

Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP
NEWSLETTER

CORNER OF 8TH & FORT
BOISE, ID 83702

APRIL CLUB PICKS

Spring Whites (Mostly)

by David Kirkpatrick

It's spring! No, really. While the last week of March may have felt more like the first week of winter, the calendar doesn't lie—at least I don't think it does. The vernal equinox definitely occurred on the 20th day of last month. So, by gosh, I'm putting the reds back in the cellar and breaking out the spring whites.

To help ease the transition, I'll be drinking two different styles of wine. When the sun is out and the temperature approaches 70 degrees, give me a patio white, crisp and refreshing. But when the clouds roll back in and the mercury does its best to struggle past 50, I'll opt for a wine with a little more stuffing. Throw in the odd rosé and you've got it covered. Here's some of what I'll be drinking in the days ahead.

Crisp and Refreshing

2008 Doña Paula Los Cardos Sauvignon Blanc, \$7.99

Bright grapefruit, lime, tropical fruit and gooseberry with a nice touch of mineral.

2007 Las Brisas Rueda, \$10.99

Racy, ripe fruit flavors marked by crisp citrus and melon

2007 Sydney Ann Pinot Grigio, \$8.79

An amazing value in an absolutely delicious, lithe and lively Italian white.

Greater Depth of Flavor

2007 Quattro Mani Toh-kai, \$9.99

Serious juice and an incredible price that's something of a revelation from Slovenia.

2007 Viñdo del las Viento Estival, \$13.99

An amazing blend of Gewurz, Chardonnay and Moscato from Uruguay that's an April Wine Club pick. Need I say more?

2007 Châteai La Greffière

Mâcon la Roche Vineuse, \$14.00

A great buy on a round and rich Chardonnay with surprising length. This is old vine Mâcon, balanced and beautiful.

One Wonderful Rosé

2007 Mas Carlot Rosé, Sale, \$7.99

While your waiting for the 2008 Kacher rosés to roll in next month, here's one that's drinking beautifully now. The '07 vintage was a great one for the southern Rhône, and that quality has given this wine surprising longevity. Best of all, it's on sale.

Viñdo del las Viento Estival, 2007

Errazuriz Cabernet Sauvignon,
Max Reserva, 2005

Casa Marin Sauvignon Blanc, 2008

Château Guiot Numa, 2005

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BOISE weekly

The Boise Weekly tasting panel meets every two weeks to evaluate a line-up of wines, then publishes the results. It's an experienced but divergent group that includes two members from the Co-op Wine Shop staff. With that divergence, their top picks are sure to appeal to a wide range of tastes. If you are looking for recommendations, you won't find much better advice in print. Here's a list of recent favorites:

Australian Shiraz

2007 d'Arenberg Laughing Magpie, \$27.00
2006 Hewitson Ned & Henry, \$23.00
2007 Tait, The Ballbuster, \$18.99

California Sauvignon Blanc

2007 Brander, \$13.99
2007 Provenance, \$19.50
2007 Starry Night, \$14.50

Southern Rhône Reds

2007 Paul Autard Côtes du Rhône, \$11.99
2005 Ogies Vacqueyras les Truffiers, \$13.99
2006 Perrin Reserve Côtes du Rhône, \$11.99



Leil's Page

by Leil Cardoza

The Kacher Wines Are Coming!

Wrote a bit about my trip to France with Robert Kacher Selections, but not much about the wines I had over there. We've put in an order for our wines based on what I tasted, so here are a few of the things coming in that I'm particularly excited about...

Domaine Fondreche has three Rhône reds named Persia, Fayard, and Nadal, all of which I thought were fantastic. I actually tried a bottle of the '04 Nadal last



night and it was drinking great. All three of these should be priced in the mid-\$20's. We'll also be getting Fondreche's 2008 rosé, which was super good, much like the '07, very light, very elegant, beautiful color, and perfumed like

strawberries and roses. Fondreche is also producing a new entry-level red called Altitude 1912, a VDP Valcluse blend of Merlot, Grenache, and Syrah. It's a great value wine, should be right about \$10—an everyday wine with good acidity and a nice balance of power and elegance.

From Chateau d'Or et de Gueles and Petite Cassagne, we'll be receiving all of our old favorites. The d'Or et de Gueles Costieres de Nimes Select, and the La Bolida were both outstanding, gripping and powerful wines. The Petite Cassagne Rouge is, once again, an outstanding value, the white is, if possible, even better than the '07, and the rosé was one of my favorites from the whole trip.

We'll be getting two reds from Mas Carlot: the Grenache-Syrah, and the Mourvedre-Syrah "Enfants Terribles." I tasted multiple vintages of both of these and they are really impressive wines. We'll be getting rosé from them as well.

The 2008 Mas des Bressades Grenache Syrah was particularly impressive for how complete it was in its youth. Tasting so many young wines, they can all start to blend together in your mind and taste the same. The

Bressades Grenache Syrah, however, was very well-integrated, and delicious, with black tea, potpourri, and black raspberry aromatics.

There are a lot more than just these, but these are the ones that I'm super-extra looking forward to. There are also Burgs, Chateaneufs, Côte Roties, and some Alsations that I really loved, but those won't be coming for a bit longer. The wines above will be arriving in mid-May, and I just can't wait!!!

Focus on Chateau Montelena

If you've had the misfortune of catching me on a rant about what's wrong with California wines, you know that I think many of them, particularly many that are highly regarded by certain wine publications, have too much alcohol, too little aging potential, and are not good food wines. That's why I'm always excited when I taste American wines that aren't over-alcoholic, and that will actually work with food.

I tasted 05 and 06 Napa, and 02, 03, 04, and 05 Estate Cabernet, as well as 07 Chardonnay from Chateau Montelena the other day. All of the wines were excellent. No mystery how the Chardonnay won the Paris tasting in 1976. (If you're not familiar with the tasting, rent the movie *Bottle Shock*.)

The standouts among the reds were the 02 and 05 estate cabs, but the 03 and 04 were both excellent, and at a \$40-ish retail, both vintages of the Napa were fantastic values. Alcohol content ranged from 13.7 to 14.3, and they all worked great with beef stew. They also all



showed good aging potential, which is consistent with the last bottle of Montelena Cab I had, a bottle of '86 estate which I tasted recently. At nearly 23 years old, the wine still showed marvelous fruit, structure, and acidity, and still had potential to last several more years in the bottle.

And that, ladies and gentlemen, is why Chateau Montelena rules.

R & R Club

2007 Viña de los Viento Estival

The name translates as the “Vineyard of the Winds.” This enterprise is located in Uruguay where the River Plate estuary, the largest in the world, and the Atlantic Ocean meet. This provides cool ocean breezes and the ideal climate for the maturation of fine wine grapes.

In 1995 Pablo Fallabrino (son of Italian immigrants from Piedmont, Italy), took charge of Vinedo de los Vientos after the death of his father. At this point it was just a vineyard, but Pablo had bigger aspirations. In 1997 he decided to start his own winery and with that in mind, he bought state of the art, Italian equipment. March 1998 was the first vintage. It took Pablo three years to fine tune his winemaking skills and to discover what he wanted to produce. With a new vision of winemaking he developed an amazing range of different wines, always looking to create something unique and special.

An eclectic blend of Gewurztraminer, Chardonnay and Moscato, no one grape dominates in this wine, but it definitely possesses an Alsatian flare. The aromas are somewhat subdued at first, but as the wine warms in the glass floral notes of papaya, melon and orange blossom come forward. Citrus notes are the primary component on the palate, but they’re backed by pineapple and tart kiwi. The finish is crisp, refreshing and bone dry with just a hint of mineral and spice. Would make the perfect foil for most seafood, including cod, tilapia, crab or oysters.

2005 Errázuriz Cabernet Sauvignon, Max Reserva

Since 1870, Viña Errázuriz has been producing fine wines in the Aconcagua Valley, a premiere wine appellation 65 miles north of Santiago. The **Max Reserva** name pays homage to Don Maximiano Errázuriz, founder of Viña Errázuriz. The finest grapes from the six Max vineyards are harvested by hand, rigorously selected for quality and vinified with utmost care. This attention to detail continues with aging in mainly French barrels to give the wines structure and complexity. It is from these vineyards through precision viticulture, expert winemaking and limitless passion that Max Reserva wines are born to express the potential of Chile and Aconcagua as a world-class appellation. It is a range of premium wines that are crafted with the aim of representing the best expression of their terroir.

This Cabernet is a remarkably elegant wine with light and lovely aromas—soft berry, black pepper, subtle cedar, and touches of earth and wild game. The ripe cherry fruit has a silky texture that plays against smooth tannins. It offers a nicely complex array of flavors including cassis, currant, blueberry, dark chocolate, and cappuccino. The finish is lithe and lively with good persistence. Pair this one with lamb, roast beef, grilled steaks or burgers, roast chicken—you get the idea. Or savor this beautifully balanced wine on its own.

Passport Club

2008 Casa Marin Sauvignon Blanc

Casa Marin is located near the town of Lo Abarca in Chile’s San Antonio Valley, the new cool climate growing region that is beginning to attract a lot of attention. Their vineyards are located just a few miles from the ocean, situated on steep slopes that are blasted by the cold winds off the Pacific. Soil ranges from red granite and calcerous clay soils near the top, to loamier alluvial deposits near the bottom.

Maria Luz Marin has always been drawn to this area. She vacationed there as a child and something in the air and soil told her that it was uniquely suited to wine grapes. Marin has been involved in the Chilean wine industry for over 20 years working as a consulting winemaker. When she set out on her own in 1999 she knew that Lo Abarca was the place to be.

Cipreses Vineyard is located at the peak of the slopes, the vines struggling against ocean winds, but 2008 was an unusually warm year. That helped to subdue the sharp mineral flavors that can characterize this wine. This vintage is unusually voluptuous. The aromas are steely, with cut grass, citrus, sweet lime, lemon zest and notes of smoke. Ripe lime flavors mark the palate with an underlying minerality. The wine is also marked by a charming herbal quality, something like fresh garden greens (spicy chive) mixed with sweet pea. Bring on the oysters on the half shell.

2005 Château Guiot Numa

This small château is located near the town of Saint-Gilles, 15 miles from the Mediterranean Sea and just west of the Rhône River. It is owned and operated by the Cornut family. Sylvia is the oenologist, with François and their two sons tending to the vineyards. François is meticulous in his viticultural practices and a true believer in sustainable agriculture, using no synthetic herbicides, pesticides or fertilizers on any of his vineyards or crops. The rocky soil here is reminiscent of Châteauneuf-du-Pape, and the fruit is always picked late, ensuring very deep, profound wines, with amazingly soft tannins. Sylvia and the boys take over in the winery (the boys work a lot) where she ferments all fruit separately—by varietal and vineyard site!

Historically, the family has given the name Numa to the first born son of each generation. This is the first example of pure Syrah fruit from this cherished domaine, and thus they decided it should carry the name of that first born son. They use only the finest Syrah from their 50 year old plus vines to create this wine. It is then vinified in 100% new casks for 1 year’s time. Only a few hundred cases are made for the world market. All that results in a wine with deep, dark aromas that are punctuated by blackberry, boysenberry, earth, anise and an intriguing touch of game. It is a well integrated wine where smooth, ripe tannins provide backbone, with black fruit flavors coming forward as the wine opens up. Definitely will improve with another year or two in the bottle. If you drink it now, decant to get some air into the wine, and serve it with game, lamb or beef, preferably on the rare side, to help balance the tannins.



April 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

April is Earth Month — Celebrate and Save

You've probably seen the reusable cloth grocery bags the Co-op is offering for just 99 cents. Hopefully you've already bought one (or two or three) and are using them for your grocery shopping. They are oh-so-handly, and oh-so-good at saving trees. Not to miss out, the Wine Shop ordered in our own six-bottle wine bags and have we got a deal for you. To celebrate Earth Month, when you buy six (or more) bottles of wine we'll give you the cool bag for free, and to sweeten the deal, we'll take 10 percent off the total. Bring the bag back during the month of April, fill it up and you'll save another 10 percent off the six bottle price. Already have the bag? Same deal applies—buy six, mix and match, save 10%.

Earth Month Wine Promotion

Buy 6 or more Bottles of Wine and Get:

- A Cool, Reusable Wine Bag
- 10 % off on those Bottles

Bring the Bag Back and Get 10% off All Month

Save Even More—One Day Only!

If you're like everyone else who has been watching their 401k tank while, at the same time, their house's value continues to plummet, you may be wondering when they'll get around to offering some of us a bail-out. Instead, it looks like we get to pay for the brilliant decisions of those top-paid execs, and that becomes painfully clear on April 15.

So, after you write out that check and mail in your return, stop by the Co-op Wine Shop. We're here to help ease the pain with our own personal bail-out: the 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!

Wednesday, 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.)