



September 2011

Grapevine

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A Wine Primer: From Food & Wine Pairing to Glasses, Ratings & More

Wine is magical in its ability to complement a beautiful dinner or transform even the humblest fare into something special. Yet, for all the enjoyment it brings, the customs around it can seem elusive or even intimidating, inspiring anything from lack of confidence to outright cynicism. With a little understanding of food and wine pairing, wine glasses, ratings and terms used to describe wine, drinking wine can be the utter pleasure it should be.

Food and wine pairing can be fun if you don't get too carried away. By all means, try it if you're intrigued by the challenge; but don't be afraid to drink what you feel like drinking with what you feel like eating. Tannic Reds are tamed by the richness of fat in red meat. Sweet Riesling is balanced by spicy Thai or Indian dishes. Minerally, clean Whites complement subtle fish dishes. Fruity Italian Reds harmonize with tomatoey, herbal, Italian red sauces. Pinot Noir's lighter body and subtle fruit make it a natural for rich salmon. With a reasonable approach, food and wine pairing can be fun, not frustrating.

Wine glasses are an elegant part of enjoying wine, and their size and shape are purposeful, taking into consideration the effect that size, shape, opening and rim design will



have on the wine's tannins, flavors and ideal temperature.

Red wine is best served in a wide glass with a shallow bowl because it needs to breathe more than other wines. The wide bowl gives the wine more air exposure; and because red wine is served at a warmer temperature than whites, the larger amount of glass in the hand permits more body heat to warm the wine. Ideally, red wine should be served at 60° F.

White wine glasses are similar in shape to Reds, but have a smaller bowl and a smaller opening. The smaller bowl ensures that less contact with body heat keeps the wine cooler. White wine should be served at 50° to 55° F.

Champagne and its fellow Sparklers are the classic image of celebration, as are the beautiful flutes in which they're served. They are designed to keep the temperature cool and honor the bubbles. Sparklers must be served chilled, 45° to 50° F. The longer stem keeps the drinker's warm hand away from the bowl. The long narrow sides keep too much air from dissipating the bubbles.

Wine ratings are informative and fun to read. The major wine experts to whom we look are Robert Parker (The Wine Advocate), Wine Enthusiast, Stephen Tanzer and Wine Spectator, among others. While it can help to steer us toward or away from certain wines, keep in mind that your opinion counts

far more than anyone else's in determining what you should drink. The key is to find a reviewer whose wine drinking style you prefer.

A couple of wine terms clarified:

Wine that has a flavor reminiscent of wood or oak is called oaky. This flavor comes through in wines that are fermented and/or aged in oak barrels. A buttery wine is one with the taste or aroma of butter, butterscotch or popcorn. It usually describes white wines, especially Chardonnay, and is due to malolactic fermentation — a type of beneficial bacteria added to the wine which converts the malic acid in wine to lactic acid — the acid in milk. Malic acid is sharp, and lactic acid is somewhat soft. Many Chardonnay's undergo malolactic fermentation, resulting in a soft, buttery wine.

Wine can be elegant and festive, and learning about it can go on for a lifetime. The best way to discover new wines to fall in love with is to attend tastings; so stop by the store any Friday or Saturday, and let us help you find your next favorite. ♦

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

Wines from the 90's Club: Fine Wines Rated 90 Points or Above...Under \$30

Hogue Columbia Valley Gewurztraminer '09	90 pts. WE	Columbia Valley	\$ 8.33	(reg \$ 9.99)
Gloria Ferrer Carneros Pinot Noir '07	94 pts. WE	Carneros	\$16.99	(reg \$19.99)
Pine Ridge Chenin Blanc & Viognier '09	90 pts. RP	California	\$ 9.99	(reg \$11.99)
Chateau Maris Minervois Syrah La Touge '06	90 pts. RP	Languedoc	\$14.99	(reg \$22.99)
Domaine d'Andezon Cotes du Rhone '10	91 pts. RP	Rhone Valley	\$10.99	(reg \$12.99)
Avant Chardonnay '09 by Kendall Jackson	90 pts. WE	California	\$12.99	(reg \$14.99)
Montgras Quatro '09	90 pts. WE	Chile	\$12.99	(reg \$14.99)
Knez Winery Anderson Valley Pinot Noir '09	90 pts. ST	Anderson Valley	\$23.49	(reg \$27.99)
Crios Torrontes '10	91 pts. RP	Argentina	\$10.99	(reg \$12.99)
Bodegas Abanico Rúa '10	90 pts. RP	Spain	\$ 8.49	(reg \$ 9.99)
Chateau Ste. Michelle Indian Wells Merlot '08	90 pts. WS	Columbia Valley	\$14.49	(reg \$16.99)
Malenchini Bruzzico '07 (80% Cabernet, 20% Sangiovese)	90 pts. WS	Tuscany	\$16.99	(reg \$19.99)
Markham Napa Merlot '07	90 pts. WS	Napa Valley	\$16.99	(reg \$19.99)
Emmolo Sauvignon Blanc '09	91 pts. WE	Napa Valley	\$12.99	(reg \$14.99)
Ravenswood Barricia Single Vineyard Zinfandel '07	93 pts. WE	Sonoma Valley	\$24.99	(reg \$29.99)
Buehler Napa Valley Zinfandel '09	91 pts. WS	Napa Valley	\$16.99	(reg \$19.99)
Seghesio Sonoma Zinfandel '09	90 pts. WS	Sonoma	\$19.99	(reg \$24.99)
Mumm Napa Brut Rosé	90 pts. WS	Napa Valley	\$14.99	(reg \$18.99)
Chateau St. Jean Sonoma Fume Blanc '09	91 pts. WE	Sonoma	\$ 9.99	(reg \$13.99)
Georges Duboeuf Fleurie '09	90 pts. WS	France	\$12.99	(reg \$16.99)
Perrin et Fils Gigondas La Gille '07 (Top 100 WS)	92 pts. WS	France	\$27.99	(reg \$32.99)
Marques de Casa Concha Cabernet Sauvignon '08	90 pts. WS	Chile	\$18.48	(reg \$21.99)
Marques de Casa Concha Chardonnay '09	90 pts. WS	Chile	\$13.99	(reg \$19.99)
Benziger Family Carneros Chardonnay '08	91 pts. WE	California	\$16.99	(reg \$19.99)
Penfolds Shiraz Kalmina Bin 28 '06	90 pts. RP	Australia	\$16.99	(reg \$23.99)
Benziger Family Sonoma Coast Cabernet Sauvignon '07	90 pts. WE	California	\$16.99	(reg \$22.99)
Villa Maria Sauvignon Blanc Marlborough 2010	90 pts. WS	New Zealand	\$11.29	(reg \$13.99)
Falesco Merlot '09	92 pts. RP	Italy	\$12.99	(reg \$14.99)
Santa Ema Reserve Merlot '08	90 pts. RP	Chile	\$10.99	(reg \$12.99)
Primus Cabernet Sauvignon/Syrah/Merlot/Carmenere Blend '07	90 pts. RP	Chile	\$16.49	(reg \$19.99)
Kaesler Stonehorse Shiraz/Grenache/Mourvedre	91 pts. ST	Barossa Valley	\$16.99	(reg \$19.99)
Joseph Carr Reserve Chardonnay '08	93 pts. WE	Sonoma	\$21.49	(reg \$24.99)
La Crema Chardonnay '09	93 pts. WE	Sonoma	\$15.99	(reg \$19.99)
Sonoma-Cutrer Chardonnay '09	91 pts. WE	Sonoma	\$21.49	(reg \$24.99)
La Crema Pinot Noir '09	90 pts. WE	Sonoma	\$21.49	(reg \$24.99)
Maipe Reserve Cabernet Sauvignon 2009	90 pts. RP	Argentina	\$12.99	(reg \$14.99)
Maipe Reserve Malbec 2009	90 pts. RP	Argentina	\$12.99	(reg \$14.99)
Graffigna Reserve Malbec 2008	90 pts. RP	Argentina	\$ 9.39	(reg \$10.99)
Catena Zapata 2008	91 pts. RP	Argentina	\$16.99	(reg \$19.99)
Chateau Rollan De By Medoc 2008 Top 100 (WS)	90 pts. WS	France	\$21.99	(reg \$25.99)
Schramsberg Mirabelle Brut Rose	93 pts. WS	California	\$22.99	(reg \$26.99)
Domaine Carneros Brut by Taittinger 2006	91 pts. WS	California	\$20.99	(reg \$24.99)
Roederer Estate Anderson Valley Brut	92 pts. W&S	California	\$19.99	(reg \$24.99)
Santa Margherita Valdobbiadene Prosecco Superiore	91 pts. W&S	Italy	\$16.99	(reg \$19.99)
Mollydooker 'The Boxer' Shiraz 2009	91 pts. WS	Australia	\$21.99	(reg \$27.99)
Starmont Chardonnay 2008	90 pts. WS	Napa Valley	\$13.99	(reg \$16.49)
Alamos Seleccion Malbec 2008	90 pts. WE	Argentina	\$14.49	(reg \$16.99)
E. Guigal Cotes du Rhone 2007	90 pts. RP	Rhone Valley	\$11.49	(reg \$13.49)
Castello d'Albola Chianti Classico 2007 Top 100 (WS)	90 pts. WS	Chianti	\$12.99	(reg \$14.99)
Lan Crianza 2006 (Top 100/WS)	90 pts. WS	Rioja	\$10.99	(reg \$11.99)
Gloria Ferrer Sonoma Brut Sparkling Wine Top 100/WS	90 pts. WS	Sonoma	\$13.59	(reg \$15.99)
Mumm Napa Brut Prestige Sparkling Wine (Top 100/WS)	90 pts. WS	Napa	\$14.99	(reg \$19.99)
Pacific Rim Riesling (Organic) 2008	92 pts. WE	Columbia Valley	\$11.99	(reg \$13.99)
Perrin & Fils Vinsobres Les Cornuds 2007	91 pts. WS	Rhone Valley	\$17.99	(reg \$21.29)
Tikal Patriota Bonarda/Malbec 2008	92 pts. RP	Argentina	\$17.99	(reg \$20.99)
Chalk Hill Sauvignon Blanc 2007	92 pts. WE	Russian River Val	\$19.99	(reg \$27.99)
Artesa Carneros Chardonnay 2009	90 pts. WE	Carneros	\$15.49	(reg \$18.29)
Trimbach Riesling 2007 Top 100 WS	91 pts. WS	Alsace	\$15.99	(reg \$18.99)
Thorn-Clarke Terra Barossa Estate Grown Shiraz 2008	90 pts. RP	Australia	\$12.99	(reg \$14.99)
Concha y Toro Chardonnay Maycas de Limari	92 pts. RP	Chile	\$18.99	(reg \$22.99)

Look for 'Easing Into Autumn with Pinot Noir' in the October 2011 Issue of Grapevine!

Spanish Baker's Dozen & Fabulous Wine Savings

Spanish Sampler -- A Baker's Dozen

Seniorio del Aguila Gran Reserva '01 91 Pts (RP)	Spain	\$13.99	(reg \$19.99)
Vinos Valtuille Pago de Valdoneje '09 91 Pts (RP)	Spain	\$11.99	(reg \$13.99)
Bodegas Castano Yecla Monastrell (Mourvedre) 89 Pts (RP)	Spain	\$ 7.99	(reg \$ 9.99)
Bodegas Cal Blanca '07 90 Pts (RP)	Spain	\$11.99	(reg \$13.99)
Burgo Viejo Crianza Rioja '05 89 Pts (WS)	Spain	\$ 9.99	(reg \$11.99)
Bodegas Bai Gorri Reserva '04 90 Pts (RP)	Spain	\$19.99	(reg \$29.99)
Almira Los Dos '09 87 Pts (RP)	Spain	\$ 6.49	(reg \$ 7.99)
Panarroz '10 87 Pts (RP)	Spain	\$ 8.49	(reg \$ 9.99)
Grandes Beso de Vino Seleccion '09 90 Pts (RP)	Spain	\$ 8.49	(reg \$ 9.99)
Con Class Rueda White Wine '10	Spain	\$ 8.49	(reg \$ 9.99)
Pares Balta Ros de Pacs '10 (Organic Rosé) 3.5 Stars (NY Times)	Spain	\$ 9.49	(reg \$11.49)
Montebueno Tempranillo '09 90 Pts (RP)	Spain	\$10.19	(reg \$11.99)
Casajus Vendimia Seleccionada '06 91 Pts (RP)	Spain	\$16.99	(reg \$19.99)

Sunsational Sauvignon Blanc

Kunde Magolia Lane Sauvignon Blanc '10	Sonoma	\$ 9.99	(reg \$13.99)
Ferrari Carano Fume Blanc '10	Sonoma County	\$12.79	(reg \$14.99)
Mara White Grass Sauvignon Blanc '09	Sonoma County	\$12.49	(reg \$14.99)
Villa Maria Private Bin Sauvignon Blanc '10 90 Pts (WS)	New Zealand	\$11.29	(reg \$13.49)
Chateau St Jean Fume Blanc '09 91 pts (WE)	Sonoma	\$ 9.99	(reg \$12.99)
Mud House Marlborough Sauvignon Blanc '10	New Zealand	\$10.49	(reg \$12.99)
Mulderbosch Sauvignon Blanc '10	South Africa	\$15.29	(reg \$17.99)
Joel Gott Sauvignon Blanc '10	California	\$11.99	(reg \$13.99)
Sean Minor Sonoma County Sauvignon Blanc '10	Sonoma	\$11.99	(reg \$13.99)
Charles Krug (Peter Mondavi Family) Sauvignon Blanc '10	Napa Valley	\$12.99	(reg \$14.99)
Groth Sauvignon Blanc '10	Napa Valley	\$17.49	(reg \$20.99)

X-tra SUPER Values!!!

La Crema Sonoma Chardonnay '09 93 Pts (WE)	Sonoma Coast	\$15.99	(reg \$19.99)
Santa Margherita Pinot Grigio '10	Italy	\$19.99	(reg \$26.99)
Folie à Deux Ménage à Trois Red '09	California	\$ 8.99	(reg \$11.99)
Beaulieu Vineyard Coastal Estates Sauvignon Blanc '10	California	\$ 5.00	(reg \$ 8.99)
Veuve Clicquot Champagne Brut 90 Pts (WS)	Champagne	\$39.99	(reg \$53.99)

Washington Hills Wines

\$6.79

(reg \$8.99) 750 ml

Merlot, Chardonnay,
Late Harvest Riesling

Washington Hills donates \$1 per case to
breast cancer research

Your Choice

\$7.99

(reg 9.99) 750 ml

Terrazas de Los Andes

Malbec 2009

Beaulieu Vineyard Coastal Estates

Cabernet Sauvignon 2009

Sterling Vintner's Collection

Chardonnay 2009

Cupcake...

Sauvignon Blanc, Chardonnay,
Prosecco, Red Velvet, Pinot Noir

Banfi

Chianti Superiore 2008

Banfi

Le Rime Pinot Grigio 2010

Flip Flop Wines

\$4.99

(reg \$6.99) 750 ml

Chardonnay, Moscato, Riesling,
Pinot Grigio, Pinot Noir



Beringer

White Zinfandel, White Merlot, Red and
White Moscato Mix 'n Match

1.5 ltr

6/\$59.99 - 6 bottle price — \$9.99 ea
-12.00 - mail-in-rebate, 6-btl purchase

\$47.99 - final cost

Final per bottle cost, \$7.99 (reg \$11.99 ea)
after discount and mail-in-rebate

Souverain

Chardonnay 750 ml

3/\$29.99 - 3 bottle price — \$9.99 ea
-10.00 - mail-in-rebate, 3-btl purchase

3/\$19.99 - final cost

Final per bottle cost, \$6.66 (reg \$12.99 ea)
after discount and mail-in-rebate

1.5 ltr Sale Mix 'n Match

\$20 mail-in-rebate per 6-btl purchase

Robert Mondavi Private Select

Chardonnay, Pinot Noir

Merlot & Cabernet Sauvignon

\$16.99 (reg \$19.99)

Blackstone Merlot

\$16.99 (reg \$19.99)

Clos du Bois Chardonnay

\$19.99 (reg \$24.99)

Monkey Bay Sauvignon Blanc

\$14.49 (reg \$16.99)

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

Sat 8/27, 9/3, 9/10, 9/17, 9/24 & 10/1: Try our New

Arrivals: Come in and taste our latest delicious discoveries.

Fri 8/26: Summer Whites & Light Reds: The end of Summer leaves you still wanting whites and revving up for Reds.

Fri 9/2: Barbeque Wines for Labor Day: A spectacular line-up for the hello kiss of Autumn holiday barbeque.

Fri 9/9: 90s Club Wines: A fabulous opportunity to taste what the experts like to drink.

Fri 9/16: Italian Wine Harvest: Beautiful wines from Italy in the midst of harvest season.

Fri 9/23: French Wine Harvest: A selection of Bordeaux and Burgundies to stimulate your cold weather wine appetite.

Fri 9/30: Staff Picks! Check out the spectrum of September Staff Picks listed below, and find a few to call your new favorites.

Summer Good-bye Kiss Cocktail

1 1/2 parts Grey Goose Vodka
Fresh squeezed lemonade
5 raspberries, plus more for garnish.
1 tsp sugar
lemon slice



Muddle raspberries and sugar, and pour into a martini glass with ice. Top with vodka and lemonade, and garnish with raspberries and lemon.

Sheila's Southern Tomato Pie

One 9" pie shell
2 medium tomatoes
6 Tbsp low fat mayonnaise
6 Tbsp nonfat Greek yogurt
1/8 tsp ground black pepper
1/4 tsp dried basil
3/4 cup shredded cheddar cheese
1/4 cup diced sweet onions



1. Preheat oven to 400°F. Prick bottom and sides of pie shell with a fork. Partially bake for 10 to 12 minutes or until lightly browned. Remove shell from oven and set aside to cool. Reduce heat to 375°F.
2. Peel tomatoes and cut into thin slices. Line a cutting board with paper towels, and arrange tomato slices in single layer. Cover with more paper towels. Replace towels as needed to absorb excess liquid.
3. In a small bowl, mix together mayonnaise, yogurt, pepper and basil. Stir in 1/2 cup of the cheese and set aside.
4. Sprinkle remaining 1/4 cup cheese over bottom of cooled, prebaked crust. Arrange tomato slices on top of the cheese. Sprinkle with onion. Cover with the mayonnaise mixture, spreading to the edge of the crust to make a smooth surface.
5. Bake at 375°F for 45 to 50 minutes or until surface begins to turn golden brown at edges. Place pan on a wire rack and let cool about 20 minutes before slicing. Serve pie warm or at room temperature.

September Staff Wine Picks

Sheila: Sebastiani Chardonnay '09 (Sonoma) \$9.99 (reg \$13.99) Fresh floral, honeysuckle and honeydew melon aromas fold over to the palate, where they're focused and full-bodied, ending with a creamy aftertaste.

Damian: Four Vines Old Vine Cuvee Zinfandel '09 (California) \$10.29 (reg \$11.99) Black cherry, plum and cassis mingle with toasted oak, vanilla and coffee. Soft tannins make it an easy-going Red, perfect for sipping or barb.

Denise: Teddy Hall Sauvignon Blanc '09 (South Africa) 3/\$24.99 (reg \$9.99 ea) Fig, melon and honeysuckle aromas segue to delicious lemon, orange zest and herbs on the palate with a crisp finish.

Graham: Castaño Monastrell '10 (Spain) \$7.99 (reg \$10.99) Beautiful fruit, with balanced acidity, subtle oak and smooth tannins, this Spanish gem has strawberry and dark fruit flavors. Perfect with grilled pork tenderloin.

Kris: Save Me, San Francisco Wine Co. 'Drops of Jupiter' Petite Sirah '09 (California) \$9.49 (reg \$10.99) From the band 'Train' and inspired by the song after which it was named comes this delicious Petite Sirah with notes of boysenberry fruit and supple tannins, making it food friendly or an easy sipper.

Ted: Bodegas Abanico Rua White '10 (Spain) \$8.49 (reg \$9.99) 90 Pts (RP) This delicious blend of Palomino, Dona Blanca and Godello from Galicia, Spain is aromatic and fresh with minerals, orchard fruits and flowers.

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

Jim Summers, owner of Summers Estate Wines was at Wine & Spirits of Slingerlands on July 14, pouring wine and signing bottles. Thank you to everyone who stopped by to taste Summers Charbono '07, Chardonnay '08, Cabernet Sauvignon '07 (90 Pts, RP) & Zinfandel '07. It was a great opportunity to talk with the owner and taste fabulous wines.

Save the Date -- Tuesday, September 6, John Concannon from Concannon Vineyard will pour wine and sign bottles at Wine and Spirits of Slingerlands from 4 to 6. Wine dinner following at The Pointe. Look for our email.