

# Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP  
NEWSLETTER

CORNER OF 8TH & FORT  
BOISE, ID 83702

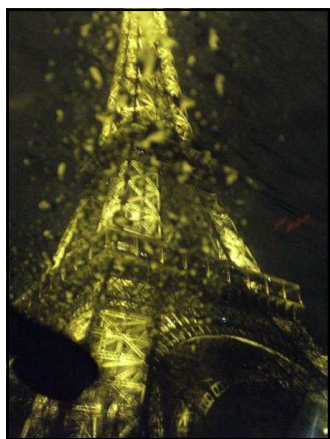
## MAY CLUB PICKS

## In France with Robert Kacher

by Drew Graham

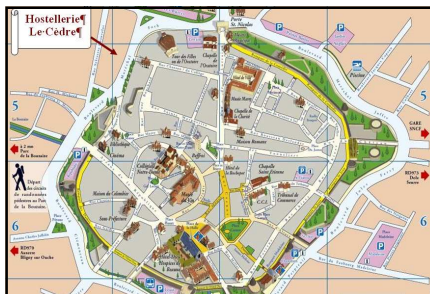
Every year Robert Kacher Selections arranges a trip through France to taste the new releases from the producers that they represent. This entails putting about 60 folks on a bus and driving them around France visiting many wineries, tasting an incredible number of wines, and gorging on mass quantities of fabulous, fatty, French food. In 2008 I had the good fortune of not only joining the trip, but also traveling with my boss and seasoned Kacher trip veteran Divit Cardoza. I had never been to France, and the last time I studied French was in high school ... read a LONG time ago. As you might guess, I was more than a bit nervous.

Divit allowed me to add a day at the beginning of the trip to have some extra time in Paris. That day turned into a half day when we arrived late on Thursday afternoon due to a flight delay. Nevertheless, any extra time in Paris is good thing! We



had the opportunity to see Notre Dame at night, to witness the lighting of the Eiffel Tower and to spend quite some time in the Musée d'Orsay. We also spent quite a lot of time walking the streets of Paris, soaking up the atmosphere and culture. I decided that we here in Boise need a Parisian-style bistro where food and wine are absolutely fabulous and served in an unpretentious environment for a reasonable price. What a concept! Finally, happily, the myth about the French being rude and hating Americans was quickly dispelled. Everyone was very friendly and

very tolerant even as Divit struggled with their language while I played mute.



On Friday afternoon we met up with the group and on Saturday morning we left for Burgundy. Another thing that would be great to have here in Idaho: a long distance high-speed train on which you can eat the sandwiches and share the wine that you brought on board. What a great way to travel!

It is almost a cliché that when folks first visit Burgundy they are taken aback by how small it seems in comparison to the image they had in their heads. Well, add me to that list! We stayed in a hotel at the edge of Beaune. I enjoyed Paris, but I preferred the smaller size and ease of navigation of Beaune. While based in Burgundy, I had the opportunity to visit many fabulous producers, walk about in vineyards, including famous grand crus, and taste many wonderful wines. I'll bow to Divit's greater knowledge in this area and let him go into more specific detail. However, I will throw in a plug for **Xavier Monnot**. His facility was the perfect combination of tradition and modernity; his attitude combined idealism and practicality; and his wines, especially the whites, were fabulously crisp, clean, fresh and complex.

On our last day in Burgundy, we had a tasting of Loire wines. One standout producer was **Domaine des Corbillieres**. We had some of their wines last year and will be bringing in both the **Touraine Sauvignon Blanc** and **Touraine Pinot Noir Rosé** this year.

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Ch. Ste. Michelle Horse Heaven  
Sauvignon Blanc 2006

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Terredora di Paolo Greco di Tufo,  
Loggia Della Serra 2006

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Arnold Palmer Cabernet 2005

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De Lisio Quarterback Red 2005

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- *Think Pink for Spring*
- *Wine Cartoon*



*Continued on the back page*

## I think about wine

I drink a lot of wine. I will write about the wines I drink here. If I get facts wrong, I'm sorry. If you disagree, that's fine. It's just what I think.



*Those are the opening lines of a great new wine blog from the Co-op's own **Leil Cardoza**. If you are looking for a refreshing, sometimes irreverent take on wine written in an open and entertaining style, look no further. Here's a little more from his blog to get you started:*

### **Leil, why are you writing a wine blog?**

Well that's an excellent rhetorical question, self. Here's why: I know some things about wine. I'd never claim to know everything, and truth be told, there are even some basics that I have trouble with. I can never remember which bank is which in Bordeaux, and if you named a Burgundian appellation, I'd have trouble telling you whether it was Cote de Beaune or Cote d'Or. That being said, I do know some stuff, and I'm always trying to learn more, so this here's my wine blog. The areas about which I know most are Italian and American, and I'm working on beefing up my knowledge of French and Spanish wines. I'll put things that I know on here in the hopes that it helps people who want to learn about wine, and if there's something you think I should know about, please feel free to post comments. I'll also post tasting notes on here of wines I'm drinking. I do work in a wine store, so most of the wines I'm tasting will be wines I'm selling, but I will do my best to be even-handed with my tasting notes, and not just try to sell stuff.

Thanks, and cheers.

Leil

### **2005 Amavi Walla Walla Syrah**

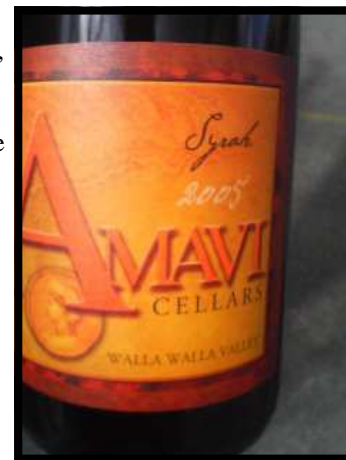
So, the 2005 vintage was rather anxiously awaited by Walla Walla wine fans because of the disaster that was the

2004 vintage. An unexpected freeze in 2004 damaged a massive number of vines in Walla Walla, forcing many wineries including Amavi to look to the Columbia and Yakima valleys for fruit for their 2004 vintage wines.

The major advantage for Walla Walla growers heading into the 2005 vintage was the fact that Walla Walla is a wine region that doesn't have to worry about phylloxera, so their vines are planted on their own rootstock. As a result, the vines that were killed off by the cold in 2004 didn't all have to be replanted, and they were still able to produce fruit for the 2005 vintage.

The growing conditions in 2005 are generally described as ideal, with a cool April budbreak, good temperatures through the growing season, and a slow cool-down through the end of the summer that lead to good hangtime, allowing the grapes to develop flavor complexity and excellent acidity.

The nose on the 05 Amavi opens with tart black cherry, bright blueberry, and smoked meats. As it sat open, it developed darker characters of spice and coffee, with a really charming sweet basil character. The color is clear and beautiful violet. The wine was aged in 100% French oak, 1/3 of it new. The oak opens the palate, but is very well integrated, and leads immediately into juicy blackberry, blueberry and black cherry, with dark coffee, fresh earth, and mineral. The tannins are smooth and works together with the acidity to create an impressively long finish.



This bottle retails for \$24. Now, when it came to rating this wine, I had to think about it for a while. I've had better Syrahs, that's true. I've also had cheaper Syrahs, but I have never had a better cheaper syrah, so I've gotta give this one...

### **3 Awesomes!**

*If you like what you read here, check out all the wine ratings and writing at his website:*

<http://ithinkaboutwine.blogspot.com/>

## Wine Club Selections

### *R & R Club*

#### **2006 Ch. Ste Michelle Horse Heaven Sauvignon Blanc**

Chateau Ste Michelle is one of the oldest wineries in Washington, and has been a trend-setter in winemaking style for the state for years. In the case of this Sauvignon Blanc, they endeavor to emulate the style of the whites of Bordeaux. Omitting the Bordellaise use of Semillon, this Sauvignon Blanc uses partial barrel fermentation and three months of sur-lees aging to achieve it's soft front palate and round, fleshy mouth-feel. The nose shows relatively subtle elements of the grass, citrus, and gooseberry aromas which can be so bold and overt in many of this wine's New Zealand and Northern California counterparts. The palate is nicely rich, and would make a good Sauvignon Blanc for folks more familiar with richer styled Chardonnays. Hints of baked, buttered pineapple and passion-fruit lead to a lemon-limey finish with relatively soft, but lasting acidity. We recommend pairing with seafood, goat cheese, or spicy curry dishes. \**Leil*

#### **2006 Terredora di Paolo Greco di Tufo Loggia Della Serra Vineyard**

Terredora di Paolo has been on the forefront of the wine renaissance in Campania since 1978. This is a region that was famous for producing the best wines of the Roman Empire. Today, with more than 120 hectares of vineyard land, Terredora Di Paolo is Campania's largest wine producer and vineyard owner. They have been instrumental in reintroducing ancient grape varieties. The Greco grape was first brought to Italy's Campania by Greek colonist around 750 BC. The nose of this wine offers up quince, honeyed apple and aromas something like a fresh sea breeze. The flavors are bright and citrusy with nuances of creamy melon and a lush minerality that comes through especially on the finish. A versatile food wine that would make a great pairing for shellfish, roast chicken or richer cheeses. It even worked well with one of the more difficult food matches: artichoke. \**David*

### *Passport Club*

#### **2005 Arnold Palmer Cabernet Sauvignon Napa Valley**

A Napa Cabernet for under \$20 is a rarity what with vineyards going for a gazillion bucks an acre, and maybe Arnie couldn't go stroke for stroke with Tiger Woods, but he's put his name on one heck of a value when it comes to wine. If you think the name on the label is a gimmick, get past it. This is one fine bottle of Cabernet. Dark berry aromas dominate, nicely backed by mocha, pomegranate, currant and a touch of chili pepper. Very smooth and supple on the palate with elegant blue and blackberry fruit flavors, laced with chocolate and soft ripe tannins, all segueing to a long velvety finish. Not a wine for the cellar, though it has the structure to hold for several years, this is a Cabernet Sauvignon that provides immediate gratification. It would love to be paired with beef, lamb, pork or roast chicken. This wine is made in partnership with Luna Vineyards and offers exceptional value. \**David*

#### **2005 De Lisio Quarterback Red**

An Italian immigrant to Australia, Tony De Lisio has 30 years of vineyard experience in the McClaren Vale. De Lisio's talents lie in the vineyard and his connection to other immigrants in the region give him access to some of the best fruit in the district. This blend of 30% Shiraz, 27% Cabernet Sauvignon, 22% Merlot, 21% Grenache shows what can be accomplished when the fruit-forward style that has made Australian wines famous is balanced by the grape's inherent structure. The varietal blend teams up to provide a nose of ripe blackberry, tar, and menthol. The palate is soft and approachable, with rich dark fruit up front, soft tannins, and solid structure that lead through to a finish with a level of acidity that makes this wine suitable to be consumed on it's own, or paired with grilled red meat, sausages, or pasta dishes. \**Leil*

## Think Pink for Spring

If you haven't been paying attention lately, pink wine is the big new thing. Well, not so new really. For the last couple of years rosés have been a hot ticket. They are the perfect wine for warmer spring and summer weather when a big red or beefy Chardonnay just doesn't cut it. We're not talking about incipiently sweet offerings like White Zinfandel, but crisp, refreshing blends from Spain, Italy or the south of France where they know something about living with the heat.

We have a bunch of new bottlings headed on their way to the Boise Co-op Wine Shop, but there's no reason to wait for their arrival. Plenty of 2006s are still available and they are still drinking great. Okay, we admit we might have overbought and we need to make room for the new, so every bottle of pink still in the store has been deeply discounted. Our goof—your gain.

Here are a few examples of the great buys you'll find on our remaining stock of '06 Rosés:

**Domaine de Frondreche Instant \$7.99** reg. \$10.99

**Deveze Sarabande \$8.99** reg. \$11.99

**Mas Amiel Le Plaiser \$6.99** reg. \$12.99

**Domaine Sauvete Meli-Melo \$11.49** reg. \$14.99

**Domaine Charvin Côte-du-Rhône \$11.99** reg. \$15.99

**Roblet-Monnot \$10.99** reg. \$14.99

**Reverdy Sancere \$13.49** reg. \$17.50

**Nicodemi Montepulciano d'Abruzzo \$12.99** reg. \$16.50



MAY 2008



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### Wine Shop Hours!

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

**10 am to 6 pm**  
 Sunday

### France, continued from the front page

On Thursday, we departed for Avignon. We traveled through Côte-Rotie, stopped in Condrieu for an absolutely fabulous lunch and tasting overlooking the Rhone, and then drove on through such famous places as St. Joseph, Crozes-Hermitage, Gigondas, Vacqueyras, Chateauneuf-du-Pape and others. Avignon is a walled city, like Beaune, but with virtually the entire wall intact. This is quite handy when you get lost by yourself ... but that is a story for another time. This city is also home to the famous Palais du Pape and Pont d'Avignon. Avignon served as our home base for even more fabulous producer visits, wine tastings and fatty food consumption. Based on these tastings we will once again be bringing in the **Domaine de Fondreche Côtes du Ventoux Rouge and Rosé**.

On Sunday we moved on to Nimes with a stop at the famous Pont du Gard along the way – amazing! In Nimes we stayed at the same hotel that Ernest Hemingway and Ava Gardner stayed



at while attending the bull fights at the Coliseum! Nimes has a strong Roman influence and much of the city was built around the transportation and control of water. I enjoyed Nimes perhaps best of all, maybe because of its smaller size, maybe because I had gotten more comfortable venturing out on my own. Based on our tastings in the Costieres de Nimes we will be bringing in the following wines, many of which you may remember from last year:

**Mas des Bressades** Viognier/  
 Roussanne and Rosé

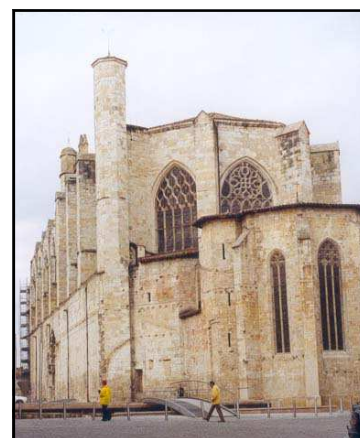
**Chateau Grande Cassagne** Grenache/Syrah “GS” and Rosé

**Chateau Valcombe Mas de Guiot** Grenache/Syrah and Rosé

**Domaine Saint Antoine** Syrah and Rosé

**Domaine de la Petite** Rouge, Blanc and Rosé

Our final stop on the tour was Gas-



cogny where the town of Condom served as home base. Yes, it is really named Condom, a fact that provided much amusement for the group. This was a short stay so I did not get to explore town very much. Instead we got to visit the quite large and very modern operation that is **Domaine du Tariquet**. Tariquet brings us our old favorites **Domaine de Pouy** and **Domaine La Hitaire Sauvignon Blanc/Semillion**, which will, of course, be back again this year. Divit and I were also quite taken with the **Domaine du Tariquet Ugni Blanc/Colombard** blend and **Chardonnay**. These two will make their first appearance in Idaho this year. Finally, we will be bringing in a wonderful new rosé from **Domaine Sainte Eugenie**.

I would really like to share more details about my adventures in France but I should probably leave some space in this newsletter for others! You'll just have to come into the shop in May to pick up some of the new Robert Kacher wines and hear an anecdote or two.