

# Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP  
NEWSLETTER

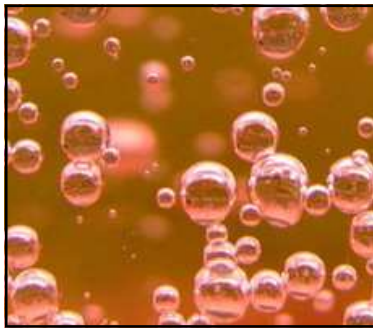
CORNER OF 8TH & FORT  
BOISE, ID 83702

**FEBRUARY CLUB PICKS**

## Valentine Wine

by David Kirkpatrick

Flowers are fine but wine is better. Okay, it's something of a manufactured holiday instigated by greeting card companies to increase the cash in their coffers.



But we can take the day and make it our's again. Skip the greeting card with its canned message. Instead, use the day as a good excuse to show that special someone just how special they are.

In the world of wine nothing does that better than a bottle of bubbles, and in keeping with the color associated with Valentine's, make it a rosé. If you can't afford true Champagne from France (I know I can't), not to worry. We've got you covered. Here are a few suggestions listed by price, from budget buster to budget friendly. All are worthy.

### Egly-Ouriet Brut Rosé, \$78.00

I confess to having something of a soft spot for this house. It was the first grower Champagne I ever tasted, long before I knew what a grower Champagne was, and it was a revelation. Francis Egly is one of the most conscientious, skilled vigneron in the entire region, and his vinous, terroir-expressive Champagnes are unique and incredible. The vines for this 100% Grand Cru wine average 30-50 years in age. In order to preserve the integrity of the base wines as much as possible, all wines are unfiltered - a somewhat unusual practice in Champagne. Once the assem-

blage is complete, all wines spend a minimum of three years on their yeasts, often significantly longer, resulting in rich, full-bodied Champagnes.

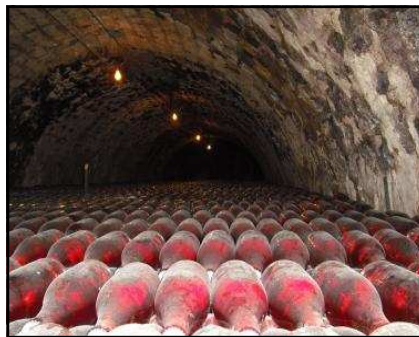
Salmon colored with pinkish orange and gold tinges, this wine offers orange and ginger candy with some pink flowers and lemon zest. Lush raspberry with baked peaches and figs fill the palate along with pricy length of cinnamon and clove. You'd be hard pressed to find a better bottle, if your budget allows,

### Aubry Rosé, \$54.00

This grower Champagne house makes compelling wines, and though they don't state it on the label, the grapes come from a single vintage, in this case 2006. It is explosively fruity with peach, raspberry and grapefruit flavors. Incredibly round and ready, generous and sensual romance in a bottle.

### Roederer Estate Rosé, \$26.00

A California estate with French origins—at less than half the price of true Champagne, this is an amazing value. It has a subtle salmon hue and fine, persistent bubbles. Sixty percent Pinot Noir, 40 percent Chardonnay, that measure of Chardonnay contributes elegance and austerity, which balance nicely with the



delicate fruitiness of the Pinot Noir. Filled with bright cherry and ripe strawberry fruit flavors, this one will not disappoint.

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2007 Tre Donne Arneis

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Domaine L'Oustal Blanc Naïck 7

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2008 Laurent Tribut Chablis

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2006 Rocca di Frassinello, Poggio alla Guardia, Maremma Toscana

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... *Top Picks* con't from page 1

**Schramsberg Mirabelle, \$26.00**

America's first house of sparkling wine and a California classic. What makes Schramsberg special is that while they use the Champagne method, the results remain true to their unique Napa Valley *terroir*. Soft and fruity with lovely cherry and apple flavors marked by delicate touches of fig and ginger—this is an outstanding choice.

**Banfi Rosa Regale, \$21.50**

If you prefer a sparkler that's lightly sweet, look no further than this Italian charmer. Penetrating floral aromas of rose petal and strawberry, the palate is filled with vivacious raspberry and black cherry fruit flavors with just the right hit of acidity to keep things in balance. This one can even hold up to dark chocolate cake.

**Taltarni Brut Tache, \$16.99**

From Australia, this is a classic blend of Champagne grapes kissed with a touch of Shiraz to add color (Tache means stained). Marked by persistent pinpoint bubbles with soft aromas of strawberry and yeasty bread dough. It's filled with ripe rasp-

berry fruit flavors balanced by bright acidity and backed by hints of apple, citrus and rhubarb.

**Gruet Rosé, \$14.99**

Sparkling wine from New Mexico? Who would have thought, but this is a lovely wine and an exceptional value. It's a deeply colored rosé with a soft bouquet of fresh strawberry, raspberry and cherry. That fruit profile carries through on the palate in this nicely dry bubbly with a touch of mineral on the finish.

**Cristalino Brut Rosé, \$7.99**

When it comes to sparkling wine, you won't find a better value than Spanish cava, and when it comes to cava you'd be hard pressed to find a better buy than this Cristalino. It offers beautiful cherry and berry scents on the nose with a mouthful of strawberry and cherry fruit on the palate. The finish is clean and crisp with none of that dusty quality that can color some cava. Proof that even if you are on a tight budget you can still afford a little celebration in your life.

## February Recipe: Spaghetti Pie

Okay, this is not what you'd call haute cuisine, but trust me, it definitely qualifies as comfort food. And with the dreary grey skies relieved only by an occasional ray of sunshine or, more typically, a slushy rain and snow mix, I think we could all use a little comfort. You can take a little extra time and make this a bit more homemade, but to be honest, I always take the easy way out. The simpler road tastes every bit as good, and this one is tailor made to go with this month's red Wine Club selections. Here's the recipe:

**Pie Shell**

6 oz spaghetti  
2 tbsp butter  
2 well beaten eggs  
1/3 cup grated Parmigiano-Reggiano

**Filling**

1 cup cottage cheese  
4 oz sliced or shredded Provolone cheese

**Sauce**

1 lb extra lean ground round  
3/4 cup chopped onion  
1/2 cup diced red pepper  
12 oz spaghetti sauce

Cook spaghetti and drain but do not rinse. Stir in butter, Parmigiano and eggs into hot pasta. Form spaghetti into a "crust" in a lightly buttered 10 inch pie pan. Bake in a 350 degree oven until crust sets slightly (about 8 minutes). Brown onion and red pepper in a small amount of olive oil until soft. Add meat and brown. Add spaghetti sauce and simmer 30 to 35 minutes. Spread cottage cheese over pasta crust. Top with meat sauce being sure to completely cover pasta. Bake 30 minutes at 350 degrees. Top with cheese and bake until cheese melts. Let stand before cutting.

## *R & R Club*

### **2007 Tre Donne Arneis**

As much as Italian winemaker Alessandro Lequio loved his daughters, there was no way he was going to hand over the family vineyard in Piemonte to women. Four generations of fathers had handed the estate down to their sons, and even though he hadn't had a boy, Alessandro would be damned if the family business was going to be run by the fairer sex. "Marry a good wine-maker," he would tell them. Just as stubborn as their father, the sisters all staunchly refuted this notion, and assured him that he would be handing the estate over to them one day.

In the end (and presumably tired of arguing), everyone agreed to a "do-or-die" wager, and literally bet the ranch: Deciding he could trick them into failure, Alessandro agreed to give the gals everything if they could pass three years of his rigorous tests, culminating in a single vintage of wine which he, himself would judge. To everyone's surprise, the Sisters never gave up... and moreover, they actually won more awards in their first year of production than Alessandro had in his entire career! True to his word, their papa changed his tune and turned the estate over to his daughters. He was so deeply impressed, he even allowed them to change the name to Tre Donne which means "three women."

Roero Arneis is a wine that seemingly satisfies everyone. It is crisp and clean, with terrific bite and a cleanliness that delights the palate of white wine lovers, but as this is Arneis, the mouth-feel is full and lush, even without oak, pleasing those who prefer red wine. This 2007 is drinking beautifully now and is remarkably versatile, pair it with poultry, pork, pasta or fish.

### **Domaine L'Oustal Blanc Naïck 7**

Everything about this selection from France is both intriguing and at the same time a little confusing. The name on the label would seem to indicate it's a white wine (blanc), but that's the name of the Domaine, not the color of the wine. They do make an outstanding white with the same name, but this one is a red blend of mostly Cinsault (60%) along with Carignan, Syrah and Grenache. Because of that heavy dose of Cinsault, French wine law prohibits identifying the wine as a Minervois, the region from which it comes. Instead it can only be labeled as a table wine. Nor can it carry a vintage date although the grapes are entirely from the 2007 harvest (thus Naïck 7).

As complicated as all that might be, what really matters is the juice inside the bottle. This is an exceptional and charming wine. The spicy chocolate and cherry aromas are enticing with their touches of smoke and herb. The palate is both rich and refreshing with supple dark cherry fruit sporting a lightly tart edge that adds balance. The velvety finish caresses and soothes and lingers on long after the last sip has been swallowed. Grilled meat, both red and white, or hearty stews would make a great match.

## *Passport Club*

### **2008 Laurent Tribut Chablis**

When Laurent Tribut married Marie-Clotilde Dauvissat, the daughter of legendary Chablis winemaker René Dauvissat, he joined the family's wine-making tradition. Laurent, Marie-Clotilde, and their children live only a few miles from René Dauvissat, in a large, restored farmhouse, with vineyards behind the property. Laurent is a good-natured man whose love of the vineyards is expressed in careful viticulture, using the minimum application of fertilizers and phytosanitary treatments.

For years, Laurent Tribut's wines were actually made in the Dauvissat cellars, in the same manner and spirit as the now legendary Dauvissat wines. Recently, however, Laurent moved his cellar to the town of Poinchy, just outside the town of Chablis. He carried with him the traditional Dauvissat styles of hand-harvesting and fermentation. Tribut's wines are immediately appealing, crisp and lively, with lovely fruit, lemony aromas, spicy apple flavors, good balance, with a silky finish.

This A.O.C. Chablis is a point of reference for the appellation. The lovely floral aromas of rose petal, lemon and green apple are crisp and lively. That crispness is just as evident on the palate that's filled with ripe lemon, sweet grapefruit, tangy melon and brisk apple flavors. Surprisingly rich and deep for a village wine, this one definitely outperforms its modest appellation. Cries out to be paired with seafood and would work especially well with fresh oysters, or as a nice counterpoint pair it with crab dipped in drawn butter.

### **2006 Rocca di Frassinello, Poggio alla Guardia, Maremma Toscana**

Bought in 1999, this estate in Central Maremma is the result of a partnership between Paolo Panerai, owner of Castellare di Castellina in Chianti Classico, and Baron Eric de Rothschild of the world famous Domaines Barons de Rothschild-Lafite. Maremma has a long established winegrowing tradition, especially in the North (Bolgheri and environs) and the South (Morellino di Scansano). Panerai's choice instead was to aim right in between where soils had been found to have many of the same geological characteristics of the soils in Chianti and Montalcino, but with an average temperature 5 to 6 degrees higher, grapes ripen 3 to 4 weeks earlier.

The agreement between Castellare and Domaines Baron de Rothschild was to blend Castellare's experience in the growing and vinification of the prince of Tuscan grapes, Sangiovese, and Lafite's experience with the classic French varieties. This blend of Merlot, Cabernet and Sangiovese is deeply extracted, succulent cherry and berry aromas are laced with layers of mocha, anise, herb and spice. That succulent cherry carries through on the richly textured palate that's filled with creamy fruit flavors backed by nice touches of red licorice, dark chocolate and earth. The finish is long and lively with smooth tannins and a food friendly hit of acidity. This classic Super Tuscan blend would work well with leg of lamb or richly sauced pastas. It would also go nicely with a simple platter of Italian salami, thin slices of a hard cheese, and a crusty loaf of bread.



February 2010



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## Wine Shop Hours!

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

**10 am to 6 pm**  
 Sunday

## Wine with Chocolate

If you think Champagne and chocolate make a perfect match, think again. As versatile as sparkling wines are, they just don't go with chocolate. What you want is a big, fruit driven red that will hold up to the sweet flavors. One of the best matches is a big Zinfandel. Here are a few suggestions.

### 2005 Marietta Angeli Cuveé, \$26.50

If this wine were any denser it would be a solid. Almost black in color, there is a deep nose of graphite, charcoal, and ripe black fruit as well as a layered brooding dark fruit mixture, with vanilla and toasty oak overtones. A blend of mostly Zinfandel along with some Petite Sirah and Carignane, if you like their old vine red, you'll love this one.

### 2007 Napa Cellars Zinfandel,

Offers the perfect balance between the spiciness found in Sierra Foothills Zin, and the jamminess of Sonoma. Intense ripe berry flavors with intriguing touches of sun baked earth and black pepper. Excellent value.

### 2005 Nalle Zinfandel, \$27.50

Nalle makes classically styled, Zinfandels with impeccable structure. The 2005 is highlighted by complex red fruits that are backed by a spicy sweetness. Just the right hit of acidity on the finish keeps things in balance. At it's best with dark chocolate that's not too sweet.

### 2007 Rombauer Zinfandel, \$25.00

Best known for their Chardonnay, this Zin is every bit as good. Concentrated aromas of boysenberry, plum and lively wild berries are complemented with clove and spice. Rich with plush, intense berry flavors and a generous finish highlighted by smooth tannins. Big but balanced.

### 2006 Seghesio Zinfandel, Old Vine \$27.50

"This is what great Zinfandel is all about. Ripe but balanced with lively acidity, jammy but concentrated and well-structured. Offers fresh wild berry, raspberry, vanilla and cracked pepper notes, but with layers of intriguing sage, lively mineral and smoke accents." —*Wine Spectator*



## Notable Wine Quotes

"My only regret in life is that I did not drink more Champagne."

—**John Maynard Keynes**

"When it comes to wine, I tell people to throw away the vintage charts and invest in a corkscrew. The best way to learn about wine is the drinking."

—**Alexis Lichine**

"Remember gentlemen, it's not just France we are fighting for, it's Champagne!"

—**Winston Churchill (WWI)**

"Wine makes every meal an occasion, every table more elegant, every day more civilized."

—**André Simon**