

# Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP  
NEWSLETTER

CORNER OF 8TH & FORT  
BOISE, ID 83702

## OCTOBER CLUB PICKS

Brassfield Pinot Grigio 2006

Liberty School Syrah 2006

Qupe Bien Nacido Cuvée 2006

Pendulum Red Wine 2005

## 2004 Red Burgundies Revisted

by Divit Cardoza

A recent tasting of about a dozen 2004 red Burgundies showed some surprises as well as a fairly good over-all picture of the vintage. It was a tough one. Following on the heels of the biggest drought vintage in modern history (2003) the vines in 2004 tended to see too much fruit from the get-go. Those producers who did not drop fruit early and often ended up scrambling in September as their grapes were not ripe. (Fredric Magnien told me he dropped fruit three times in 2004 and only once in 2005).



The good 2004's are fairly soft, with delicate fruit and very little oak showing. Some producers like Bocquenet made more powerful wines that will continue to age for up to ten years, but most of the wines I have tasted will be at their best in the 3-8 year range. In short, while they lack the depth of the 2005 vintage and the transparent purity of 2006, they are what you'll want to drink while you wait for those vintages to come around. Pricing was good on release, but we're putting them on sale to give you an even better deal. Here are a few specific notes from the tasting listed in order of preference:

### 2004 F. Magnien Morey St. Denis

**Clos Baulet** (reg. \$55) **\$38.99**

Very pretty berry laden nose. A great example of what is attractive about this vintage. Fresh berry flavors that are light on their feet with good acidity and length. This was the crowd favorite for the night.

### 2004 Lecheneaut Nuits St. Georges

**Damodes** (reg. \$62) **\$48.99**

Berries and a hint of green pepper on the nose with good fruit on the palate. Shows good depth of fruit.

### 2004 M. Magnien Morey St. Denis

**Chaffots** (reg \$72) **Sold Out**

The freshest berry nose of the tasting, still very young and almost "grapey" with lots of pure boysenberry laced fruit.

### 2004 Bocquenet Nuits St. Georges

**Aux Julien** (reg. \$48) **\$35.99**

Big meaty, berry nose. Not as pretty but more power packed than previous wines. This has length and power to improve for several more years.

### 2004 Bocquenet Vosne Romanee

(reg. \$48) **\$35.99**

More red cherry in the nose than the NSG but also a long wine that will continue to improve for another 5+ years. Both of these Bocquenet wines are substantial for the vintage.

### Other Recent 2004 Burgs I've tasted:

#### 2004 Joblot Givry Servoisine

(reg. \$39.50) **\$30.99**

Soft lush berry, easy to drink now.

#### 2004 D. Mugneret Vosne Romanee

(reg. \$42) **\$31.99**

I liked this 2004 so much I turned around and bought 5 cases of the 2005 for the store!

#### 2004 Arlaud Charmes Chambertin

(reg. \$99) **\$75.99**

Arlaud nailed this vintage and every wine I have tasted, from his Bourgogne Pinot Noir to his Bonnes Mares, is excellent. Drink it all!

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## Washington Tasting Notes

by Leil Cardoza

Hey everybody!

Sunday the 28th was tasting time once again at Cafe Vicino, and this time I decided to share some interesting and diverse wines from Washington State. In addition to my normal tasting notes, I also had all present rank the wines, so make sure you read all the way to the end to find out who the winner is!



We opened the tasting with two whites; the **2007 Viognier** from **K Vintners** (\$21.50) and the **2002 Chaleur Estate Blanc** from **Delille Cellars** (\$26). I chose these two because of their drastically different

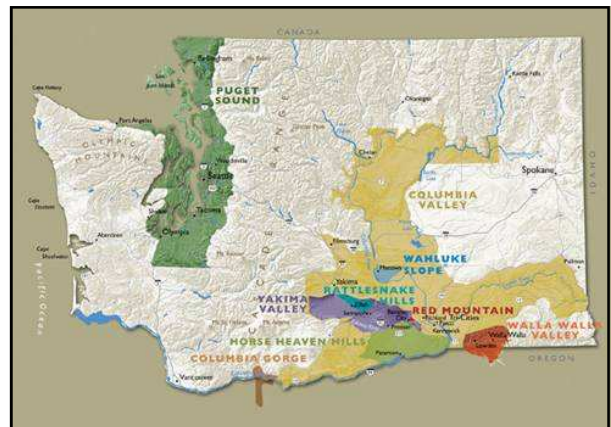
styles, and they showed their contrast beautifully. The K showed a rich nose full of white flower, pear and apricot, the palate was equally rich, with very nice minerality and great acidity. In contrast, the Delille, a Bordeaux-styled white blend of 56% Sauvignon Blanc and 44% Semillon, showed what a well-made white can turn into after several years in the bottle. I specifically chose this wine because of its age to prove that there are American-made white wines that can last for several years. I've consumed 4 bottles of this vintage at various points over the last year, and it shows no sign of dying of old age anytime soon. The nose is still vibrant, with lemon curd, toffee, figs and vanilla, and the palate is soft, approachable, and well-integrated. Chef Richard Langson served up some delicious smoked salmon puffs to pair with these wines.

From there we moved to Syrahs, tasting the **2005** and **2006 Syrahs** from **Amavi Cellars** (both \$24.50) and the **2003 Sequel Syrah** (\$54). If you've read my wine blog, you'll know how enamored I was with the 2005 Amavi Syrah. It was the first wine on my blog to receive my highest score (3 Awesomes) so I was very anxious to see how the 2006 would differ. Both wines showed classic Walla Walla Syrah character, with white pepper, hints of smoked meats, dark fruit and herbs. The big difference in the two wines I believe can be attributed to a cool August in 2005, which left it with a more subtle, tart-fruit profile, while the '06 shows much richer, and more extracted flavors. The Sequel Syrah is the child of winemaker John Duval, best known for his Penfolds Grange Shiraz from Australia. This wine was created as part of the Longshadows project, a collaboration that draws on the

talents of well-known winemakers from around the world, who all travel to Washington to apply their skills to the many varieties that thrive in Washington's climate. The Sequel definitely showed a lot of the extraction and intensity that's the trademark of the Grange, but it was quite well-balanced. The nose had some really beautiful perfume, black raspberry and just a bit of smoked meat. The palate is bold and rich as expected, but with tart fruit and acidity that keeps it from seeming sweet. This course was paired with pate and pickled cucumbers.

Next we tasted a **2004 Dunham Trutina** (not available, but the 05 is \$25) and a **2005 Tamarack Cellars Cabernet**. Now I don't want to give away the results of the overall ranking, but these were both very well received. The Dunham stayed true to winemaker Eric Dunham's style, with abundant new oak, very extracted, with lots of sweet bright fruit. The Tamarack was quite different in style, with darker fruit character, tobacco, licorice, and wet slate. Some previous vintages I've had of this wine have taken longer to come around, but this was drinking beautifully, soft and approachable, with fine, well-integrated tannins. This was paired with crostini topped with blue cheese, figs, and prosciutto.

Last but not least, we had two Bordeaux blends; the **2005 Apogee** from **L'Ecole no 41** (\$41) and the **2005 Ciel Du Cheval** from **Andrew Will** (\$54). I chose these because they represent two very different approaches to making a very similar blend. L'Ecole's wines in general tend to be more fruit forward and



New-worldish in style, while the Andrew Will wines are generally more classically styled. The L'Ecole (a blend of 45% Cab, 45% Merlot, 7% Malbec, and 3% Cabernet Franc) showed very pretty fruit character on the nose, very dense black cherry and cassis, and was actually much more approachable on the palate than I expected. While it's clearly got several years left be-

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## Wine Club Selections

### **R & R Club**

#### **2006 Brassfield Pinot Grigio**

Pinot Grigio is one of those grapes that we've all heard of, but which we seldom take the time to get to know. This is in no small part due to the large amount of innocuous Italian Pinot Grigio that we've all encountered. It's not good, it's not bad, it's just kind of there. There are, however, still folks out there putting some genuine thought and love into Pinot Grigio, and trying to remind the world what this grape can offer. This Brassfield Pinot Grigio shows impressive richness on the nose, scents of flowers, vanilla bean, and orange creamsicle. The palate is full of juicy ripe apples and pears, with excellent balance and really impressive palate-cleansing acidity. This wine has thoroughly changed my perception of Pinot Grigio in general, and of American Pinot Grigio particularly. Try it on its own, with appetizers, or with a wide array of fish or chicken dishes. *\*Leil*

#### **2006 Liberty School Syrah**

Given the number of selections in our store, it's pretty obvious that it's not hard for us to find wines that we like. Finding wines that really knock our socks off, however, is a different matter. The Liberty School Syrah was one of those wines. Liberty School Winery was founded over 30 years ago with the simple objective of creating fruit-driven, varietally correct wines at reasonable prices. The 2006 Syrah shows they've done an outstanding job sticking to those founding principles. This wine's color is a deep brick red. The nose is full of vibrant wild berries, with just a hint of black pepper and smoked meat. On the palate, the fruit is juicy without being overpowering. It's well integrated and consistent from the front to the back, and the finish is admirably long, particularly for a wine in this price range. I could think of a number of foods to pair it with: tomato pasta, grilled, smoked, or cured meats, hearty soups. More than anything, I'm just wishing I'd discovered this wine sooner. I've paid a lot more for wines I've liked a lot less. *\*Leil*

### **Passport Club**

#### **2006 Qupe Bien Nacido Cuvée**

This wine is a blend of 50 percent Chardonnay and 50 percent Viognier, the majority of which comes from the Bien Nacido Vineyard, one of the oldest vineyards in the Santa Maria Valley. The grapes are harvested, fermented, and aged separately. The Chardonnay is picked relatively early, giving it crisp acidity and lively fruit character. The Viognier is picked super-ripe, giving it marvelous depth and richness. The combination of the two makes for a wine with aromatics of fresh flowers and peach frozen yogurt. The palate shows peaches and other stone fruit and fresh honeydew. This is the kind of wine I start reaching for as the weather gets cooler—the weight and richness make it a great cool weather white. I found it to be a great pairing with butternut squash soup and roast chicken. *\*Leil*

#### **2005 Pendulum Red Wine**

A winery without a website is a rare thing, but there's not much out there on the internet about Pendulum. That's because it isn't, really—a winery, that is. It's a joint effort produced masterminded by Allen Shoup of Long Shadows and Andrew Brown of Precept Brands. The wine is currently produced in Walla Walla and bottled in Mattawa (which is closer to Yakima) from a blend of Columbia Valley grapes including such prestigious sources as Pepperbridge, Cliton and Alder Ridge. That blend has changed over the past few vintages but includes heavy dollops of Cabernet Sauvignon, Merlot, Syrah and Cabernet Franc, along with the occasional addition of Sangiovese and Malbec, among others. What really matters is that Shoup has worked his magic in this voluptuous red. It's nicely aromatic with soft cherry and dark berry backed by touches of mocha, anise and pepper. Big but not overblown, it really comes alive on the palate striking an impeccable balance between sweet fruit and cleansing acidity. It's a silky wine laced with dark chocolate, ripe cherry and blackberry fruit. The tannins are very well integrated and exceptionally smooth on the finish. A lovely wine on its own, but you can pair it with a variety of dishes including pizza, pasta, roast chicken, beef or lamb. *\*David*

### **Calendar of Upcoming Events**

**Italian Wine Tasting, Sunday, October 19 at Café Vicino from 3:00 pm**

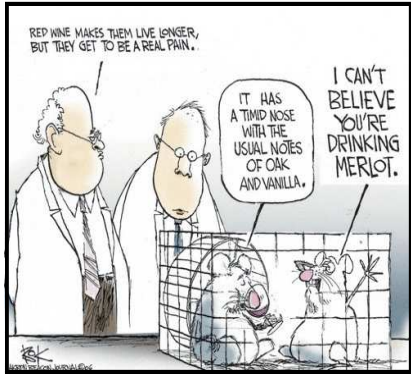
**Robert Kacher Selections Wine Dinner, Wednesday, October 22 at Café Vicino from 6:30 pm**

**Thanksgiving Wine Tasting, Sunday, November 16 (tentative date) at Café Vicino from 3:00 pm**

**Big Wine and Cheese Sale, Sunday, December 7 at the Co-op Wine Shop from 12:00 to 6:00 pm**

**December Champagne Tasting, Date & Time to be announced**

**January Cabernet Sauvignon Tasting, Date & Time to be announced**



### Washington Wines, cont from page 2

fore it's at its peak, there were none of the tight, intense tannic elements that can sometimes show on wines of this kind in their youth. That may, however, be attributable to the fact that I opened both of these wines nearly 24 hours before the tasting. The Andrew Will was also very approachable, if still quite young. The nose had notes of blueberry, raspberry, mocha, and raw tobacco. It showed much more tart fruit than the Apogee, with flavors of plum and red raspberry. Our last food course was a grilled lamb skewer with a chickpea puree.

When all the votes were tallied, the crowd's favorite wine overall was the 2005

Andrew Will Ciel Du Cheval Vineyard, followed closely by the L'Ecole Apogee and the Dunham Trutina. On a side note, after re-tasting all of the wines and reviewing everybody's votes, I think the K Viognier wins the award for most under-rated wine of the day. I've had this wine several times in the last few months, and I think it's absolutely beautiful. It's got all of the aromatic character you could ever want out of a Viognier, with nice weight, richness and great balance.

Stay tuned for details of our next tasting, and if you're not already on the email list, make sure you sign up, visit

[www.boisecoopwineshop.com](http://www.boisecoopwineshop.com)

Stay awesome, Leil.

October 2008



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### Wine Shop Hours!

10 am to 8 pm  
Monday  
through  
Saturday

10 am to 6 pm  
Sunday

## Top Flight Australian Wines

by David Kirkpatrick

The word on the wine street is that Australian wines are taking a nose dive that rivals the US mortgage loan market. People are still buying low end Aussie wines with cute animals on the label, but the prevailing wisdom is that high end offerings are going nowhere. Maybe it's a factor of the declining dollar or the current economic downturn. If, like me, you can't afford the rising tariffs for the top Australian wines, then this article may not be of interest. But if you can, then check out what's available in the Wine Shop cellar. There's been something of a shift in the wine scene down under. More and more top winemakers are embracing the idea that less is more. Less oak, less extraction, more balance and better structure—wines that are still in-your-face but in a more polite and subtle fashion. Here's just some of what we have on hand:

### 2002 Penfolds Grange, \$240

"A full-bodied wine with tremendous concentration, multiple layers of flavor, ripe tannins, and great balance" WA, 98 pts

### 2003 Charendon Hills Astralis, \$285

"Full-bodied, unctuously textured, and gorgeously pure—it's hard to believe the 2003 Syrah Astralis Vineyard could be better" WA, 99 pts

### 2003 Elderton Command, \$67.50

"Powerful and full-bodied, offering copious quantities of fruit" WA, 94 pts

### 2003 Two Hands Shiraz, Lily's Garden, \$59

"A fabulously concentrated, multidimensional, layered wine with power, elegance, and a seamless personality." WA, 95 pts

### 2004 De Lisio Shiraz, \$65

"Boasting great purity, a full-bodied, opulent texture, huge richness, but no sense of pruniness or flabbiness given its precision and refreshing structure" WA, 96 pts

### 2005 Langmeil Shiraz, The Freedom 1843, \$91

"It gives up a sexy perfume of pain grille, smoke, violets, blueberry, and blackberry liqueur.—the wine is full-flavored, opulent, and very long." WA, 94 pts

### 2006 Glaetzer Amon-Ra, \$79

"Thick, rich, layered, and complete, this monumental wine offers extraordinary intensity and length—one of Australia's icon wines." WA, 97-100 pts

### 2006 Tait The Ballbuster, \$18.99

"Supple, ripe and soft on the palate, this seamless, crowd-pleaser of a wine can be enjoyed now and over the next several years." WA, 92 pts

### 2006 Tatiarra Caravan of Dreams Shiraz Pressings, \$67

"Aromas of blueberry, blackberry, vanilla and chocolate—the fruit flavors are intense and lingering" WA, 93-96 pts