



September 2010



Boise Co-op Wine Shop
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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

Mark Your Calendar

Our Annual Anniversary Sale

Saturday, October 9

It's our third year in our new location, and we're celebrating with a big wine sale and tasting. Not only will you save on wine, but you'll get to try before you buy with dozens of different bottles open for tasting. We'll be giving away lots of cool prizes, as well, no purchase necessary to win, so save the date and plan on having a great time.

Big Tasting from Noon to 6 pm

15% off 6 or More Bottles

Special Burgundy Closeout

Save up to 50% on Selected Wines

2008 Joseph Drouhin Burgundy Pre-Sale



The Joseph Drouhin Pre-Sale will be held Saturday, September 11, from 2 to 4 pm at Café Vicino. We will taste both red and white Burgundies from the 2008 vintage. In the past we have conducted this tasting earlier in the year with barrel samples from Drouhin. This year we will see finished wines, as everything is bottled. The wines will arrive in early fall so there will be less of a gap between tasting and delivery of wines. Other tastings from the 2008 vintage show that it has turned out better than expected. The whites are superb and the reds are very good. Cost of the tasting is \$25 which can be applied toward your wine purchase. Seating as always is limited so don't wait to call the shop at 472-4519 to make your reservation!

What: 2008 Drouhin Burgundy Pre-Sale

Where: Café Vicino

When: Saturday, September 11, from 2 to 4 pm

Cost: \$25 (credited toward your wine purchase)

SEPTEMBER 2010

Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP
 NEWSLETTER

CORNER OF 8TH & FORT
 BOISE, ID 83702

SEPTEMBER CLUB PICKS

2009 Domained de la Pepiere
 Muscadet Serve et Maine

2009 Mauro Molino Barver d'Alba

2008 Tablas Creek Vineyard
 Côtes de Tablas Blanc

2003 Mauro Barbero Roero Ania

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Wines for Fall

by David Kirkpatrick

Hard to believe, but summer is almost gone. In some ways, given the unseasonably cool June and July, and those few days in August that topped out below seventy (complete with a rain storm that put spring showers to shame), it makes you wonder if summer was really here at all. We did push past 100 a few times, but all in all, the sweltering heat never really took hold. So the transition to wines for the cooler weather of autumn isn't going to be as severe. Along with the crisp cool whites and rosés I usually favor on a hot afternoon, I've been able to enjoy lighter reds and bigger whites during the myriad of cool spells that marked this unusual summer. Those later wines are the ones I'll continue to favor as fall gets into full swing: fruit forward reds with soft tannins and a supple finish and whites with a little more stuffing the Vinho Verdes that were so appealing when the mercury pushed past 90. Here are some current favorites

2009 Berger Grüner Veltliner, \$11.99

2009 Berger Zweigelt, \$12.99

These are wonderfully unpretentious wines that come in full liter bottles (one third more wine than a 750) with a crown cap. The juice inside is completely delicious, the Grüner an easy drinking, lightly spicy dry white, the Zweigelt a softly aromatic, oh-so-smooth mix of cherry and raspberry fruit flavors. You won't find more bang for your buck anywhere else.

2008 Piq Chablis V.V., \$24.00

An outstanding value in a delicious rich and supple Chablis. The aromas are floral and backed by a mix of mineral and saline something like a fresh ocean breeze. The flavors are remarkably persistent on the palate. The intro Chablis from this estate is also a great buy, but I'll gladly ante up the extra five bucks for it's big brother.

2009 Baudry Chinon Rosé, \$16.99

work all year long. A great alternative to red in the summer, an equally great alternative to white in winter. And in the spring

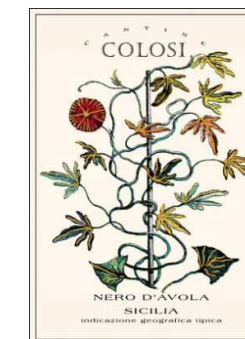
and fall they serve as a nice transition from the big reds of winter and the crisp whites of summer. While it changes every few weeks, this is my current favorite rosé. One hundred percent Cabernet Franc (of which I am not typically a big fan) it works wonderfully dressed in pink. This is a vibrant wine on the richer side of the rosé spectrum (made with skin contact for color rather than *saignée*). Creamy peach aromas with ripe fruit flavors, that for all their intensity are not without a certain elegance and charm. In short, this wine has it all—not cheap, but worth every penny.

2009 Mas Carlot Rosé, SALE \$7.99

If you are looking for the Wine Shop's best buy in rosé, look no further. A good buy at the original \$9.99—a steal at the sale price of \$7.99. Lots of lush fruit flavors with creamy raspberry and strawberry backed by a touch of spice. During his stay in France, our own Leil Cardoza was a member of the team that made this wine. If you see him, tell him thanks.

2009 Colosi Nero d'Avola, \$12.99

This wine from Sicily about as close to the quintessential autumn red as you will find. Delightfully bright with a silky texture and fresh fruit flavors of ripe cherry and red berry, it lingers beautifully on the palate. It will encourage you to extend the barbecue



season so you can pair it with grilled meats and poultry. It would be just as happy along side a platter of sautéed root vegetables from the fall harvest. And pasta with a hearty tomato sauce and a sprinkle of Parmigiano? Perfect. Stock up on this one—it tends to sell out.



FREE WINE TASTINGS

Every Friday, 4:30 to 6:30 pm
 And Saturday, 2:00 to 4:00 pm

Great Buys from France

by Divit Cardoza

We are always looking for great buys on wines no matter what their country of origin, especially trying for that elusive combination of top quality and value. Bordeaux prices have gone through the roof lately, and decent Burgundy has always come at a premium price, but there are exceptions. Here's a selection of worthy wines that won't break the bank.

Bordeaux Bargains

We recently tasted two dozen estate Bordeaux's and found a couple of real bargains. Both wines rely on a high percentage of Merlot in the blend which makes them very approachable already. They are both from the highly touted 2005 vintage and will sell for—get this—just \$12.99 a bottle! Bordeaux to buy by the case.

2005 Chateau Barrail Chevrol Fronsac

(80% Merlot, 15% Cab Franc, 5% Cab Sauvignon)

Ripe red fruit aromas with good body on the palate and a long lasting finish. A well structured wine that is showing well now but should continue to improve for a few more years.

2005 Vieux Chateau Negri

Montagne St. Emillon

(85% Merlot, 10% Cab Sauvignon, 5% Cab Franc)

Dark berry and wild strawberry fruit flavors with touches of pepper and nicely pronounced tannins. A well made wine that's drinking beautifully now.

Red Burgundy on a Budget

I continue to be impressed with the 2007 red Burgundies out of bottle for their transparency and elegance. When many Burgundy producers told me they liked 2007 better than 2005, I thought it was because that is what they had to sell, but I now realize that 2007 is closer to classic styled Burgundy than the brawny wines of 2005. I



like them both myself, but I will certainly drink a lot of 2007s before I open another 2005, as they just taste better for now.

Lafarge Passetoutgrain \$16.99

This blend of Pinot Noir and Gamay has plenty of sappy fruit up front and is a perfect example of an easy drinking style of Burgundy.

Digioa-Royer Bourgogne \$17.99

Sleek red cherry fruit dominates this wine through the bright acidity in the end. Super transparent fruit makes this a candidate for drinking over the next two years.

Nicholas Rossignol Bourgogne \$18.99

Similar to the Digioa-Royer with just a bit of dark fruit and anise added to the profile. This Volnay producer made excellent wines in 2007.

Germaine Bourgogne V.V. \$21

Big, bold style with a hint of rusticity. The deepest Bourgogne I have tasted from the vintage, it really shows the character of its 70+ year old vines. For the first time Germaine bottled this wine with artificial corks.

Camille Giroud Bourgogne \$24

Silky smooth and lush. More toasty oak shows in this beauty from Giroud. In my tasting with friends this was the first empty bottle of the group.

Domaine Arlaud Bourgogne Roncevie \$21

You just cannot deny the continued success of this producer or this wine. From a vineyard that should be classified as Gevrey Chambertin, Cyprien Arlaud has once again crafted a delicious wine that is all about Burgundy.

Thibault Liger-Belair Bourgogne

“Les Grands Chaillots” \$26

Thibault Liger-Belair Hautes-Cotes De Nuits

“Le Clos Du Prieure” \$29

This producer has become a “must buy” for me in the past few years. It is hard to believe that he only broke away from the family estate in 2002 as his wines are so classically structured it seems as if they have always been around. While I love both of these wines, I gave the nod to the Haute-Cotes in a recent tasting, as it had just a bit more Burgundy magic for me.

September Wine Club Selections

R & R Club

2009 Domaine de la Pepiere Muscadet

Sevre et Main sur Lie

Proprietor Marc Ollivier consistently produces some of the top wines of the region, wines that are not only delicious young, but can age for ten or more years. Made from the Melon grape, his Muscadet-sur-Lie is the authentic item—it has lees contact until the time of bottling, generally in late May. This extended contact gives it the crispness that makes Muscadet so refreshing, and the classic wine match for seafood. It is the traditional way to make Muscadet, but has become the exception as growers and shippers rush to bottle “technically correct” wines by early January.

In this rush to bottle, Muscadet producers use special “starter” yeasts (which often also add flavors and aromas) to accelerate fermentation and enzymes or other techniques to finish the wine early. Sterile filtration is in rampant use. Ollivier takes his time. He hand harvests (also a rarity in the region), uses natural yeasts, waits for the wine to finish and bottles with a very light filtration. The vineyards are in old vines (40 years and older) with a particularly good exposure on a plateau overlooking the river Sèvre. All the vines are from original stock: Ollivier is the only grower in the Muscadet who does not have a single *clonal selection* in his vineyards. Serve this elegantly rich Loire white with fresh oysters, shellfish or light cheeses.

2008 Mauro Molino Barbera d'Alba

Import house Marc de Grazia Selections has been promoting fine Italian wines since 1980. Represented are over eighty small estates from fourteen Italian wine regions with an emphasis on significant *terroir* and a preference for indigenous varieties. Established in 1953, the Azienda Agricola Molino, is located near the ancient abbey of S. Martino di Marcanasco and includes one of the most famous crus of the Langhe, “Vigna Conca,” among its vineyards. Since 1978, the year of the death of founder Giuseppe Molino, the estate has been run by his son Mauro, an oenologist certified at the well known Oenology Institute of Alba. Mauro, with the experience he acquired in various estates in northern Italy, has given a considerable emphasis to the production of high quality wines. Matteo and Martina, son and daughter of Mauro, after having completed their own studies in Oenology, are now working full-time at the estate.

In the Piemonte, Barbera was once known as the peoples grape, but it declined in popularity in the mid 1980s. A very versatile variety, starting to regain some of its allure, and in the hands of a talented vintner like Mauro Molino, it is easy to see why. This supple wine is filled with dark red fruit flavors with light notes of earth, mineral and tar. Bright acidity, especially on the finish, make it a very food friendly choice. Try it with hard, aged cheeses, white meats like poultry and pork, lighter pastas or rice based recipes.

Passport Club

2008 Tablas Creek Vineyard

Côtes de Tablas Blanc

Tablas Creek Vineyard was founded through the combined efforts of the Perrin family of Château de Beaucastel and Robert Haas, longtime importer and founder of Vineyard Brands. Since the 1970s they had believed the California climate to be ideal for planting Rhône varietal grapes.

In 1987, they began the lengthy process of creating a Châteauneuf-du-Pape style vineyard from scratch. The partners searched California from the foothills of the Sierras in the north to coastal Ventura County in the south, looking for a close match to the Mediterranean climate and high pH soils of Château de Beaucastel. They chose the hilly Las Tablas district of west Paso Robles for its similarities to Châteauneuf du Pape: limestone soils, a favorable climate, and rugged terrain. The 120 acre estate is farmed organically, and received certification in 2003.

Tablas Creek follows the centuries-old Châteauneuf du Pape tradition of blending different grapes, which produces wines that are more complex, better balanced, and richer. The partners imported the traditional varieties grown on the Perrins' celebrated estate. This wine is a blend of four white Rhône varieties: Viognier, Roussanne, Marsanne, and Grenache Blanc. It features the aromatics and fruit of the Viognier, the flavors and clean minerality of the Marsanne and Roussanne, and the crisp acids and rich mouthfeel of the Grenache Blanc. All those elements are evident in this richly textured 2008 with its ripe peach and apricot flavors balanced by bright acidity. Pair it with most any seafood, especially shellfish, pasta with pancetta, or richer soft cheeses.

2003 Mauro Barbero Roero Ania

This wine is imported by Small Vineyards, a company dedicated to seeking out family owned Italian wineries who are not driven by corporate mentality, but by the love of good wine. Mauro Barbero is married to Daniella, one of three sisters who are the driving force behind another winery in the Small Vineyards portfolio, Tre Donne. They met at a dance hall where she was moonlighting, and neither one had much time for romance, so they pursued it in their own unique way, making a small batch of Roero Arneis white wine together in the middle of the night.

The 2003 Ania is made from one of the worlds great varieties—Nebbiolo. Cultivated from 80 year old vines, it spends 18 months in oak barrique. This is the “younger brother” of Barolo and Barbaresco. Aged less, it is a softer wine, but comes from the same high-quality and loving craftsmanship that goes into its austere siblings. The result is a stunning blend of dark tobacco, rich, plummy fruit, and the deep scented complexity of an antique spice closet. Remarkably well balanced for the vintage, there is none of that overripe jam quality that mars some 2003s. It would go great with any roasted or barbecued meat but would be equally at home with rich pastas or a thin crust pizza.