

Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP
NEWSLETTER

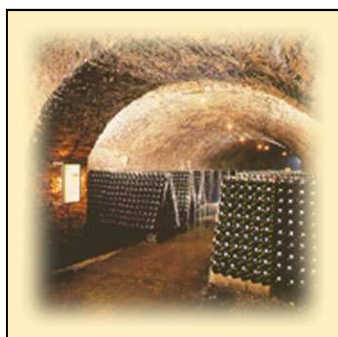
CORNER OF 8TH & FORT
BOISE, ID 83702

From the Wine Shop Cellar

As you come through the front door of the Boise Co-op Wine Shop look off to your right. Running almost the full span of the store on that side you'll see a separate room with walls of glass. Any number of customers have spent time browsing the store, occasionally looking over to the "glass room," but never venturing through its door. Finally they come up to one of us and ask, "Is that where you keep the good stuff?" Well, the answer is yes and no.

Climate Control

We like to think that everything we offer is good stuff, but the fact is that most of what is sold in any wine shop is consumed



within a few days of purchase. Those bottles don't spend much time on either your or our shelf. Still, there are those wines

that aren't ready to drink when they're first released. A bit tight and closed in in their youth, they blossom into something special with a few or more years of cellar aging.

To reach that peak of perfection they need a controlled environment that keeps the temperature low and the humidity high. A cave dug into a hillside or a cellar deep below the earth makes for perfect storage, but at the corner of Fort and 8th Street those were not options. Enter our glass room within a room. Behind that door you'll find our most cellar worthy wines resting in a controlled climate—current vintages of top Burgundy and Bordeaux as well as wines from the Northwest like Quilceda Creek Cabernet, Leonetti Merlot and Cayuse Syrah. Some of the biggest

names from Australia are in there including Penfold's Grange, Kaesler's Fat Bastard and Clarendon Hill. From California you'll find select Napa Cabs like Ridge Monte Bello, Harlan Estate, Staglin Family Vineyard and Diamond Creek. You get the idea—wines that are an investment in postponed pleasure.

But what's really got us excited about our new space is just that—space. For years we've been acquiring wines that seldom saw the shelf. Older vintages that were tucked away at the back of the Co-op in our old, non-customer accessible storage space. Now we have a place that allows us to show off "the good stuff."

Walk through the doors to the shop's glass room and you'll find some heavy hitters from past vintages. Wines like:

2000 & 2001 Quilceda Creek
2001 Andrew Will Ciel du Cheval
2001 Mount Mary Quintet
1999 Ridge Monte Bello
2001 Ramey Jericho Canyon
2001 Latour
1999, 2000, 2001 & 2002 Lafite
1999 Sassicaia
1998 Gaja



But our real passion over the past few years has been Burgundy and that's where our cellar collection really shines. We have a nice selection of heavy hitter Grand Cru including:

2004 Romanée Conté Échézeaux
2000 Bouchard Bonnes-Mares
2003 Potel Charmes Chambertin
2003 Comte de Vogue Musigny

Cellar continued on back page....

OCTOBER CLUB PICKS

Clos du Chateau de Mosny 2003

Torres Nerola 2004

Charvin VDP 2005

Guelbenzu Azul 2003

Miner Viognier 2005

Two Heart Petite Sirah 2005

Vacheron Sancerre, Les Romains 2005

Cotelleriaie Le Vau Jaumier 2005

INSIDE THIS ISSUE:

- *Drew Tastes NBI*
- *October Wine Club Picks*
- *Wine Dinner*
- *Burgundy Magnums!*
- *Rosemary's Farewell*



Drew Tastes North Berkeley in San Francisco

I recently had the good fortune, make that great fortune, to attend the North Berkeley Imports (NBI) portfolio tasting in San Francisco. You can read more about the history of NBI at their web site (www.northberkeleyimports.com). In short, the company has made a name for itself importing and retailing some of finest French, Italian and, more recently, Chilean wines. During this tasting, I sampled a daunting 81 wines in about 4 hours. The following are some of my observations, both general and specific.

I, and you, need to spend more time with “grower Champagne.” Grower Champagnes are *terroir* driven, derived from grapes from the producer's own vineyard. In contrast, the big names like Moët-Chandon and Mumm source and



The chalk-rich soil of Cramant

blend grapes from scores of vineyards situated throughout the region. For the same price (or less) than that of one of the more famous Champagne houses you can buy a true, artisanal wine. I

tasted fabulous bubbly from **Jean Vesselle** and **Lancelot-Royer**. The latter's **Cuvée de Chevaliers Blanc de Blancs à Cramant** (\$42.00) recently hit our shelves. NBI also carries **Egly-Ouriet** and **Michel Turgy**, both awesome producers and both available in the Wine Shop. Look for the initials “RM” (recoltant-manipulants) somewhere on the label in unfortunately tiny print. It's the indicator that you've found a Grower Champagne.

I'd forgotten how good the **Mas Amiel Les Plaisir Muscat** is—a light touch of herb on the floral nose, bright but creamy fruit on the palate in a well-structured wine with a nice backbone of lemony acidity. A real charmer that was a good buy at \$12.99, but it's a steal at the sale price of \$10.99. You simply must pick up a bottle!

For some rosé season is coming to a close, but not for me. I drink pink all year and I'm definitely going to be taking home some bottles of **Clos du Caillou Cotes du Rhone Rosé**. A blend of Grenache, Cunoise and Mouvèdre, this is serious juice, not some simple and fruity quaffer. It has the stuff to match perfectly with heartier autumn fare.

Aligoté, the other white from Burgundy, is wonderful! I tasted the 2005 Vincent Dureuil-Janthial Aligoté, loved it and was reminded how much I loved the 2004. This is not a wine for everyone and that is not a bad thing. In this age of increasing homogenization, it is refreshing to taste a wine that is truly different. With its bracing, tart acidity

this wine just begs for food. The '05 should be on its way soon but you can pick up a bottle of the '04 now for just \$16.99.

The marketing force that is Beaujolais Nouveau can sometimes make us forget how serious a wine Beaujolais can be. We'll be bringing in some '05 **Domaine Carlot Morgon Vieilles Vignes** that drives this point home with its wonderful balance of fruit, acidity and minerality.

First Growth, and second through fifth for that matter, are beyond my means but great tasting Bordeaux is not! We're ordering up some '04 Chateau Pontete Bellegraves Graves de Vayres just to prove the point. This diligent estate cares for some choice Merlot and Cabernet Sauvignon vines that feed from a blend of sand, clay and gravel. Their wine is a wonderfully complex, fresh and fruity Bordeaux with a smoothness and elegance that reminds of a beautiful St. Emilion.

For you Chono Cab lovers out there – you know who you are – guess what? They make a Carmener! We're bringing the last few cases of the '05 since it is so delicious and such a bargain. In the mean time we just got in more of their Cabernet.

Finally, it has been said countless times by much more wine savvy folks than myself, but this tasting made me want to shout it out again – '05 BURGUNDY IS AWESOME! From Sarrazin's Givry Blanc to Philippe Livera's Cote de Nuit-Villages Reserve and beyond, there's hardly a bad wine to be found. By the way, we'll be bringing in both of the aforementioned wines in the near future. In the mean time, you should check out these:

2005 Gavignet Bourgoune Rouge

The flavors remind me of cherry pie, but not so sweet, with a nice spice component. Its not too fruity and not too lean, but just right. A very food flexible wine.

2005 Sarrazin Givry 'Sous la Roche'

The Sarrazin brothers make very fine Burgundy from the higher-altitude hills of Jambles in Givry. Working with North Berkeley Imports to create magnificent unfiltered Pinot Noir this is a darker and more complex Givry than most. Black cherry, pepper, cinnamon with a touch of wood. Crack the bottle in 5-10 (or more) years and your jaw will drop.

Overall, a great visit to an interesting city to taste the wares from an outstanding importer.

Wine Club Selections

Passport Club

Cru Classe Club

2005 Vacheron Sancerre, Les Romains

Doing some of the best work in Sancerre, the Vacheron family never fails to excite with their Sauvignon Blanc. They are the only 100% biodynamic grower in the area and all of their wines are harvested by hand. Great people, great wines. The Romains is saturated with aromas of ripe Meyer lemons and lime, and even though this is done entirely in barrel there is no real oak showing, just minerals and lots of citrus on the finish. Deliciously complex now, but these wines age beautifully.

**David*

2005 Cotelleriaie Le Vau Jaumier

The first thing you notice as you pull into this St. Nicolas de Bourgueil (pronounced boor-goy) producers domaine are the Cabernet Franc vineyards. Winemaker Gerald Vallee grows his fruit naturally, without chemical weeding in the vineyard. The wines are also hand harvested, a rarity in this region. His family has been at this estate for generations, and he is bringing the traditional ways bac to create long-lived, authentic wines. This is a fleshy, forward wine with ripe black cherry fruit and cassis flavors showing soft tannins on the finish.

Delicious! **David*

2005 Two Angels Petite Sirah, High Valley

Sourced from cool climate fruit from the Shannon Ridge Vineyard in California's Lake county this wine speaks of the terroir of this old volcanic site. It offers deep dark aromas of roasted game backed by rich berry, pomegranate and violet. Big but exceptionally well balanced in the mouth with bright cherry and berry fruit, silky tannins, lightly toasted oak, good acidity and a lovely, lingering finish. **David*

2005 Miner Viognier, Simpson Vineyard

Miner Family Vineyards is located in the Oakville appellation of Napa Valley. This family owned winery prides itself on producing top quality wine from single vineyard sites. Each wine is crafted with the aim of highlighting the unique characteristics of the chosen vineyard. The 2005 Miner Viognier is fermented in stainless steel so as not to mask any flavor contained within. It is truly elegant, with a nose of pistachio, buttercream, marzipan and lime, opening to a mouthwatering, full palate of lemon, rose and cream. Backed by substantial minerality, this wine is a perfect companion to lighter fare but is just as elegant on its own. **Robin*

R & R Whites: Mosny & Segrel R & R Reds: Charvin & Guelbenzu Azul

2003 Clos du Chateau de Mosny

Montlouis sur Loire Sec

Monmousseau has been crafting fine wines in the Loire Valley since 1866 when Alcide Monmousseau first saw the remarkable potential for this region. Their Clos du Chateau de Mosney comprises some 55 acres of Chenin Blanc vines with an age ranging between 35 and 75 years. About half the vineyard is closed in by walls constructed in the 17th century by the local monks. This selection opens with a complex array of aromas highlighted by floral honey, nutty quince, green apple, lemon and lees. It's round and ripe on the palate with honeyed pear and apple and a touch of stone on the finish. A beautiful wine that would go great with mussels. **David*

2004 Torres Nerola

The Torres family has been linked with the Spanish wine trade for over three centuries. They have been dedicated to working the land, passing that tradition and commitment from generation to generation. Despite that history, this blend of Xarel.lo and Garnacha Blanc is a thoroughly modern wine. You'll find aromas of tangerine, apple and peach with a light touch of fennel. French oak aging adds a touch of vanilla and toast but contributes more to the structure than to the flavor. It's dense, smooth palate retains a lively freshness and purity of fruit. **David*

2005 Charvin VDP

This producer is best known for their more expensive Côtes du Rhône and Chateauneuf du Pape, but this little Vin du Pays proves you don't have to spend a lot of money to get a wine with a lot of character. Dark berry, plum, green peppercorn and spice come through on the nose. The flavors are soft but persistent with ripe berry, and plum up front backed by spicy pepper, and light touches of earthy road tar. A surprising blend of 80% Merlot and 20% Grenache that proves the former grape has been getting a bad rap ever since it went a little "Sideways." **David*

2003 Guelbenzu Azul, Navarra

Bordering the Basque region to the east and Rioja to the north is the famous wine producing region of Navarra in northern Spain. This region has been producing wine since the Roman era, attaining worldwide recognition and commercial success in the 1800's. One such historical winery is that of Bodegas Guelbenzu, family run, famous for producing the highly acclaimed boutique wines that Navarra is known for. The 2003 Bodegas Guelbenzu Azul is a blend of tempranillo, cabernet and merlot, aged 12 months in French oak. Characterized by dark fruit and hints of menthol and chocolate, this wine is showing nicely now and will pair well with meat dishes. **Robin*



A Fabulous Wine Dinner

We are joining up with Café Vicino for our first ever wine dinner featuring selections from the Cellar. Michael Brown From Vineyard Brands will be there to talk about the wines from Girardin, Boillot, Ponsot, Weinbach & others. Chefs Richard & Steve have created an exciting menu to match our wine selection so this should be a great evening. Mark your calendar now for Tuesday, October 9. Five courses, seven wines, only \$100 per person. SEATING IS VERY LIMITED! Check our web page at www.boisecoopwineshop.com for more information.

OCTOBER 2007



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

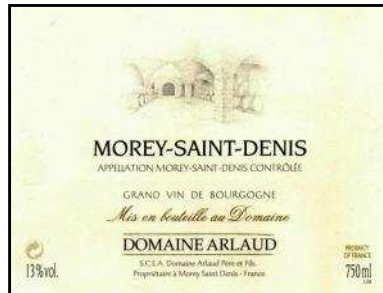
Wine Shop Hours!

10 am to 8 pm
Monday
thru
Saturday

10 am to 6 pm
Sunday

2005 Burgundy Magnums

With all of the incredible press for this vintage we have done everything we can to get a good supply of 2005 Red Burgundy. When I was in France prior to bottling I asked every producer I met if they would bottle Magnums & we now have a good selection either in stock or arriving very soon. These cellar treasures will age for decades in most cases but they are in very short supply so act quickly if you are inter-



ested.

Domaine Arlaud

2005 Morey St Denis Ruchots \$130
2005 Charmes Chambertin \$210
2005 Clos De La Roche \$210

Frederic Magnien

2005 Chambolle Musigny Bourniques \$158
2005 Morey St. Denis Ruchots \$158

Michel Magnien

2005 Gevrey Chambertin Cazetiers \$182
2005 Morey St. Denis Chaffots \$160
2005 Charmes Chambertin \$360
2005 Clos De La Roche \$420
2005 Clos St. Denis \$449

Pousse D'Or

2005 Pommard Jarollieres \$152

A Farewell Note From Rosemary

At the moment I write I am traveling through Wyoming on what I've dubbed "The Turbulance Stretch;" brutal winds and a strangely bumpy freeway are making the typing thing a little tough. I just finished up my final wine club reviews, and I have to say it felt *good* to write them. Not just because they are all 2005 Burgundies (it felt good to drink them too!), but because it is just plain fun to write these tasting note blurbs.

Since we've been heading east to a new life in New York City, I've been trying to think of what sort of final statement I wanted to say about the wine club. The truth is that my feelings are pretty simple and somewhat cliché: it's been fun and I learned a lot. As pedestrian as that seems, I feel good because those were my goals when I started the Boise Co-op Uncorked! a little over a year ago. I set out to make a wine club program because I thought it'd be a fun excuse to try a diversity of wines and learn thoughttasting, researching and writing. It's probably one of the primary reasons why my wine knowledge grew exponentially during my tenure in the Boise Co-op Wine Department. I am proud to have been the humble beginning of our wine clubs. So a big Grüner Veltliner toast to the Boise Co-op Uncorked! Happy wine drinking!

Continued from front page

2002 Rousseau 2002Chambertin
1999 Girardin Le Montrachet

Unless you're Bill Gates, wines like those are probably a bit too dear for your budget, but it's nice to know they're there just in case you hit the lottery. The good news is that you don't have to take out a second mortgage to buy any number of wines resting in the cellar. So don't be afraid to peruse the shelves—you'll like what you see.