

# Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP  
NEWSLETTER

CORNER OF 8TH & FORT  
BOISE, ID 83702

## APRIL CLUB PICKS

## New California Wines

by Leil Cardoza

California wines are one of my specialties, and I've been working on turning the rest of the staff on to some great new domestic wines. Here's a little info on some of my favorite new additions.

From the Dry Creek Valley, we've got three new wines from the Mauritsen Family winery. They've been growing grapes for over 140 years, but only recently started making their own wine. Clay Mauritsen studied winemaking in the mid-90's and released the first Mauritsen Family Zinfandel in 1998. Their 2006 Dry Creek Sauvignon Blanc is a fantastic crisp style, with a nose of pink grapefruit, dried apricot, and fresh-cut hay. The palate is simultaneously rich and vibrant, with mouthwatering acidity, finishing with a hint of minerality. This wine pairs beautifully with salads and light seafood, and I look forward to drinking a lot of it this spring and summer.

When it comes to red wines, Clay's specialty is Zinfandel, and the family's



Rockpile appellation vineyards allow him to make some awesome wines. That appellation sits in the mountains at the northwest corner of the Dry Creek appellation, above Lake Sonoma. It's characterized by dramatically steep slopes that make for wines which are rich and full, but not overpowering, with an impressive balance of fruit, tannin, and acidity. We have received a very small allocation of one single vineyard Rockpile wine, the 2005

Rockpile Ridge Zinfandel, an incredibly rich, pure, and full-bodied wine with high octane briery, blackberry, and cherry fruit accompanied by spicy oak, roasted herb, and Provencal-like garrigue characteristics. Mauritsen's Dry Creek Zinfandel gains an advantage from the Rockpile appellation as well, with nearly 50% of the juice for the 2006 vintage coming from their various Rockpile vineyards. It didn't take too many days of above-freezing temperatures before I started to smell barbecue all over town, and Zinfandel is a classic barbecue pairing. Once again, I'm looking forward to enjoying these wines all summer.

**2006 Dry Creek Sauv Blanc, \$14.99**

**2006 Dry Creek Zinfandel, \$22**

**2005 Rockpile Ridge Zinfandel, \$34**

Moving South to the Arroyo Grande Valley, we have several new wines from Talley Vineyards. Talley is another family with a long agricultural history, starting out as vegetable farmers in the 1940's. In 1982 Don Talley planted the family's first vines, producing their inaugural vintage of 450 cases in 1986. This original planting grew to become the Rincon Vineyard. Many of the vines there grow on their own roots and are low in vigor yielding small quantities of fruit with great concentration and complexity. In 1987, planting began on Rosemary's Vineyard. Situated closer to the ocean, and slightly cooler, Rosemary's Vineyard yields beautifully delicate and elegant Pinot Noir and Chardonnay. We have received small allocations of both varieties from each of these excellent vineyards. This is the first time we have carried these wines, and I am very excited about them.

**2005 Talley Pinot Noir, \$33**

**2005 Pinot Noir Rincon Vineyard, \$45**

**2005 Pinot Rosemary's Vineyard, \$53**

In addition to their estate wines, Talley Vineyards also produces wines under the

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Donnafugata Anthilia 2005

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Au Bon Climat Chardonnay 2006

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Ch Saint-Sulpice 2005

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Monchier Carbone Regret 2005

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## Swing into Spring

by David Kirkpatrick

I know it's spring. The calendar says so. Right there on that little box marked March 20 it reads "Vernal Equinox, 1:48 am EDT." So how come I still have frost on my car windows most mornings? And I'm pretty sure that was snow I saw coming down a few days back. Maybe this global warming thing has backfired and we are at the beginning of a new little ice age. Or maybe we just live in the Intermountain West and the one thing certain about the weather is uncertainty.

Okay, so the sun has been mostly absent, the wind mostly brisk, and as I write, even the crocuses haven't ventured out in my neighborhood. I still know it's spring because I've started sneezing a lot more. So when the sun does show itself, I'm going to bundle up with a good book, head for the deck on the lee side of the house, and, oh yes, enjoy a glass of wine.

It's time for the rebirth of white. What I'm craving is a wine that is crisp but not inconsequential. Something that will help me shake off the winter doldrums. Something that goes with the fresh foods of spring, and that's no easy task when you consider that this is the season for both artichokes and asparagus. I'm looking for fruity but not necessarily sweet, though a little residual sugar backed by the right hit of acidity wouldn't be unwelcome. Fortunately there are a lot of wines that fit the bill, and since wine for me is an everyday beverage, I'm looking for bottles that won't break the bank.



### NV Ecker Eckhof Grüner Veltliner, \$10.99

An oh so hip and fashionable wine that deserves its cult status as one of the most versatile and food friendly whites around. This one is a well balanced effort with a lovely floral quality, a delightful crispness and a shimmering minerality. The bonus is that it comes in a big one liter bottle with a screw-cap.

### 2006 Con Sur Viognier, Vision, \$12.99

The opening aromas are a bit uncharacteristic for a Viognier showing herbs and a light minerality, then the spicy honeysuckle and peach kick in. Elegantly bal-

anced in the mouth leaning toward the crisp, citrusy side of the flavor spectrum but with pleasant touches of crisp peach and lightly sweet apricot.

### 2005 Cinder Viognier, \$16.99

White flowers, peach and honeysuckle aromas with just a nice light touch of banana. Both rich and refreshing with good weight and bright acidity. This new Idaho winery is creating quite a stir, and with exceptional wines like this, it is no surprise.



### 2007 Mann Chenin Blanc, \$7.49

This entry from South Africa is a remarkable value. For just a little more than the cost of an innocuous box wine, you can get one with character and depth. Tangy tropical and melon fruit flavors with a lovely touch of honeyed black walnut on the crisp finish.

### 2007 La Yunta Torrontés, \$8.99

One of my absolute favorite spring wines, Torrontés is the most widely planted white grape variety in Argentina. This wine opens with rich aromatics as fresh as the season that are reminiscent of Muscat, to which the grape is related. Sweet fruit flavors make this a great choice to pair with spicy foods, while the crisp citrus finish leaves you completely refreshed.

### 2004 Dr. Werheim Weisser Burgunder, \$12.99

The German moniker for Pinot Blanc, which is a white mutation of Pinot Gris, which is a lighter version of Pinot Noir. Whatever, this is a richly perfumed wine with aromas of fig, honeyed melon and a touch of white pepper. A full-bodied wine on the palate showing ripe melon fruit along with red currant and a bit more of that white pepper. Crisp acidity on the finish keeps things in balance.

### 2007 Veramonte Sauvignon Blanc, \$10.59

A tangy wine with a nice herbal quality showing thyme, arugula, Anaheim peppers and chives that add interest and depth to the lively gooseberry flavors that color the palate. This wine would loved being paired with fresh oysters and should even go nicely with grilled asparagus.

### 2007 Giesen Sauvignon Blanc, \$10.99

A perpetual best buy in a New Zealand Sauvignon Blanc and what could be more perfect for spring? Round, ripe melon with bright citrus and passion fruit aromas. Has that grassy element you expect, but not in an overwhelming way. Offers tart lime flavors backed by mineral with just a touch of honey on the finish.

## Wine Club Selections

### R & R Club

#### 2005 Donnafugata Anthilia

I am not usually a fan of Sicilian wines. The sun drenched region heats the blood as well as the vine leading to intensely extracted, too often overripe wines that just don't appeal to me. Wrong, wrong, wrong. This 2005 Anthilia is just a gorgeous wine at a great price. A 50/50 blend of Ansonica and Catarratto (two grapes with which I am less than familiar), the vineyard yields in this warm climate are a surprisingly low three plus tons per acre. The resulting wine is absolutely delicious and perfect for the transition to spring. Rich floral aromas with unctuous pear and melon, backed by spice and garden greens roll from the glass. The flavors are equally rich with honeyed peach and plum playing against refreshingly crisp citrus. This wine is enchanting on its own but would pair nicely with a wide variety of foods including shell fish, light pastas, roast chicken, smoked fish, sautéed eggplant and zucchini—you get the idea. A very versatile wine that is something like a cross between a Grüner Veltliner and a Viognier.

*\*David*

#### 2005 Chateau Saint-Sulpice

Chateau Saint Sulpice is a 100-acre estate situated in the northern section of Entre-Deux-Mers, just south of St. Emilion. The property is planted mainly with Merlot and is very carefully tended by owner-winemaker Pierre Duberge and his son Christophe. Immediately upon opening, this wine gave the impression of being quite the tannic monster, however after breathing for about 30 minutes, it mellowed, and began to show beautifully. The nose is vibrant and expressive, revealing notes of cassis, licorice, wet leather and lead pencil. The palate opens with a creamy texture—primary flavors of tart cherry, wild berry and clove are complimented by subtle hints of fig, truffle, white pepper, and licorice. 2005 is an outstanding vintage for Bordeaux, a fantastic balance of strong tannins and vibrant fruit. We tasted the wine with a sharp cheddar and the two complimented each other quite well. Traditional Bordeaux pairings should also work: braised, grilled, or roasted beef, wild game, or lamb. *\*Robin & Leil*

### Passport Club

#### 2006 Au Bon Climat Chardonnay,

#### Santa Barbara

With all the new wineries bursting on the scene, it's easy to lose track of old friends. Jim Clendenen, the "Mind Behind" Au Bon Climat got sidetracked from a law degree when a month long stay in Burgundy convinced him to attempt a career in wine. He started as the assistant winemaker at Zaca Mesa, then in 1982 decided to strike out on his own. In the years that followed he garnered any number of accolades. Best known for Pinot Noir, Au Bon Climat was named to the list of top wineries in the world by Robert Parker in 1989 and 1990, and Clendenen has been named winemaker of the year by several different publications. With over 25 years experience the winery is no longer the hot new thing, but still one of the best around. This wine is remarkably lean for a California Chardonnay, almost Chablis-like in its flavor profile and structure. Offers buttery notes of croissant and mango on the nose with light and lively lime and tropical fruit flavors. It's good to see old friends doing well. *\*David*

#### 2005 Monchier Carbone

#### Langhe Nebbiolo, Regret

For wine lovers interested in learning about Italian wines, Nebbiolo is one of the most important grapes with which to become familiar. Nebbiolo makes the iconic Barolo and Barbaresco wines, which are extremely sought-after bottles for collectors, however they can be very austere, often needing 10 years or more before reaching maturity, and quite expensive. That's where Langhe Nebbiolo and Nebbiolo d'Alba come in handy. The Carbone is an excellent young-drinking Nebbiolo, showing very pretty aromatics of cinnamon, licorice, cherry, pine, rose petal, violet, and raspberry. The palate is remarkably approachable, with a juicy raspberry-cider character, leading into cinnamon, clove, and licorice, and finishing with a touch of cocoa powder. The wine is drinking well now, but shows enough structure and acidity to continue to develop and improve over the next several years. *\*Robin & Leil*

### Notable Wine Quotes

"I can certainly see that you know your wine. Most of the guests who stay here wouldn't know the difference between Bordeaux and Claret."

— John Cleese as Basil Fawlty in, *Faulty Towers*

"**Wine**, n. Fermented grape-juice known to the Women's Christian Union as "liquor," sometimes as "rum." Wine, madam, is God's next best gift to man."

— Ambrose Bierce, *The Devil's Dictionary*

### A Classic James Thurber Cartoon



*'It's a naïve domestic Burgundy without any breeding, but I think you'll be amused by its presumption.'*

*"Let me tell you how it will be.  
There's one for you, nineteen for me.  
'Cause I'm the Taxman, yeah, I'm the Taxman."  
George Harrison—Taxman*

Okay, the IRS's tax bite might not be quite that bad, but it is still anything but pleasant. So, after you write out that painful check and mail in your return, stop by the Co-op Wine Shop. We're here to help ease the pain with our Umpteenth Annual Tax Day Sale. After all, a glass of wine couldn't hurt, so we're taking 15% off every regularly priced bottle when you buy six or more. And if you happened to get a tidy little tax return, what better way to spend it. Together we can help stimulate the economy.

## TAX DAY SALE!

**Tuesday, April 15  
Noon to 8 pm**

**Save 15% Off  
Six or More Bottles**

**(Good on regularly priced bottles only. No further discount on sale items or nondiscountable bottles.)**

APRIL 2008



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### Wine Shop Hours!

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

**10 am to 6 pm**  
Sunday

### *New California continued*

Bishop's Peak label. The grapes for Bishop's Peak wines are purchased from growers in San Luis Obispo County who share the Talley family's commitment to quality. Brian Talley works closely with these growers to ensure that yields are moderate and that quality is maximized. All Bishop's Peak grapes are hand harvested. The goal is to produce honest wines of good value that reflect the unique character of their south central coast origins. We have added two of these excellent wines to our shelves. The 2006 Bishop's Peak Rock Solid White is a crisp, food friendly blend of 50% Pinot Gris, 40% Chardonnay, and 10% Sauvignon Blanc. Fresh tasting, clean, and crisp, with a hint of tropical fruit, this wine emphasizes the unique characteristics of white wine grapes grown in the cool south central coast. The 2005 Rock Solid Red is a unique, multi-variety red produced by the Talley family. Though the exact blend varies from year to year, Cabernet Sauvignon and Syrah are the predominant varieties. Deep maroon in color and medium in body, this refined wine gives aromas of red cherry, anise, juniper berry and vanilla. Cassis, darker fruits and hints of black pepper join these flavors on the palate.

**2006 Rock Solid White, \$12.50**  
**2005 Rock Solid Red, \$10.99**

Last but not least is a really charming white blend from the Napa Valley. I will admit that I was excited about this wine before I even tasted it, as soon as I heard that it contained 13% Ribolla Gialla. Most people aren't familiar with this variety, but before I became a Domestic Wine Guy, I spent about two years working exclusively with Italian wines, and Ribolla Gialla is

one of many charmingly esoteric whites from Northern Italy. Luna Vineyards has the only Ribolla Gialla I've ever heard of in the US, and they use it to make an awesome white called "Freakout." The secret of Freakout is in the innovative winemaking. Each variety is treated individually, and then married together two



months before bottling to create the ultimate blend. To promote the aromatics of the wine, the Chardonnay begins fermentation in tanks before moving to French oak barrels. Meanwhile, a small portion of the Sauvignon Blanc is fermented on the skins like a red wine, and punched down twice a day until fermentation is completed. The Pinot Grigio is fermented in stainless steel for a crisp, lively finish. The distinctive Ribolla Gialla is fermented in small oak barrels and provides the wine weight, texture and minerality. Treating each varietal separately creates a complex wine with multiple layers of exotic fruit, soft citrus, honey and spice. Intense aromas of tropical fruit and orange peel combine with rich flavors of dried apricot, spice and toasted nuts to create a lush texture and brisk, mouthwatering finish.

**2006 Luna Freakout, \$14.99**