines, but they are relatively unhelpful in conveying what you're looking for. "Dry" is a very straightforward word, describing whether a wine has any remaining residual sugar. The problem is, most wines are technically dry. Primary fermentation has converted all the available sugar into alcohol, and that's all "dry" really means. The most common characteristic that's mistaken for dryness is tannin, which is a chemical compound found in the skins and seeds of the grapes. It can cause a puckering or drying sensation on the sides of the tongue. While a Cabernet and a Pinot Noir may have the exact same level of residual sugar, you may be inclined to describe the Cab as more dry because Cabernet is typically more overtly tannic.

But don't worry about it too much. Most of the time, however you are able to describe wines, I can usually find the right questions to help understand what you



want. Still, the greater your ability to describe the wine you're looking for, the greater the chance that I will find you something that you'll really love.

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2009 Chateau Suau Bordeaux Blanc

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2005 Chateau Barrail  
Chevrol, Fronsac

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2009 Chateau Graville-  
Lacoste, Graves

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2006 Chateau Ferrande, Graves

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Here's another thing, and this may be a little hard for you to hear, but it's the truth. There is no wine in the world, no matter where you had it, no matter how much or how little that you paid for it, there is absolutely no wine that is so special that there can be no acceptable replacement for it. The exception to this rule is, of course, if a particular vintage, vineyard, or winery has a sentimental significance to you, but barring that, there is a suitable substitute for everything. It is painfully common for me to have somebody come into my store asking for a particular wine which I don't have, and consequently leaving empty-handed even when I have suggested multiple substitutes. The thought of a person who wanted to have wine not having wine saddens me immensely.

This brings me to the next very important thing that you can do to help me help you enjoy your wine experience: trust me. Like I said, I want you to have a good experience, and as long as I can understand fairly well what it is that you're looking for, I can find you something you'll like. I'm not trying to trick you,, I'm not trying to push you outside of your comfort zone unless you specifically ask me to expand your horizons. I'm trying to help you find a wine that fits the occasion, matches your taste and suits your budget.

So please, help me help you. Talk to me, trust me, put your hand in mine and I will be your tour guide through the world that I love called wine.

**I am your wine guy. I'm here to help.**

**A New Weekly Wine Tasting: Burgundy Wednesdays**

We're always featuring something cool and exciting on Fridays from 4:30 to 6:30 pm and Saturdays from 2:00 to 4:00 pm. The tastings are free and you can sign up for our email newsletter on the web to learn what we'll be tasting next. Now we're adding a Wednesday evening to the line-up. The spot light will be on **Burgundy**, and we'll be opening bottles from our extensive collection of this French classic between 6:00 and 8:00 pm every week. In addition you'll get an extra 5% off any Burgundy purchased during that time. Buy six or more and you'll save 15%. Hope to see you there.

**Boise Co-op Wine Shop Cycling Jerseys*****Limited Run — Collectors Item***

These jerseys are top-of-the-line, custom, and made in Canada by Sugoi. Boulder-based Design Blue did the creative work and follow-through with Sugoi. Design Blue has a lot of experience with specialty cycling, including work with Spyder, Descent, and Newton, plus numerous professional cycling teams. Once the design was finished and proofed, it took six to eight weeks to make these jerseys.

The customizing process involves something called "sublimation," which builds the color and design into the fabric before the individual clothing panels are assembled into the jersey. These are the best quality cycling jerseys on the market, and the same as many sponsored pro-cycling teams use. At \$75 a piece, they aren't cheap, but you get what you pay for. If you're a cyclist, a fan of wine and the Wine Shop, you ought to have one.

## *R & R Club*

### *2009 Chateau Suau*

Hidden behind a row of 100-year-old oaks, Château Suau in the Premières Côtes de Bordeaux was once the hunting lodge of the Duc d'Épernon. It was restored in the 16th century and in 1687, during the reign of Louis XVI, the château was owned by the Suau family of Capian. Monique Bonnet purchased the Château in 1986. She lends her impeccable style and elegance to this Bordeaux estate that represents a great value in today's French wine market.

Chateau Suau has over 175 acres of vineyards, less than 18 of which are planted in white wine grapes. The soil has a base of gravel and limestone and it is farmed using sustainable agriculture techniques unusual for Bordeaux. This 2009 is a blend of Sauvignon Blanc (55%), Semillon (35%) and Muscadelle (10%). Fermented in stainless steel to preserve all the fresh fruit flavors, it then spends three months on the lees to gain depth and complexity. The result is a very aromatic wine with layers of honeysuckle, pineapple, papaya and mango, along with nice touches of mineral. It's drinking beautifully now, with flavors of honeyed melon that play against bright citrus (lemon, lime and grapefruit). The finish is dry and crisp with a nice hit of orange zest. It would be delicious as an aperitif or serve it with shellfish, seafood or grilled fish.

### *2005 Chateau Barrail Chevrol, Fronsac*

The little Fronsac appellation lies to the north of Libourne, looking down onto the confluence of the Dordogne and Isle rivers. Like Saint-Émilion just a few miles to the east, this is an attractive area of woodland and hills. It has a rich history reaching back more than a thousand years, and it is said that Charlemagne appreciated the supple qualities and spicy flavor of the area's offerings. The wines of Fronsac are rich in color, powerful, fleshy and supple. As in Pomerol, the grape that rules here is Merlot, and at one time, well into the 19th century, the wines of this region were more famous. Today they offer a reasonably priced alternative to Pomerol, and are proof that good red Bordeaux does not have to be too expensive. These are good wines for laying down, but can also be enjoyed young.

This wine, from the highly touted (and deservedly so) 2005 vintage offers heady aromas of dark fruit with touches of leather and licorice. The blend here is 80 percent Merlot, 15 percent Cabernet Franc and 10 percent Cabernet Sauvignon. Round and supple in the mouth, the ripe cherry and berry fruit flavors are seamless, and are backed by mocha, anise and smooth tannins that come through especially on the silky finish. Drinking beautifully now, it should evolve nicely over the next few years. Pair it with hearty stews, roast poultry, lamb, duck confit or a juicy rib-eye fresh off the barbecue. Would go great with a grilled mix of veggies as well—try eggplant, zucchini and cipollini onions basted with olive oil, balsamic and crushed garlic.

## *Passport Club*

### *2009 Chateau Gravelle-Lacoste, Graves*

The name Kermit Lynch on the back label of a bottle of wine has come to mean an assurance of quality. He started his adventure along the wine route in 1972 when he opened a retail shop in Berkeley. Not much later he began importing and distributing nationally. Today, Lynch works in close contact with the wineries he represents and seeks out unique offerings that are true to their terroir.

Château Gravelle-Lacoste, founded in 1802, is one of three domaines owned by Hervé Dubourdieu, the sixth generation to oversee the wine making at his family's estates. The wines of Château Gravelle-Lacoste, Château Ducasse, and Château Roumieu-Lacoste each have vineyards in different appellations, but all the wines are made at Château Roumieu-Lacoste under Hervé's direction.

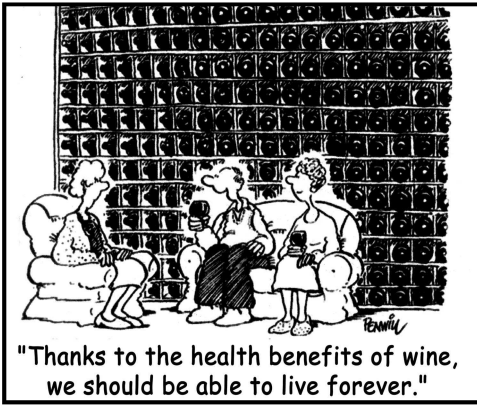
Graves is the quintessential white wine of Bordeaux. Only from this deep, gravelly terroir can you find wines of such succulent citrus fruit, bracing minerality and unparalleled complexity. This 2009 Gravelle-Lacoste is a blend of about equal parts Semillon and Sauvignon Blanc. The grapes are farmed using non-interventionist, sustainable agriculture. The resulting wine is bursting with bright fruit aromas of melon, green apple and grapefruit with lively nuances of herb and flint. In the mouth, ruby grapefruit, tart apple and pineapple dominate with a nice bit of lemon zest coming through on the finish. Cries out for fresh oysters, but would be equally at home with any simply prepared fish dishes.

### *2006 Chateau Ferrande, Graves*

The importer for this wine, Nicolas, was established in 1822 when it opened its first three stores in Paris. Until that time, customers who wanted to buy wine brought their jugs to the winemaker, who filled them from a barrel. Nicolas was the first to offer wine in a glass bottle sealed with a cork. This was a revolutionary concept and the beginning of the wine bottling industry in France. Today they have over 400 stores throughout Europe.

Among the most renowned wines on earth, the top growths of Bordeaux continue to epitomize both power and complexity. While most wines there are based on Cabernet Sauvignon, both Merlot and Cabernet Franc play important roles. Each region has its unique qualities, Graves being famous for marked notes of fresh tobacco.

Chateau Ferrande is comprised of 180 acres of gravelly soil planted to Cabernet Sauvignon (60%), Merlot (27%), Petit Verdot (8%) and Cabernet Franc (5%). It is fermented in temperature controlled stainless steel and then spends 18 months in oak barrels. This 2006 is classic Graves, with earthy aromas of dark berry fruit laced with leather, mineral and tobacco. It is beautifully balanced in the mouth, with elegantly textured cherry and red berry fruit, soft tannins and a long, long finish. Try it with braised spare ribs, beef stew or grilled pork chops. Would go great with a simple hamburger and a platter of fries as well. Drink over the next two to five years.



October 2010



Boise Co-op Wine Shop  
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This newsletter was printed with  
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### Wine Shop Hours!

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

**10 am to 6 pm**  
Sunday

# Boise Co-op Wine Shop

## Anniversary **SALE!**

### Saturday, October 9

**FREE Tasting from Noon to 6 pm**  
Dozens of different bottles open for tasting-try before you buy!

**15% off on 6 or More Bottles**

**Special Burgundy Closeout**  
**Save up to 50%**  
on Selected Wines

**Lots of cool prizes, no purchase necessary to win!**

### October Tasting: The Reds of the Rhône

This month we will explore the villages of the northern and southern Rhône Valley, including the Côte du Rhône and a vertical of Châteauneuf du Pape ('05, '06, '07). The event will be held on Saturday, October 23 from 2 to 4 pm at Café Vicino, and the price is \$30. Call the restaurant for reservations at 472-1463.