

Boise Co-op Uncorked!

BOISE CO-OP WINE SHOP
NEWSLETTER

CORNER OF 8TH & FORT
BOISE, ID 83702

APRIL CLUB PICKS

Pick Your Pink

by David Kirkpatrick

Okay, it's been an unusually cool and wet spring so far, but May is upon us and that means two things: warmer weather and the arrival of the Kacher rosés from the south of France. Robert Kacher Selections is one of our favorite importers, so we buy



in early to offer you the best choices and values. We tasted through the seven offerings brought in from 2009 and they were without exception absolutely delicious—refreshing wines that are full of bright fruit flavors. When it comes to Rhône varieties, it would appear that this vintage will rival the outstanding 2007. Here's the line-up:

2009 Domaine des Corbillières

Touraine Pinot Noir Rosé, \$12.99

With nearly 400 miles of river, the wine region known as the Loire Valley starts in the west where the river pours into the Atlantic and finishes well past the town of Nevers to the east. This region offers a fantastic assortment of wines. Maurice Barbou and his grandfather Fabel planted Pinot Noir at Domaine des Corbillières over forty years ago. Today the wines are made by Fabel's great-grandson Dominique Barbou. They have nearly 50 acres of vineyards; the sandy soil lies on a bed of clay from the Sologne region. The key here is that they harvest only by hand and not by machine. Following a 12 hour steeping period, the wine is transferred to a settling vat for natural fermentation to take place. The result is a pale rosé wine,

slightly spicy, with a vague hint of pepper. It shows delicate red fruits and just a hint of rose petal in the nose, with elegant cherry fruit flavors on the palate. A perfect match to pair with spring run salmon, and a great buy on a rosé that is 100 percent Pinot Noir.

2009 Domaine des Fondrèche l'Instant Rosé, \$12.99

Domaine Fondrèche is situated on the picturesque foothills of Mount Ventoux in the village of Mazan. Young winemaker Sébastien Vincenti, a protégé of André Brunel, is without a doubt the leader in quality in this southern Rhône appellation. Although well known for his deliciously concentrated red wines, the best-kept secret here just may be the rosé. Made from three grapes, this year's blend is dominated by Cinsault (50 percent) with 30 percent Syrah and 20 percent Grenache. The Cinsault and Syrah are kept 3 to 4 hours on the skins, before being slowly pressed—a technique known as *pressurage directe*. The Grenache is fermented for a short time and then *saignée*, or bled off, and blended in tank. The l'Instant rosé has a very soft pink color with lovely aromatics of floral cherry. It is the epitome of a charming rosé, and despite its light color, it retains that charm as it ages, typically drinking well more than a year after the vintage.

2009 Domaine Sainte-Eugénie Corbières Rosé, \$10.99

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 dominate 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

2009 Domaine Joël Delaunay Le
Bois Martin Sauvignon Blanc

2008 Mas Carlot Les Enfants
Terribles

2004 Henschke Littlehampton
Pinot Gris

2007 Domaine de Fondrèche Nadal

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rosé displaying fresh raspberry and cherry notes with a slight touch of mineral and herb on the finish. It is a well structured wine that is smooth, elegant and charming. Always one of my favorites and this year is no exception.

**2009 Domaine de Saint-Antoine
Rosé, \$9.99**

Domaine de Saint-Antoine is a 50 acre property located in the heart of Costières de Nîmes, on the western edge of the Rhône River. Owned and operated by Jean-Louis Emmanuel and his wife Marlène, this estate has become one of the rising stars in the appellation. Saint Antoine is situated in a very warm micro-climate, allowing the grapes to achieve outstanding ripeness. This bottling is a blend of 60 percent Syrah and 40 percent Grenache. This is a vibrantly colored rosé with high tones of red fruit on the nose that 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.

**2009 Mas des Bressades
Cuvée Tradition Rosé, \$10.99**

The 99 acre estate of Mas des Bressades is considered by many as the top estate in Costières de Nîmes, located 35 miles southwest of Châteauneuf-du-Pape, on the western side of the Rhône. It is run by Cyril Marès and his lovely wife Nathalie Blanc, who owns the adjacent estate, Mas Carlot. This beautiful Rosé is made by saignée of equal parts Grenache and Syrah. The back label states it also has Cinsault, but that seems to be a holdover from the previous vintage. The Grenache vines here are between 25 and 60+ years old and the Syrah is in its 30s. Offers bright strawberry and spice aromas, and well balanced fruit flavors with a nice richness in the mouth. Light acidity keeps the finish clean and refreshing.

2009 Mas Carlot Tradition Rosé, \$9.99

Located next door to Mas des Bressades, this centuries old property was acquired by the Blanc family in the 1960s and is today run by Nathalie Blanc with the help of her husband Cyril. This rosé is a



blend of 70 percent Grenache, 25 percent Syrah and 5 percent Mourvèdre all of which have been bled from tank. It is a gorgeous rosé, loaded with wonderfully intermingled flavors of creamy raspberry and strawberry that are graced by hints of spring flowers and spice. It's lush on the palate, with a long, harmonious finish

2009 Chateau Guiot Rosé, \$9.99

Also located in the Costières de Nîmes appellation, 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 (80 percent), with some Syrah. Made in a crowd pleasing style with undeniably rich and ripe red fruits, it has a lovely color, that's deeper than most rosé.



Wine Deal of the Month

2007 Quintay Pinot Noir

The cooler climate Casablanca Valley is an ideal location for the vinification of Pinot Noir grapes. This wine offers red currant, cherry, blood orange and rose aromas with a focused palate of tangy red fruit and touches of herb on the finish. A nicely concentrated wine with good persistence, Tanzer rated it a solid 89 points with a suggested retail of \$24 a bottle.

Quintay Pinot Noir

\$12.99 a bottle (reg. \$16.99)

R & R Club

2009 Domaine Joël Delaunay

Le Bois Martin Sauvignon Blanc

Domaine Joël Delaunay is located on the bank of the Cher River, about 30 miles east of the city of Tours.

There are 60 acres of vineyards in the same family for five generations now. Thierry Delaunay took over the estate in 2002 and obtained the “Terra Vitis” certification that same year guaranteeing the respect of nature, “using ecologically sustainable methods in view to preserve the environment and human health” (excerpt from www.TerrasVitis.com website). Domaine Joël Delaunay is the perfect combination of modern technique and long-lived traditions. Made from 100% Sauvignon Blanc, this very fruity wine is vinified from carefully selected musts. After temperature-controlled fermentation, the wine rests on its fine lees to maximize the development of its unique characteristics.

Lively notes of pink grapefruit, pineapple and quince mark the nose with characteristic fresh grass undertones. The smoothly textured fruit flavors are highlighted by sweet lime, melon and soft grapefruit. Touches of lemon zest and mineral come through on the finish. It is best paired with fish and seafood, or enjoyed by itself as an apéritif.

2008 Mas Carlot Les Enfants Terribles

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. Located on the western edge of the Rhône River, in the village of Bellegarde, southeast of the city of Nîmes, the vineyards are in the heart of the appellation’s cailloux-based soil. In the old Provençal dialect, “Mas” means farm, and Nathalie Blanc-Marès is beautifully managing this 185 acre estate with the aid of her husband Cyril Marès, owner of the neighboring property Mas des Bressades (yes, she married the boy-next-door). They are a great Provençal family—young and energetic with great vision and talent.

The vineyards were planted in the 1950s and 1960s to the current varieties. This Cuvée was created for the first time with the 2003 vintage. While in the cellar with importer Bobby Kacher and talking about their little ones and how active and mischievous they were, “Les Enfants Terribles” was born. This is a selection of really good old vines Mourvèdre and Syrah. The Mourvèdre was aged in barrels for one year. Nathalie likes to wait during harvest, picking late to obtain the maximum maturity for each grape variety.

A lush wine with heady aromas of dark berry, anise and spice. In the mouth it’s both rich and elegant with hearty flavors and exceptional balance. It offers blackberry and plum fruit flavors with layers of herb, mocha, vanilla and spice. There’s a definite and delicious meatiness on the finish that is smooth, round and marvelously persistent. An exceptional value in an exceptional wine.

Passport Club

2004 Henschke Littlehampton Pinot Gris

The soils in South Australia’s Adelaide Hill consist of sandy loam overlying weathered shale and clay, which provide excellent conditions for viticulture. Littlehampton, recently rediscovered as a grapegrowing area, lies on the eastern side of the Adelaide Hills.

Best known for their Hill of Grace Shiraz, one of Australia’s and the world’s top red wines and priced accordingly, Henschke is no slouch when it comes to white wine. It may be hard to believe that a 2004 Pinot Gris would still be alive, but this wine will make you believe it. The best Pinot Gris from Alsace, France evolve beautifully for a decade or more, and Henschke’s bottling is definitely made in that style. It doesn’t hurt that it has a screw cap closure to help preserve freshness. One hundred percent Pinot Gris, the grapes for this wine are grown by David and Annette Innes at Littlehampton in the Adelaide Hills.

Six years after the harvest this wine is drinking beautifully—a rich and unctuous delight. Marked by elegantly lifted aromas of apricot, litchi, fig and honeysuckle, colored by a nice minerality. The palate is round, ripe and full-bodied, with honeyed stone fruit, mango, papaya and a light touch of hazel nut and almond. Good acidity throughout, it comes through especially well on the lingering finish. A remarkable wine at its peak now, but it should hold for another year or two. Would go great with spicy Asian cuisine, or would make a nice counterpoint to a simple roast chicken. Would also pair well with lobster, crab or salmon.

2007 Domaine de Fondrèche Nadal

Domaine de Fondrèche, located on a plateau at the foot of Mt. Ventoux, was purchased by Sébastien Vincenti and his family in 1993. Originally 58 acres, Sébastien now has over 90 acres of vineyards in production. The cuvée Nadal is a wine typically produced from equal parts old vine Syrah and Grenache. The Syrah finishes alcoholic fermentation and goes through malo in 300 liter casks, while the Grenache is finished in tank. The 2007 vintage adds 10 percent Mourvedre to the mix. The vines for all three varieties are 70 or more years old. With the aim of creating a harmony between the vines, soil and its direct environment, Fondrèche practices organic farming.

Nadal requires one to two years aging from its release and can be kept for more than a decade. The wine is inky and displays fresh and juicy red fruits with tremendous depth, complexity and length. Aged in small oak barrels, soft oak colors the aromas of sweet cherry liqueur and plum pudding backed by touches of rose petal, anise and spice. Almost no oak comes through on the palate that’s filled with creamy cherry and berry fruit flavors, round and ripe. An impeccably well balanced wine, smooth tannins come through on the velvety finish. Robert Parker rated it an impressive 92 points. Try it now with barbecued or smoked meat. Would go great with leg of lamb or wild game meat, like elk or venison. It was a beautiful match with grilled slices of polenta dressed in a light tomato sauce.



Sparky, fetch me an impudent little Chardonnay

May 2010



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Wine Shop Hours!

10 am to 8 pm

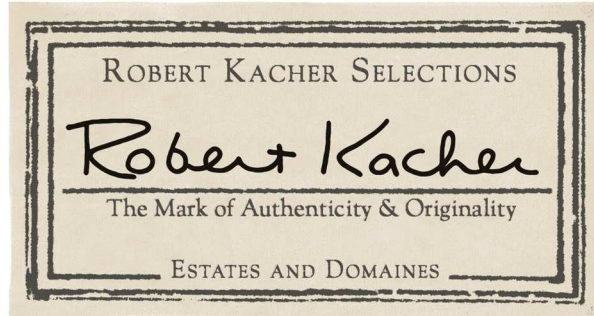
Monday
through
Saturday

10 am to 6 pm

Sunday

Kacher Sale & Tasting

Reds, Whites and Rosés from one of our top importers—great wines, great low prices for your spring and summer enjoyment. We bought in big to keep you in wine all season, but to kick things off it's a big sale and a free tasting—try before you buy.



Saturday May 22 & Sunday May 23

Take 15% off 6 or more bottles of

All Robert Kacher Wines — Mix & Match

Free tasting both days from Noon to 5 pm

May Recipe—Summer Farro Salad

This recipe is from the Tenuta di Capezzana estate near Florence. It makes a wonderful first course, and is great to take on picnics. It is best prepared the night before serving, which allows the farro to absorb the flavors of the oil and the tomatoes. Goes great with dry rosé and serves 6 to 8.

Ingredients:

1 & 1/3 cup organic wholegrain farro
1/2 cup plus 2 tablespoons of extra virgin olive oil
2 cloves garlic
6 ripe tomatoes, chopped
1 cucumber, sliced
1/2 cup fresh peas, parboiled and rinsed with cold water
(or substitute frozen peas, no need to parboil)
Handful of fresh basil leaves, cut into ribbons
Fresh lemon juice to taste
Sea salt and pepper to taste

1. Place farro in a bowl and cover with cold water. Let farro soak for 2 hours and drain.
2. Place farro in a large pot with plenty of salted water and bring to a boil. Cook for about one to one and one half hours until the grains are tender.
3. Drain and rinse with cold water, toss with 2 tablespoons of olive oil and set aside to cool.
4. Heat remaining oil in sauté pan and flavor it with the garlic by cooking the whole cloves over a low flame for about 3 minutes.
5. Remove from heat and remove garlic.
6. Toss farro in a large salad bowl with the tomatoes, cucumber, peas and basil.
7. Drizzle with garlic flavored oil, season with lemon juice, salt and pepper and toss again.