

Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP
NEWSLETTER

CORNER OF 8TH & FORT
BOISE, ID 83702

SEPTEMBER CLUB PICKS

In Praise of Older Wines—A Cautionary Tale

by David Kirkpatrick

When I was a kid, I had dreams about being in a candy shop, surrounded by tempting treats, and the kicker was that I could have any and all that I wanted. I still have that dream on occasion, but with a twist—the candy shop has been replaced by a wine cellar. Well sometimes dreams can mirror reality, though usually in a more reserved fashion.

I have my own modest cellar, and the



other day I was looking around it and found a bottle that had been forgotten. It was a 1986 Duxoup Charbono from California that I didn't even know I had. The fill was a little low, high shoulder at best, and it had two price stickers on it: one for \$12.89, and another sale sticker for \$10.59.

I vaguely remembered buying it, and while Charbono from this winery can be fairly long lived, with it pushing a quarter of a century I assumed it was toast. Still, I brought it upstairs and carefully removed the cork. It was definitely beginning to fail, thus the low fill, but I managed to extract it more or less in tact.

Pouring it into the glass I was surprised at its color. I was expecting to see brick, at least around the edges, but the wine was still a vibrant ruby. I gave it a swirl and took a whiff. No hint of oxidation, just lovely berry fruit with touches of hazel nut, earth, mocha and anise—a

wine still very much alive.

The first sip was amazing. Charbono in its youth can be big and brassy, but this was refined and elegant with silky raspberry and blueberry fruit that showed no sign of fading. The finish was long and smooth and all in all, this wine amazed me.

Understand. My "wine cellar" is nothing elaborate, just a back room in the basement. But it does have a number of things going for it. Things you need to consider if you plan to lose a few wines for a decade or two. First of all the temperature is pretty cool year round, and, more importantly it's fairly constant with no real spikes. Ideally wine should be stored at around 55 degrees. My basement is closer to 65 in the summer, but sudden shifts in temperature are more detrimental to aging wine than slightly elevated ones. Warmer temperatures mean that wine will age a bit more quickly, while sudden shifts of 10 to 15 degrees can ruin a wine. That means that storing wine in the kitchen is out.

Second, my basement is dark. Long exposure to light turns whites brown and fades red wines. Third, it's quiet. That Charbono had probably not been moved since we bought the house some 20 years ago. Find a spot in your home that meets those three criteria and your set to discover the pleasure of an older wine somewhere down the road.

Excited by my experience with the Duxoup, I decided to open up another one of my gems. This was a bit more serious wine and considerably younger, a 1999 Chinook Cabernet—a wine unavailable in this market, but one of my favorite Washington reds. I have a few bottles, and I was interested to see how it had evolved. This is where the cautionary part of the tale kicks in. The wine was corked—that horrible musty aroma and flavor that totally ruins a wine. That's why I'm a fan of screw-caps.

Rain Sauvignon Blanc, 2008

Lioco Indica Red, 2007

Trefethen Dry Riesling, 2007

Windsor Sonoma Zinfandel, 2006

INSIDE THIS ISSUE:

- *Transition Wines*
- *Wine Quote*
- *September Wine Club Picks*
- *Wine Cartoon*
- *25th Anniversary Sale*



Transition Wines

by David Kirkpatrick

It's been a strange, roller coaster ride of a summer. The heat came late, but when it came, it came with a vengeance. After that, the roller coaster dipped down again with the first week of August seeing record rainfall and unseasonably cool temperatures that were more consistent with the coast. In the meantime that coast suffered under a heat wave, Portland breaking all time record highs.

Now, in the first week of September we've climbed back into the 90s, so when I tell you it's time to think about wines that will fit the transition to milder autumn weather, you may be skeptical. But trust me, fall is just around the corner, and those lean and crisp wines that were perfect during the dog days of summer, need to give way to something with a little more stuffing.



After all those summer whites, I'm ready for a nice glass of red. Nothing too complex—I want to ease into the change of seasons. Give me light, fruit-forward wines, with smooth tannins and supple finishes. And when I do pour a white, I want one with a bit more going on than the Vinho Verde that was so appealing when the sun was beating down and the mercury hovered around 100. Here are some of my favorite choices for fall:

2007 Quattro Mani [toh-kai], \$9.99

Quattro Mani (four hands) is a consortium of four celebrity winemakers who have come together to make wine from indigenous varieties that express the character of the vineyards. This wine is 100% Tocai with aromas that lean toward the exotic, creamy fruit mingling with spice and Sandalwood. The flavors are full and a little earthy with ripe melon and nectarine fruit fronting a brisk, elegant finish. An amazing bargain.

2007 Shooting Star Aligote, \$11.99

Aligoté is a variety which is little known but widely planted. It is in fact the fourth most planted wine grape in the world. In France it is the other white

grape in Burgundy. This version, made by Jed Steele, is barrel fermented, but they use older oak barrels, so the wine is crisp and clean, with a nice balance of fruit and acidity. Flinty, mineral elements mix with a light floral hint on the nose, followed with the suggestion of tart/sweet apple on the palate, making it a wonderful, versatile food wine.

2007 Freakout, \$14.99

This is Luna Vineyards attempt to emulate the wines they tasted along the Italian-Slovenian border, blends so exciting that it had them freaking out. It's an intriguing blend of Pinot Grigio, Ribolla Gialla, Sauvignon Blanc and Chardonnay, all fermented separately to preserve their character. It offers an enticing nose of ripe pear with hints of lemon. On the palate, pear and vanilla mingle nicely with flavors of baked bread and a light bit of coconut. All of that is balanced by crisp citrus and accented by a good dose of minerality on the smooth finish.

2006 Doyenne Rousanne, \$18.99

Doyenne is the Rhône variety label for Washington's DeLille Cellars. It's filled with honeysuckle and stone fruit aromas. The palate is rich and supple and is dominated by ripe peach flavors along with nice touches of lemon zest and pineapple. A cleansing hit of acidity comes through on the seamless finish. The regular retail price is \$32 a bottle, but some wheeling and dealing with our distributor let us offer it at this special sale price. Enjoy.

2007 Berger Blauer Zweigelt, \$11.99

Charm and value typify the wines of Berger, clean wines with lots of primary fruit. This is a father and son estate of 35 acres in the Kremstal region of Austria. Blauer Zweigelt is a great transition red. It's what Dolcetto used to be before it got "ideas," not to mention 14% or more alcohol. There's a straight line of spicy fruit in this 2007 that's full of character and marked by smooth cherry fruit. It goes down oh so easily, and packaged in a full liter bottle, it's a definite bargain.

2008 Colosi Nero d'Avola, \$12.99

Colosi sits on 18 acres of land in Salina (a small island in the Eolian Archipelago). The area is recognized as one of the best in Sicily and Nero d'Avola is the indigenous red grape variety. Made from the property's best fruit, it sees nothing but stainless steel (no oak), which is something of a departure from the norm. The approach clearly works. This wine is fresh and loaded with supple cherry fruit. Light tannins come through on the silky finish in this charming value-priced wine that offers a clarity and elegance too often lacking in wines from Sicily.

September Wine Club Selections

R & R Club

2008 Rain Sauvignon Blanc, 2008

The driving force behind this wine is New York City importer and distributor T. Edwards. They privately sourced and vinified grapes for Rain through their connections in Marlborough, New Zealand. The company was founded in 1994, and they import and wholesale some of the world's most sought after organically driven wines. They have accumulated a circle of winemakers, masters of wine and retail professionals to create a company that is a little laid back and quirky. Check out their web site and you'll find a Grateful Dead video nestled amongst the more usual factoids.

But they are very serious about wine. Their world excursions have been in pursuit of the exceptional, seeking out those employing sustainable or organic viticulture and a fastidious passion in the cellar. These minimalist practices result in a purity of expression and typically smaller lot productions. The availability of their wines is rather limited, and if not for a Co-op connection we probably would never be able to offer this Sauvignon Blanc. Wine Crew member Leil Cardoza worked for T. Edwards when he lived on the East Coast.

A lucky thing, because this wine is an amazing value. Kiwi Sauv Blancs are typically so overt that I like to serve them very well chilled. That would be a mistake with this one. While unmistakably New Zealand in its flavor profile, it has a finesse that most of its compatriots lack. It opens with subtle aromas of gooseberry, passion fruit and white pepper. Rich but not overwhelming on the palate with nice grapefruit and lime flavors backed by a lovely minerality. Try it with grilled fish or ripe cheeses.

2007 Lioco Indica Red

Lioco is the result of a years-long conversation between Matt Licklider (a seasoned wine import specialist) and Kevin O'Connor (former wine director at Michelin Two-Star Spago-Beverly Hills) about whether California could produce a true "wine of origin." After much discussion they concluded that the answer was yes, provided certain protocols were adhered to, both in the vineyard and in the cellar. Everything begins in the vineyard—without a compelling vineyard site, there is little chance of creating a distinctive wine. Inspired by traditional European winegrowing practices, they sought out sites with tougher soil, older vines, and some stress-producing aspects (altitude, extreme temperature, poor soil, etc). Then they simply shepherded the grapes from bud to bottle in the least intrusive way possible.

Their Indica Red is a blend of old-vine Carignan (78%) Petite Sirah (10%) Mourvedre (9%) and Grenache (3%). It is a complex, high-toned wine with a silky profile. Rich blueberry and boysenberry fruit caress the palate along with touches of herb and olive. A remarkable value that would be at home with everything from pizza to poultry. Try it with slowly braised beef.

Passport Club

2007 Trefethen Dry Riesling

A California Riesling? I mean, we live in the Northwest where Riesling grows like a weed and most every winery in the state makes a decent version. This one hails from Napa Valley, where Cabernet is King. Isn't it just a bit too warm for Riesling there, resulting in a one dimensional, flabby wine. Well, yes and no—first a little bit about Trefethen.

Gene Trefethen, bought the old Eshcol property in 1968. His son John had caught the fermentation bug after some clandestine experiments with converting soft cider to hard during his boarding school days. Armed with a pamphlet on wine making from UC Davis, he branched out to wine, experimenting in his parent's basement on weekend breaks from classes at Stanford. The first commercial release was in 1973 and to everyone's surprise it was pretty good. In 1975 he and his new wife Janet hired their first employee, winemaker David Whitehouse, an oenology graduate from Davis. It was a good choice. In 1979 his Trefethen Chardonnay earned the title of "Best Chardonnay in the World" at the Gault-Millau Wine Olympics in Paris. Whitehouse is still on board today.

Back to our club selection. In his *Making Sense of California Wine*, Matt Kramer, a columnist for the *Wine Spectator*, touted this Riesling as perhaps the best white wine value in Napa Valley. It has everything you want from the variety—delicate spring flower and guava aromas with a classic touch of diesel. Bright citrus flavors, crisp and lively, are matched by nice touches of apricot and mineral. Pair it with sushi, spicy Asian or Southwest cuisine.

2006 Windsor Sonoma Zinfandel

Windsor Sonoma Winery was born out of Pat Roney's love of wine, his vast experience in the wine business and his desire to produce high-quality, value-priced offerings from grapes that celebrate the terroir in the best Sonoma appellations. Roney is the owner of Girard Winery in the Napa Valley, and Windsor and Girard share the renowned winemaker, Marco DiGiulio. Marco developed an in-depth knowledge of winemaking and viticulture through education and experience in the industry. He graduated from UC Davis in 1985, spent two years at Buena Vista Winery, and worked as cellar master at Pine Ridge Winery for more than four years. Just before the 1995 harvest, he became the winemaker at Pepi Winery in Oakville. He also took charge of the Lokoya brand after the death of celebrated winemaker and mentor Greg Upton. It was at Lokoya that Marco's reputation for making world-class Cabernet Sauvignon was first established when his 1997 Cabernet Sauvignon received an unprecedented 98 points in the *Wine Spectator*. This beautiful wine proves that some of the best Zinfandels in Sonoma County are rooted in the Dry Creek Valley. Spicy berry aromas lead to blackberry and raspberry flavors, with hints of cedar and anise. Well-integrated tannins augment a lingering finish on this bright, smooth and complex beauty. Bring on the barbecue—this is the perfect wine for that last hurrah of summer as we celebrate the Labor Day weekend.



September 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

25th Anniversary Sale

It's been 25 years since the Co-op opened our first Wine Department back in the corner of the store on Hill Road. We got a much nicer corner at the front in the current store on Fort Street. HABA and Housewares took that over when we made the move to our present digs across the parking lot on 8th. Over the years things have changed a lot, but one thing that hasn't is our loyal customers. So to celebrate 25 years of wine and to reward all of you who come through our doors, we are planning a big sale. To start things off we've picked 25 of our favorite wines and discounted them 25%. Here's the list:

	Regular	Sale
2008 Domaine de Pouy	\$ 7.99	\$ 5.99
2008 Tariquet Ugni-Colombard	\$ 7.99	\$ 5.99
2008 Rayun Chardonnay	\$ 7.99	\$ 5.99
2008 Cucao Chardonnay	\$ 9.99	\$ 7.49
2008 Quintay Sauvignon Blanc	\$ 7.99	\$ 5.99
2008 Grange Rouquette Mars/Viognier	\$ 9.99	\$ 7.49
2008 Jelu Torrontes	\$ 9.99	\$ 7.49
2008 Petite Cassagne Blanc	\$10.99	\$ 8.24
2008 Berger Gruner Veltliner 1 Liter	\$11.99	\$ 8.99
2007 La Quilla Muscadet	\$10.99	\$ 8.24
2007 Portier Quincy	\$19.50	\$14.63
2008 Petite Cassagne Rose	\$ 9.99	\$ 7.49
2007 St Eugenie Le Clos	\$ 7.99	\$ 5.99
2008 Capestrano Rosso Piceno	\$ 8.99	\$ 6.74
2007 Castelvero Barbera	\$ 8.99	\$ 6.74
2007 Pecchenino Dolcetto	\$12.99	\$ 9.74
2007 Glatzer Blaufrankisch	\$13.99	\$10.49
2007 Guiot Grenache/Syrah	\$ 9.99	\$ 7.49
2006 Petit Cassagne Rouge	\$10.99	\$ 8.24
2007 Mas Carlot Syrah/Grenache	\$10.99	\$ 8.24
2007 Grande Cassagne Grenache Syrah	\$ 9.99	\$ 7.49
2007 Grange Rouquette Rouge	\$ 9.99	\$ 7.49
2006 Eugenie Corbieres	\$10.99	\$ 8.24
2006 Chono Cabernet Sauvignon	\$ 9.99	\$ 7.49
2003 Nicholas Cole Camille Red	\$25.00	\$18.75

But that's not all. We'll be tasting dozens of wines during the weekend sale and offering 15% off all regularly priced bottles when you buy six or more. So here are the details:

Big 25th Anniversary Sale

Saturday & Sunday, September 26 & 27

25% off on 25 different Wines

15% off on 6 or more Regularly Priced Bottles

Look for Red Tag Specials throughout the Shop

Big tasting both Days from Noon till 6 pm

Must be 21 or older—ID required