

Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP
NEWSLETTER

CORNER OF 8TH & FORT
BOISE, ID 83702

JUNE CLUB PICKS

Zinfandel—America's Barbecue Red

by David Kirkpatrick

With Memorial Day behind us, the official kick-off of Barbecue Season is here. Time to fire up the grill and break out a bottle of red. But if you've given up on Zinfandel as being just too big to go



with food, I completely understand. So many are over-extracted with excessively ripe, jammy fruit. That style has its followers, but for me it borders on being painful. It's a shame, because when the grape is done right, it has all the forward fruit you could want, while maintaining the balance and structure you need to go with food.

Recently I rediscovered a number of wines made in that more balanced style of Zin. Don't get me wrong—these are still on the muscular side of the wine spectrum, but they seem just the thing to go with grilled meat or poultry. And if the weather turns to thunder storms and lightning, they also go great with pizza. Here are a few of my favorites:

2006 Brown Estate, \$35.00

This one is a little on the big side, but still offers exceptional balance. It's deeply

fruited, ripe but not jammy with well defined blackberry flavors. There's ample creamy, almost sweet oak, but it is well integrated and adds a nice dimension to this richly textured wine.

2007 Bueler, \$20.00

Always a favorite—where as the Brown is big and bold, the Bueler is softer and more elegant. But that doesn't mean it is lacking in any way. The floral aromas are filled with bright cherry and raspberry; the lovely palate is layered with plum and spice. The delicate finish lingers nicely.

2006 Mauritsen Dry Creek, \$22.00

An enticingly aromatic wine dominated by the perfumed scent of raspberry and vanilla. The palate is concentrated without being jammy, and maintains good structure throughout. A well balanced wine with great acidity that finishes with firm, dusty tannins. Fifty percent of the fruit is sourced from vineyards in the Rockpile Appellation.

2006 Napa Cellars, \$17.99

This Napa Cellars Zinfandel strikes that perfect balance between the spiciness found in the Sierra Foothills and the jamminess typical of Sonoma. The flavors are filled with intense, sweet, ripe berry, sun-baked earth and a touch of black pepper that comes through on the finish. A very good buy in a great barbecue red.

2005 Seghesio Cortina, \$27.50

As good as the 2007 Seghesio Sonoma County is (it made the Wine Spectator Top 100) I think this Cortina is even better. It didn't start out that way. At first release it was a little tight and reserved, but with time in the bottle it has really opened up, revealing a mouthful of wild berry and spice flavors. The tannins that had been a little rough out of the gate have smoothed out, and the finish lingers nicely. Shows what a little time in the bottle can do.

Kurt Angerer Gruner Veltliner,
Kies, 2008

Mas des Bressades
Syrah-Grenache, 2007

Casa d'Ambra Calitto
Biancolella, 2007

Giacosa Dolcetto d'Alba,
Falleto, 2007

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New 2006 Bordeaux Arrivals

by David Kirkpatrick & Bruce Curfman

It's always hard to follow on the heels of success—true in life, true in the wine world. Bordeaux vintages like '62, '71 or '83, tended to get lost in the shadow of the even better years that preceded them. So with all the great



press surrounding 2005, it's no surprise that the release of the 2006 Bordeaux has been largely overlooked.

It's not that the wines from runner up vintages are bad, it's just that they don't quite achieve the same classic status—a quality that makes them worthy of long term cellaring. But that's not always a bad thing. They can provide near term pleasure while you're waiting for those other wines to come around. That's definitely true for 2006, but you have to be careful.

The vintage started out with mildew in May, but things got better as it warmed up in June, and then got even hotter in July. But August turned much cooler with day after day of grey, wet weather. By the end of the month the heat had returned, setting up conditions that could have led to rot and mold. The best estates managed the potential problem, pulling leaves and pruning back in the vineyard.

It stayed hot for a couple of more weeks before more rain hit in mid-September. Those who didn't panic and waited for the grapes to mature did just fine. So while 2006 could not be called a great vintage, it managed to be a very good one with some potentially fine wines. The best show remarkable balance and

will offer much enjoyment over the next ten years or so). Still, not everyone in Bordeaux had success, and that's where we come in. We were very choosy about the wines we brought in, picking only the best quality at the best price. Here's a list of wines worthy of your attention from Bordeaux's 2006 vintage:

Branaire Ducru	\$65.00	90 WS	90+ WA
Calon Segur	\$67.50	92 WS	91 WA
Cantemerle	\$35.00	88 WS	90 WA
Carbonnieux	\$37.50	88 WS	89 WA
Carruades de Lafite	\$85.00	89 WS	90 WA
Domaine de Chevalier	\$55.00	91 WS	92 WA
Du Tertre	\$42.00	N/R	86 WA
Duhart Milon	\$49.50	89 WS	92 WA
Gruaud Larose	\$62.50	90 WS	84 WA
Haut Bages Averous	\$36.00	N/R	N/R
La Lagune	\$55.00	N/R	91 WA
La Tour Carnet	\$37.50	90 WS	91 WA
La Tour de Mons	\$24.00	N/R	N/R
Labegorce	\$30.00	89-91 WS	87 WA
Lafon Rochet	\$43.50	N/R	88 WA
Leoville Barton	\$82.00	94 WS	91 WA
Leoville Poyferre	\$82.00	90 WS	91 WA
Pontet Canet	\$89.95	93 WS	95+ WA
Senejac	\$22.00	N/R	86 WA

Rating abbreviations are as follows: N/R = not rated, WS = Wine Spectator, WA = Wine Advocate



R & R Club

2008 Kurt Angerer Kies Gruner Veltliner

The wine growing estate of Kurt Angerer is a family business and has a tradition of 150 years. Located in the Kamptal region, the vines have south and southwestern exposure protecting them from the rough north winds. Due to Kurt Angerer's lack of compromise and commitment to high quality, both in the vineyards during vinification, the wines are considered some of the best in Kamptal. Angerer feels strongly attached to tradition as well as his vineyard *terroir* which is evident in the names he has chosen for his different wines: Kies (gravel), Spies, Loam (Loess) and Eichenstaude.

In this wine, the citrus and stone fruit aromas are elegantly subtle, and they only hint at the flavors that explode on the palate in this surprisingly rich Gruner. Ripe apricot is not what you typically expect from the variety, but there it is—wonderfully rich and enticing. It's matched by all the crisp citrus you would expect, along with the typical fresh garden greens and sweet pea flavors that come through mostly on the finish. This wine cries out to be paired with rich seafood, but it would also make a great match for pork or even spicy Asian cuisine.

2007 Mas des Bressades Syrah-Grenache

Mas des Bressades is considered by many to be the top estate in the Costières de Nîmes, a region located 35 miles southwest of Châteauneuf-du-Pape on the western side of the Rhône. It is run by Cyril Marès and his lovely wife Natalie Blanc, who owns the adjacent estate, Mas Carlot. This Grenache-Syrah is an unoaked wine that consists of equal parts of the two varietals. The Grenache vines are 25 to 60+ years old with typically low yields.

Making wine in the Marès family is as much an art as it is a tradition. Back in the 18th century, the Marès family looked after its vineyard near Montpellier. Cyril Marès is carrying on that tradition on the estate created by his father Roger, a tradition well illustrated by Henri Marès (1820-1901), who discovered that grey rot, the scourge of the vine, could be treated using sulphur.

Thirty-five years ago, Roger and his father owned a vineyard in the Haut Médoc. Roger was a pioneer in applying the Bordeaux methods learned there to his holdings in the south of France. It's an attentive approach that gives the wines of Mas des Bressades that personal touch. After studying agronomy, winegrowing and oenology in Montpellier, Cyril Marès set out to experience wine making on other continents before taking over the estate in 1996.

This wine always shows extraordinary fruit and spice and a wonderful finish of cracked black pepper. The 2007 is no exception. It offers rich and floral aromas and a depth of flavor that is surprising for a wine at this price. Serve it with most any red or white meat fresh from the barbecue. It would go great with pizza and rich pastas as well.

Passport Club

2007 Casa d'Ambra Calitto Biancolella

Many wineries say they cultivate old vines, but few have roots going back as far as 800 BC. Many, too, say their *terroir* is unique—but few are built on sea-green lava beds wrought by the power of ancient volcanoes and the salty, mineral richness of the Mediterranean sea. Casa d'Ambra can claim both. Founded in 1888 on the beautiful island of Ischia off the coast of Naples, the Casa d'Ambra winery has been (and continues to be) a family affair. Francesco d'Ambra, originally from Calabria, founded the estate, yet it was his son, Mario, who established Casa d'Ambra as the authority on Ischian wines from its unique, native varietals. Today, winemaker and enologist (and nephew of Mario) Andrea d'Ambra runs the estate, managing not only the winery's own vineyards but also the small group of dedicated, local farmers who grow grapes for the winery.

The Calitto vineyard, located near the winery in the town of Forio on the western side of the island, consists of some 18 acres carved into volcanic rock, which sport an unusual sea-green color. You can taste the sea salt, mineral influence in the wines. "Calitto" is local dialect for an ancient Greek word meaning "beautiful," and this wine, a blend dominated by the local Biancolella grape, is just that. It offers honeyed citrus and tropical fruit aromas on the nose. In the mouth it is both rich and refreshing with an undeniable minerality playing against ripe lemon and blood orange with touches of sea salt and almond on the finish. It begs to be paired with seafood. Try it with grilled lobster or calamari steaks, fresh oysters or most any simply prepared fish, though it would hold up well to butter based sauces.

2007 Giacosa Dolcetto d'Alba, Falletto

The Giacosa family has been making wine in the Langhe region of Piedmont for three generations. Bruno Giacosa credits his winery's success to his respect for those traditional winemaking methods, enhancing the characteristics of Piedmont's varieties. Their Falletto vineyard consists of 7.5 acres of sandy clay soil with a southwestern exposure. It is planted in Nebiolo, Barbera and Dolcetto, and yields are kept intentionally low (less than 2.5 tons per acre) to concentrate the flavors in the fruit. The winemaking methods employed are scrupulous and traditional, but without ignoring the benefits of modern techniques.

Dolcetto means "little sweet one," and refers to the grape's typical sweetness at harvest time. This wine is aged in French wooden barrels for six months, then it is bottled and held for three more months before being released. The result is a darkly colored wine with a fragrant bouquet of dried cherries and almond. Not a wine intended for the cellar, enjoy it now for its rich, forward fruit flavors of ripe berry balanced by smooth acidity and very soft tannins. There are hints of almond and sweet balsamic vinegar on the finish. Would go great with medium aged cheese or heartier dishes like polenta with sausage, grilled meats (especially wild game), or chicken roasted with root vegetables. Also a great wine to pull out when you fire up the grill.

STREET SOMMELIER: Wine pairing for
the economically disadvantaged



June 2009



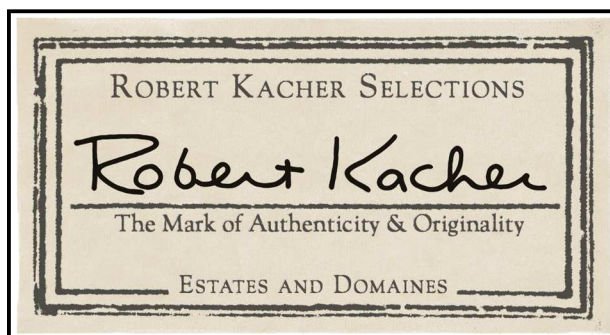
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KACHER IS HERE!



We are talking about the new line-up of wines from Robert Kacher Selections. Reds, Whites and Rosés—great wines, great low prices for your spring and summer enjoyment. We bought in big to keep you in wine all season, but to kick things off, we'll be pouring free samples the first weekend in June, along with a special introductory sale.

WHEN: *Friday, June 5*
from 4:30 to 6:30 pm

Saturday & Sunday, June 6 & 7
from Noon to 6 pm

WHAT: *10% off on All New*
Kacher Reds, Whites & Rosés

PLUS: *an Additional*
10% off on 12 or More

These are value priced wines that aren't boring, with most selling for around \$10 or less. Some are regularly priced as low as \$7.99—with your savings on 12 or more, that puts the cost at below \$6.50 a bottle. This is one event you don't want to miss out on.