

1. Camel's Back Park, a local favorite. 2. From left: Telaya Wine's education consultant Kat House and winemakers Earl and Caroline Sullivan. 3. Telaya's robust reds, now made from 100 percent Idaho fruit. 4. Shop at Bricolage for Boise's answer to the classic | ♥ NY T-shirt.
5. The Idaho State Capitol.







A DEDEECT DAY IN

BOISE, ID

From indie boutiques to a foodie-friendly downtown, Idaho's outdoorsy capital has plenty of urban fun. *By Evelyn Spence*

A small-town vibe, big-time wines

"Some people might call our tasting room gritty, but we like to call it industrial chic," says Earl E. Sullivan, co-owner of **Telaya Wine Co.**, a winery bunkered in a vegetable warehouse turned sanctuary for urban winemakers. The shared space—which is also home to Coiled Wines, Cinder Winery, and the House of Wine, a viticulture classroom and laboratory—anchors Garden City, a separate municipality 3 miles from downtown Boise and ground zero for Idaho's jeans-andfleece vino scene. Chances are you'll get to sip with Sullivan himself, a Kentucky native who was drawn here by Boise's natural beauty and stayed to raise his young family—and to give winemaking a shot. "Everyone thinks we make *potato* wine here," he says. "Which just leaves more great juice for Idahoans." And savvy visitors. \$5 tasting; 107 E. 44th St., Garden City; telayawine.com.



GETTING HERE
Boise is less than 1½ hours by air
from Portland, Salt Lake City, and
Seattle and 2 hours from Denver.

The Basque bloc

Boise is home to one of the country's largest concentration of Basques, most of whom can trace their lineage to ancestors who immigrated to Idaho in the late 19th century to become sheepherders. Their modern cultural hub: The Basque Block, where the street is inlaid with the four-headed lauburu cross and where lampposts fly red-white-and-green ikurrina flags. Try the revered tongue dish (\$7.50), served with garlic bread, at Bar Gernika, one of four Basque restaurants on the block, or pintxos-small biteswhich are available by the toothpick for as little as 50 cents a bite at The Basque Market. Grove St. between Capitol Blvd. and Sixth St.; thebasqueblock.com.

Molto local food

Nearly every detail within **Àlavita**'s exposed-brick and

flocked-velvet walls has a Boise tie: the handmade pasta; the drinking glasses, made from the bottom halves of empty wine bottles by a local glassblower; and the enormous metallicsilver lodgepole pine fixture above the bar, created by a Boise artist. Owner Cameron Lumsden ate "six or seven meals a day" while researching in Italy, then returned to Idaho to recreate porcini tagliatelle pasta (\$15) and surf-and-turf risotto (\$21) with Northwestern ingredients. Drinks and desserts hit the au courant sweet spot: Cocktails like the Rock + Rye (\$9), a blend of rye whiskey, citrus, and vanilla, hint at the Prohibition era, while the vanilla budino (\$7) is served in an antique glass jar and topped with salted caramel sauce and toffee chocolate pretzel bark. 807 W. Idaho St.; alavitaboise.com.

Etsy-bitsy art

Maybe it's Idaho's farming and mining heritage, but DIY is a state of mind in the City of Trees. At **Indie Made**, a downtown boutique run by a 50-member artisans' collective, enameled belt buckles hang near organic cotton onesies, chunky handmade jewelry, and witty letterpress cards. And just three blocks away, tiny hipster haven **Bricolage** sells highstyle souvenir T-shirts, offers regular sewing classes for









6. Àlavita's bar scene swings beneath an installation from local artist Todd Martin.
7. The Basque Block, complete with ikurrina flags.
8. Àlavita's handmade pappardelle. 9. Pre Funk Beer Bar has about 20 beers (many from Idaho) on tap.



Tapping into Treasure Valley

Microbreweries that held IPOs (Idaho Public Offerings); nanopubs; beer halls that opened so quickly, they lacked signage. It's easy to lose track of all the

buzzworthy barrels in Boise these days. One newbie worth toasting: **Pre Funk Beer Bar**, which has a tap for almost every brewery in the Treasure Valley and a site that lets you order growlers—they'll even deliver to your car. Of course, there's no need to cut and run: Pull up a stool and try a pint of Seven Devils Imperial Stout (\$7.25) from Sockeye Brewing. 1100 W. Front St.; prefunkbar.com.

