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



# In Good Taste

## *The Wines Flow* (Walt Thode)

The last three months have seen a nice variety of events put on by the Treasure Valley Wine Society. The March meeting offered wines from the increasingly renowned Walla Walla area in eastern Washington. April brought a tasting of a variety of wines, or, as the invitation put it, "really good wines you have never heard of, cannot pronounce, and are from who know where." And in May we had a tasting of wines from New Zealand, along with a narrative about the country from Mike Boswell, from "Savor New Zealand Wines" in Ketchum. Variety is the spice of life, or so I've heard. We have it in the Treasure Valley Wine Society.

The coming season is just as varied. Next, on **June 19**, is the second sensory evaluation we have put on as a club. The first

one, by Maurine Johnson from Ste. Chapelle, was illuminating, and this one, arranged by winemaker and TVWS member Melanie Krause, should be even more so. See the back page for more details. July brings our annual picnic—you all have attended summer picnics so you know how these work; suffice it to say that wine will be a feature. This event, scheduled for **July 17**, will be held at Boise's Municipal Park. Watch for the Evite about this later this month. Finally, a regular August event is superseded by our fourth annual Idaho Wine Festival. This event, scheduled for **Friday, August 24**, will be at a new venue this year, the Crystal Ballroom in the Hoff Building in downtown Boise. See elsewhere in this issue for more details about this, our major event of the year.

The Treasure Valley Wine Society always has an interesting schedule of events. Y



*The action at a past Idaho Wine Festival*

## Upcoming Events:

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

- Jun. 17: Father's day at Indian Creek Winery
- Jun. 19: TVWS meeting, sensory tasting; 7 pm; \$30 (see last page for details)
- Jul. 17: TVWS meeting, annual summer picnic, at Boise's Municipal Park, bring your own wine and food; grills, charcoal, plates, utensils available, 5 pm; \$5
- Aug. 25: Fourth Annual Idaho Wine Festival, Crystal Ballroom, Hoff Bldg, Boise; 5-9 pm; \$25 (see the article on the last page)
- Sep. 18: TVWS meeting, Idaho Wine Festival Gold Medal winners and Northwest Platinum winners; Crystal Ballroom, Hoff Bldg., 7 pm
- Oct. 16: TVWS meeting, German wines, beer, and food, at Tres Bonne Cuisine, 7 pm; details to follow
- Nov. 13 (note—second Tuesday): TVWS meeting, Red wines and chocolate; details to follow
- Dec. 18: TVWS meeting, annual champagne & sparkling wine tasting
- **(If you know of events to include, send them to wftthode@rmci.net.)**

## 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

### 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

Buhl, ID  
Coming soon

### 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 Best of the Best Wine Blogs *(Natalie Haughton, LA Daily News)*

**W**ine blogs are hot. Some 2,800 wine lovers voted for their favorite wine blogs in seven categories (narrowed down to four in each category from 100 different blogs by a panel of wine experts), in a competition (the first of its kind) conducted by Fermentation, a wine blog (at [www.fermentation.typepad.com](http://www.fermentation.typepad.com)) started by Tom Wark of Sonoma.

**Best Overall Wine Blog for 2007** was awarded to Dr. Vino's Wine Blog ([www.drvinoblogspot.com](http://www.drvinoblogspot.com)), the creation of Tyler Colman, a wine educator and writer. The site also won an award for best-written blog.

## When Blends Break the Law *(30-Second Wine Advisor)*

Wine enthusiasts often debate whether single-varietal wines or blends of grape varieties are better. Maybe because I cut my wine-tasting teeth on Chianti and Bordeaux - both of which are traditional blends - I've never had much doubt about which side I'm on in this fight.

As I wrote in a Wine Advisor column back in October, 2001, "Vanilla ice cream is all right on its own, but it definitely benefits from a dollop of chocolate syrup. Lettuce, onion and tomato add interest to a hamburger, and a hot dog really needs mustard.

"Putting together compatible or complementary flavors adds interest and piquancy to just about anything we eat or drink. So think about that, the next time you uncork a bottle of 100 percent Cabernet Sauvignon or Merlot."

"Single-varietal" wines became popular in the United States a generation or two ago, supplanting generic domestic wines called "Burgundy" and "Chablis." They were generally wines of much better quality than their misnamed predecessors, and this built a perception that wines made entirely from a single grape are somehow better than wines made from blends of more than one variety.

But that, as noted, is a subject for noisy debate. Burgundy is a single-varietal wine made from Pinot Noir for the reds and Chardonnay for the whites, and it's a wine of indisputable greatness. And no one here is going to bash top-end Napa Cabernet Sauvignon. But Bordeaux, to choose just one example, almost always contains a mix of Cabernet Sauvignon, Merlot, often Cabernet Franc, and occasionally Petit Verdot, Merlot and a few even less-familiar grapes.

Other winners in the 2007 American Wine Blog Awards include:

**Best wine-reviewing blog:** Vinography, [www.vinography.com](http://www.vinography.com)

**Best wine blog graphics:** The Good Grape, [www.goodgrape.com](http://www.goodgrape.com)

**Best wine podcast or video blog:** Wine Library TV, [tv.winelibrary.com](http://tv.winelibrary.com)

**Best winery blog:** Pinot Blogger, [www.pinotblogger.com](http://www.pinotblogger.com)

**Best single-subject wine blog:** The Wine Collector, [www.vinfo.com/thewinecollector](http://www.vinfo.com/thewinecollector)

Y

Chianti only recently changed the rules to permit 100 percent Sangiovese, but most traditional producers still blend Sangiovese, Cannonaiolo and even, now and then, a splash of white Malvasia Bianca or Trebbiano. And I still like chocolate sauce on my vanilla ice cream.

All this talk of "100 percent varietals," though, carries a statistical asterisk that refers us to a significant loophole. Although it's no secret, it's not widely discussed that "100 percent" is really only "75 percent" in most U.S. wine regions. Federal labeling regulations permit a wine to be labeled by the name of its primary grape variety as long as that variety makes up at least 75 percent of the wine. The rest may be any variety, and need not be disclosed.

This is not necessarily a bad thing, as it allows producers, at their discretion, to put a bit of "chocolate sauce" into the recipe without invoking the wrath of regulators. On the dark side, however, it also allows producers who care to do so to cut a corner by diluting an expensive variety with up to 25 percent of a less costly and presumably less desirable grape.

Alone among the states, Oregon has long enforced stricter laws that require at least 90 percent of a single variety for varietally labeled wines. These laws were written for the express purpose of ensuring "purity" in the state's wines, which are dominated by the Burgundian Pinot Noir and Chardonnay along with Pinot Gris.

But now, even Oregon, regulators are taking a fresh look at the state's old rules that have rendered many wine blends illegal. Historically,

only seven Bordeaux varieties have been exempt from the 90 percent rule.

The debate appears to have set the state's two major wine regions against each other: In the Willamette Valley in the north, where the Pinots and Chardonnay wear the crown, 31 producers have petitioned to keep the 90 percent rule for all the state's wines, arguing that Oregon's stricter standard reassures consumers that Oregon wines are "pure."

But in Oregon's southern regions, closer to California and feeling competition from the Golden state, producers are calling for a more permissive standard to help them compete.

The Oregon Liquor Control Commission, which oversees the rules, has opened a formal hearing process on a proposal to reduce the limit from 90 percent to 75 percent for 32 varieties in addition to the Bordeaux-type grapes. Willamette's Burgundian grapes and other cool-climate varieties would remain sacrosanct.

## "Judgement of Harris" Pits South Africans Against Californians (Adam Lechmere)

May 25, 2007—The obsession with comparative tastings shows no sign of letting up, with the South Africans holding their own "Judgement of Paris" tomorrow.

This time it's the Californians versus the South Africans instead of Bordeaux, and it's in Harrisburg in Pennsylvania, not Paris. And if it's taken in the spirit of lighthearted rivalry, there's no doubting the seriousness of the wines on show.

The occasion, this Saturday, is a taste-off between six cult Napa wines and eight top South Africans, introduced by veteran Californian winemaker Zelma Long, who makes Vilafonte in the Paarl appellation of the Western Cape in South Africa.

The Californian wines are a roll call of some of the most expensive, and often notorious, bottles in the world: Bryant Family, Colgin Cellars, Screaming Eagle, Dalla Valle Maya, Harlan Estate and Araujo.

In the South African corner are Long's own Vilafonte, Ernie Els, De Trafford Elevation 393, Boekenhoutskloof Cabernet Sauvignon, Anwilka, Sadie Family Columella, Warwick Trilogy and De Toren Fusion V.

The battle, it seems, has only begun. Luisa Ponzi, of Willamette's Ponzi Vineyards and an organizer of the opposition to change, minced no words in an interview with Willamette's McMinnville News-Register: "This would confuse people. We've built a reputation based on 90 percent purity. We have a couple of exceptions, but if the rules change, there will be more exceptions than there are ones that comply."

Interviewed in the Salem Statesman-Journal, though, Southern Oregon producer Earl Jones, with Abacela Winery, said he's unable to make the best use of his 20 acres of Spanish Tempranillo grapes. To sell it as Tempranillo under current law, he'd have to put 90 percent in a blend.

But, he said, "In Spain, Tempranillo is a 55 percent blend. I'd like to do what the Spanish do here in the States ... The Spanish figured it out 1,000 years ago."

Let the debate begin!

All the wines are highly rated, with the one major difference being the price tags. In 2005, for example, *decanter.com* reported the new £30-40 Vilafonte wines as among the first South African "icon" wines. Then, they were some of the most expensive wines the country produced.

The Californians, meanwhile, weigh in at slightly more. Bottles of the Screaming Eagle 2004 are changing hands for around US\$1000, the Dalla Valle Maya 2002 and the Colgin Cabernets are cheaper at around US\$400, and the Araujo Cabernet can be less than US\$100 depending on the vintage.

The wines will be tasted blind by panels made up of local and national wine experts.

The wines have been chosen on the basis of good reviews and points earned, Mike Ratcliffe of Warwick Estate, which produces the Trilogy, told *decanter.com*.

Ratcliffe is also one third of the joint venture with Long and her husband Phil Freese, which produces Vilafonte.

"As it takes place in Harrisburg, it's the Judgement of Harris," he added. †

## 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 Rds.  
Wildor, 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

More are coming. Watch this space.

The quarterly newsletter of the Treasure Valley Wine Society, dedicated to the education of its members in viticulture and enology and in the appreciation, knowledge and proper use of wine.



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CHECK OUT THE IDAHO  
WINES WEB SITE:  
[IDAHOWINE.ORG](http://IDAHOWINE.ORG)  
ALSO, TRY THIS SITE:  
[www.rockinrs.com/  
TVWSIndex.htm](http://www.rockinrs.com/TVWSIndex.htm)

### 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

## Fourth Annual Idaho Wine Festival Set for August 24

The Treasure Valley Wine Society extends a warm welcome to everyone who would like to join us at the **Fourth Annual Idaho Wine Festival**. This year we will hold the event on **Friday, August 24, 2007** from 5:00 pm until 9:00 pm at the Crystal Ballroom, 2nd Floor of the Hoff Building, 802 W Bannock Street, in Boise.

The **Idaho Wine Festival** is the largest juried wine competition in Idaho, and the event judges only wines from Idaho wineries. More than a hundred wines from nearly thirty wineries are offered for the competition. The wines are judged ahead of time by a panel of judges experienced in wine making, wine distribution and food and wine paring. The judging follows strict guidelines used in other regional and national competitions. Judging is done using the *Davis Twenty-Point System*. The results provide information to assist consumers in purchasing high quality Idaho wines. Results of the judging will be presented later in the evening with the awarding of Bronze, Silver, Gold and Best-of-Show medals.

The cost for the public to attend the Fourth Annual Idaho Wine Festival is \$25.00 per person.

Schedule of the evening's events:

5:00 - 9:00 pm: Public Wine Tasting of the juried wines. This is your chance to select the Peoples Choice wine. Vote for your favorite wine!

5:00 - 8:30 pm: Silent Auction

7:30 - 9:00 pm: Awards Ceremony. The highlight of the evening.

Here are the judges who so far have accepted our invitation to evaluate our wines:

Gary Vaynerchuk - Springfield, NJ. Producer and Host, *Wine Library*

Andrae Bopp - Boise, ID. Chef/Owner, Andrae's Contemporary French Cuisine

Christian Robertson - Boise, ID. Wine Specialist, Boise Co-Op

More wine judges will be named shortly.

For more information about the Festival, check the links shown here:

[www.idahowinefestival.org](http://www.idahowinefestival.org)  
[www.rockinrs.com/TWF.htm](http://www.rockinrs.com/TWF.htm)

## Learn to Evaluate Wines

Host: Treasure Valley Wine Society

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

When: Tuesday, June 19, 7:00pm

*Learn to evaluate red wine with the sensory skills to understand more about the wines you drink and enjoy! Sharpen your sensory skills and gain insight on the winemaking process. The class will be taught by winemaker Melanie Krause, formerly of Chateau Ste. Michelle. She is currently a wine consultant and will soon introduce Cinder, Melanie's own label of Snake River Valley Syrah and Viognier.*

*Glasses of wine will be spiked with common descriptors: i.e, raspberry, green pepper, vanilla, oak, etc. Samples will be smelled to learn to identify them. If this is your first time you will be amazed at how well you can learn these skills.*

*You will taste two wines at a time - blind - to learn about the basics of wine making and the effects of aging in a barrel. Terms used to describe wines like: tannins, acid, mid-palate, earthy, spicy, peppery, or how a wine tastes or smells, and, how that happens during the wine making process.*

**Part 1: Aroma panel of red wine descriptors**

**Part 2: Sensory practice with blind tasting**

*What does it mean when a wine is oxydized? Or how do you recognize a wine that is corked? Come learn to identify these flaws for yourself*

**Please bring 2 BIG red wine glasses!**

*You will taste blind pairs of six very yummy wines chosen specially for this event. We will discuss the differences between wines, grape varietals, barrel usage, choices made by the winemaker, the vineyard, the state/country of origin.*

**Attendance limited to the first 50 from whom we receive payment.**

*Because of the limited seating for this very special educational seminar, we ask that you prepay to guarantee your seat (s);*

**\$32 each if reserved using PayPal (see the Evite you received earlier), or send your check for \$30 per person to: TVWS, P.O. Box 7623, Boise, ID 83707.**