

Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP
NEWSLETTER

CORNER OF 8TH & FORT
BOISE, ID 83702

APRIL CLUB PICKS

In Praise of Riesling

by David Kirkpatrick

Riesling: the noble white wine variety that suffers from an identity crisis. Dismissed by many as a sweet variety, in most circles it doesn't command the respect of grapes like Chardonnay, Sauvignon Blanc or even Pinot Grigio. Part of the blame lies with the meticulous labeling laws of Germany, where the variety is most widely planted. Ranked according to



sugar levels at harvest, it's easy to see how the "sweet wine label" could be applied, but Riesling also has bracing acidity. That adds balance making wines with surprisingly high residual sugar taste much drier than you would expect.

Riesling is a very food friendly, versatile wine that goes great with everything from fish to pork, spicy Asian to creamy spaetzle. And while Germany is where it achieves its highest fame, it does well in vineyard sites around the globe, including, of course, our own Northwest. Check out these worthy wines.

2007 Rocky Gully Dry Riesling, \$12.99

This is the entry level wine from the family owned Frankland Estate in Western Australia. It offers vibrant aromas of bright lemon and lime with a nice touch of mineral. The fruit flavors are pure and focused with crisp citrus and green apple and a surprising touch of fennel in the background. A great buy for an Aussie Riesling of this quality.

2008 Cono Sur Riesling, Bicycle, \$9.49

This Chilean winery is a Wine Shop favorite. Unfortunately, due to damage sustained in the recent earthquake, production at the winery has been halted. Fortunately, no staff or family members were injured and you can still enjoy a bottle of their exceptional wine. This Riesling is an incredible value with its floral aromas highlighted by jasmine and citrus. Lots of ripe grapefruit in the mouth with nice mineral hints. The perfect pick for lobster, white meats and Thai cuisine.

2008 Seven Hills Riesling, \$11.50

Seven Hills winery in Walla Walla produces an outstanding line-up of wines, and this bottle is no exception. A graceful, balanced Riesling with low alcohol (11%) and brilliant straw color. Shows abundant lime, green apple and mineral notes, softened by ripe lychee. At 2.2% sugar it comes off as surprisingly dry, thanks to the crisp acidity that balances throughout.

2008 Snake River Riesling, \$10.49

The climate in Idaho allows us to grow some of the best Riesling grapes in the Northwest. Hot summer days are moderated by cool nights resulting in the perfect combo of ripe fruit and retained acidity. Southwest Idaho's ancient river beds provide a unique cobbled soil where the sand and river rock naturally restrict the vines growth resulting in intense and concentrated flavors. This winery's Arena Valley Vineyard sits on the slopes of a valley carved by the majestic Snake River. This is a lightly sweet wine with honeyed apricot aromas and flavors that are nicely balanced by steely acidity. Outstanding value.

2008 3 Horse Ranch Riesling, \$11.99

In 2003, Gary and Martha Cunningham broke ground in the foothills above Eagle, Idaho, planting a vineyard and choosing to adopt organic growing methods. They received organic certification in July, 2008. With Greg Koenig as their consulting

2008 Big Woop! White Wine

2007 Domaine Grand Nicolet
Côtes du Rhône

2007 Bisol Crede Prosecco
di Valdobbiadenne

2008 Mohua Pinot Noir

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winemaker, they quickly established a reputation for quality wines. This one opens with delicate aromas of apple, peach, and pear. There's a touch of sweetness that is nicely balanced by mouth-watering acidity. Its backed by an appealing minerality that colors the bright, spicy, fruit-laden flavors.

2008 Vale Wine Co. Riesling, \$10.49

John Danielson heads things up at Vale, a part of the Urban Winemakers Cooperative in Garden city,



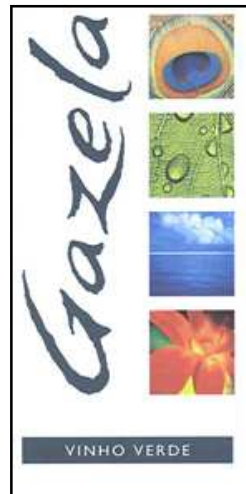
though he's about to move to a facility at the College of Idaho which will bring him closer to

his grape source. Surrounded by mountain views and a variety of crops, Vale View Vineyard is located on the south facing slopes north of Vale, Oregon. The fertile soil, perfect exposure and clean water from the Owyhee River have enabled the vineyard to thrive. His refreshing 2008 Riesling is made in a dryer style with aromas of pineapple, peaches and green apple and smooth citrus and stone fruit flavors. It won a well deserved gold medal at the 2009 All Idaho Wine Competition.

Wine Deal of the Month

Gazela Vinho Verde

A blend of four grapes most of us have never heard of: Loureiro, Trajadura, Azal and Ped-



erna.. They may be unfamiliar, but you'll want to become acquainted with this light and lively wine. Has a nice bouquet of lemon and apricot with more of the same in the mouth. It offers bracing acidity and a nice bit of spritz making for an utterly refreshing wine. Just the thing for a warm spring afternoon (I promise, those days are

coming). Great on it's own but makes a fantastic match with shellfish. At just 9% alcohol, you can have a second glass.

Gazela Vinho Verde

\$5.99 a bottle (reg. \$7.99)

Just \$5.09 a bottle—case price!

April Recipe

Warm Asparagus Salad with Shaved Parmegiano

Sometimes less is more. Here's a simple recipe that lets the fresh flavors of the early spring asparagus shine through. Serves six.

Ingredients:

- 2 pounds large asparagus
- Olive oil
- Splash of fresh lemon juice
- Salt and freshly ground pepper
- 3 oz shaved Parmigiano-Reggiano

Shave asparagus into long thin strips with a vegetable peeler, discarding any woody outer layers. Sauté quickly in olive oil until crisp tender. Season with lemon juice, salt and pepper. Add shaved Parmigiano-Reggiano and serve immediately. Pair with a citrusy white wine. Would go great with this months white wine club selections and Riesling would make a great match as well.

April Wine Club Selections

R & R Club

2008 Big! Woop White Wine

A part of Australia's Galvanized Wine group, Woop Woop is a collaboration between Ben Riggs, the winemaker, and Tony Parkinson, owner of Penny's Hill Winery. The name is Australian slang for the middle of nowhere in the Outback... "*just been to Woop Woop and back.*" In their own words, the Galvanized Wine Group's mission is to offer "rocks off" excitement, energy and above all, no end of empathy with the palates of lovers of wines of the New World. Based in South Australia's burgeoning McLaren Vale region, the group champions wines from proven vineyards, blessed with fortunate terroir, and is noted for the love and care of their viticulturists.

This blend of Chardonnay, Viognier and Pinot Gris sees no oak. It offers lovely floral aromas of honeyed peach, mango and papaya with touches of spice. Round and rich up front with a crisp citrus backbone that branches into ripe peach, nectarine and apricot. This is a wine that just gets better and better with every sip. Bottled in the one liter format that gives you an extra third over a regular sized bottle, it's an exceptional value. This is a very food friendly and versatile wine—try it with everything from creamy risotto to spicy Asian.

2007 Domaine Grand Nicolet

Côtes du Rhône

The first acre of Domaine Grand Nicolet was planted in 1875, but the wine cellar wasn't built until 1926. At the time, it was the first private cellar in the Rasteau village of the Côtes du Rhône. But the real starting point for this estate began in 1930, when Maurice Leyraud decided to plant Grenache and Carignan, instead of cereals and olive trees. In 1989, Jean Pierre Bertrand started to work at the estate (he was 24 years old), and in 1999 he took over the management of the Domaine.

Today there are some 50 acres of vineyards planted. This Côtes du Rhône is made with grapes harvested from vines on south-east facing slopes, with soils of red and yellow clays and chalk. The blend is 80 percent Grenache and 20 percent Carignan. The philosophy here is one of minimal intervention, with hand harvesting and no destemming before the juice is pressed into cement tanks for fermentation.

The result is a wine with deep, dark, almost brooding aromas that are filled with earthy anise, mocha and leather. That complements the ripe berry fruit that comes through with time in the glass. On the palate, that berry fruit is bright and beautiful with a silky smooth texture and amazing persistence. Round cherry fills things out backed by touches of dark chocolate and spice, with soft tannins marking the long velvety finish. It has the deep flavors that beg to be paired with beef. Would go beautifully with everything from a grilled rib-eye to a simple burger. More proof of the excellent quality of the 2007 vintage in the southern Rhône.

Passport Club

2007 Bisol Crede Prosecco di Valdobbiadenne

The first traces of the Bisol family (in the heart of the Prosecco D.O.C area) date to the 16th century and are contained in a census carried out by the aristocratic Venetian family Da Pola. Initially, the Bisols only produced grapes. It was Eliseo Bisol, born in 1855, who first vinified his own wine and, once the capacity of the winery had been expanded, began selling his wines on a limited basis outside Prosecco. World War I interrupted that small but flourishing business. At that time, the border of the Austro-Hungarian Empire passed through the zone, and in the fighting neither structures nor people were spared.

Eliseo Bisol died in 1923, leaving what remained to his son Desiderio who, in the thirties, began to plant new vineyards and reorganize the estate. He assigned a specific sector to each of his four sons. Antonio studied accounting and Eliseo, enology, while Aurelio tended to the vines and Claudio served as the house's general manager. The Bisol winery is still a family run business and is considered one of the finest in the region.

The winery makes a number of different sparkling wines, including this single vineyard blend. The name Crede, refers to the clay soil that's mixed with marine sandstone. The vineyard is situated in the hills where the Prosecco, Verdiso and Pinot Bianco vines do not suffer from drought in critical periods. This 2007 starts with an explosion of tiny bubbles that last and last. Enticing wildflower aromas are lifted by those bubbles. It's rich and creamy in the mouth, offering green apple and pear up front with crisp citrus on the finish. Lots of fruit, but dry in style, a great choice for a spring weekend brunch. Pair it with this month's asparagus recipe, a spicy frittata or most any shell fish.

2008 Mohua Pinot Noir

The Mohua range of wines are a part of New Zealand's Peregrine Winery. Since its first release in 1998, Peregrine has quickly established itself as one of New Zealand's iconic producers of handcrafted wines, reflecting and personifying the pristine environment in which they are nurtured. The winery and its vineyards are located in the southernmost grape growing region in the world at latitude 45 South, in Central Otago, the heart of New Zealand's South Island. By way of comparison, Burgundy and Oregon straddle the 45th North latitude.

The "Mohua" wines are named in honor of one of New Zealand's rarest birds, now found only in some of the most remote parts of the South Island's pristine rain forests. The graphics of the Mohua label reflect this stunning bird, flying through the upper canopies of its tree habitat. This 2008 Pinot Noir is made in a very approachable, crowd pleasing style that opens with sweet cherry fruit aromas laced with touches of violet, orange, anise and herb. Creamy sweet blackberry fruit flavors are nicely balanced by tart cherry that provides just the right hit of acidity. A classic food pairing would be baked ham or pork tenderloin. If wild spring-run salmon is your thing, then this is your red wine.



April 2010



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Wine Shop Hours!

10 am to 8 pm
Monday
through
Saturday

10 am to 6 pm
Sunday

April Wine Events

The Taxman Cometh

Only two things in life are certain, and one of them is taxes. That doesn't make paying them any easier, but we are here to help ease the pain by giving you some great deals on some great wines. This year we are expanding the saving opportunities with a week long event. From Sunday, April 11 to Saturday April 17, it's a **Red Tag Sale**. Big savings on lots of wines, highlighting white Burgundy (the epitome of Chardonnay). Shop early for the best selection.

And on April 15 take an extra 15% off every bottle in the Wine Shop including Red Tag, Sale and Clearance items. If you happened to get a tidy little tax return, what better way to spend it? Together, we can help stimulate the economy.

Boise Co-op Wine Shop Red Tag & Tax Day Sale

Great buys on selected wines April 11 to April 17

Shop early for the best selection

And on April 15 take 15% off every bottle

After all, a glass of wine couldn't hurt

A Very Special Burgundy Tasting

Wine Shop Burgundy buff Divit Cardoza will be conducting a special tasting of Comte de Vogue Musigny on **Friday, April 9**, starting at 6:30 p.m. at the Red Feather Lounge in the cellar tasting room. Seating is very limited. The tasting will include 2004, 2005, 2006 and 2007 Musigny as well as a vintage of Chambolle Musigny and a Premier cru. Cost is \$125 per person. For the record the 2005 is currently selling for \$1400 to \$1800 a bottle on Wine Searcher. We held a bottle back for this tasting. Please RSVP via e-mail at:

burgclub@hotmail.com

First come first served. Sorry, but with only one bottle of each wine, only 12 seats are available.

Wine 101 at Café Vicino

Join us for a whirlwind tour of wines from around the globe. From the old world to the new, and from the north to the south, we will taste wines from all over the world, and give a broad overview of all of the world's

major growing regions. Beginners are warmly welcome, and questions are encouraged, so if there's anything you've always wanted to know about wine and never got to ask, this is your chance.

This class will be taught by Leil Cardoza at Café Vicino, from 2-4 pm, **Saturday, April 24**. The cost is be just \$20 per person. For reservations call Café Vicino (208) 472-1463.

