

Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP
NEWSLETTER

CORNER OF 8TH & FORT
BOISE, ID 83702

NOVEMBER CLUB PICKS

Wines for Thanksgiving

by Danielle DeMeester

It's time again to think about Thanksgiving wines, and even though I am excited as always about turkey and cranberries and friends and family, I know first-



hand how easy it is to get overwhelmed during the holidays. Everything from decorations, to aunts and uncles and remembering to call grandma, the last thing I have the energy for is stressing out.

Trying to please everyone by coming up with the perfect wine for every course is definitely stressful. We're all used to the difficulty of the vast array of food on the Thanksgiving table—the sweet-tart cranberry, the savory stuffing, the creamy mashed potatoes, the simple turkey and the rich dessert. Of course pairing wine can get out of hand, but this isn't necessarily the time to bring out that special bottle. That big Chardonnay or meaty Cabernet will overwhelm rather than complement the meal. Instead, I think the best course of action is to focus on wines that are versatile and all around food friendly. Here are a few good suggestions to solve this large and often last-minute chore:

2008 Domaine de Fondreche l'Instant Rosé, \$12.99

Dry rosé season isn't quite over—I think rosés are one of the best wines to pair with your Thanksgiving dinner. They are extremely versatile and delicious, the Fondreche rosé in particular. Beautiful salmon pink color, wonderful aromatics, lots of juicy strawberry and pear on the nose and

palate. Would go great with turkey or ham, as well as nut and cheese platters. Or serve it as an aperitif.

2007 Quattro Mani Toh-Kai, \$9.99

Just last night I had dinner at a co-worker's house, and based on my boss's suggestion, took a bottle of this Toh-kai. The pleasant acidity and minerality of this unique white wine paired beautifully with our bacon-scallion-cream-cheese-dill salmon dip without being overwhelming or sweet. It held up quite nicely and has the richness to work throughout the meal.

2007 Helfrich Gewurztraminer, \$8.99

This little bargain went really well with our butternut squash soup. Off-dry, with good, balanced acidity—it works even better the more cinnamon or other brown spices you use. It also went well with the smoked salmon dip, which wasn't surprising since Gewürztraminer loves smoked food in general. It's also a nice wine to pair with roasted meats—turkey, pork, duck. At just \$8.99 a bottle, you should grab a couple.

2007 Scott Paul Pinot Noir, Cuvée Martha Pirrie \$20.00

Most people know Pinot Noir and Thanksgiving go hand in hand. It is a classic, timeless connection. Pinots are bright



and fruity, softer and less tannic than most reds, and are fantastic with roasted poultry. But Pinots also make a great pairing with fish, and other meats—beef, chicken,

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Baron de Rothschild Lafite Réserve
Special Bordeaux Blanc, 2007

Dievole Dievolino Rosso de
Sangiovese, 2007

Joseph Phelps Sauvignon
Blanc, 2007

Mauritson Zinfandel, Dry
Creek Valley, 2007

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Rosé—The Winter White

by David Kirkpatrick

As I write this it may not be officially winter yet, but it is officially cold. Yesterday's predicted rain shower morphed into a snow flurry with remarkable longevity. No, the snow didn't stick, but those wind driven, wet flakes stung the cheek. I was glad I was going to a red wine tasting. Red is the color of fall and red is the wine more people turn to during the months of winter.



So what's a white wine lover supposed to do? It's too cold outside for a well chilled glass of Sauvignon Blanc or even Chardonnay. Think pink. I love rosés all year long. They are the perfect choice when you crave something a little lighter, or when the meal du jour just doesn't work with red. Charmingly rich and fragrant, they are like springtime in a bottle, and who couldn't use a little reminder of spring when Boise is socked in by another bone-chilling inversion? As another plus, they make for a great match to your Thanksgiving Day meal.

With that in mind, we recently laid in a good supply of our favorite rosés from the south of France. Give any one of the following wines a try, lightly chilled, and I promise you won't be disappointed.

2008 Domaine de Saint Antoine, \$9.99

This bottling, an intensely colored rosé, is a blend of 50% Syrah and 50% Grenache. The high tones of red fruit in the nose only begin to hint at the juicy and super round fruit that you find on the palate. Notes of mineral and chalk keep the wine crisp and refreshing. The Saint-Antoine is a full-bodied rosé, perfect for the winter weather and the heartier meals of the season!

2008 Domaine Sainte Eugenie, \$9.99

Domaine Sainte Eugénie is positioned within the district of Fontfroide, the sweet spot of Corbières, with an 800-year history of viticulture. The estate is located within the foothills of the Pyrénées along the Mediterranean coast. Clay and chalk soils domi-

nate here. The dry weather, sunny and warm climate combine to create an optimal growing environment. The Rosé is a blend of 75% Cinsault, 15% Syrah and 10% Grenache. The result is a wonderful, bright Rosé displaying fresh raspberry notes with a slight touch of mineral and dried herbs with a dry finish. When it first arrived last spring, it was my immediate favorite (and the favorite of many others). As a result, it quickly sold out. We were lucky enough to get a second offering, so buy it while you can.

2008 Chateau Guiot, \$9.99

François and Sylvia Cornut grow both beautiful grapes, and incredible fruit (apricots & cherries), in the area where the Provence, Rhône and Languedoc regions all meet around the mouth of the Rhône River. All work is done by hand with great care and skill, and their wines reflect the authentic Provençal setting. This dry rosé is bursting with flavor and fruit, it is a blend of mainly Grenache, with some Syrah and a small dollop of Mourvedre. This wine has lovely color, deeper than most Rosé.

2008 Domaine de la Petite Cassagne, \$9.99

Diane de Puymorin is the dynamic young owner of this super property, which she purchased in 1998. Diane's goal is to craft unique wines within the Costières de Nîmes appellation. She uses only organic farming methods and believes in strictly limiting yields. Her Rosé is a blend of Cinsault, Grenache, Syrah, and Mourvedre. Super fresh and bright, this summer sipper displays deep flavors of strawberries, minerals and sweet herbs.

2008 Mas Carlot, \$9.99

Constructed around the seventeenth century, this old Provençal Mas was brought back to life by the Blanc family, who purchased the estate in the Sixties. Mas Carlot limits yields to one-third below what the appellation allows. They like to wait during harvest—picking late to obtain the maximum maturity for each grape varietal. This Rosé is a blend of 60% Grenache, 20% Syrah and 20% Mourvèdre all of which have been bled from tank. It is a gorgeous rosé, loaded with wonderfully intermingled flavors of strawberries and graced by hints of spring flowers and spice. It's lush on the palate, with a long, harmonious finish.

2008 Domaine de Fondreche l'Instant, \$12.99

Here's a bit more information on the rosé Danielle picked for her Thanksgiving pairings. Young winemaker Sébastien Vincenti, a protégé of André Brunel, is without a doubt the leader in quality in the Côtes du Ventoux appellation. Although well known for his deliciously concentrated red wines, the best-kept secret here just may be the rosé. Made

R & R Club**2007 Domaines Baron de Rothschild Lafite Réserve Spéciale Bordeaux Blanc**

As owners of Château Lafite Rothschild for five generations, the Barons de Rothschild (Lafite) are determined to ensure their role as stewards of world renowned quality. For many years, the Barons have complemented their fine wines from their prestigious vineyards with a line of wines great for casual enjoyment, known as their "Réserve."

Inspired by a grand tradition of quality, the Réserve teams have one priority: selection. Their mastery and perfect knowledge of Bordelais cepages are responsible for the unparalleled quality of these wines. After a normal winter and an exceptionally mild month of April 2007, the months of June to August were cool with less sun than average. But with the wonderful sunny, warm months of September and October the harvest was much improved. Réserve Spéciale Bordeaux Blanc is selected exclusively from the Entre-Deux-Mers region.

To preserve the freshness of this wine vinification took place in stainless steel vats with no oak aging. It's crystal-clear straw-yellow in color. The nose is powerful and aromatic, with the dominant exotic aromas (citrus, litchi nut) of Sauvignon Blanc. It has a full bodied attack on the palate, developing a lively fresh taste with intense aromas of grapefruit and lime on the finish. Both lively and full of flavor. Pair it with lightly sauced fish, fresh oysters, pastas in white sauce or grilled chicken.

2007 Dievole Dievolino Rosso de Sangiovese

Located in the heart of Tuscany, near the fabled town of Siena, in the Etruscan hamlet of Vagliagli, is the home of the 1000+ acre fenced private Dievole Estate. Dievole began producing wine in 1090. To put this in perspective, 1090 was the year when Chinese discovered gunpowder, when Pope Urban II ordered the Crusaders to the Holy Land and when Viking Leif Erikson set sail for North America. Dievole vineyards are the perfect alliance between tradition and scientific technical innovation. They are viticultural masters whose know-how is exalted by the most modern techniques of wine-growing management. Viticulture in Dievole means revealing the area's extraordinary potential. It also means creating the perfect plant production balance and making the most of the "divine valley," as Dievole's etymology suggests.

In order to obtain the best quality, the grapes are harvested by hand in baskets at the peak of ripeness. Cleaned grapes are immediately cooled down in stainless steel where fermentation takes place. To preserve freshness, the young wine spend no more than six months in wood. Like most Italian reds, this is a food wine. The acidity which can be a little overwhelming on its own, cleanses the palate during a meal. This wine wants red meat or roasted chicken. Serve it with hearty stews and a crusty loaf of fresh baked bread.

Passport Club**2007 Joseph Phelps Sauvignon Blanc**

Founded in 1972, Joseph Phelps Vineyards is perched on a knoll in bucolic Spring Valley, the graceful redwood winery overlooking vineyard-studded hills, the town of St. Helena and the Mayacamas Mountains to the west. After years of studying the complex relationship between wine quality and place, and understanding the importance of "terroir," Phelps, a pioneer in Napa Valley, is taking the next step. In order to achieve the greatest possible ecological health in and around their vineyards, they continue to build upon the sustainable vineyard practices Phelps has been using since the early 1980's, and gradually but steadily they are embracing a style of farming known as "biodynamics." Originating in Europe back in the 1920s, this is a step beyond organic, working with the rhythms of the universe. To the folks at Joseph Phelps there seems little doubt that with the cultivation and preservation of soil health, everything else will follow: superior grapevines, healthier fruit and higher quality wines—all while respecting the environment.

Whatever the philosophy it seems to work well here.

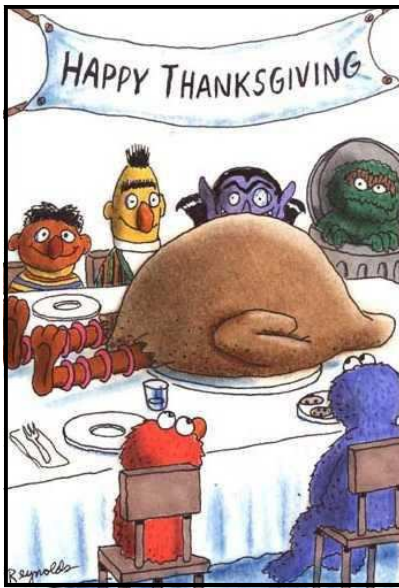
There's an undeniable richness from start to finish in this barrel fermented Sauvignon Blanc. The aromas are ripe and floral with honeyed melon, lime and grapefruit. It's rich but well balanced on the palate with racy tropical fruit, peach and pineapple backed by light notes of mineral and oak. Citrus laced acidity builds on the finish, making for a refreshing, food friendly wine. Definitely seafood friendly.

2007 Mauritson Zinfandel, Dry Creek

For new visitors to the winery, the wide expanse of 35-year old gnarled Zinfandel vines outside the Mauritson tasting room certainly allude to their family history with farming, however, it just barely scratches the surface of their long relationship with the land. Since 1868 they have been growing grapes in the Dry Creek Valley.

The great-great-great grandfather S.P. Hallengren, a grape growing pioneer in the Rockpile region, first planted vines in 1884, shipping every ounce of his wine back to Sweden. The creation of Lake Sonoma in the early 1960s swallowed up most of the Mauritson vineyards forcing a move into Alexander Valley and the Dry Creek Valley bench land. In the mid 1990s Clay Mauritson returned from college with an unexpected longing to get back in the vineyards. This time, though, along with pruning and picking, Clay was determined to add winemaking to the family operation. Honing his winemaking skills and knowledge of winery operations at Kenwood, Taft Street and Dry Creek Vineyards, Clay was ready in 1998 to release the inaugural Mauritson Dry Creek Valley Zinfandel, and he has looked back since.

This 2007 just garnered a 92 point rating from the *Wine Spectator*, describing it as, "rich and beautifully focused, with huckleberry and smoky licorice aromas and ripe, layered and balanced wild berry, sage and white pepper flavors." While no shrinking violet it has none of that over extracted, over ripe jamminess. Reminds us why we used to like Zinfandel. Pair it with roast meat or richly sauced pastas.



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Wine Shop Hours!

10 am to 8 pm
 Monday
 through
 Saturday

10 am to 6 pm
 Sunday

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lamb—if turkey isn't your Thanksgiving thing. The Scott Paul from Oregon is silky with layers of red fruit, good structure and acidity, and a long, velvety finish. Should be delicious with mushroom stuffing.

2008 Cono Sur Pinot Noir, \$9.49

If you're looking for a good Pinot Noir but not quite in the twenty dollar range, my go-to bargain is the Chilean Cono Sur, without a doubt. Definitely New World in style—lighter with gobs of red fruit, raspberry, cherry and plum, while still maintaining Pinot sexiness. It's a great wine to pair with white meat, fish dishes, pork, or serve it later with your cheese platter.

2007 Jaboulet Muscat Beaumes de Venise, \$15.99

If you're looking for a nice dessert wine, this little half bottle of wine comes highly recommended. Bright golden in color, it's a full, round wine that is fresh with candied and honey notes. Offers warm citrus and fantastic length—would be perfect with honey cakes, peaches or other fruits, ice cream, or all on its own.

Fonseca Porto Bin No. 27 NV, \$16.99

Looking for different sort of after dinner treat? Give this rich reserve port a taste. Lush, juicy blackberry and plum; sweet spice and dried fruit, with well balancing acidity; and the finish is long and intense. It's a great bottle, and is ideal to pair with pastries, cakes, and chocolate.

Nouveau Beaujolais

Okay, it's not much more than grape juice with a little kick—wine that was hanging on the vine a few months back. No, it is not the best that Beaujolais has to offer, but yes, it's a lot of fun. Think of it as a celebration of the harvest. We are talking Nouveau Beaujolais, of course, and this year that third Thursday release date comes on November 19. We'll have three different bottlings this year including offerings from two old favorites and top producers, George Dubouef and Joseph Drouhin. **Starting Thursday, November 19** thru the day before Thanksgiving we'll be offering free samples of all three wines.



Rosé wine, continued from page 2

from three grapes, it is a blend of 30% Syrah, 30% Grenache, and 40% Cinsault. This is one of those wines that sneaks up on you, becoming more and more attractive with each subsequent sip.

2008 Domaine de Mattes Sabran, \$12.99

Located in the heart of Corbières in the village of Sigean, Mattes-Sabran makes extraordinary wine among the hot, dry hillsides of France's Mediterranean coast. The domaine's vineyards are located on a mix of steep hillsides and terraces, as well as stony plains. The soil is a mix of chalk and large stones, similar to those found in Châteauneuf-du-Pape. This rosé is a blend of 90% Grenache, with the rest Syrah and Mourvèdre. Fresh and precise, it is a lovely dry wine offering a mix of watermelon candy and quince on the nose. Suggestions of wild strawberries and a stony persistence shows in the mouth. A great value that would be a great companion for Mediterranean fare.

2008 Chateau de Pibarnon Bandol, \$28.00

Henri de Saint-Victor, descended from a prominent Paris family, discovered the potential of the Pibarnon site and planted it to Mourvèdre, Syrah, and Grenache. His son, Eric, is now taking this historic estate to a new level. Yields are being driven ever lower, and a fully modernized cellar is finally complete. Considered "one of the most flavorful rosés of Provence," by France's top wine critics, Chateau Pibarnon rosé transcends the definition of everyday rosé to something far more lofty, and certainly cellar-worthy. Structured like a red wine, thanks to its concentration of long-lived Mourvèdre, the mouth is richly endowed with red fruits and crushed stones, combining flavorful power with a pin-point balance and elegant structure.