

Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP
NEWSLETTER

CORNER OF 8TH & FORT
BOISE, ID 83702

MARCH CLUB PICKS

Three Washington Wineries I Looove

by Leil Cardoza

I love Washington wines. Now, that's not saying all that much because to be honest, I love wine in general, but still. Washington wines don't quite enjoy the celebrity status of California wines, so you can find some great values there, and you'll also find a number of winemakers who are proving that the state is as capable of creating world-class wines as anyplace else. These are 3 of my favorites.

K Vintners in Walla Walla is the brain child of winemaker Charles Smith. Smith



makes a broad line of wines from his entry-level Boom Boom Syrah, Velvet Devil Merlot, and Kungfu Girl Riesling, to his top-tier Syrahs The Hustler, Heart, Skull, and Old Bones. His wines are consistently well-rated by Robert Parker's *Wine Advocate*. He specializes in Syrah, but the most impressive wine I've ever had from him was actually a Sangiovese. Well, 84% Sangiovese, 16% Syrah to be exact, it was the 2005 K Vintners Guido, which I had back in December. My blog post about that bottle appeared in a previous issue of this newsletter, but suffice it to say that I was really blown away by the wine, and it was one that really changed my perception of Smith as a winemaker.

I'd previously thought of him as somebody who, while I generally enjoyed his wines, had a tendency to make them very intense, very extracted, and not necessarily for everybody. The 2005 Guido, however, was without a doubt the best domestic

Sangiovese I've ever tasted, and showed the one thing that has been lacking in just about every other non-Italian Sangiovese: varietal character. Despite being 16% Syrah, this wine showed all the bing cherry and acidity that I expect from Sangiovese. Seriously awesome. Unfortunately we don't have any more at the store. Guess I need to start drinking some of his Syrahs so I can write about them.

The other two wineries I'm actually going to talk about together, because I like them both for a lot of the same reasons. If you've ever been in the store and asked me for recommendations on Washington wines, you've probably heard me talk about either DeLille Cellars or Andrew Will Winery. What I like about both of these houses is that they're focused primarily on Bordeaux blends, that's wines comprised of Cabernet, Merlot, Cabernet Franc, Petite Verdot, and Malbec. But unlike the vast majority of American blends of this type, the wines of DeLille and Andrew Will really do show genuine Bordeaux character. They're wines of superb balance, intensity, and power, and most importantly, they're wines that are built to last.



I think one of the greatest travesties in American winemaking is the fact that many of the most expensive and sought-after wines out there are simply

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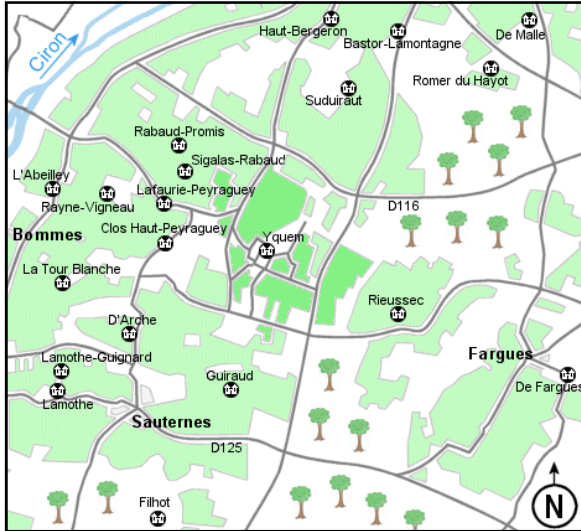
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Sauternes—A Wine and Food Lover’s Hidden Treasure

by Bruce Curfman

Perhaps not exactly hidden—more like “hidden in plain sight.” To me, Sauternes—the lush, golden, mysterious, late-harvested sweet wine from Bordeaux—is one of the most overlooked and under appreciated of the world’s great wines.



True Sauternes are not cheap: they are among the most labor intensive and low yielding of wines. Waiting until late in the growing season to harvest, when the weather is at its most precarious, is the norm in Sauternes. Then only when conditions are right, the *botrytis cinerea* or “noble rot” forms on the super ripe grapes further concentrating flavors and adding that mysterious complexity to the late harvest sweetness. Usually several passes through the vineyard over days or even weeks are required, hand selecting only the sufficiently ripe and properly “rotten” grapes.

Ultimately, the final product is worth all that trouble and effort: a golden nectar cherished for its lush, concentrated richness and layered complexity. It is a wine that is full-bodied, honeyed with notes of lanolin, counterbalanced by ample acidity giving it great length, weight and structure. As a great statesman for the region once described it, “the quintessence of the grape and of the sun.”

Sauternes is more versatile with food than you might think. Of course it’s wonderful with many desserts including crème brûlée, tarte Tatin, those based on peach, pear and apricot, or recipes featuring almonds or hazelnuts. Sauternes with seared foie gras is a fabulous extravagance. The French are fond of pairing it with lobster, sweetbreads and even roast poultry or game bird. Finally, sipping a great Sauternes with a blue cheese such as Roquefort or Stilton is magical and a dessert in itself.

If you’re ready to sample one of wine’s guilty pleasures, here’s a list of available Sauternes :

1999 Chateau d'Yquem, 375 ml., \$115.00

1999 Chateau d'Yquem, \$205.00

2001 Chateau d'Yquem, 375 ml., \$310.00

2003 Chateau Coutet, \$47.00

2003 Chateau de Fargues, \$65.00

2003 Chateau Lafaurie-Peyraguey, \$50.00

2003 Chateau Rieussec, \$60.00

2005 Chateau d'Arche, 375 ml., \$21.00

2005 Chateau d'Arche, \$38.00

2005 Chateau Guiraud, \$69.50

2005 Chateau Rieussec, 375 ml., \$45.00

2005 Chateau Rieussec, \$89.00



Thomas Jefferson on Wine

“No nation is drunken where wine is cheap, and none sober where the dearness of wine substitutes ardent spirits as the common beverage”

“I think it is a great error to consider a heavy tax on wines as a tax on luxury. On the contrary, it is a tax on the health of our citizens.”

“I have lived temperately ... I double the doctor's recommendation of a glass and a half of wine a day and even treble it with a friend.”

R & R Club

2006 Royal Tokaji Furmint

The Royal Tokaji Wine Company was founded in 1989 by well-known wine author Hugh Johnson and other investors, who were inspired – after the fall of Communism in 1989, to restore and to preserve what they considered a dying art. The company owns 275 acres of prime vineyards around Mád, Hungary, a unique combination of 1st and 2nd growths that have always been privately owned, including one of the two great first growths – Mézes Mály. Best known for their exceptional dessert wines, Royal Tokaji also makes this distinctive dry white.

Furmint is a white varietal grown in Hungary and is the main ingredient of Tokaji Aszú. This yellowish-green grape displays a bouquet reminiscent of ripe apples in youth. After aging in wood, Furmint develops aromas of honey and walnuts. Rich in extract, it makes a heady, robust wine with pronounced acid. It is an early-budding, late-ripening variety and is particularly susceptible to botrytis. Often characterized by its high alcohol levels, Furmint's high acidity gives the wine longevity. This 2006 Furmint is a pale green/straw color with a lovely clean, fresh, green apple, citrusy aroma with slight notes of bonfire oak. On the palate, the wine is dry, yet smooth with medium acidity, good fruit flavors and long length with a tropical finish. ****David & Leslie***

2006 Windmill Estate Petite Sirah

Windmill Estates is a part of the Michael & David Phillips Family of Wines which includes such California favorites as 7 Deadly Zins, Incognito and Earthquake. The Phillips family has been farming since their Great Great Grandfather Andrew Harshner and his wife Lucille homesteaded 160 acres near the town of Lodi, following the Civil War. The region's natural affinity for grape growing quickly became evident, and by the turn of the century (the last one), twenty-five percent of California's grape acreage was in Lodi. A generation later saw the demise of many pioneering wineries in the state.

Today, Michael and David represent the fifth generation of growers in Lodi, and things are changing. With 500 acres of premium wine grapes, there is plenty of room for experimentation and innovation. The vineyards are irrigated by the Mokelumne River, which carries crystal-clear water from the Sierra Nevada Mountains, depositing minerals into the rich soils upon which the grapes thrive. Though not certified organic, Michael~David Winery strives to use all natural methods including integrated pest management, beneficial insects for pest control, trellising, leaf pulling and natural mined sulfur for mildew control.

This Petite Sirah is an inky, rich wine, with deep, dark berry, cherry and plum aromas and flavors. The palate offers toasty oak and vanilla that play against the fruit. A well balanced wine that has a nice hit of tart cherry on the finish. ****David & Leslie***

Passport Club

2005 Marc Kreydenweiss Kritt Pinot Blanc

Domaine Marc Kreydenweiss in Alsace was established in 1650 and has been in the same family for thirteen generations. In 1971, at age 23, Marc Kreydenweiss took over the family winery. Among his first innovations were a switch to organic farming and yield reduction through extensive pruning. Over the years, Marc's love for the soil grew into a love for the earth, and he began to champion the well-being of the planet and preservation of its natural resources. He found himself drawn to biodynamic viticulture. By 1990, Marc had converted his family estate to 100 percent biodynamic farming, a distinction shared by a small group of wineries worldwide.

With biodynamics, the grapes are organically cultivated, without pesticides or commercial fertilizers, and vineyard work is timed to the cycles of the sun, moon and stars. The vines are pruned very short to control yields and are cleaned of all extra shoots to allow for good aeration and exposure to the sun. Pruning also ensures even spacing of grape bunches on each vine. As a result of this meticulous biodynamic vineyard management, the soils are pristine, as they were over 350 years ago when Marc's ancestors first planted their vineyards.

This impressive Pinot Blanc reflects all that attention to detail offering aromas of white peach, litchi, candied apples, buttery caramel, spicy cardamom, cinnamon and nutmeg with a nice hit of mineral. The flavors are rich, ripe and round with honey melon and peach balanced by lively acidity. ****David & Leslie***

2005 Gundlach Bundschu Pinot Noir

Founded in 1858, Gundlach Bundschu Winery is a family-owned, sixth-generation producer of distinctive wines of site-specific character. The winery's 320-acre estate vineyard, christened Rhinefarm in 1858, is located at the crossroads of the Sonoma Valley, Carneros and Napa Valley AVAs, at the base of the Mayacamas Mountain Range. Gundlach Bundschu approaches its vineyards, wines, business and the world with spirit, creativity and dedication to excellence.

The Gundlach Bundschu family history spans over 150 fruitful years. Hard work, talent and good cheer have carried six generations of the family through the best and worst the years have to offer, and the Bundschu spirit and optimism continues to fuel the Rhinefarm tradition today. When you open a bottle of Gundlach Bundschu, you uncork not only the Estate's unique ability to produce profound wines, but also a rich, personal relationship between the family and the land on which the family lives. Their 2005 Pinot Noir offers aromas of black cherry, dried rose petal and black spice that lead to broad, juicy dark fruit flavors with complex minerality and a delicate earthiness. Supple in the mouth with complex layers of flavor, it has an elegant texture and a long smooth finish. ****David & Leslie***



"Let that breathe a little. But not too much. My last bottle hyperventilated."

March 2009



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
through
Saturday

10 am to 6 pm
Sunday

Calendar of Upcoming Events

Cinder New Release Tasting, One of Idaho's Own, *Saturday, March 13 from 4:30 to 6:30 pm & Saturday, March 14 from 2:00 to 4:00 pm*, Free
Red Rhône Tasting, *Saturday March 14 at Café Vicino from 2:00 to 4:00 pm*, \$30

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not suitable for cellaring. I don't know about you, but if I'm paying several hundred bucks a bottle for something, I expect to be able to hang onto it for a few years. The wines of DeLille and Andrew Will won't even cost you \$100, and they're more age worthy than a lot of the wines currently being produced in California. DeLille Cellars' D2 is only \$36, and knocks the socks off of a lot of more expensive California Cabernets and blends. Most of the Andrew Will wines run in the \$50-\$60 range, and are all excellent candidates for your cellar.

Here's a list of wines available in the Wine Shop from these three standouts:

- 2007 K VINTNERS KUNGFU GIRL RIESLING, \$10.99
- 2007 K VINTNERS VIOGNIER, \$21.50
- 2004 K VINTNERS OVIDE CAB/SYRAH EN CERISE VINEYARD, \$52
- 2006 K VINTNERS OVIDE CAB/SYRAH, \$53
- 2006 K VINTNERS ROMA CAB/SYRAH EN CHAMBERLIN, \$53
- 2004K VINTNERS ROMA CAB/SYRAH EN CHAMBERLIN, \$52
- 2005 K VINTNERS EL JEFE TEMPRANILLO/SYRAH, \$52
- 2004 K VINTNERS EL JEFE TEMPRANILLO/SYRAH, \$52
- 2006 K VINTNERS SYRAH MILBRANDT VINEYARD, \$29
- 2006 K VINTNERS SYRAH, THE DEAL, \$34
- 2006 K VINTNERS SYRAH COUGAR HILLS VINEYARD, \$47
- 2005 K VINTNERS SYRAH MORRISON LANE VINEYARD, \$42
- 2006 K VINTNERS SYRAH, PHEASANT, \$35
- 2005 K VINTNERS SYRAH, HEART, \$95
- 2003 K VINTNERS SYRAH, THE HUSTLER, \$91
- 2007 DELILLE CELLARS CHALEUR ESTATE BLANC, \$34
- 2005 DELILLE CELLARS D2 RED BLEND, \$36
- 2006 DELILLE CELLARS D2 RED BLEND, \$36
- 2006 DELILLE CELLARS HARRISON HILL, \$61.50
- 2005 DELILLE CELLARS CHALEUR ESTATE RED, \$66
- 2003 ANDREW WILL MERLOT CUVÉE LUCIA, \$30.50
- 2004 ANDREW WILL SAN CUVÉE LUCIA, \$35
- 2005 ANDREW WILL CABERNET SAUVIGNON CUVÉE LUCIA, \$28
- 2002 ANDREW WILL SHERIDAN VINEYARD, \$51
- 2004 ANDREW WILL CIEL DU CHEVAL VINEYARD, \$51
- 2004 ANDREW WILL CHAMPOUX VINEYARD, \$54
- 2003 ANDREW WILL SYRAH, ANNIE CAMARDA, \$40
- 2005 ANDREW WILL CIEL DU CHEVAL VINEYARD, \$54
- 2005 ANDREW WILL CHAMPOUX VINEYARD, \$54
- 2006 ANDREW WILL CHAMPOUX VINEYARD, \$58
- 2003 ANDREW WILL SORELLA, \$62
- 2004 ANDREW WILL SORELLA, \$62