

# Boise Co-op Uncorked!

WINE DEPARTMENT  
NEWSLETTER

888 W FORT STREET  
BOISE, ID 83702

## MARCH CLUB PICKS

Blackbilly Pinot Gris 05

Pieropan Soave Classico 05

Bong Bong Shiraz 05

Domaine de la Madone 05

Nautilus Pinot Noir 05

Baron Heyl Riesling Kabinett

Delarche Pernand-Vergelesses

...1er Cru and Cuvee 2005

## A Visit to Domaine Sauvète

—*Christian Robertson*

The great thing about wine country on any continent is the hospitable and gracious culture that surrounds it, especially on the part of the small independent winemakers. I was reminded of this one day as Nelly and I set off to take the back roads to Chambord. We headed east out of Montrichard and were going to follow the Cher River until I found the super secret scenic route I was looking for. All was going fine until we passed the mushroom caves and I zigged when I should have probably zagged. Within 20 minutes we were hopelessly lost. Far off up into the hills, noon was approaching and threatening to defeat our plans of a picnic at the famed castle. I continued to aimlessly drive cursing the density of the Amboise forest, as it was my only obstruction in sighting the river again and surely being able to re orient myself. We drove and drove some more, and then finally came upon a sign that I recognized.

The sign was like any sign we had seen all day. In wine country there are literally thousands of little maroon colored markers along the road pointing in the direction of this winery or that. I recognized this sign not because I had driven by this spot before but was pleasantly surprised to recognize the winery it was pointing to. I took a hard left up a country road and Nelly looked at me as if to say "Come on, you can't possibly think this is the road to Chambord!"

I drove the car up the driveway and pulled off into the shade right by a big sign welcoming us to Domaine Sauvete. As I turned the car off a head peeked from around the side of the building. That head turned out to be the head of Jerome Sauvete, proprietor of this fine estate and second-generation winemaker.

"Come talk tot his guy for me Nelly" I said as we got out of the car. Nelly is flu-

ent in at least five languages, I think she knows a few more but doesn't let on to it in order to keep me from getting her into situations like this more often. We all introduced ourselves and explained that I sold this mans wine in the United States. He seemed rather pleased at that announcement and called over to the house where his wife, Dominique, peeked through the front door and waved as she was talking on the phone. Upon realization that she was occupied at the moment he directed us up towards the vineyards where we talked some more.

It was truly serendipitous coming across this little place. Before coming to the Loire I read about and tasted all the wines I could get my hands on and distinctly remembered this winery from the North Berkeley Imports portfolio. Jerome and his wife work the 16ha completely organically and biodynamically. They estate bottle every wine they make and hand harvest almost all of their grapes. The quality was very pronounced when I first tasted the 2004 Domaine Sauvete Sauvignon from the shelves of the Boise Coop. And now here we were, getting a tour of this beautiful little country winery and finally getting an answer to the eternal question; "why does it taste so good?" The answer was translated to me by Nelly as Jerome speaks very little English and at the time, I, even less French. "When I was a baby my parents would put me in a wicker basket in the shade of a vine plant while they harvested their grapes. ... Sauvète page 4.



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## Divit Asks: Why Drink Beaujolais?

—*Divit Cardoza*

There is a joke in France that the city of Lyon was established at the meeting of three rivers; the Saone, the Rhone and the river of wine that flows South from the vineyards of Beaujolais. Every Restaurant, Bistro and Café in Lyon has Beaujolais on their wine lists and most sell it by the pitcher as well. It is important to note that Lyon is also considered the gastronomic center for all of France. Why do these food-loving French also love Beaujolais?

Many Americans only experience Beaujolais in the form of Beaujolais Nouveau or as a simple negociant Beaujolais-Villages. When you travel through the winding hillsides of the small villages north of Lyon you realize that there is much more to this area of Burgundy than we usually see. Aside from Beaujolais and Beaujolais-Villages there are ten “Cru Beaujolais” designations where the best wines come from. These are hillside vineyards and are named on the bottle by their Cru (Regnie, Julienas, Brouilly, St. Amour, Morgon, Moulin-A-Vent, etc). Many producers in these areas have very small estates and produce only one wine from the Gamay grape. This is why many of these wines are seldom seen outside of France.

After my first trip to Beaujolais (and my first experience with truly great Beaujolais) I made it my goal to find some “real” Beaujolais in the U.S.A. . This proved to be no easy task. Some of the wine is bottled in such small quantities that it is not practical for importers to find it & ship it. Even more Beaujolais is sold to co-operatives or negociants

and blended into larger cuvees, so the individual growers personality is lost. After several years of searching we were finally able to find true grower/producer quality wines to sell in Idaho. The next time you want to drink a good Burgundy remember that Beaujolais is Burgundy also!

The versatility of this wine is undeniable. It pairs well with most foods & can even be lightly chilled in the summer making it perfect for Bar-B-Qs or picnics.

### GREAT ESTATE BEAUJOLAIS IN STORE NOW!

**Domaine des Nuges Beaujolais Villages** \$13.50 a

small grower/producer from the village of Lancia

**Pierre Chermette Beaujolais** \$11.99

**Domaine de la Madone Beaujolais** \$12.99 Divit’s best buy fruit bomb Beaujolais.

**Paul Durdilly Beaujolais V.V. “Les Grandes Coases”** \$12.99 old vine fruit & depth.

**Vionery Cote De Brouilly V.V.** \$20 From the upper hillside above the town of Brouilly comes some real serious juice.

**Michel Rey Julienas T.V.V.** \$20 Made from vines over 80 yrs old and finished in small oak barrels. This will age well for 3-5 years.

**Domaine Des Braves Regnie** \$16.99 A big bottle of pure berry pleasure.

**Domaine Du Granit Moulin-A-Vent** \$23.50 another old vine masterpiece. With a few years of bottle age, you would swear you were drinking pinot noir!

## Potel Bourgogne Rouge 2005

As the rave of the 2005 Red Burgundy vintage ignites around us, even those of us with moderate funds are finding ways to buy Burgundy. How can we resist the best vintage since 2002? 2005 is fruit, fruit, fruit without any of the over ripeness of 2003, unfortunately with the ignited raves we get ignited prices.

Looking on the brightside, I’m okay with having a small wine budget during this vintage release. Why? Because as I have heard my boss say a thousand and one times, with a good vintage all the boats rise, small and large. And so it is. It’s a great year for me to buy the less expensive red Burgundy with the confidence that the juice is good and will get even better with age!

And for 18.99, Nicolas Potel’s Bourgogne is just that. I sampled this bottle over the course of three nights. At first it was tart, tart cherry — strong fruit with a strong streak of acidity. Over the next couple of days the acidity mellowed a bit, but the wine never lost it’s freshness as the fruit opened up to reveal earth, spice, licorice and some very sultry undertones. As a young wine, it’s tartness may not be for the faint of heart, but I am happily going to tuck away a few bottles, and see where this wine goes confident the acidity will keep it fresh and lively for a number of years.



Maison Nicolas Potel has been around since 1997, but has roots in Domaine de la Pousse d’Or in Volnay, which was run by Nicolas’s father, Gerard Potel. Potel is committed to using quality fruit from the best growers and proceeds with as little interference as possible. The result is fresh, clean wine with brilliant fruit that speaks of Burgundy.

## Wine Club Selections

### Cru Classe Club

After all the talk about 2005 Burgundy, I thought it only appropriate to feature a couple of them. These selections are two different bottlings from the same producer, from the same region from the same vintage. **Marius DeLarche** is one of my personal favorites from North Berkeley Imports. His wines are terroir-driven making them mineral-rich with the distinctive fruit of Pernand-Vergelesses (which is adjacent to, and shares grand cru land with, Aloxe-Corton) which leans on exotic and spicy side. Complex and tantalizing these wines are never superficial or simple, but are reminiscent of the soils they came from.

**"Les Boutières" Vieilles Vignes** Réserve Spice on the nose with hints of ginger, flavors of fresh raspberry and cherry. Delicate in body, profound in flavor.

**1er Cru "Ile des Vergelesses" Réserve** Dusty and earthy with hints of pepper flow into a delicious fruit palate of cherry and plum. Great acid balance and length. If you can stop yourself from drinking them age for 10 or more years.

### R & R Club

#### 2006 Bong Bong Shiraz, Centennial Vineyards

Bong Bong is the name given to the main street of the village of Bowral meaning "meeting of the water". It comes from the language of the coastal Wingecarribee tribe to describe the area where they would come in the highlands. Today, on the same land seven days after the famous Melbourne Cup race the city and country folk meet to enjoy the best country race meeting in New South Wales. This wine is a celebration of that annual event. The fruit was sourced from Orange, New South Wales.

Bright, fruit forward, characterized by chocolate, hyacinth, rose. Notes of bay leaf and parsley. A touch of sweetness, would lend itself well to all food pairings. Had with pizza, was a really fun wine.

#### 2005 Domaine de la Madone Beaujolais

2006 Decanter Magazine World Wine Awards Bronze winner and Master of Wine, Jancis Robinson's 'Wine of the Week.' This Beaujolais is a glass of intense fruit from old vines softened by oak barrels. This is a wine that proves how delicious and seriously pleasurable Beaujolais can be.

### Passport Club

#### 2005 Nautilus Marlborough Pinot Noir

Nautilus is a state of the art winery located in Marlborough. Winemaker, Clive Jones has spent time studying Pinot Noir in both Oregon and worked for a short while at Domaine Dujac in Burgundy. While he also produces Sauvignon Blanc, Chardonnay and Pinot Gris, Pinot Noire is his current fascination.

Deep ruby color, with aromas of plum, hints of earth and chocolate. The right amount of oak contributes to the tannins, structure and length. Drink now or over the next five years.

#### 2005 Baron Heyl Riesling Kabinett

A consistent producer for good Riesling, Baron Heyl has been an organic estate since 1988. The ripe 2005 vintage provides splendid Kabinetts that show a little more fleshiness than prior offerings. Flavors of apricot and peach with the right balance of sweetness and acidity. Goes well with numerous foods — try it with grilled salmon topped with a spicy fruit salsa. Good for short term aging.



#### Blackbilly 2005 Pinot Gris

Blackbilly uses McLaren Vale and Fleurieu Peninsula fruit for its Pinot Gris. Light-medium body of grapefruit, orange peel, pistachio, sherry, wet green wood. Hints of minerals, willow, hay. As it aerates, takes on a more exotic quality of white peach and lychee. This would be nice with seafood, particularly shellfish or lobster. This wine sees no oak, but does have a dose of Sauvignon Blanc (10%) for added crispness. It is best drunk young.



#### 2005 Pieropan Soave Classico

From grapes grown on hillside vineyards of the Soave Classico subappellation, this wine is made of 90% Garganega, 10% Trebbiano di Soave. Characterized by notes of pineapple, dried apricots, and sweet oak. Quite a bit of acidity at the onset, softening to reveal a sweet, long finish.

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#### ....Sauvète continued

Today I know every single plant on the estate, cultivate the grapes with the greatest respect and make wines that I love." Perfect, question answered.

After a tour of the vineyards Dominique joined us in the winery and brought some cheese and fresh bread out of a cupboard as Jerome started popping corks. By this point I could see that Chambord could wait and country hospitality was going to change our plans for lunch. We tried all of Jerome's wines in bottle, many we didn't even know existed. The highlights were a Sauvignon Blanc called Oneiros and one called Confidence. This guy's Sauvignon Blanc from the lowly Touraine Valley could put some of the best from Sancerre and Pouilly Fume to shame. He also had some very charming red blends one in particular called Privilege that was just that, a privilege to drink. Malbec and Cabernet Franc intermingling with the freshest of berry expressions and bright character. We at the Coop will do our best to source as many of Jerome and Dominique's wines as we can. Stumbling upon wine makers such as they is one of the greatest pleasures we have in our business and what's more exciting is sharing their wines with our customers. Enjoy!

Looking for a way to spend your return?

# TAX DAY SALE

# 17% OFF

## 6 or more bottles

## Tuesday, April 17 2007

### EASTER WINE

*Easter brunch begs for a light, sweet, low-alcohol bubbly...*

*Moscato d'Asti is just the thing*

- 2005 Coppo Moncalvina \$18.50
- 2005 Palladino \$21.00
- 2005 Marengo Scrapona \$14.99
- 2006 Saracco \$15.00
- 2005 Silvan Ridge Early Muscat \$9.99 (half-bottle)



## Get Excited: New Austrian Wine Section!

—Rosemary Gray

When you wander to the end of the Chardonnay aisle don't expect to find Sonoma-Cutrer. Figuring we had plenty of redundant California Chardonnay we reduced our facings (don't worry Sonoma-Cutrer is still there just a little to the left) and made a brand new section for some of the coolest wines in the store.... Austrian wine!

I keep harassing our customers (and my co-workers) to get excited for Austrian wine. And for many who have ventured to try a bottle of something new (and maybe something they had trouble pronouncing), they've come back thirsty for more.

Just last night after having a glass of white burgundy, I felt in the mood for a little red. Though out of curiosity I had hoped to let it age, I couldn't resist uncorking a bottle of Buchegger Zweigelt and once again was enormously pleased with how delicious it was. Good Zweigelt — pronounce it with me *sviy-gehlt* — is, in my book, some of the greatest drinking wine on earth. Okay so it's a little more amusing than Bordeaux and Burgundy, but not to its detriment as the glass is filled with all the things we require of good wine: balance, complexity, finesse and an intangible interesting quality that keeps you returning to the glass



like a conversation you hope will never end.

After all my raving and all my sampling, I'm more excited about Austrian wine than ever. So come check out my new section, it's filled with the Zweigelt, Gruner Veltliner, Riesling, Blaufrankisch, Sauvignon Blanc, St Laurent, Zierfandler, Rotgipfler, and a little Muskat and Pinot Noir! Even the familiar grapes take on a new twist when it comes from Austria. Cheers!