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In Good Taste

The Wines Flow (Walt Thode)

We had fun the past three months. The September event, low-key so we could recover from the August Idaho Wine Festival, was a tasting of medal winners, both from the IWF and the Northwest Wine Summit. October had us eating eastern European fare, mostly German, and drinking a wide variety of wines and beers from that region, at Tres Bonne Cuisine in Boise. (Go there if you want some wines you've never heard of from countries you don't normally associate with wine. Their beer selection is similarly eclectic.) Finally, in November we compared the taste of wine and chocolate, both white chocolate/white wines and dark chocolate/red wines, in a delicious evening that overwhelmed the taste buds of some of us.

Our annual December event, sparkling wines for the holidays, is due on December 11. (Note that this is the second Tuesday of December, not the third.) This is the fifth annual tasting of sparklers, and it's always a popular event, so be sure and sign up for it to see what "take" we put on it this year.

Upcoming Events:

All TVWS meetings are the 3rd Tuesday of the month unless otherwise noted.

- Dec. 11: TVWS meeting, annual champagne & sparkling wine tasting at Crystal Ballroom, Hoff Bldg.; 7 pm (note: 2nd Tuesday)
- Jan. 8: TVWS board meeting at Papa Joe's, 7 pm; all are welcome
- Jan. 15: All Idaho Wines and annual business meeting at Crystal Ballroom, Hoff Bldg., 7 pm
- Feb. 5: TVWS board meeting at Papa Joe's, 7 pm; all are welcome
- Feb. 19: To be determined; watch this space and check your email
- Mar. 4: TVWS board meeting at Papa Joe's, 7 pm; all are welcome
- Mar. 18: To be determined; watch this space and check your email

(If you know of events to include, send them to wfthode@rmci.net.)



Enjoying the dinner at Tres Bonne Cuisine

Treasure Valley Wine Society 2007 Board of Directors

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Board meetings are usually on the first Tuesday of the month. Attendance by members is encouraged. Call for the location.

Idaho Wineries

- Bitner Vineyards**
16645 Plum Rd.
Caldwell, ID 83607
(208) 454-0086
Sat-Sun 12 noon-5:00
- Blue Rock Vineyard & Wines**
4060 North 1200 East
Buhl, ID 83316
(208) 543-6938
Fri-Sun (summer) 12 noon-dusk
- Camas Prairie Winery**
110 S. Main St.
Moscow, ID 83843
(208) 882-0214
Tues-Sat 12 noon-6:30
- Carmela Vineyards**
795 W. Madison St.
Glenns Ferry, ID 83623
(208) 366-2313
Daily (summer) 9-9
- Clearwater Canyon Cellars**
Lewiston, ID
Coming soon
- Coeur d'Alene Cellars**
3890 N. Schrieber Way
Coeur d'Alene, ID 83815
(208) 664-2336
Mon-Sat 11:00-6:00
- Cold Springs Winery**
Cold Springs Rd. (P.O. 105)
Hammett, ID 83627
Sat-Sun 12 noon-5:00
- Floating Feather Winery**
3350 Ballantyne Ln.
Eagle, ID 83616
Coming soon
- Fraser Vineyard**
1004 LaPointe St.
Boise, ID 83706
(208) 867-2255
By appointment
- Frenchman's Gulch Winery**
360 9th St., #9, P.O. Box 3578
Ketchum, ID 83340
(208) 726-0118
Sat 1:00-5:00
- Galena Summit Winery**
336 Lewis St., #6
Ketchum, ID 83340
(800) 228-8626
Wed-Sat 3:00-5:00
- Hegy's South Hills Winery**
3099 E. 3400 N.
Twin Falls, ID 83301
(208) 734-6369
By appointment only
- Hells Canyon Winery**
18835 Symms Rd.
Caldwell, ID 83605
(208) 454-3300
Sat-Sun 12-5 or by appt.
- Holesinsky Vines**
4477A Valley Steppe Rd.
Buhl, ID 83316
By appointment only
- Indian Creek Winery**
1000 N. McDermott Rd.
Kuna, ID 83634
(208) 922-4791
Fri-Sun 12-5 or by appt.
- Koenig Distillery & Winery**
20928 Grape Ln.
Caldwell, ID 83605
(208) 455-8386
Apr.-Dec. Sat-Sun 12-5

(continued)

The Wines Flow (continued)

January will see our annual business meeting, along with tasting of a wide variety of Idaho wines. The business meeting is an annual requirement which we take care of pretty quickly so that we can get down to the tasting. If we follow our usual pattern, this is the time when you can renew your membership in TVWS, and if you do so the wine will be provided at no cost. (Otherwise there's a modest fee.)

The February event has not been determined yet. Ditto for the March event. But we always have some good events, so watch your email for details. If you want to help determine some of these future meetings, volunteer to serve on the TVWS board. Elections will be held at the January meeting (see above), and usually any-

one who wants to serve is welcomed.

Note the TVWS schedule on your calendars, and we'll hope to see you at one or more of our events in the coming months. Y



Nearly 50 came to the popular November wine and chocolate event.

TVWS Communications Update (Bob Young)

We have received via e-mail several comments from the membership that they do not receive any information on the happenings of the TVWS. You pay your dues ... you deserve to be kept informed. In November I established and set-up a blog to accomplish some of the getting of information. The URL of the blog is <http://tvws.blogspot.com>. The blog was established so the membership, and others for that matter, can post their ideas, comments, suggestions, ask questions, answer questions, post Taste Bite recipes and whatever else relating to wine and the proper use of wine. This is an open forum.

Also, the Board has established a separate e-mail list for the paid membership, where we can send the Minutes of meetings, the Newsletter and other pertinent Society information. The question was asked "Why to just the paid membership and not to everyone on the E-Vite list?" Again, the answer is straightforward - You have paid your dues and deserve direct communications. Not everyone on the E-Vite list is a paid member. They have other means of communications, namely the TVWS web page (www.treasurevalleywinesociety.org) and, of course, the blog. And if all goes well, you should be receiving this issue of the newsletter through e-mail. However, if the membership

listing does not have your correct and up-to-date e-mail address, you probably will not receive the information. If you change e-mail addresses or if you change your service provider, then you must notify a member of the Board to have this changed. Look at the web page and the Board is listed there. Or, you can send an email to tvws@hotmail.com.

The Board of the Treasure Valley Wine Society is working very hard to correct some of these problems. But we cannot do this without your help and participation. We need event ideas. We need participation. We need Board members. The TVWS needs you. Y

More On the Blog (Bob Young)

I really have toooooo much time on my hands. The TVWS Blog is running. You can view it from the web page or <http://tvws.blogspot.com/>. Sign in and add your comments. Now this blog goes worldwide and is listed in the search engines. The neat thing - It Is Free! It is just another way to get ourselves noticed. Have fun with it and do look at it and leave comments. That's what it is for. Any ideas for the format of the blog can be arranged. Y

Five Wine Varietals to Have on Hand for the Holidays

Stacy Slinkard, Your Guide to Wine

If you are planning on hosting or attending any holiday parties this year, then you may want to keep a handful of wines on hand to take you from Thanksgiving to Christmas and from New Year's on! Varietals to check out include Thanksgiving to Christmas to New Year's and beyond! Between these five varietals you will be able to handle a wide assortment of food factors.

Varied Varietals

Five wine varietals to consider keeping on hand for the holidays include Pinot Noir, Cabernet Sauvignon, Shiraz, Riesling and a Sauvignon Blanc. Between these five varietals you will be able to handle a wide assortment of food factors.

Ranging from appetizers featuring shrimp cocktail (think Riesling) to stuffed mushrooms (opt for Sauvignon Blanc or Pinot Noir) to full course meals featuring turkey, prime rib, honeyed-ham and all of the fixings - these five varietals will have you covered.

Pinot Noir - Give Pinot Noir a go with Brie, goat or Swiss cheese and crackers, veggie trays, stuffed mushrooms, baked ham, turkey meat, roasted duck, and even foods that are heavy on the cinnamon and cloves. Quick tip - skip the fruit and super sweet dessert pairings with this wine.

Producers to consider: Saintsbury Garnet Carneros Pinot Noir 2006 \$20, Rex Hill Pinot Noir Kings Ridge \$16, Angeline Pinot Noir 2005 \$12, Rex Goliath Pinot Noir \$9.

Cabernet Sauvignon - Consider pairing your Cab with blue cheese, deviled egg appetizers, heavy duty red meats, smoked meats, and dark chocolate.

Producers to Consider: McManis Family Vineyards, Beaulieu Vineyards, Grgich Hills, Ravenswood, Stag's Leap, and Yalumba.

Shiraz/Syrah - Grab the Shiraz for the smoked or grilled sausage platters, and consider pairing with a roast, ham, salmon filet, and pizza. The Australian Shiraz is notably fruit forward, compared to a traditional French Syrah - keep this in mind when making your matches.

Producers to Consider: Penfold's, Yellow Tail, Peter Lehmann, Wolf Blass.

Riesling - Pair Riesling with a wide variety of appetizers, fruit trays would be more compatible with Riesling than any of the other varietals mentioned here. Also a delight with honeyed ham, roasted veggies, seafood and spicy fare.

Producers to Consider: Gunderloch, Chateau Ste. Michelle, Trimbach, Hogue, Fetzer, Fritz Haag, JJ Prüm.

Sauvignon Blanc - You will love this herby, earthy refreshing varietal with turkey and stuffing, dishes that are heavier on the garlic, quiche, soups, seafood, and many ethnic entrees. Skip the red meat with this wine.

Producers to Consider: Marlborough, St. Supery, Geyser Peak, Covey Run.

Be prepared for any get-together, gift exchange or office party with these selected varietals. Of course, having a Champagne on hand for New Year's or spur of the moment celebrations is not a bad idea either.

Educational Web Sites

(From the web site for the Idaho Wine Commission)

- Wine Lovers Page: www.wineloverspage.com
- Viticulture & Enology UC Davis: <http://wineserver.ucdavis.edu>
- UC Davis Extension: Winemaking: <http://universityextension.ucdavis.edu/winemaking>
- Washington State University: Viticulture Extension: <http://fruit.wsu.edu/Grapeweb/>
- Cornell University: New York State Agricultural Experiment Station: <http://www.nysaes.cornell.edu/hort>
- Texas A&M University: Texas Winegrape Network: <http://winegrapes.tamu.edu/grow/business.shtml>
- Texas Dept of Agriculture: Texas Wine Grape Guide: <http://agr.state.tx.us/wine/docs/planning.htm>

See the Idaho Wine Commission's web site, idahowines.org, for more information.

Idaho Wineries (continued)

Micelli Vineyards

8114 Owyhee View Ln.
Givens Hot Springs, ID 83641
(208) 896-5803
By appointment only

Parma Ridge Vineyards

24509 Rudd Rd.
Parma, ID 83660
(208) 722-6885
Open by chance, or by appointment

Pend d'Oreille Winery

220 Cedar St.
Sandpoint, ID 83864
(877) 452-9011 toll free
Tasting room & gift shop open daily all year; tours by appointment

Sawtooth Winery

13750 Surrey Ln.
Nampa, ID 83686
(208) 467-1200
Jan.-Mar. Fri-Sun 12-5; Apr.-Dec. Thurs-Mon 12-5; call for tours

Silver Trail Vineyards

343 Avenue E
Kuna, ID 83634
(208) 922-2111
Mon-Thurs 10-5, Fri-Sat 10-7, Sun 11-5

Snake River Winery

Arena Valley @ Dixie Rd.
Wildier, ID
(208) 722-5858
By appointment only

Ste. Chapelle Winery

19348 Lowell Rd.
Caldwell, ID 83605
(208) 459-7222
Fall-Spring Mon-Sat 11-4, Sun 12-4
Summer Mon-Sat 10-5, Sun 12-5
Tours on the hour

Thousand Springs Winery

18852 Hwy. 30
Hagerman, ID 83332
By appointment only

TimberRock Winery

2338 S. Big Rock Rd.
Post Falls, ID 83854
(208) 777-9669
By appointment only

Vickers Vineyards

15446 Sunny Slope Rd.
Caldwell, ID 83607
No visitor facilities

Weston Winery

16316 Orchard St.
Caldwell, ID 83605
(208) 459-2631
By appointment only

Williamson Winery

14252 Sunnyslope Rd.
Caldwell, ID 83605
(208) 459-1612
Fri-Sun 12-5

Winery at Eagle Knoll

3705 Hwy 16
Eagle, ID 83616
(208) 286-9463
Daily 11-6

Wine Corkers

5634 W. State St.
Boise, ID 83703
(208) 853-6223
Tues-Sat 10-6

More are coming. Watch this space.



Mailing address: P.O. Box 7623,
Boise, ID 83707-7623

CHECK OUT THE IDAHO
WINES WEB SITE:
IDAHO WINE.ORG
ALSO, TRY THIS SITE:
**www.treasurevalleywine
society.org**

Wine Shops in Southwest Idaho

Amici Coffee & Wine
1540 E. Iron Eagle Dr., Eagle
939-7758

A New Vintage
1400 N. Eagle Rd., Meridian
855-9230

Bacquet's
350 N. Milwaukee St., Boise
376-9463

Boise Co-op
888 W. Fort St., Boise
472-4519

DI Vine Wine
400 S. Main St., Hailey
788-4422

DI Vine Wine
2310 E. Overland Rd., Meridian
887-6262

Eighth Street Wine Co.
405 S. 8th St., Boise
426-9463

Erickson's Fine Wines
150 E. Riverside St., Eagle
938-3698

The Grape Escape
800 W. Idaho St., Boise
368-0200

La Cantina
3395 N. Cole Rd., Boise
377-0224

Piazza di Vino
212 N. 9th St., Boise
336-9577

Music of the Vine
Caldwell
454-1228

The Porterhouse
600 Riverside Ln., Eagle
938-1441

Sun Valley Wine Co.
360 Leadville Ave. N., Ketchum
726-2442

Chocolate Facts (Forwarded by Robin Young)

Editor's note: If you came to our November Wine and Chocolate event, this set of miscellaneous chocolate facts might mean more to you.

Knowledge comes with the territory when you're a chocolate-lover. You may know how many calories you're consuming in that candy bar or what goes into that piece of white chocolate. But it's the smaller details that escape you - like the fact that white chocolate doesn't even contain cocoa powder. It just might pay to be schooled in the subject of chocolate... especially if you're watching your waistline. Here's the skinny on those chocolate facts:

1. A 1.4 ounce piece of chocolate has the same amount of caffeine as cup of decaf coffee.
2. The Swiss consume the most chocolate: 22 pounds of chocolate per person annually.
3. According to the National Confectioners Association, a recent survey showed that 52

percent of adults preferred chocolate over other flavors. Berry flavors and vanilla tied for second place.

4. In 2001, Americans consumed 3 billion pounds of chocolate.
5. Studies show that phenols in dark chocolate can help lower high blood pressure.
6. A regular-sized (41 gram) milk chocolate bar with almonds contains 230 calories and 14 grams of fat.
7. The main ingredients in white chocolate are vanilla, sugar, milk or milk powder and cocoa butter. White chocolate, however, does not contain cocoa powder.
8. The three varieties of cacao beans used to make chocolate are Criollo, Forastero and Trinitario.
9. An estimated two-thirds of the world's cocoa is made in Western Africa.
10. Served thousands of years ago, xocolatl was a spicy, bitter drink that consisted of chocolate, vanilla, chile pepper and achiote.

Do You Want to Avoid a Corkage Fee?

If you want to bring a bottle of wine to a local restaurant and avoid the corkage fee, try these establishments on the days indicated:

Andrae's

816 West Bannock, Boise, Idaho 83702
Corkage Fee: Mondays- None, BYOB, \$20.00 all other nights. Monday nights we feature a BYOB night, our normal corkage fee is waived.
Hours: Monday-Saturday 5:30-close
Phone: 208-385-0707
Web site: www.andraesboise.com

8th Street Wine Company

405 S. 8th Street, Suite 100, Boise, ID 83702
Corkage Fee: \$10
No Corkage fee on Sundays for "Wine Amnesty." Buy it from our Wine Shop (next to the restaurant/wine bar) or emancipate it from your cellar, but come down on Sundays and enjoy.
Monday-Saturday corkage is \$10. Find a great deal in our wine shop and enjoy it in our restaurant out of perfect Spiegelau stemware for only \$10!
Hours: 11 a.m. - 11 p.m. 7 days a week
Phone: 208-426-WINE (9463)
Web site: 8streetwine.com

Sparkling Wines and Champagne

**Location: Crystal Ballroom,
The Hoff Building, 802 W.
Bannock St., Boise**

**When: Tuesday, Dec. 11, 7:00
pm**

**Cost: \$15.00 Members;
\$25.00 Non-Members**

**You will need to send your
reservations and a check for this
event, which should fill quickly.
Send to: Treasure Valley Wine
Society, PO Box 7623, Boise,
Idaho 83707-7623. Include your
name(s), your email and the
number attending. Along with
the tasting, Food Bites prepared
by Robin and Bob Young will be
offered to accompany the wines.
Six to nine "bubbly" will be
offered, with a short discussion
about each wine.**