

Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP
NEWSLETTER

CORNER OF 8TH & FORT
BOISE, ID 83702

OCTOBER CLUB PICKS

Wine Adventure in France

by Leil Cardoza (<http://ithinkaboutwine.blogspot.com/>)

Editor's Note: Wine Crew member Leil Cardoza is spending a couple of months in France, working the harvest and spending time in the cellar. He's spent time at two of our favorite wineries, Mas Carlot and Gourgonnier. In his blog "I think about wine" he's been sharing his experiences, writing about everything from pizza to paella, from bullfighting to birthday parties. Here's a couple of entries that are more wine related.

September 3, 2009

Grape Picking Day

After writing in my journal, I read a bit, and finally fell back asleep sometime after 3.

At 6:10 a.m. I woke and hit the snooze button.

At 6:20 a.m. I woke and turned the alarm off.

At 7:15 a.m. I woke, cursed, and dressed as fast as possible. I shoved 2 Clif bars in my pants pockets and ran out the door. I found Eve in the garden and she drove me to the vineyard, I ate one Clif



bar on the back of the ATV on the way out. Thanks to Dad and Bobby for telling me to take them with me. Tip of the day is, Clif bars are awesome. Yesterday's omitted tip of the day, Sweet n Salty Nut bars, while delicious, do not survive well in your pocket after a full day's work.

I also learned last night that most of the men working on the picking crew are

Moroccan, and are Muslim, and this month is Ramadan. That means these guys are getting up at 4 am, eating and drinking all



they can, then working all day picking grapes in the sun when it's 32 degrees centigrade (I don't know exactly what that is in Fahrenheit, about 90 I'd guess. I suppose I could look it up, but clearly I'm not going to.) This really did make me feel like a candy-ass when my back started hurting half-way through the day.

From my time picking I learned that Syrah grows in longer bunches than Grenache, and that the Syrah clusters have pretty distinct shoulders, while the Grenache has more of a conjoined twin kind of thing. I learned that goblet pruning makes for prettier, more consistent clusters which are more backbreaking to harvest. I learned that not all Muslims know George W Bush well enough to hate him. And finally I learned that, when instructed to watch your fingers when handling grape clippers, you should also watch your hands. I nipped the heel of my left hand, but not that badly. But now that I've sustained injury the adventure has truly begun! I don't know if "It's not really an adventure until you hurt yourself," is something I've actually heard Jen Adams say, but it was her voice in my head when I thought exactly that after cutting myself.

I count myself blessed that this work is not my full time job, although I do have to

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Erath Pinot Blanc, 2006

R Cabernet Sauvignon, 2006

Sokol Blosser Pinot Gris, 2008

Kalleske Clarry's, 2007

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Favorite Fall Reds

by David Kirkpatrick

Last month I wrote about transition wines, but throughout September, with its unseasonably warm weather, there wasn't much of a transition. Yesterday the high was in the upper eighties. Two days later on the last day of the month the high was in the fifties with frost on the windshield the next morning. The first weekend of October looks to be cold



and rainy with a chance of snow. Guess we are going straight from late summer to early winter. Time to break out some serious reds. Don't get me wrong. I like red wine all year long, but when the mercury is hovering near 100 degrees, most reds lose a lot of their appeal. That won't likely be an issue this month so here are some of my favorite reds, none of which will break the bank.

2008 La Ferme St Pierre Côte de Ventoux, \$11.99

Wine maker Paul Vendran has created something of a mini-masterpiece in this richly flavored Syrah. He is meticulous in his work, eschews the use of chemicals, and like all the great ones, believes that wine is made in the vineyard. This very young 2008 is remarkably approachable and surprisingly complex. It opens with enticing aromas of dark fruit, spice, smoked meat and white pepper. In the mouth there's more spice and white pepper along with mo-

cha, plum, ripe cherry and red berry. A remarkable value that will only get better with time.

2007 Pecchenino San Luigi Dolcetto di Dogliani, \$12.99

This is a very pretty, fresh Dolcetto, medium in body, with plenty of varietal character. The color is ruby red with flavors of raspberry, spice and ripe fruit. The palate is fresh and elegant with a pleasant finish. Perfect with pasta with red sauce, meat, cheese and salami. Wine Crew member Divit Cardoza pronounced it, "The best Dolcetto buy I have ever tasted. Beautifully fruit driven with berry flavors that are lush and charming already. Quite simply a delicious Dolcetto for early drinking."

2007 Damilano Barbera d'Alba, \$14.99

This fresh and fruity charmer offers an explosion of bright fruit flavors. It is such a lively wine that, during the summer, I drank it lightly chilled and it worked nicely on all but the hottest days. Even though things have cooled down, I see no reason to stop drinking this outstanding Barbera, but at room temperature now. Damilano is a top producer of big Barolos designed for aging, but his is a wine to enjoy now. Lovely blueberry and plum aromas, that plum carries over to the palate where it's joined by ripe berry and just tart cherry. Scored an impressive 90 points from *Wine & Spirits* magazine.

2007 Mas de Gourgonnier Les Baux de Provence, \$18.99

This blend of old vine Grenache, Syrah and Cabernet Sauvignon absolutely floored me. The beautiful berry aromas promised a lot, and the wine delivered. Silky smooth with velvety tannins, every sip was a pleasure filled taste of ripe berry and cherry fruit flavors. That this estate farms organically is a nice plus, and the "sans soufre" on the label means that no sulfur has been added. Normally I'm a little leery of no sulfite wines, but this one has the balance, structure, acidity and tannin that argues for a long, bright future (if you can stop yourself from drinking it all now).

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do it again tomorrow. Fortunately the Cartiers have a pool, where I spent about three hours lounging away the day's lower back pain. Tomorrow I will take aspirin before work. And I'll wear a hat. And sunscreen.

September 3, 2009

Tasting the New Wine

I tasted tank samples with Nathalie and Cyril and the enologist Alain today, which was very interesting. The wines are of course very young, but each tank has a distinct character already. We tasted the press wine too, which was pretty good. No rough or vegetal character that can often spoil the taste of press wine. They don't decide right away what to do with the press juice, they wait to see how it is, and if it does taste good that's a bonus, especially in such a low-yield vintage.

R & R Club

2006 Erath Pinot Blanc

As one of Oregon's wine pioneers, Dick Erath has always been tenacious in his approach to viticulture and winemaking. The engineer-turned-viticulturnist was first inspired to pursue a career in wine back in 1965. Upon completing coursework at UC-Davis in 1968, Erath relocated his family from California to the untamed red hills of Dundee. An unheated logger's cabin on 49 acres would serve as home—and ad hoc winery—for several years. The following spring, he planted the Dundee Hill's first wine grapes—23 varieties. By 1972, Erath had produced his first commercial wine of 216 cases. Enchanted with French varietals, he soon began testing non-California clones and was instrumental in importing French clones to Oregon in 1974.

Today, winemaker Garry Horner is carrying on the Erath tradition. In the vineyard, he believes that “vine balance” is the key to great fruit. In the winery Homer utilizes whole cluster pressing, cool fermentation temperatures, no wood contact, and no malolactic fermentation. The result is an enticing, expressive, food-friendly white wine.

This 2006 Pinot Blanc has a cornucopia of aromas ranging from tropical fruits, talc, tangerine, white flowers, vanilla and bread dough. In the mouth the flavors mirror the aromas with fresh coconut and lemon making an appearance. The wine enters the mouth with a hint of sweetness then broadens to a medium rich body and tails to a long lingering finish. Made in the traditional dry Erath style, this wine is built to serve as an aperitif or an accompaniment to food. Try it with hard cheeses or serve it with everything from shell fish to chicken. Worked especially well with lightly sauced pork medallions served with tender haricot verts.

2006 R Cabernet Sauvignon

It's rare when you find an Australian Cabernet with a little bottle age. It's even rarer when you find one from Barossa at an affordable price. This wine offers both. R wines was founded by partners Dan Philips and Chris Ringland. They source grapes from some of the top vineyards in all of Australia. Ringland heads up the team of winemakers and viticulturist. He is a talented man, honored as 2006's Barossa winemaker of the year. His skills have created quite a demand and have taken him to both Spain and California's Napa Valley.

Our club selection showcases his talent with its deep berry and cherry fruit aromas and the nice touches of anis, mocha and herb. The screw cap closure has kept the fruit flavors fresh and lively, but there's that bit of complexity that only comes with a little time in the bottle. Red fruit dominates the palate, backed by razor-fine tannins and touches of basil. The finish is long and lovely. A classic match would be roasted leg of lamb, but this wine would work equally well with pasta or pizza.

Passport Club

2008 Sokol Blosser Pinot Gris

When Bill Blosser and Susan Sokol Blosser planted their first vines in 1971, they needed all of their youthful self-confidence, energy and determination to make their way because there was no real wine industry in Oregon. Today, with over 300 wineries and more than 13,000 acres of vineyards, Oregon wines are available throughout the world. Sokol Blosser has survived, grown and prospered as a family owned and run operation. They strive to create top quality wines that are produced sustainably, and that express the distinctive flavors of their hillside vineyards. That 72 acre estate (farmed organically) is located in the Dundee Hills. Famous for its iron-rich, fertile and well-drained red Jory soil, those hills also benefit from higher elevation and warmer nighttime temperatures which prevent fog and frost. Farming is as much an art as a science. Knowing their hillsides and understanding what the vines need to produce great fruit drives every decision Sokol Blosser makes.

This exceptional 2008 opens with tropical fruit aromas—papaya, mango, honeydew melon, sweet lime. It's beautifully balanced with a richness of flavor that's encapsulated in an elegant structure. The mouthfeel is both crisp and rich, concentrated and creamy. The refreshing citrus flavors up front are backed by apricot, fig and lemon zest. Would pair well with richer fish dishes or cheesy pastas.

2007 Kalleske Clarry's

In South Australia's Barossa Valley, the Kalleske family have been farming and growing grapes since 1853, consistently producing some of the region's best quality fruit. In 2004, they decided to take the plunge and release their own label. The winery is situated on the family estate where traditional winemaking techniques ensure their vineyard realizes its full potential. The 120 acre estate is planted primarily to red varieties. Vines vary in age, with the oldest dating back to 1875 and an overall average vine age of about 50 years. The vineyard is low yielding with grapes grown organically and biodynamically and the winery is also certified organic. The Kalleskes believe that they are caretakers of the land and not only want to maintain the environment but improve it for future generations.

Clarry's is a blend of Grenache, Shiraz and Mataro with old vine Grenache from the 1940s and 1960s. The wine is fermented in open-top fermenters and basket pressed. To preserve the superb fresh fruit flavors of the wine, it was only aged in very old oak hogsheads and only for a limited time of one year. This 2007 offers heady cherry and licorice liqueur aromas with a touch of mint. Marvelously well balanced, which is not what you always expect from Barossa fruit, the blend is a classic one in France's southern Rhône Valley. The Aussie terroir is evident here, and this wine is no shrinking violet with lots of rich, ripe berry fruit, but there is an undeniable elegance overall. It's a velvety red with good acidity coming through especially on the finish, making it a food friendly red. Try it with roast meat or poultry, or the hearty soups and stews that work so well in the fall.



"Do you have any wine from the Ming dynasty?"

October 2009



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Wine Shop Hours!

10 am to 8 pm
Monday
through
Saturday

10 am to 6 pm
Sunday

Cooking Classes with Wine Pairings

The Boise Co-op is now offering cooking classes and the Wine Shop is getting involved. They'll be held at the Pottery Gourmet Kitchen downtown at 811 W. Bannock, and we'll be offering wine pairings for each menu (with the exception of the Halloween Treats class). Tuition is a reasonable \$40 for Co-op members (\$30 dollars for one parent plus \$10 for each child for Halloween treats), non-members pay \$10 more. Call 472-4500 to sign up. Here's the line-up and all the details for October.

Sushi 101

Wednesday, October 7, 2009, 6:30 - 9:00 pm

Join Scott Clapsadle, Executive Chef at RAW Sushi, and Sylvie Ryan, Culinary Educator at the Boise Co-op, for a fabulous, fun night of sushi-making! We'll take you through the entire process, from choosing the best seafood and cooking perfect rice, right into the fine art of rolling restaurant-quality sushi. We'll even show you lots of great vegetarian and whole-grain options that are every bit as delicious and beautiful as the classics! Don't know where to find the best fish or the right equipment? We've got that covered, too. Bring your sense of adventure- and your appetite!- and release your inner Morimoto. This is a hands-on class and space is limited, so sign up early!

Julia Child's Boeuf Bourignon

Wednesday, October 14, 2009, 6:30 - 9:00 pm

In homage to the Grande Dame of French food, Ms. Julia Child, the Boise Co-op is delighted to present her iconic "Boeuf Bourignon!" We will explore each step in the creation of this authentic recipe, and taste a variety of other wonderful specialties from the Burgundy region- all while sipping delicious wine from this rural area of France! Sylvie Ryan, Culinary Educator at the Boise Co-op and Moshit Mizrahi-Gabbitas, baker extraordinaire and owner of Janjou Patisserie, will guide you through the making of this succulent and comforting dish. Come hungry and ready to roll up your sleeves: This is a hands-on class!

Classic French Soups for the Soul

Wednesday, October 21, 2009, 6:30 - 9:00 pm

Ah, the Fall season! The craving of delicious and hearty warming soups, the listening to soft music by the fireside... you can see which direction Sylvie Ryan, Boise Co-op's Culinary Educator, is headed during this particular change of seasons! Join her for a night of soul-nurturing exploration while creating these delicious and unique soup recipes from the heart of France:

Potage St.Germain (Pea Soup)!

Potage aux Champignons et Herbes (Mushroom and Herb Potage)

La Soupe a l'oignon Ducastring (Onion Soup with Madeira)

Potage du Puy (Rich Lentil Soup)

Tricks & Treats: A Halloween Celebration for Kids and Parents

Wednesday, October 28, 2009, 6:30 - 8:30 pm

Spooky? Not the food!!! Sylvie Ryan, Culinary Educator at the Boise Co-op, loves everything about Halloween: the decorations, the costumes, the trick or treating. Join her for a fabulously fun Halloween-themed cook up! This is a family event, where parents and kids get to have fun in the kitchen together creating delicious and healthy treats for ghouls of all ages. Costumes are highly recommended (but not required)! Our menu includes: Delectable Dirt, Creepy Coffin Sandwiches, Spider's Four-Layer Dip with Chips, and Great Pumpkin Cupcakes.