



March/April 2012

# Grapevine

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## A Look at Syrah & Shiraz... Which is Your Style?

So, you're out at a nice bistro, and Syrah or Shiraz is on the wine list. You've heard of the grape, but you're distracted by the image of some of the name brands and go with something more familiar. Other grapes help you along by having an image associated with them, but Syrah or Shiraz...what to do?

According to lore, the Syrah grape originated from the city of Shiraz in ancient Persia, as early as 600 B.C. As history has it, the Romans brought vine cuttings to France's northern Rhône Valley. Through DNA analysis, however, it was established that Syrah is the offspring of two obscure French grapes, Dureza and Mondeuse Blanche.

Syrah and Shiraz are the same grape, but become two different styles of wines. Many wine-producing regions around the world grow the grape, most notably France's Rhône Valley, Australia's Barossa Valley and throughout California in the US. The most well known Syrah is France's Hermitage, in the Northern Rhône. In the Southern Rhône, Syrah is typically used as a blending grape with Grenache, Cinsault and Mourvedre.

Shiraz, its outback name, is Australia's best known Red, the grape for which is believed to have come from a vine cutting from France's Rhone Valley many years ago. More than most



Qupe's Bien Nacido Vineyard in Santa Maria Valley.

varietals, Syrah can be grown in a wide range of climates.

Syrah can be aged for decades, resulting in rich, complex and distinctive wines with notes of black pepper, minerals, earth, smoked meat and dark fruit, along with a silky, supple texture and bold but smooth tannins. Syrah can stand up to robust, hearty foods, striking a balance between power and finesse and is a good candidate for food and wine pairing.

Rhone Syrah is generally leaner than the Aussie Shiraz, yet more complex with notes of spice, black fruit, tar, earth and smoke, and it has better aging potential. In warm climates such as Australia, Shiraz, as it is known, shows a softer personality, with more pronounced fruit. Those

from California can take on either of those styles, growing in climates ranging from the warmer Napa Valley to the cooler Sonoma Coast.

As for what kind of glass in which to serve Syrah, the Riedel glassware company posits that something like a Bordeaux glass but a little narrower will 'direct the flow of wine to the mid-palate, allowing you to experience the wine's silky texture and sensuous fruit flavors, while the tannins flow to the back of the palate for a smooth finish.'

Syrah from Qupe Vineyard in California is another fine example of how climate transforms the grape into an acclaimed wine. Rated 91 points by Wine & Spirits Magazine, the 2008 Syrah from Bien Nacido Vineyard in Central

Valley is a 'classic cool climate Syrah with elegance and balance. On the palate pure flavors of dried raspberry, blueberry with hints of cola nut framed by spice. At only **\$15.29** (reg \$17.99), this is steal from Wine & Spirits of Slingerlands — *listed in the 90s section on page 2.*

Layer Cake Shiraz in an excellent example of the wine's Aussie version. Hailing from McLaren Vale, one of Australia's most diverse sub-regions, vines go back to the 1830's. Layer Cake Shiraz grapes are harvested from various regions with differing microclimates, reflecting those individual characteristics and harmonizing into a complex wine with layers of personality. As described by the winemaker, the wine's 'dark, dense and creamy, complex aromas of black plum, Bing cherry, blackberry and pepper merge with licorice, tobacco, mocha and dark chocolate.' The '09 bottling was rated 91 points by Wine Enthusiast and ranked on its 2011 ranking of Top 100 wines. This inky-colored vinous gem is another great buy at **\$13.59** (reg \$15.99) — *also listed in the 90s section on page 2.*

So, come on, give this grape a chance and find out what your style is — Syrah, Shiraz or both. ♦

Look for 'Wines to Welcome in the Warm Seasons' in the May/June 2012 Issue of *Grapevine*.

**Incredible Savings!**  
**15% off all Wine —**  
**Every Bottle,**  
**Every Day!!!**

## Exceptional Wines from the 90's Club...Under \$30

Allegrini Veronese Palazzo della Torre '08 (Top 100 WS #60)	90 pts. WS	Italy	<b>\$16.99</b>	(reg \$19.99)
Anima Negra '08 (AV2)	90 pts. RP	Spain	<b>\$21.49</b>	(reg \$24.99)
Antigal Malbec '08	90 pts. WE	Argentina	<b>\$13.59</b>	(reg \$15.99)
Ataraxia Sauvignon Blanc '11	90 pts. WS	South Africa	<b>\$17.99</b>	(reg \$20.99)
Avant Chardonnay '09 by Kendall Jackson (WE Top 100)	90 pts. WE	California	<b>\$12.99</b>	(reg \$14.99)
Baby Blue '08	90 pts. RP	California	<b>\$20.99</b>	(reg \$24.99)
Ben Marco Malbec '09	91 pts. WA	Argentina	<b>\$15.29</b>	(reg \$17.99)
Buehler Cabernet Sauvignon '08	90 pts. RP	California	<b>\$19.99</b>	(reg \$24.99)
Castello di Monsanto '08 (Top 100 WS #31)	92 pts. WA	Italy	<b>\$16.99</b>	(reg \$19.99)
Chalone Vineyard Chardonnay '08	92 pts. WS	California	<b>\$23.99</b>	(reg \$27.99)
Charles Smith Columbia Valley Cabernet Sauvignon '09	91 pts. WS	Washington	<b>\$14.49</b>	(reg \$16.99)
Chateau de Beaucastel Cotes du Rhone Coudoulet '08	91 pts. RP	France	<b>\$17.99</b>	(reg \$32.99)
Clos du Mont Olivet Chateaneuf du Pape Le Petit Mont '10	92 pts. IWC	France	<b>\$29.99</b>	(reg \$39.99)
Columbia Crest H3 Cabernet Sauvignon '09	90 pts. WS	Washington	<b>\$11.99</b>	(reg \$13.99)
Cubo Seleccion Tempranillo '09	90 pts. WA	Spain	<b>\$ 9.99</b>	(reg \$11.99)
Descendientes de J. Palacios '09 (Top 100 WS #26)	93 pts. WS	Spain	<b>\$17.49</b>	(reg \$20.49)
Domaine Vendemio Cotes du Ventoux Imagine '10	95 pts. RP	France	<b>\$19.99</b>	(reg \$24.99)
Domenico Clerico Langhe Dolcetto Visadi '10	90 pts. RP	Italy	<b>\$12.99</b>	(reg \$14.99)
Dona Paula Estate Malbec '10	90 pts. WS	Argentina	<b>\$12.99</b>	(reg \$14.99)
Drylands Sauvignon Blanc '10	90 pts. WS	New Zealand	<b>\$12.99</b>	(reg \$14.99)
Edge Cabernet Sauvignon '09	92 pts. WE	Napa Valley	<b>\$16.99</b>	(reg \$19.99)
Emmolo Sauvignon Blanc '10	91 pts. WE	Napa Valley	<b>\$12.99</b>	(reg \$14.99)
Evodia Garnacha '10	90 pts. WA	Spain	<b>\$ 8.49</b>	(reg \$10.99)
Franciscan Estate Cabernet Sauvignon '08	91 pts. WE	Napa Valley	<b>\$19.99</b>	(reg \$24.99)
Gallo Signature Series Chardonnay '09	92 pts. WA	Russian River	<b>\$21.29</b>	(reg \$25.49)
L'Ostal Cozes Minervois Estibals '07	90 pts. RP	France	<b>\$12.99</b>	(reg \$14.99)
La Crema Chardonnay '09	93 pts. WE	Sonoma	<b>\$16.99</b>	(reg \$19.99)
Laguna Winery Chardonnay '09	91 pts. RP	California	<b>\$25.99</b>	(reg \$29.99)
Layer Cake Shiraz '09 (WE Top 100)	91 pts. WE	Australia	<b>\$13.59</b>	(reg \$15.99)
Liberty School Cabernet Sauvignon '09	90 pts. WE	California	<b>\$11.99</b>	(reg \$13.99)
Mac Murray Chardonnay '09	90 pts. WA	California	<b>\$13.59</b>	(reg \$15.99)
Marques de Casa Concha Carmenere '09	91 pts. WE	Chile	<b>\$15.39</b>	(reg \$17.99)
Marques de Casa Concha Cabernet Sauvignon '09	90 pts. WS	Chile	<b>\$15.29</b>	(reg \$21.99)
Marques de Casa Concha Chardonnay '09	90 pts. WS	Chile	<b>\$13.99</b>	(reg \$19.99)
Marques de Riscal '05	90 pts. WA	Spain	<b>\$13.99</b>	(reg \$15.99)
Michele Chiarlo Barbera d'Asti Superiore Le Ormé '09	90 pts. WS	Italy	<b>\$10.99</b>	(reg \$12.99)
Monte Hiniesta Tinta de Toro '09	91 pts. WA	Spain	<b>\$11.49</b>	(reg \$13.49)
Mount Beautiful Pinot Noir '09	90 pts. RP	New Zealand	<b>\$18.29</b>	(reg \$21.99)
Mumm Napa Brut Prestige Sparkling Wine (Top 100/WS)	90 pts. WS	Napa Valley	<b>\$15.99</b>	(reg \$19.99)
Pascal Jolivet Sancerre '10	90 pts. WS	France	<b>\$21.49</b>	(reg \$24.99)
Perrin et Fils Gigondas la Gillé '07	92 pts. RP	France	<b>\$28.99</b>	(reg \$34.99)
Quivira Zinfandel '09	91 pts. WS	California	<b>\$16.99</b>	(reg \$19.99)
Qupe Syrah '08	91 pts. W&S	California	<b>\$15.29</b>	(reg \$17.99)
Seghesio Zinfandel '10	93 pts. WS	California	<b>\$19.99</b>	(reg \$22.99)
Sonoma-Cutrer Chardonnay '09	91 pts. WE	Sonoma	<b>\$21.49</b>	(reg \$24.99)
Splendore '07	90 pts. RP	Spain	<b>\$12.99</b>	(reg \$14.99)
Tablas Creek Patelin de Tablas '10	91 pts. WS	California	<b>\$16.99</b>	(reg \$19.99)
Terrabianca Toscana Campaccio '07 (Top 100 WS #36)	93 pts. WS	Italy	<b>\$23.99</b>	(reg \$29.99)
Thomas Goss Cabernet Sauvignon '10	90 pts. IWC	Australia	<b>\$12.99</b>	(reg \$14.99)
Tikal Patriota Bonarda/Malbec 2008	92 pts. RP	Argentina	<b>\$17.99</b>	(reg \$20.99)
Trapiche Broquel Malbec '09	90 pts. RP	Argentina	<b>\$12.49</b>	(reg \$14.99)
Trivento Golden Reserve Malbec '08	90 pts. RP	Argentina	<b>\$17.99</b>	(reg \$20.99)
Vina Ardanza '01	94 pts. WA	Spain	<b>\$27.99</b>	(reg \$32.49)
Xabec '08	92 pts. RP	Spain	<b>\$12.99</b>	(reg \$15.99)

**Sheila says... 'The other day, someone was telling me that they make ice cubes out of leftover wine. I was so confused. What is leftover wine?'**

# Ten for Under \$10~Three for \$24.99~and a Can't-Resist-Gift for the Bride-to-Be!



## Ten for Under \$10

Our friends and neighbors find out we work at a wine shop, and the first question they ask is almost invariably, *So, what's a great \$10 wine?* These wines represent some of the best, inexpensive offerings we've recently tasted...

**Trivento Malbec '09 (Argentina) \$6.99** (reg \$9.99) Plum and raspberry jam aromas mingle elegantly with vanilla notes.

**Evodia '10 (Spain) \$8.49** (reg \$9.99) 90 Pts (WE) Made from 100% Grenache, it has an exotic nose of earth, mocha and black fruit.

**Chateau St. Jean Sonoma Chardonnay '10 (California) \$9.99** (reg \$13.99) 87 Pts (WA) Notes of lemon, cream, mango and hazelnut, this subtly elegant Chard has a lingering finish.

**Pennywise Pinot Noir '10 (California) \$8.49** (reg \$9.99) Bright with aromas of cherries and cola, with a lingering finish of strawberries.

**Rosenblum Cellars Vintner's Cuvee XXXII Zinfandel (California) \$6.99** (reg \$9.99) A mélange of raspberry, plum, and Bing cherry aromas, with a palate of sweet mocha and vanilla spices.

**Villa Maria Sauvignon Blanc '11 (New Zealand) \$8.99** (reg \$12.99) Bursting with ripe gooseberry, lime and tropical melon, it is fresh and ripe with fantastic intensity and, crisp and racy acidity.

**Drops of Jupiter Petite Sirah '09 (California) \$9.49** (reg \$12.49) Music sensation, Train's wine venture is full of boysenberry and supple fruit.

**Chateau de Paraza Minervois '09 (France) \$8.49** (reg \$9.99) 90 Pts (WE) Made from Grenache, Syrah and Mourvedre, it has a lush texture with flavors of spice and black fruit.

**Riondo Pinot Grigio '10 (Italy) \$9.99** (reg \$12.99) Honeyed and lemony, with ripe apple and assorted tropical fruit aromas and flavors, medium body and creamy complexity.

**Veuve du Vernay Brut (France) \$7.79** (reg \$11.99) A crisp, clean sparkler, with succulent hints of apple and pear on the nose and a juicy yet dry finish.

## Three for \$24.99 Mix 'n Match Wines -- Regularly \$9.99 each...

- |   |   |
|---|---|
| <b>Marques de Riscal Rueda '10 (Spain)</b>                                  | <b>Rabbit Ridge Allure de Robles '10 (California)</b>   |
| <b>Picpoul de Pinet Coteaux de Languedoc '10 (France)</b>                   | <b>Rabbit Ridge Zinfandel Barrell Cuvee '10 (California)</b>                                    |
| <b>Middle Sister Rebel Red &amp; Moscato (California)</b>                   | <b>Red Rock Malbec '10, Merlot '09, Pinot Noir '10 &amp; Winemaker's Blend '10 (California)</b> |
| <b>Crosby Cabernet Sauvignon '10 (California)</b>                           | <b>Hogue Columbia Valley Gewurztraminer '10 (Washington)</b>                                    |
| <b>Lelia Garnacha '10 (Spain)</b>   | <b>Goats du Roam Red '10 (South Africa)</b>   |
| <b>One Hope Chardonnay '09, Merlot '09 &amp; Zinfandel '09 (California)</b> | <b>Sterling Vintner's Chardonnay '10 &amp; Meritage '09 (California)</b>                        |
| <b>Five Rivers Cabernet Sauvignon &amp; Merlot (California)</b>             | <b>Cycles Gladiator Cabernet Sauvignon '09 (California)</b>                                     |
| <b>Newman's Own Cabernet Sauvignon '10 (California)</b>                     | <b>Ruffino Lumina Pinot Grigio '10 (Italy)</b>  |
| <b>Banfi Le Rime Pinot Grigio '10 (Italy)</b>                               | <b>Smoking Loon Pinot Noir '09 (California)</b>   |
| <b>Banfi Chianti Superiore '10 (Italy)</b>                                  | <b>\$24 mail-in-rebate with 12-btl purchase</b>   |
| <b>Windmill Lodi Cabernet Sauvignon '06 (California)</b>                    | <b>Monkey Bay Sauvignon Blanc '10 (New Zealand)</b>   |
| <b>Bully Hill Riesling (New York)</b>                                       | <b>Greystone Cellars Chardonnay '10 (California)</b>  |
| <b>Lancatay Cabernet Sauvignon '10 &amp; Malbec '10 (Argentina)</b>         | <b>Red Diamond Malbec '11 (Argentina)</b>   |
| <b>Valckenberg Madonna Kabinett '10 (Germany)</b>                           | <b>Alamos Red Blend '10 (Argentina)</b>   |
|   | <b>Cellar No. 8 Red Wine '09 (California)</b>   |

## The Perfect Bridal Shower Gift



You pick the wine, and we'll make you a custom wine basket with a wine-drinking-occasion poem, a portion of which is shown to the right.

## Wedding Night

The night you have dreamed of is finally here  
The future surrounds you with hope and yet fear  
You've wanted so long to find your perfect mate  
Sip this wine and toast this perfect date  
The night is meant for you to share  
Enjoy each other - a perfect pair

## First Fight

When fights occur and tempers get hot  
Pour a glass and be thankful for what you've got  
If you always agreed it would certainly be a bore,  
And by asking for Krissy's hand,  
Bernie is surely in for more

## First Dinner Party

Open your home to entertain and eat  
Catch up with old friends and new ones to meet  
When the night is over share this bottle of wine  
But don't sit down yet - it's clean up time

## Christmas Eve

A wise man said wine is better than beer  
And now is the season for lots of holiday cheer  
So pop the cork and relax a bit,  
And when the night is through,  
Kiss goodnight, close your eyes  
And Santa will be good to you

## Wine Tastings Fri, 4-8 & Sat, 2-6

**Sat 3/31, 4/14, 4/21 & 4/28: New Arrivals:** Check out our latest finds and taste your new *must-haves*.

**Fri 3/30: Syrah from the Rhone and California:** A taste tour of French and Californian Syrah, and a couple terrific Whites thrown in for good measure.

**Sun 4/1: Kosher Wines for Passover:** Kosher wine specialist, Jacky Ruelle will be here to pour more than ten wonderful Kosher wines for Passover.

**Fri 4/6: Shiraz & Extraordinary Aussies:** The featured grape outfitted for the Outback and a couple Aussie Whites.

**Sat 4/7: Easter Extravaganza:** Ham, lamb and everything in between. We have the answer, no matter what you're serving for Easter dinner.

**Fri 4/13: Superstitious Wines:** Taste a luscious lineup of wacky to wonderful wines for superstitious Friday the 13th.

**Fri 4/20: Should I Stay or Should I Go?:** Spring is for early-season teasers and Holy-Spring-Snow-Storms. Look it in the eye with chivalrous Chards and polished Pinots.

**Fri 4/27: Spring Splendor!!!:** Welcome to Spring with elegant Whites and Ravenous Reds.

### Ginger Snow Pea Slaw

(Adopted from the March 2012 Issue of *Southern Living*)

*The green color and crisp snowpeas in this slaw are the perfect segue into Spring and would be a lighter accompaniment to St. Patrick's Day corned beef with your favorite chilled White.*

4 cups thinly sliced napa cabbage (1 head)  
2 cups fresh snow peas, trimmed and cut into thin strips  
1/3 cup bottled sesame-ginger dressing  
1/4 cup chopped roasted almonds  
3 green onions, sliced  
1 carrot, shredded  
3 tablespoons chopped fresh cilantro



Toss together all ingredients and let sit for at least an hour before serving. Then, invite over all your friends and toast to Spring.

### Dandy-Lion (Adopted from March 2012 *Epicurious*)

3 thin slices peeled cucumber, plus 1 slice for garnish  
1/2 ounce absinthe  
2 ounces gin  
3/4 ounce lemon juice  
3/4 ounce simple syrup  
2 to 4 ounces tonic water, chilled



In a cocktail shaker, muddle cucumber, add Absinthe and macerate for 30 seconds. Add the gin, lemon juice, and simple syrup, then fill the shaker with ice and shake vigorously until completely mixed, about 20 seconds. Strain into a Collins glass (or any tall glass tumbler), top with tonic, and garnish with a cucumber slice.

## March/April Staff Wine Picks

**Sheila: Robin K. Chardonnay '09 (Russian River Valley) \$14.99 (reg \$16.99)** A fully integrated wine with concentrated flavors of ripe red apple, tropical fruits, lemon spice and apple custard. The wine's creamy finish gives it versatility with a wide range of dishes, but pairings with seafood and white meats would be sublime.

**Damian: Centerline Highflyer '07 (St. Helena) \$16.99 (reg \$29.99)** This blend of Syrah, Zinfandel, Petite Sirah, Tempranillo and Grenache has a nose of blackberry and blueberry jam, cocoa and espresso, and a lush palate.

**Denise: Qupe 'Y Block' Chardonnay '10 (Santa Maria Valley) \$17.99 (reg \$20.99)** Fresh, crisp with classic Bien Nacido aromas and taste. It displays crisp apple and asian pear flavors with a lovely savory, buttered toast finish.

**Graham: Kermit Lynch Cotes-du-Rhone '09 (Southern Rhone Valley) \$11.99 (reg \$13.99)** A collaboration between Kermit Lynch and winemaker Jean-Francois Pasturel, this garnet gem is a blend of Grenache, Syrah, Cinsault, Carignan and Mourvedre. It exhibits beautiful flavors of earth, spice and red fruit. Wonderful with hearty beef stew.

**Kris: Graziano Zinfandel '07 (Mendocino) \$13.49 (reg \$16.99)** Deep aromas of raspberry, wild strawberry, spicy white pepper with hints of toasty oak. Uplifting flavors of ripe raspberry and earth combine to give this full-bodied Zinfandel a generous mouth feel.

**Ted: Botromagno Primitivo '09 (Puglia) \$12.99 (reg \$14.99)** Elegant and velvety, with dark woodland fruits, this Italian Zin comes from a high quality estate. Pair with pasta with a rich red sauce and lots of red pepper flakes.

Fabulous Savings! 15% off All Wine --  
Every Bottle, Every Day



Did you know...Wine & Spirits of Slingerlands is on Facebook? Not only do we publish a monthly newsletter and send out weekly emails announcing our weekend tastings and wine pairings for Bellini's Tuesday dinners, but we post our news and events on our Facebook page, too. So, what are you waiting for? While dinner is in the oven, pop open a bottle of tonight's wine and check out our Facebook page. And while you're there...Like us, and tell all your friends. But don't forget to stop by and see us face-to-face, too.