

Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP
NEWSLETTER

CORNER OF 8TH & FORT
BOISE, ID 83702

MAY CLUB PICKS

Idaho Winery Medal Winners

by David Kirkpatrick

The results for the All Idaho Wine Competition held on Saturday, April 18 have been announced. The Treasure Valley Wine Society did a great job hosting the event, pouring 102 different wines for the seven judges. It was a diverse and experienced panel of tasters which included



three wine writers (Brooks Tish, Washington, Thomas Pellicia, New York and Garry Scholz, Boise) two distributors (Scott Sprague, Idaho Wine Merchants and Greg Barnes, J.R. Premier wines), Cindy Limber from Bardenay, and myself. We didn't always agree, but we reached a consensus, and while not every top winery was represented (Fraser and Snake River to name two), the top medal winners are definitely worthy. Here's a snapshot of the top results:

Double Gold Medal Winners

- 2008 Sawtooth Pinot Gris
- 2008 3 Horse Ranch Viognier
- 2008 Holesinsky Syrah Rosé
- 2007 Davis Creek Cellars Malbec
- 2006 Koenig Syrah,
Three Vineyard Cuvee

Gold Medal Winners

- 2008 Vale Wine Co. Chardonnay
- 2006 Cold Springs Riesling
- 2008 Vale Wine Co. Riesling
- 2006 Parma Ridge Merlot
- 2006 Koenig Cabernet Sauvignon,
Bitner Vineyard
- 2004 Koenig Cuvee Alden
- 2007 Davis Creek Tempranillo

Twenty-two wineries earned Silver Medals, but a few of those stood out from the pack for me, though not enough to get gold from a majority of the judges. The Rosé category was particularly strong, and both the **2008 Davis Creek** and **2008 Cinder** were excellent wines. In the dessert category I found the **2006 Williamson Late Harvest Viognier** and the **2007 Koenig Ice Wine** to be well-balanced and absolutely delicious.

Vale Wine Company Riesling, 2008

Nobilo Icon Pinot Noir, 2006

Doyenne Roussanne, 2006

Doyenne Syrah, 2005

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An Event of Interest to NW Wine Lovers:

Vintage Walla Walla Tasting

Vintage Walla Walla offers a one-of-a-kind opportunity to experience the 2002 and older vintage wines from some of Walla Walla's best known winemakers, unavailable anywhere else in the world, other than

from private collections. The **7th annual Vintage Walla Walla** is built around a special, two-day tasting format. On Friday, wines from the valley's oldest wineries are poured exclusively at the intimate Vintage Pour. The Pavilion Tasting, held outside amid the gardens on the Whitman College campus, offers a broad array of wines from across the Walla Walla region accompanied by a sumptuous buffet of locally grown, exquisitely prepared cuisine. Information about tickets and hotel accommodations is available by visiting www.wallawallawine.com or calling 509-526-3117



Leil's Page

by Leil Cardoza

Some really cool wines you might never have heard of:

First of all, you should know that I'm a huge nerd for Italian wines, and there are some awesome wines



you've never heard of from all over Italy. If you're familiar with Italian wines, you probably know about Barolo and Barbaresco. They're considered the two 'noble wines' of Piedmont, and they're both made from a grape called Nebbiolo. What many people don't know is that Nebbiolo is also grown in the neighboring region of Lombardia, in an area called the Valtellina. Near Italy's northern Swiss border, it forms a narrow strip, twenty-five miles long on the banks of the Adda River. In very mountainous terrain, this is the largest terraced vineyard area in Italy.

We've got two wines on hand from this region, both from Nino Negri, a winery founded over 100 years ago, which prides itself on the successful marriage of traditional style and modern technique. The 2004 Nino Negri Valtellina Superiore "Quadrio" is a blend of 90 percent Chiavennasca (the local name for Nebbiolo) and 10 percent Merlot. It's just entering its prime, and should continue to drink well for several more years. The wine shows all the perfumed aromatics one can expect from Nebbiolo: cherries, herbs, spice, etc. The inclusion of Merlot makes for a very soft, approachable texture. We've also got this wine's big brother, the 2004 Sfursat. This is the type of wine that makes wine nerds like me giddy. Not only is it made from one of the world's great grapes produced in a region most people have never heard of, it's also vinified using the Amarone method, which is SO WEIRD and SO COOL! You may have heard of Amarone. It's another highly sought-after wine, made in the Veneto region, using grapes that are partially dried before vinification. In Amarone this makes for a wine of major intensity and power. In the Valtellina, with the elegance of Neb-

biolo, it makes for a wine with outstanding feminine elegance and beautifully concentrated and complex aromatics. This one is just approaching maturity, so if you're going to drink it now, make sure and give it some air.

Nino Negri Quadrio - \$20

Nino Negri Sfursat - \$45

Italy skirts Slovenia on its northeastern border, and there are a number of cool, obscure white varieties from this area. We've got a **2006 Ribolla Gialla** from Movia. The estate consists of 45 acres of vineyards, including 18 right across the border, in Italy's Collio region (*Brda* is the Slovenian name for *Collio* and means *hills*). Movia has been an independent winery since 1820 and the winery owner, Ales Kristancic, was among the first winegrowers in the area to market under his own brand name. He farms his vineyard using biodynamic methods and ages his white wines in Slovenian oak casks, leaving them on the lees without stirring for more than two years. This wine is in prime drinking condition right now. It's full of apple and pear fruit, toffee, almond, and pineapple. Really complex, with great length.

The **Quattro Mani Toh-kai** is another wine that I was super-excited to see arrive in the store. Tocai, like Ribolla Gialla, grows both in northeastern Italy, and in Slovenia. This is a single vineyard Tocai that's actually made by the winemaker from Movia, but bottled under the Quattromani label. Quattromani is a collaborative project, using the talents of 4 well-known winemakers



from 4 different areas. Do yourself a favor and check out the Quattromani Montepulciano d'Abruzzo too.

Movia Ribolla Gialla - \$22

Quattromani Toh-kai - \$9.99

Quattromani Montepulciano d'Abruzzo - \$9.99

R & R Club

2008 Vale Wine Company Riesling

Three years ago they were five guys with a dream to own a vineyard and winery in the Snake River Valley AVA. They shared a passion for enjoying and sharing fine wine, a penchant for growing quality grapes, and a vision for the creation of hand crafted estate wines of their own. Their dream is now reality. As the managing member, John, with the help of his wife Vicki, runs the day-to-day operation. Carl, Dan, David and Steve take an active role as often as possible.

Winemaker John Danielson is a lifetime resident of the Snake River Valley and a fourth generation Idahoan. Raised in Cambridge, he worked in the general store and John Deere dealership owned and operated by his father and grandfather, and on the ranch owned by his mother's family. He spent many hours interviewing winemakers and volunteering in wineries in Idaho, California and Washington to learn first hand about the winemaking process. Returning to his farming roots, he also took on the job of planting a vineyard. As a complement to his practical experience, John is completing a certification in Oenology and Viticulture from the University of California at Davis. He loves the camaraderie of the wine industry. Today, Vale Wine Co. and Vale View Vineyard are testimonies to his attention to detail and the desire to produce high quality wine.

The 2008 Riesling is made in a dry and refreshing style with aromas of pineapple, peaches and green apple. It offers exceptional balance and would go great with everything from roast chicken to fresh seafood. Try it with spicy Asian fare or on its own as the perfect spring sipper.

2006 Nobile Icon Pinot Noir

New Zealand winery Nobile's Icon series represents years of research into specific viticulture techniques, with particular attention to vineyard sites and a wine-making strategy focused on fruit structure and balance. The fruit for this wine was sourced from the Awatere, Waihopai and Wairau valleys, where the vines are grown on a combination of alluvial stony soils and silty loams. This gives the wine its savory complexity, complemented by intense red berry highlights. Near perfect weather of consistently mild conditions throughout the 2006 vintage ensured that the grapes were ready for harvest some three weeks earlier than expected, with all the fruit reaching optimum maturity. Medium-bodied with a lingering finish, the 2006 Icon Marlborough Pinot Noir is warm and rich with excellent palate weight. It offers a concentrated bouquet of black cherries and plums, layered with spicy nuances and toasted oak aromas. Flavors of ripe blackberry, cherry and plum overlay a firm tannin structure, with earthy, cigar box characters providing complex secondary flavors. Showing good length, the wine lingers with a spicy finish where you'll find more rich plum flavors and hints of spice, vanilla and oak in every sip.

Passport Club

Founded in 1992 by Charles Lill, Chris Upchurch, Greg Lill and Jay Solaff, DeLille Cellars is a small winery located in Woodinville, Washington. Simply stated, their goal is to make the very best handcrafted, old-world style red and white wine in the State of Washington. They are a family and independently owned winery with an uncompromising philosophy about the quality of what will be in your bottle. They built a traditional *chai* styled winery on the family farm owned by the Lills. This beautiful ten-acre site sits above the Woodinville valley floor, overlooking the wineries of Chateau Ste. Michelle and Columbia Winery. The traditional DeLille Cellars structure allows for winemaking methods as seen in the finest chateaux of France, including open top fermenters and an underground barrel cellar.

Best known for their Bordeaux blends, the winery also makes outstanding Rhône varieties under their Doyenne label. These are impressive wines designed to sell in the \$30 to \$40 range, but this month we were lucky enough to score a white and a red at an exceptional price, making them the perfect Passport Club selection.

DeLille understands that great wine begins in the vineyard, so their long term goal has been to establish their own property. Grand Ciel in the Red Mountain AVA is their first. In partnership with Jim Holmes of Ciel du Cheval Vineyard they developed the site as a state-of-the-art, no expense spared vineyard. Grand Ciel was designed to produce great vintages with the best of both worlds—namely concentration and hang-time complexity. With high density planting and traditional Guyot-trellising, this vineyard slows everything down. Their first harvest from Grand Ciel Vineyard was the 2004 vintage. In addition they source grapes from Holme's Ciel du Cheval (Roussanne and Syrah) and Dick Boushey's famed, cool-climate vineyard near Sunnyside (Syrah). We think you will be impressed by the results.

2006 Doyenne Roussanne

This is an utterly charming wine with enticing aromas of honeyed tropical and melon fruit backed by pineapple, papaya and mango along with notes of sweet citrus, all of which promise a lot. Thankfully, the palate does not disappoint. Unctuously textured flavors of peach and blood orange are nicely balanced by crisp but ripe lemon and lime. Would go great with lightly sauced seafood, roast chicken, vegetarian Indian cuisine or any number of panini combinations.

2005 Doyenne Syrah

Complex aromas of white pepper, wild flowers, apricots and citrus peel are complemented by dense black raspberry, blueberry and both green and black olive. All of that only hints at the complex array of flavors in this phenomenally concentrated wine. It's packed with dense cherry and berry fruit that's complemented by meaty layers of leather, spice, earth, light tar and more. The tannins are smooth and ripe and the finish lingers impressively. Just gets better and better in the glass, and while you can drink it now, this is an incredible and age-worthy Syrah. Wants meat, portobello mushrooms or rich pastas for food pairing.



Yes, Darling, you are like a great wine
— you get more expensive as you get older.

May 2009



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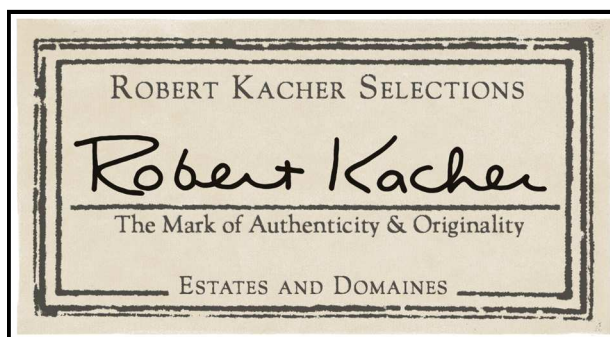
Wine Shop Hours!

10 am to 8 pm
Monday
through
Saturday
10 am to 6 pm
Sunday

KACHER IS COMING!



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 thru
Sunday, June 7, 2009*

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

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