

# Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP  
NEWSLETTER

CORNER OF 8TH & FORT  
BOISE, ID 83702

## JULY CLUB PICKS

## My Favorite Summer Wines

by Danielle DeMeester

Summer is finally here (even though it was raining in the middle of June, when I started this article). When it's hot, nothing beats kicking back and enjoying a cold glass of wine on the porch, and in my personal (as well as budget based) opinion, nothing is better than a fantastic bottle you can buy without breaking the bank.

Here at the Boise Co-op Wine Shop, we have made it our summer mission to find affordable wines for different palates. Our back wall, as you may have already seen, is packed with killer wines that we have all tried and loved priced under ten dollars. Our best buy section at the front of the store also has awesome values, with wines under twenty dollars for that special occasion dinner or a gift for that valued friend.



As of late my friends and co-workers have been hanging out in one of our yards after work, to have a potluck with our beer and wine. It's much less expensive than going out to a restaurant or bar, and in these tough economic times, that's important. Plus, it's so much fun to have my friends try lots of different wines and have them say "Wow, that's only HOW much?!" It's even more satisfying when they say that they "don't even LIKE wine, and this is actually really good!"

So go find a friend with a nice patio in their backyard (a pool would be even better), come on down to the Wine Shop and grab a few bottles. Get ready to enjoy what is looking to be an amazing summer. Here are a few wines I've been sharing with folks, give them a try, and come back and tell me what you think!

### 2007 Anselmi Friulano, \$8.99

Offers aromas of tangerine, spice, and melon, followed by almonds on the palate, along with hints of apple and pear. It's medium bodied with well balanced acidity. This crisp, dry wine is so delicious, and such a fantastic price. It's delicate and light enough that you could easily drink the whole bottle. (Accidently, of course.)

### 2007 Saracco Moscato d'Asti, \$15.99

If you haven't tried this light, fizzy Italian wine known as Moscato d'Asti, you might be the only one left in Boise who hasn't! This is an immensely popular dessert wine. The Saracco, is fresh and aromatic, sweet but not at all cloying; well-balanced, with an extremely refined fruitiness, and low in alcohol. It's the perfect accompaniment to fresh fruit dishes and desserts, or lovely just as an aperitif.

### 2008 Picpoul de Pinet, \$10.50

Picpoul is a variety that originated in southern France and is often used as a component in blends. It is known for its high acidity which makes it an excellent wine to pair with shellfish. It is also a fantastic choice for rich, soft cheeses. Clean and simple, this Picpoul is full of Granny Smith apples, pears, and lemon. It's crisp and refreshing, with nice mineral notes. Try a bottle today, and then start buying it by the magnum!

### 2007 Edna Valley Chardonnay, \$10.99

Lovely! Sweet spice and oaky vanilla on the nose, followed by white peach and citrus on the palate, this full, round, creamy

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Shy Wines Chenin Blanc,  
Shy Chenin 2007

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Delas Freres Cotes-du-Rhone,  
St. Esprit 2007

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Bonny Doon Ca' del Solo  
Albarino, 2008

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Joseph Drouhin  
Chorey-les-Beaune, 2008

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## Discovering Vinho Verde

by David Kirkpatrick

Located in the northwest corner of Portugal, Vinho Verde is that country's largest wine region. With Rias Baixas located just to the north across the border in Spain, you might expect that Albarino, the white wine grape that rules *that* region, would play a major role in Vinho Verde. While you will find wines made from Alvarinho, the Portuguese moniker for the variety, they are the exception—more serious wines with higher levels of alcohol.



The wines highlighted here are typically non-vintage and are a blend of a variety of grapes with names that few of us will recognize: Azal, Avesso, Loureiro, Trajadura and Pederna—aka Arinto. The literal translation for Vinho Verde is “green wine,” and some argue that it is meant to reflect the wine’s color in the glass. But since there is also a red Vinho Verde, it seems more likely that the youthful state in which the wine is sold and intended to be consumed is the actual reference.

Whatever the intent, these are the perfect choice to brace against the heat of a hot summer afternoon. Very light in alcohol (usually around nine percent) with crisp acidity and soft fruit, they are among the most refreshing wines you’ll find. It’s not unusual for a little carbon dioxide to be infused into the final

product, offering a nice bit of spritz in the bottle. I think you will find them to be completely charming, palate cleansing wines, great on their own, but also perfect with lighter summer meals. Any of the following quintet are sure to please:

### **Broadbent Vinho Verde, \$8.99**

This one strikes a beautiful balance between richness and crispness. It offers surprisingly heady aromas that include lime, peach and sweet honeysuckle. No real sweetness on the palate, though, just lots of thirst quenching citrus and peach. A great place to start if you are new to Vinho Verde.

### **Gazela Vinho Verde, \$7.99**

Comes bottled in a screw cap which is a nice plus—helps keep the wine fresh and lively. The aromas are a mix of citrus and wildflowers. On the palate you get grapefruit and apricot, soft and appealing, but then crisp acidity comes through on the clean, mineral laced finish.

### **Casal Garcia Vinho Verde, \$8.49**

On the richer side of the Vinho Verde flavor spectrum, the Casal Garcia has the lightest carbonation and the highest alcohol (though that is still only 10.5 percent). The aromas are a nice mix of fruit, nuts and clover with all those components carrying through on the palate. Lots of ripe apple, citrus and melon flavors as well, with a surprisingly long finish. Definitely a bit more versatile food wise—try it with spicy Asian cuisine.

### **Famega Vinho Verde, 7.99**

Offers light and lovely aromas marked by fragrant rose, sweet pear and lemon zest. There’s lots of tongue tingling fizz in this one along with refreshingly tart apple and citrus flavors backed by a mellower touch of melon. A real crowd pleaser.

### **Arca Nova Vinho Verde, \$7.99**

Definitely on the austere side of the Vinho Verde formula with a light spritz and zesty fruit flavors. Behind the bracing acidity you’ll find smooth peach and citrus along with a certain rustic quality that is unique and appealing. Definitely would go great with shellfish.

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### ***A Notable Wine Quote***

"The scope of the subject of wine is never ending, as indeed, so many other subjects lie within its boundaries. Without geography and topography it is incomprehensible; without history it is colorless; without taste it is meaningless; without travel it remains unreal. It embraces botany, chemistry, agriculture, carpentry, economics and any number of sciences whose names I do not even know. It leads you up paths of knowledge and by-ways of experience you would never glimpse without it." —Hugh Johnson

## *R & R Club*

### **2007 Delas Freres Côtes-du-Rhone, St. Esprit**

Delas Freres is a winery of tradition and renewal. Founded 160 years ago in the heart of the northern Côtes du Rhône, it has enjoyed the dynamism of its original founders and their heirs and more recently, the renewed energy of the Lallier-Deutz family, owners of Champagne Deutz. Delas Freres and Champagne Deutz were acquired by the Champagne House of Louis Roederer in 1993. Today, the Delas wines are crafted by a panel of experts headed by winemaker Jacques Grange. Together, the team makes wines that have been heralded for their intensity of flavor and excellent value. Delas is one of the largest landholders in the northern Rhône, and also has long-term agreements that date back decades with southern Rhône growers who provide additional grapes for its wines. The winery was updated in 1988 with new barrels and small wood barriques and these changes have made a remarkable difference.

This 2007 Cotes-du-Rhone St. Esprit is a perfect example of what these changes have brought. It's made from a blend of Syrah and Grenache coming from a vineyard in the Ardeche region that has southern exposure on a steep granite hillside. This wonderful wine is loaded with spice, black fruits and pepper and has the concentration and texture you expect from Syrah. It is a beautiful deep garnet red and has intense red berry and earthy aromas. Robert Parker gave it 90 points and ranked it alongside Guigal and Chapoutier - for a fraction of the price! I agree - pair this with anything grilled: chicken, sausages, lamb...you name it. We enjoyed it recently with flank steak and fresh picked morel mushrooms, delicious!

### **2007 Shy Wines Chenin Blanc, Shy Chenin**

In 1968, a pregnant Audrey Cilurzo helped her husband Vincenzo plant a Chenin Blanc vineyard in Temecula, California. In November of that year, their first child was born, and they named her Chenin. Fast forward almost 30 years to 2006 when Shy Wines is started by that daughter and her husband Sean Carlton. Chenin's philosophy? "Wine isn't about arrogance, exclusivity, or elitism. It's about having fun." I think you will agree she has achieved that when you taste her 2007 Shy Chenin.

The fruit for this refreshing white wine was sourced from the Horse Heaven Hills in Washington, then taken to the winery in Dundee, Oregon for production. The grapes were separated into three different lots and cold fermented with three different yeasts. One of the lots was fermented in 5 year old, neutral oak barrels, and the other two in stainless steel tanks. "We think we've captured a fantastic expression of this under-utilized grape." Dry, the 2007 offers fruit flavors of melon, citrus, fresh herbs and a touch of minerality. Fairly high acidity combines with a lush mouth-feel to make this a great accompaniment to salads, seafood and sushi (say that 3 times fast!).

## *Passport Club*

### **2007 Bonny Doon Ca' del Solo Albarino**

Wineries tend to get bigger not smaller. That's what happened at Santa Cruz's Bonny Doon which evolved from a boutique facility into a serious company producing almost a half a million cases a year. Ordinarily, the idea that such an enterprise would intentionally reverse course and shrink down to under 40,000 cases would be an unlikely one. But legendary winemaker/owner Randall Graham is anything but ordinary, and that's exactly what he decided to do. The result today is a lean and healthy Bonny Doon that has returned to its roots.

That change is well expressed at their Ca' del Solo vineyard. Located in Monterey County on the outskirts of Soledad, it's farmed Biodynamically. The technique takes into account the cycle of the seasons and the phases of the moon and attempts to connect the plants with these natural cycles. However you feel about Biodynamic agriculture, I think you'll find the results worthy. This 2007 Albarino is a beautifully floral wine, the aromas filled with wildflowers and rose petal backed by stone fruit, quince, spice and lime. How to describe the flavor? Imagine squeezing fresh grapefruit juice over slices of ripe peach. Something you might not think to do, but it definitely works here. But that's just the opening salvo. There are lovely touches of mint and clover in the background. The finish lingers nicely offering sweet apricot, honeyed melon and blood orange all balanced by a nice hit of crisp lemon. Complex but refreshing, pair this wine with grilled or poached white fish, sushi, lighter Asian fair or tapas. Went great with a mushroom and potato tortilla, as well as thin slices of serrano ham.

### **2006 Joseph Drouhin Chorey-les-Beaune**

Sustainable farming is nothing new in Europe, and in Burgundy it is the norm. The vineyard credo at Maison Joseph Drouhin is "to bring natural answers to natural problems." The character of each terroir is their foremost concern, therefore they have chosen the organic and biodynamic approach. To respect and ensure the quality of the soil they plow by horse, allow the grass to grow between the vines and use natural compost. Vine stocks are grown in their own nursery to preserve the genetic heritage. The vines thrive using natural methods only, treatments are based on herb infusions and natural predators are used instead of synthetic products. At Drouhin, they opted for densely planted vines (up to 5000 per acre) and let them take root as deep as possible (as older vines do). They deliberately favor low yields to enhance the quality of the grapes.

The 2006 vintage was a very good one producing wines of immediate charm. These are the wines to drink while you wait for your 2005s to come around. This Chorey is no exception. It offers crisp aromas of tart cherry and berry along with light whiffs of rhubarb and fresh greens. Round and rich in the mouth, it has excellent acid balance backing the sweet cherry and cranberry fruit flavors. Great with salmon, roast chicken or pork. Just the thing to go with lighter cheeses. Went well with both aged gouda and 3 month manchego.



"The art is only so so, but the California white wine is quite acceptable."

July 2009



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## Wine Shop Hours!

**10 am to 8 pm**  
 Monday  
 through  
 Saturday

**10 am to 6 pm**  
 Sunday

## RED BURGUNDY DEEP DISCOUNTS

Almost all of our Burgundies are on sale for 15% off but here are a few even better deals. All wines can be combined for **an additional 10% discount** on 12 or more bottles. Scores by Burghound.

	REG	SALE
<i>Maison Ambrose</i>		
2005 Ambroise Bourgogne	\$22	\$16.99
2005 Ambroise CdNuits Villages	\$33	\$24.99
2005 Ambroise Nuits St. Georges	\$48	\$35.99
<i>Frederic Magnien</i>		
2006 Morey St Denis Clos Baulet (88-90)	\$56	\$39
2006 Cham Musigny 1er Feusselottes(89-92)	\$65	\$49
2006 Cham Musigny 1er Charmes (88-90)	\$72	\$55
2006 Morey St Denis 1er Ruchots (89-91)	\$64	\$49
2006 Charmes Chambertin (90-92)	\$95	\$70
<i>G.Raphet</i>		
2006 Chambolle Musigny Bussieres	\$52	\$39
2006 Gevrey Chambertin Champs V.V.	\$49	\$38
2006 Charmes Chambertin (89-91)	\$110	\$75
<i>Taupenot-Merme</i>		
2006 Gevrey Chambertin (87-89)	\$52	\$39
2006 Gevrey Chambertin 1er Bel-Air (89-92)	\$79	\$59
2006 Nuits St. Georges 1er Prulieres (90-92)	\$79	\$59
2006 Chambolle Combe d'Orveau (88-91)	\$85	\$65
2006 Charmes Chambertin (90-93)	\$115	\$79
<i>Domaine A &amp; H Sigaut</i>		
2006 Chambolle Musigny (87-89)	\$52	\$39
2006 chambolle Musigny 1er Noirots (88-91)	\$78	\$56
<i>Violot-Guillemard</i>		
2006 Pommard 1er Platieres (90 outstanding!)	\$79	\$54
2006 Pommard 1er Rugiens (91 outstanding!)	\$98	\$72
2006 Millot Echezeaux GC (90-92)	\$110	\$85

### *Favorite Summer Wines continued from Page One*

Chardonnay finishes long and rich. It's crazy popular and very drinkable. Try it with roasted chicken, or creamy Alfredo styled pasta dishes.

#### **2008 Berger Grüner Veltliner, \$11.99**

This maybe not-so-well-known Austrian grape variety is usually a full-bodied dry wine (up to 14% alcohol) with a firm mineral backbone, giving it the strength of character to work well with many different foods. Crisp and clean with a slight citrus kick and nice stone minerality, this particular Grüner is long and polished, with an elegant finish. It's wonderfully versatile and friendly, and it's a total steal for an entire liter of wine.

#### **K7 L'oustal Blanc, \$13.49**

The label says Blanc, but this is a red, not a white. And although it is summer and it's getting pretty intense out there, I absolutely cannot give up my red wines!! K7 is made with grapes from hundred year old Carignan vines. This dry, red table wine is filled with big berries and black currants, with smoky, peppery accents. Dense and firm, with a bright lift to it, and fairly soft tannins, I cannot praise this wine enough!