

# Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP  
NEWSLETTER

CORNER OF 8TH & FORT  
BOISE, ID 83702

## OCTOBER CLUB PICKS

### Co-op Wine Shop Staff Picks for October



#### **Bruce's Pick: 2009 La Ferme Saint Pierre, \$11.99**

The perfect "in-between" red: not too light, but not too serious--just right for the autumn transitional season. It hails from Ventoux, the gateway to the Rhône on the west, and Provence to the south and east, and it shares some of the characteristics of both. Pleasantly fruity, with an expressive nose of fresh red fruit, cassis, with a hint of licorice; soft and easy on the palate with good balance throughout. A perfect wine for any sausage, cheese and bread combo, but with enough depth to accompany heartier dishes of Fall such as stews and grilled meats.

#### **Dave's Pick: 2010 Mann Chenin Blanc, \$8.49**

South Africa has a special affinity for this grape which they also call Steen, and Mann produces one of the best values around. There's a nice richness to the nose here, offering a mix of ripe peach and lemon pound cake. Impeccably well balanced on the palate, crisp peach and lime mingle with spice and fresh garden greens. A great choice as we transition to cooler fall weather.

#### **Divit's Pick: 2009 Joseph Drouhin Côtes du Nuits-Village, \$18.99**

This is the single best buy red Burgundy in the entire store and even though this wine is a great buy every year this is the best offering since 2005. In fact, I like it even better than the 2005 as it is more forward and easier to drink right now.

#### **Kathy's Pick: 2009 Domaine de Fondereche Fayard, \$14.99**

I have always loved the wines from Fondereche and this one is especially good. A blend of 50 percent Grenache, 30 percent Syrah, 10 percent Carignan and 10 percent Mourvedre, this wine has deep texture and intense fruit. Medium to full bodied, great structure and enough acidity to seem bright and rich at the same time. Definitely one worth trying and re-buying!

#### **Leil's Pick: 2008 Scott Paul La Paulee Pinot Noir, \$29.00**

There was a nearly palpable sense of excitement in the store when this wine finally came back into stock. Stylistically it is one of those few that manages to perfectly walk the line between new and old world. Classic Pinot character of flowers, red fruit, and baking spice. Up front it's vibrant and lively, even playful. I couldn't help smiling the first time I tasted it. It also shows great potential for longevity, though I would doubt my own ability to resist the temptation to just drink it all right now.

2010 Substance

*"PG" Pinot Gris*

2009 Renegade Wine Co. Red

2010 Massena *"The Surly Muse" Viognier*

2008 Pomum Cellars Tinto

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## Focus on Beer: Fresh Hop Brews — by Matt Gelsthorpe

Autumn in the Northwest means harvest time for a number of agricultural products; Washington, Oregon, and Idaho are the US industry leaders in hop production. Craft brewers in these states and in California annually take advantage of the hop harvest to produce fresh, or wet, hop ales.



The hop plant is a vigorous climbing herbaceous perennial of the species *Humulus Lupulus*. Once planted, the rootstock, or rhizome, will send forth shoots in the first warm days of spring. The bines, as these shoots are then known, climb upward on whatever's available – trellis, fence, brick, but hopefully training strings. The mature plants can reach heights of 20+ ft. Of interest to brewers is the hop cone or flower, which begins to develop in early summer. Depending upon the variety of hops and the region in which they're grown, the cones are ready for harvest in mid-late August and well into September.

Hops play three main roles in the brewing process: bittering, flavoring, and aromatic. As beer is a beverage whose alcohol source stems from sugars extracted from grains, a balancing bitterness becomes necessary to avoid a cloying sweetness. Early hop additions to the boiling wort (grain sugar liquid) enable the bittering acids in hops to do their part. Mid-boil hop additions contribute a flavoring component, and different varieties of hops contribute different flavors; some common flavors include: pine, citrus, floral, and spice. The final hop additions (those added in the last 5 minutes of the boil) and any dry-hop additions (added post-primary fermentation) will contribute delicate aromatics to the finished beer as boiling has not eliminated them. The aromas follow the flavors (or vice versa) for the most part, but adjectives such as pungent and grassy seem more at home in describing the nose of a well-made ale.

Why fresh/wet hops? Simply put, they're less processed. Most craft brewers that create fresh hop ales use the hop cones within 48 hours of harvest, before they've been dried and baled, and well before they've been pelletized or made into extract. The lack of processing preserves more of the delicate com-

pounds present in the hop cone. This translates to a better hop aroma, better hop flavor, and more complex bitterness in the finished product. Additionally, fresh hop ales express a sense of *terroir*, as the same hops grown in different regions will smell and taste different.

In the Boise market, we expect to have almost a dozen fresh hop ales in the next month or so:

### Hale's O'Brien's Harvest Ale

Yakima hops provide a wonderful, pungent nose, IPA-like bitterness, but Pale Ale drinkability – a must drink every year.

### Deschutes Fresh Hop Mirror Pond

Oregon grown heirloom Cascades fill the nose, good body, early bitterness gives way to a subtle caramel malt finish.

### Others That Should Arrive Soon

Bridgeport Hop Harvest, Beer Valley Fresh Hop Leafer Madness (using Idaho grown hops from Wilder/Greenleaf), Sierra Nevada Estate Ale (Chico grown Cascades and Centennials pair with organically grown Chico barley), Sierra Nevada Northern Hemisphere Harvest Ale, Deschutes Hop Trip, Chatoe Rogue Wet Hop Ale.



On draft, we should see selections from local breweries, including Payette Brewing, the collaborative Synergy Fresh Hop Ale from The Ram/Sockeye, Full Sail Lupulin, and Beer Valley Fresh Hop Highway 19 (named for the road running through SW ID hop country)

As hops provide a brightness to beer, their contributions (in particular the aromatics) are some of the first to fade as beer ages. Fresh Hop Ales should be enjoyed in their youth and hopefully by the end of the year, though they'll drink just fine up until Valen-

*“There are two reasons for drinking wine. One is when you are thirsty, to cure it; the other, when you are not thirsty, to prevent it. Prevention is better than cure.” — Thomas Love Peacock*

## *R & R Club*

### **2010 Substance “PG” Pinot Gris**

Substance is a Walla Walla wine project conceived by Jason Huntley and Jamie Brown (Waters winery), and Greg Harrington (Gramercy Cellars). As Harrington explained a few years back, “the inspiration for Substance wines is to educate, as well as please, the palates of budding oenophiles, and to appeal to consumers beyond the bounds of Washington.” There is a practical purpose as well, noted Brown. “The goal is to make wines that are distinctly Washington state and varietally correct.” Substance wines take their graphic look from the periodic table of elements, transmuting individual grape varieties into chemical symbols, just as the wine in the bottle stands for the signature of each particular grape.

Those wines reflect their exceptional vineyard sources and the specific tastes and styles of the winemakers. The focus is on more European flavors, avoiding excessively ripe grapes, and allowing for natural flavors of herb, forest and stone to take the forefront, rather than the perhaps more seductive flavors of new oak barrels. The grapes for this white come from the Minnick Vineyard in Yakima Valley. Leaner than most wines labeled as Pinot Gris, the 2010 is more reminiscent of an Italian Pinot Grigio. The aromas are soft and subtle, with lovely sweet fruit and fresh spring greens. It turns a little richer on the palate where ripe stone fruit fills the mouth, and is balanced by tangy citrus. It cries out to be paired with sea food—try shrimp, scallops, mussels or clams.

### **2009 Renegade Wine Co. Red Wine**

There’s only one thing you need to know about this Washington wine: it’s made by Trey Busch. Okay, you might be interested in the blend which is 80 percent Cabernet and 20 percent Merlot, but it’s the Trey Busch connection which let’s you know that this red will be worthy. A Georgia native, Trey has spent time in the Navy, worked at Nordstrom in Seattle as a sales trainer, before ending up in Walla Walla where he learned the winemaking trade with help from people like Eric Dunham, Christophe Barron, John Abbott and Rick Small. At the Sun Valley Wine Auction, he met Jerry and Sandy Solomon, first becoming fast friends, and later business partners. Launched in 2007, their Sleight of Hand Cellars quickly gained a reputation for crafting exceptional wines from exceptional vineyards. This Walla Walla enterprise has already garnered some great press along with a certain cult status.

The Renegade Wine Co. is the trio’s second label made with fruit sourced from some top vineyards, but offered at a very affordable price. The Red Wine is smooth with supple berry fruit, soft tannins and a long finish. A great choice to pair with the foods of fall, It would complement everything from burgers to pizza, from roasted squash to three-cheese ravioli.

## *Passport Club*

### **2010 Massena “The Surly Muse” Viognier**

This partnership between former Torbreck winemaker Dan Standish and Turkey Flat’s Jaysen Collins has established itself as one of Australia’s most exciting wine-making enterprises. Best mates since high school, the dynamic duo decided to set up their own label one moonlit night while cruising to work a late-night vintage together in a beat-up Toyota Corolla. Since that initial vintage in 1999, Dan and Jaysen have gained a reputation for producing clever, vibrant and modern wines with a distinct new-school feel. Sourcing fruit from very old vineyards planted by early pioneers, Massena’s wines are made using traditional winemaking techniques such as open fermentation and basket pressing.

The name for the wine comes from Viognier’s recognition as being a “muse” for Shiraz, by lending an aromatic lift and richness when added in small quantities. The grapes for ‘The Surly Muse’ are sourced from a single site in the Koonunga Hill sub-region. This is one of the coolest regions of the Barossa Valley with an altitude of about 1000 feet above sea level. Massena harvests the block at two different stages. The early pick gives the wine great natural acidity and green tinges, while the later yields the rich and ripe fruit flavors usually associated with Viognier. The resulting wine offers rich aromas of apricot, grapefruit and honeysuckle. Undeniably rich in the mouth, but with more restraint than most Viogniers, the wine is filled with succulent tropical fruit balanced by crisp acidity. The perfect white for cooler fall weather and heartier foods. Pair it with simple roasted squash, rich lobster or crab, or spicy Asian cuisine.

### **2008 Pomum Cellars Tinto**

As with the case of many top wineries, at Pomum Cellars, they believe that wine is grown in the vineyards. Consequently, their goal is to understand, as best they can, the complex relationship between vine and environment, in order to maximize the wine’s self-expression. With that in mind, they source grapes from some of the state’s top regions, including their own family vineyard.

In Spanish speaking countries if you want red wine you order *Tinto*. When you do, you will typically be given a red wine made with the classic Tempranillo grape. Pomum Cellars 2008 Tinto was made with grapes from some of the very first plantings of this variety in Washington. Even though the vines are young and viticulture techniques are still being refined, the winery’s first encounters with the variety show great promise. A blend of 77 percent Tempranillo, nine percent Garnacha, nine percent Merlot and five percent Cabernet Sauvignon., the nose of this dark crimson wine exhibits earthy ripe raspberry and cherry liqueur aromas that are marked by touches of herb, licorice and leather. Smooth and round in the mouth, the dark blackberry and plum fruit flavors are rich and creamy. Balancing acidity and soft tannins color the persistent finish. Try it with Spanish cuisine like grilled lamb chops, or Serrano ham. Went beautifully with Rioja potatoes with its tangy ripe pepper sauce and chorizo.



October 2011



Boise Co-op Wine Shop  
Corner of 8th & Fort  
Boise, Idaho  
208-472-4519  
wineguys@boisecoop.com  
www.boisecoopwineshop.com

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

## Wine Shop Anniversary Sale

**Saturday, October 8**

**Tasting from Noon to 6:00 pm**

One day only, it's 15% off when you buy six or more bottles of wine. We'll have dozens of bottles open for you to taste—it's your chance to try before you buy. Lots of cool stuff to give away as well, so stop by after you visit the Harvest Festival at the Botanical Garden.

## Bordeaux Tasting

**Thursday, October 20 from 5:00 to 7:00 pm**

Warren Helman from Yvon Mau Imports will be in the Wine Shop to taste through a line-up of Chateau wines from one of the world's most famous regions. We'll be offering special pricing on the wines and the tasting is free! Bordeaux can be expensive, but Yvon Mau specializes in seeking out surprising bargains on top quality reds and whites.

## Italian Wine Tasting at Café Vicino, Part Two

**Saturday, October 29, 2:00 to 4:00 pm**

The spotlight is on the exceptional red and white wines of northern Italy. Chris Zimmerman from Vias, one of the preeminent importers of Italian wines, will be our guide, and as always, Chef Richard will prepare small plates to pair with the wine. The price is \$30. You can make reservations through Café Vicino at 472-1463, or you can drop by the Wine Shop and buy a ticket to the event.

## Wine Deals of the Month



### 2009 Valentin Bianchi "V" Torrontes

*Argentina's fruit-filled answer to California Chardonnay.*  
(reg. \$8.99)

**Member sale \$7.95**

### 2010 Sauvion Vouvray

*An amazingly fragrant, off-dry, richly textured Chenin Blanc.*  
(reg. \$9.99)

**Member sale \$8.45**

### 2009 Raphet Bourgogne Les Grands Champs

*Beautiful French Pinot Noir from a fruit forward vintage.*  
(reg. \$25.00)

**Member sale \$19.95**

### 2008 Walla Wall Vintners Syrah

*A classic Northwest red from Morrison Lane Vineyard.*  
(reg. \$29.00)

**Member sale \$25.95**

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