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Check the TVWS Blog:  
<http://tvws.blogspot.com>



# In Good Taste

## *The Wines Flow* (Walt Thode)

**O**ur past three months seem to have been eventful and appreciated, starting with the December event and going through February.

Our annual sparkling wine tasting in December was popular and well-attended. January's event saw our annual business meeting and tasting, at which we tasted Idaho wines and elected Bob Young, Garry Scholz, Janice Price, and Jeff Hale to the board. And February's tasting was of a good variety of South American wines from Chile, Argentina, and Uruguay.

In March we will be tasting the wines from some of our area's newest wineries. If you are interested in trying some wines you have probably not known existed, now's your chance. Watch your email for details.

April will bring the wines of Texas. Yes, Texas. We know there's at least one winery in every state. Texas has a number of them, focused in the area near San Antonio and Austin. You've probably never tasted these wines either.

Finally, in May, we will be doing an educational event, "From Vine to Table."

The rest of the year has many events already in place. Our annual picnic is in July, we take August off to put on the Idaho Wine Festival, and December is our annual sparkling wine event. My, doesn't time fly!

Y

### Upcoming Events:

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

- March 18: New Idaho Wineries; 7:30 at Bonaventure Place (5850 N. Five Mile Rd., Boise), our new venue
- April 15: Wines from Texas; 7:30 at Bonaventure Place.
- May 20: "From Vine to Table"; 7:30 at Bonaventure Place
- June 17: Event to be determined; 7:30 at Bonaventure Place
- July 15: TVWS annual picnic; 6:00 at Municipal Park in Boise
- August 23: Idaho Wine Festival; watch your email for this, and please step up to volunteer to help.
- September 16, October 21, November 18 to be determined
- December 16: Holiday Sparkling Wine event

**(If you know of events to include, send them to [wfthode@rmci.net](mailto:wfthode@rmci.net).)**

### Treasure Valley Wine Society

#### Board of Directors

**President:**

Bob Young  
344.5705  
[rnryoung@cableone.net](mailto:rnryoung@cableone.net)

**Vice President:**

Garry Scholz  
[garryscholz@yahoo.com](mailto:garryscholz@yahoo.com)

**Secretary:**

Janice Price  
[pistoljan@aol.com](mailto:pistoljan@aol.com)

**Treasurer:**

Jeff Hale  
[jphale@gmail.com](mailto:jphale@gmail.com)

#### Appointed Positions

**Email Coordinators:**

Gene & Debra Chantrill  
[genoc@cableone.net](mailto:genoc@cableone.net)

**Membership**

Gail McClellan Parker  
[gailmcc@cableone.net](mailto:gailmcc@cableone.net)

**Idaho Wine Festival Coordinator**

Bob Thornton  
[rlt40@msn.com](mailto:rlt40@msn.com)

**Newsletter**

Walt Thode  
[wfthode@gmail.com](mailto:wfthode@gmail.com)

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

**From the TVWS President (Bob Young)**

**H**ello to all! It was suggested in the past that the President of the TVWS write a “special column” in this Newsletter. It has been done, somewhat and not consistently. As your new President, I am going to earnestly try to fulfill the suggestion. As an anthropologist, I submit the following to open the season.



Since the Neolithic Period (8500-4000 BCE), winemaking has been regarded as an “intentional human activity” as opposed to a “seasonal happenstance.” In other words, when humans ceased their barbaric and nomadic ways and became civilized, wine making—and, in essence, enjoying the fruits of that labor—became not only a vocation, but an art. Since that time, there have been people who have become experts in the field, devoting their lives to informing others about the intricacies of the grape.

TVWS has a mission to educate members drawing from experts in the field, vineyardists, enological fermentors, importers and distributors. Many of our present members have special knowledge accumulated from lifetime pursuits of travel, work, food parings, tasting, collecting and writing about wine. We need to feature monthly events utilizing the talent of our membership, sharing their wealth of knowledge, passions and culinary talent.

If winemaking is not a mere happenstance, purchasing wine should not be, either. Yet, many consumers seem intimidated by wines and the process by which they are created. As a result, they go to a “wine shop” or a restaurant and end up buying something an uninformed clerk or waitperson recommends—or whatever happens to be on sale or within their budget constraints, or a high priced, overly marketed wine that may or may not be equal in enjoyment.

Our TVWS monthly sessions should assist you to find wine you enjoy as well as provide accompanying taste bites of foods that pair graciously and/or outrageously with selected wines. Your knowledge of wine and food should expand outside of your comfort zone and excite and surprise you with a greater variety of possibilities and sensory experiences.

This is my vision for the Treasure Valley Wine Society in 2008.

Bob Young T

**Wine Flavors and Grape Varieties (from the Whole Foods web site)**

**T**wo of the most frequently asked questions about wine are:

- “What are the most popular grape varieties?”
- and
- “What are the differences in wine flavors?”

In America, Australia, South Africa, South America and southern France, most wines are labeled by their varietal names, or in some cases, by grape combinations (ex Cabernet-Shiraz). However, in France and Italy most wines are labeled by the appellation and/or district in which they are produced (ex: Pouilly-Fuisse, White Burgundy). This can be misleading, because although a French White Burgundy is a Chardonnay, the word “Chardonnay” will not appear anywhere on the label.

To simplify the often confusing world of wine, we have put together a list of some of the most popular grape varieties, their pronunciations, descriptions of the flavors, and suggested food

and herb/spice pairings. Where needed, we have included the appellation/district under the grape varietal.

Cabernet Sauvignon (red) [cab-er-NAY SO-vin-yon]

**Red Bordeaux-France**

**Flavors**

Its classic flavors are currant, plum, black cherry, spice, and firm tannins. Herb, olive, mint, tobacco, cedar, and anise, and ripe, jammy notes can also mark it.

**Food Pairings**

Roasted red meats, game meats, lamb, pasta with red sauce, full-flavored cheeses, and chocolate desserts.

**Herb/Spice Pairings**

Marjoram, Thyme, Allspice, Nutmeg

Chardonnay (white) [shar-doh-NAY]

**White Burgundy—France**

**Idaho Wineries**

**Atlanta Cellars**  
Coming soon

**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

**Cana Vineyards**  
Coming soon

**Carmela Vineyards**  
795 W. Madison St.  
Glenns Ferry, ID 83623  
(208) 366-2313  
Daily (summer) 9-9

**Cinder Winery**  
(208) 433-9813  
Coming soon

**Clearwater Canyon Cellars**  
1708 6th Ave. N., Suite A  
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

**Davis Creek Vineyards**  
Coming soon

**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

(continued)

**Wine Flavors & Grape Varieties**

**Flavors**

Bold, ripe, and rich. Intense fruit flavors of apple, fig, melon, pear, pineapple, lemon, along with spice, honey, butter, butter-scotch, and vanilla. Made in the dry style.

**Food Pairings**

Cream based sauces, shellfish, poultry, pork, veal, salmon, and full- flavored cheeses.

**Herb/Spice Pairings**

Mustard Seeds, Rosemary, Tarragon, Cloves, Fresh Ginger

Chenin Blanc (white) [SHENIN BLAHNK]

**Loire Valley of France such as Vouvray. South Africa called Steen**

**Flavors**

Subtle melon, peach, spice, and citrus notes. Made in dry, medium dry and slightly sweet style.

**Food Pairings**

Asian food, poultry, clams, mussels, shrimp, crab, lobster, and mild cheeses.

**Herb/Spice Pairings**

Dill, Fennel, Allspice, Cloves

Gewerztraminer (white) [gew&-VERTS-trah-mee-ner]

**Flavors**

Spicy fruit flavors of peach, apricot and melon.

**Food Pairings**

Asian food, pork, veal, poultry, duck, and mild cheeses.

**Herb/Spice Pairings**

Cilantro, Mint, Black Pepper, Ginger

Merlot (red) [mur-LO]

**Red Bordeaux—France**

**Flavors**

Two styles have emerged. One is a Cabernet-style Merlot, which includes a high percentage (up to 25%) of Cabernet, similar current and cherry flavors and firm tannins. A second style is less reliant on Cabernet, softer, suppler, medium-weight, less tannic and features more herb, cherry and chocolate flavors.

**Food Pairings**

Roasted red meats, game meats, lamb, pasta with red sauce, pheasant, duck, goose, and full-flavored cheeses.

**Herb/Spice Pairings**

Basil, Oregano, Rosemary, Thyme, Allspice, Nutmeg

Pinot Gris or Pinot Grigio (white) [PEE-no GREE or GREE-zho]

**Known as Pinot Gris in France, and Pinot Grigio in Italy.**

**Flavors**

Medium bodied flavors of citrus, spice, figs, and toasted almonds.

**Food Pairings**

Pasta with cream or red sauces, veal, poultry, and full-flavored cheeses.

**Herb/Spice Pairings**

Basil, Rosemary, Thyme, Garlic, Ginger, Green Peppercorn

Pinot Noir (red) [PEE-no NWA]

**Red Burgundy-France**

**Flavors**

Classic black cherry, spice, raspberry, and currant flavors, and aroma that can resemble wilted roses, along with earth, tar, herb and cola notes.

**Food Pairings**

Great with Thanksgiving Turkey, beef, game, lamb, pork, veal, pheasant, duck, goose, pasta with red sauce, full-flavored cheeses.

**Herb/Spice Pairings**

Rosemary, Thyme, Allspice

Riesling (white) [REES-ling]

**Flavors**

Complex fruit flavors of peach, apricot, and green apple. Made in dry to off dry to sweet style.

**Food Pairings**

Asian food, poultry, grilled fish, shrimp, crab, lobster, smoked salmon, fresh fruit, and mild cheeses.

**Herb/Spice Pairings**

Chervil, Sage, Chili Powder, Curry

Sangiovese (red) [san-geeo-VEHS-eh]

**Chianti and Brunello di Montalcino, Italy**

**Flavors**

Medium to full bodied with flavors of spice, raspberry, cherry, and anise.

**Food Pairings**

Beef, veal, pork, pasta with red sauces, poultry, and full-flavored cheeses.

**Herb/Spice Pairings**

Basil, Oregano, Rosemary, Nutmeg, Black

**Idaho Wineries**

**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

**Koenig Distillery & Winery**

20928 Grape Ln.  
Caldwell, ID 83605  
(208) 455-8386  
Apr.-Dec. Sat-Sun 12-5

**Miceli 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

**Phantom Hill Winery**

Coming soon

**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 Rds.  
Wildier, ID  
(208) 722-5858  
By appointment only  
(continued)

**Wine Flavors & Grape Varieties**

Pepper

Sauvignon Blanc (white) [SO-vin-yon  
BLAHNK]

**White Bordeaux and Loire Valley of France**

**Flavors**

Tropical fruits, such as melon, pineapple, and citrus.

**Food Pairings**

Seafood, salads, light pastas, poultry, appetizers, and goat cheese.

**Herb/Spice Pairings**

Basil, Oregano, Cumin, Ginger

Syrah or Shiraz (red) [sir-RAH or shih-RAHZ]

**Rhone Valley-France**

**Flavors**

Rich, complex, and distinctive wines, with pronounced pepper, spice, black cherry, tar, leather, and roasted nut flavors. A smooth, supple texture, and smooth tannins.

**Cabernet Sauvignon Facts (Forwarded by Robin Young)**

In 1997 researchers at the University of California Davis determined that Cabernet Sauvignon is an offspring of Sauvignon Blanc and Cabernet Franc. Since Cabernet Sauvignon appeared in the late seventeenth century prior to plant hybridization practices, UC Davis scientists believe that its origin was a natural occurrence rather than a planned cross of the two parents.

This serendipitous union turned out to be viticulturally historical. The flavor, structure, complexity and longevity of wines made from Cabernet Sauvignon are what makes this grape so popular. Its fruity flavors have been described as cherry, black cherry, black currant (or cassis), and raspberry. In addition, other flavor descriptions include minty, cedar chocolate and bell pepper; the word tobacco is often used to describe older vintages. The acidity and tannins found in Cabernet Sauvignon wines help form the basis for its structure and longevity.

In Bordeaux, Cabernet Sauvignon is most often blended with one or more of the following: Merlot, Cabernet Franc, Petit Verdot or Malbec. In California, wines are more often made with 100 percent Cabernet Sauvignon grapes, al-

**Food Pairings**

Beef, small game, poultry, and full-flavored cheese.

**Herb/Spice Pairings**

Parsley, Sage, Rosemary, Thyme, Black Pepper, Garlic, Black Truffles

Zinfandel or White Zinfandel (red or blush) [ZHIN-fan-del]

**Flavors**

(Red) Full bodied, ripe, cherry, black pepper spices, pretty oak shadings and mild to firm tannins. (White) A blush-colored, slightly sweet wine with flavors of peaches, watermelon, and candy.

**Food Pairings**

(Red) Game dishes, pizza, hamburgers, barbecued ribs, and tomato-based sauces. (White) Appetizers, Asian food, pork, poultry and mild cheeses.

**Herb/Spice Pairings**

Rosemary, Thyme, Bay Leaf, Basil, Black Pepper, Garlic

though the trend is now toward some blending, as in Bordeaux. In Australia, there is a predilection to blend Cabernet Sauvignon with Shiraz, which is widely grown there. Although the Cabernet Sauvignon grape has been grown in Italy for over 150 years, it has only recently become more popular there. Italian winemakers are now blending small amounts of Cabernet Sauvignon with Sangiovese the country's top red wine grape. They also make a few top-quality wines with a majority of Cabernet Sauvignon. In Spain, there are blends of Cabernet Sauvignon and the local favorite, Tempranillo.

Throughout the world you'll find a multitude of well-made Cabernet Sauvignon-based wines. Among the most notable are those from France's Château Lafite-Rothschild, Château Latour, Château Mouton-Rothschild, and Château Margaux and California's Beaulieu Vineyards, Caymus Vineyards, Heitz Wine Cellars and Robert Mondavi Winery. Although known as Cabernet Sauvignon throughout most of the world, in parts of France this grape is also called Bouche, Bouchet, Petit-Cabernet, Sauvignon Rouge, and Vidure.

**Idaho Wineries**

**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

**Syringa Winery**  
Coming soon

**Terra Nativa Winery**  
No visitor facilities

**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

**Vin du Bois Winery**  
P. O. Box 7643  
Boise, ID 83707  
(208) 867-7828  
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 OUR WEB SITE,  
[www.treasurevalleywine.com](http://www.treasurevalleywine.com)  
[society.org](http://society.org)

ALSO, CHECK THIS SITE:  
[IDAHOWINE.ORG](http://IDAHOWINE.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

## New Idaho Wines are Featured in March

**Where:** Bonaventure Place, 5850 N. Five Mile Rd., Boise

**When:** Tuesday, March 18, 7:30 pm

**How Much:** \$20.00 Members; \$30.00 Non-Members

This month the feature is wines from new Idaho wineries. We expect wines from Melanie Krause's new venture, Cinder Winery, and Ted Judd's new Vin du Bois Winery. We also hope to have some of Bill Fraser's wine available. We are also expecting to have some other new wineries' products. Watch your email for news about this event as it develops, and come out to our new meeting venue on March 18. See you there.

5120 W. Overland Rd.,  
PMB #126  
Boise, Idaho 83705

Advertisement

(208) 841-7131  
Fax (866) 700-5197  
stevcarp@hotmail.com

**Boise Vineyard Selection**  
[www.boisevineyardselection.com](http://www.boisevineyardselection.com)

### An Open Letter to All Wine Enthusiasts in the Treasure Valley

Greetings and good wishes, I hope this finds you enjoying a great day.

My name is Steve Carper of 'Boise Vineyard Selection', and I am pleased to announce the expansion into the Treasure Valley of 'The Vineyard Selection', a Northwest company based out of Spokane, WA. We specialize **ONLY** in the custom design and installation of wine cellars and we are proud to be the lone company in this area with that distinction.

My desire to grow my business of building functional wine rooms is, understandably, a main concern; however, it is just as important to emphasize my willingness to advise and fully support those who have a dream of building wonderful bastions of wine with their own hands...please feel free to call at any time, day or night with your questions and together we will find a solution to any problem you might incur in your adventure; I am very willing to help each and every one of you in your quest to preserve your wonderful investments in a beautiful yet functional wine cellar. The pride and enthusiasm when undertaking this project is paramount and the pinnacle of satisfaction reached has few peers upon completion--my brief conversation with your own Bob Young strongly underscores this fact.

My designated area stretches from McCall to Boise, Twin Falls to Ontario, and beyond. I invite you to view my website where you can see a few of our projects and please call me for a brochure. Finally, when the subject of wine cellars pops up in your conversations with friends and family you will have somebody to refer them to.

I am looking forward to meeting each and every one of you. God bless your family and friends and please make it a great day.

Steve T. Carper  
208.841.7131  
[BoiseVineyardSelection.com](http://BoiseVineyardSelection.com)  
stevcarp@hotmail.com