



November 2009

Grapevine

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Store Hours: Mon – Sat, 9 – 9 & Sun, 12 – 6

All American Wines for an All American Holiday Wines for Thanksgiving Dinner

Here it comes again: That day Americans look forward to when tables are crowded with favorite dishes and many occupied chairs; a day we enjoy for its variety and tradition.

Suppose you're the one hosting this feast. You're stressed enough trying to orchestrate the cooking and serving; now you're worried about which wines to serve, too. Fear not: the long list of wines out there can actually

make it easy, not difficult — if you let it.

Owing to the day's complexity, pairing wines with the plethora of dishes on your Thanksgiving table is a chance to please nearly everyone, simply by virtue of many options. There are as many wines to pair with this dinner as there are side dishes and people to enjoy them. The key is balance, not too extreme in any direction. To start things off with hors

d'oeuvres, a delicious sparkler like Mirabelle Brut Rosé would give everyone at your table something to be thankful for.

The mashed potatoes and gravy would be sublime with Artesa's Carneros 2007 Chardonnay; and herb-spiked, buttery stuffing would be complemented by a spicy, floral Gewurztraminer to balance the richness.

For sweet, maple-tinged squash and sweet potatoes, Dr. Konstantin Frank's 2008 Semi-dry Riesling's apple-y palate and balanced acidity would counter the sweetness without ignoring it altogether.

Then there's the crisp skinned turkey, redolent with sage and thyme. Red wine lovers rejoice: It's Pinot to the rescue. The lighter body of Pinot Noir, herbal and light bodied, is a natural pairing for turkey. Either an earthy French

Burgundy or a subtly fruity but restrained Pinot Noir like Lemelson 2006 would enhance, not overpower the lean white meat, yet still be enough to handle the dark. Or for something bigger bodied, Foxglove unoaked Red Zinfandel from California would more than handle the turkey's dark meat.

And for the piece de resistance, the spectrum of desserts, including pumpkin, apple and pecan pie would be beautiful with Standing Stone's 2006 Cailloux sweet white wine.

Remember, it's a day to honor tradition and welcome new friends. Go with some of your old stand-by favorites, and explore the harvest for some new finds, as well. Happy Thanksgiving. ♦



**Fall into Savings!
15% off Continues
Every Wine,
Every Day**

Sale Prices - Mail-in Rebates = Holiday Savings!

Robert Mondavi, Simi & Franciscan Wines

Mix & Match 12 bottles and receive \$50 mail-in rebate

Robert Mondavi Napa Valley Cabernet Sauvignon 2006 90 Pts (RP)	\$19.99	(reg \$ 25.99)
Robert Mondavi Napa Valley Chardonnay 2006	\$15.39	(reg \$ 17.99)
Robert Mondavi Napa Valley Carneros Pinot Noir 2007	\$20.99	(reg \$ 24.99)
Robert Mondavi Reserve Cabernet Sauvignon 2005 94 Pts (WE)	\$83.99	(reg \$119.99)
Simi Sonoma County Chardonnay 2007	\$12.99	(reg \$ 15.99)
Simi Alexander Valley Cabernet Sauvignon 2006	\$16.99	(reg \$ 21.99)
Franciscan Oakville Estate Cabernet Sauvignon 2006	\$18.99	(reg \$ 24.99)

Clos Du Bois, Blackstone, Toasted Head & Ravenswood Wines

Mix & Match 12 bottles and receive \$30 mail-in rebate

Clos Du Bois Chardonnay 2008.....	\$11.99	(reg \$ 15.99)
Blackstone Merlot 2007.....	\$ 9.39	(reg \$ 11.99)
Toasted Head Chardonnay 2008	\$11.99	(reg \$ 14.99)
Ravenswood 'Old Vine' Lodi Zinfandel 2007	\$11.99	(reg \$ 15.99)

Corvo Wines

Mix & Match 12 bottles and receive \$25 mail-in rebate and Mix & Match @ 3/ \$24.99

Nero D'Avola 2007	3/ \$24.99	(reg \$9.99 ea)
Insolia 2008.....	3/ \$24.99	(reg \$9.99 ea)

Maso Canali & Mac Murray Wines

Mix & Match 6 bottles and receive \$25 mail-in rebate

Maso Canali Pinot Grigio 2008	\$13.99	(reg \$16.49)
Mac Murray Sonoma Coast Pinot Noir 2007.....	\$12.99	(reg \$14.99)

Ruffino Wines

Mix & Match 12 bottles and receive \$30 mail-in rebate

Riserva Ducale Chianti Classico Riserva 2005 90 Pts (WS)	\$22.99	(reg \$ 26.99)
Riserva Ducale Chianti Classico Gold Label 2004 91 Pts (RP)	\$39.99	(reg \$ 47.99)
Aziano Chianti Classico 2007	\$11.99	(reg \$ 13.99)
Orvieto Classico 2008	\$ 8.49	(reg \$ 9.99)

Check your in-box for details about our weekly tastings. And if you haven't yet signed up for our e-mail, do it the next time you come in

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Sterling Vintners Collection

Mix & match 12 bottles and receive \$25 mail-in rebate

Pinot Noir 2007.....**\$10.99**.....(reg \$14.99)
 Chardonnay 2008.....**\$ 7.69**.....(reg \$ 9.99)
 Meritage 2008.....**\$ 7.69**.....(reg \$ 9.99)

Markham Wines Napa Valley Selection

Mix & match 12 bottles and receive \$25 mail-in rebate

Cabernet Sauvignon 2005.....**\$21.99**.....(reg \$25.99)
 Petit Sirah 2003.....**\$16.99**.....(reg \$19.99)
 Chardonnay 2007.....**\$13.59**.....(reg \$15.99)

And from the Spirits World...More Great Mail-in Rebates

Bailey's Irish Cream (1.75 ltr)

\$39.99 1.75 ltr
~~–10.00~~ Mail-in rebate
 \$29.99 Final cost
 (reg \$45.99) Save \$16

The Cocktail Kitchen

**Mix & match 5 bottles (2 varieties 750 ml or larger)
 and receive \$45 mail-in-rebate (\$9 per btl)**

Bacardi	Cazadores Tequila	Grey Goose
B & B	Dewars	Martini & Rossi Prosecco
Bombay Sapphire	Dewars 12	Martini & Rossi Vermouth

November Staff Wine Picks

Sheila: Mondavi Chardonnay 2006 (Napa Valley) \$15.39 (reg \$21.99) Opens with a broad array of aromas—pear, white peach and hints of coconut crème brûlée. Waves of flavors unfold in the mouth, gradually subsiding in a lengthy finish. Richly complex, this would be perfect with oyster dressing.

Damian: Lemelson Pinot Noir 2006 (Willamette Valley) \$22.99 (reg \$ 37.99) Peppery red berries and cherry aromas, with dusty floral and mineral qualities. Red fruit flavors offer good clarity and light weight, with an orange zest quality adding suppleness and verve. The ideal red for roast turkey.

Denise: Concha y Toro Casillero del Diablo Gewurztraminer 2006 (CH) \$8.59 (reg \$10.99) Enticing aromas of intense and spicy lychee fruit mixed with floral notes. On the palate the wine is elegant and balanced. Excellent acidity provides a refreshing and pleasant finish. Delicious with butternut bisque.

Ian: Geyser Peak 'Walking Tree' Cabernet Sauvignon 2005 (CA) \$14.99 (reg \$24.99) Rated 91 Pts (WE), this sumptuous Cab explodes with aromas of black cherry and pepper and a palate of juicy ripe berries and spice. The long finish of fine grained tannins cries out for a hedonistic porterhouse.

Graham: Geil Scheurebe Kabinett 2008 (GER) \$13.69 (reg \$16.99) A hybrid resulting from a cross between Riesling and Silvaner, Scheurebe offers up an aromatic combination of orchard fruits with exotic hints of passion fruit and black currants.

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

Friday Sojourns: (11/6, 11/13, 11/20, 11/27) Taste wines from every vine and region on free-wheeling Fridays as we indulge our desire for whim. (*On 11/13, we'll have a Bailey's Irish Cream tasting and on 11/20, wines from Bully Hill and Sterling Vineyards. Don't miss them!*)

Sat 11/7: A Tasting Tango with Chardonnay & Cabernet, ChaChaCha: An all Cabs & Chards Saturday!

Fri 11/13: Bailey's Irish Cream & Markham Wines: Wines from Markham Winery with a \$40 mail-in rebate.

Sat 11/14: Staff Picks: Sample the wines we like to drink at this awesome tasting. (See p 3 for descriptions.)

Fri 11/20: Sterling Vineyards: Sample wines from Sterling Vineyards with a \$25 mail-in rebate.

Sat 11/21: All American Wines for Thanksgiving: Food & Wine Pairing Tasting: Traditional trimmings from Perfect Blend Café to pair with a spectrum of Thanksgiving wines.

Sat, 11/28: Wines for Thanksgiving Leftovers: Kick back with easygoing wines for your leftovers.

Wine News, Events or Musings

Solve the Murder at Casillero del Diablo!

Take part in the "DiabloWine" murder mystery game, which is now underway until November 30th. Set in Chile at the Concha y Toro winery, Sylvia Cooper, a fictional young intern, will chronicle her story about working for the Chilean winery and the devilish events that take place – including a murder in the famed Casillero del Diablo or Cellar of the Devil. Clues in the form of video, photos and written blog posts will be placed across Twitter, Facebook, YouTube and Tumblr. Readers who respond to online chatter or post guesses will be rewarded for their participation. Participants will be entered to win prizes. Check it out on www.facebook.com/DiabloWine, www.twitter.com/DiabloWine, & <http://winegirlinchile.tumblr.com>, and enter the famed Cellar of the Devil!

Check out Our Ongoing Store Specials

Mix & Match — Three for \$24.99 on select bottles
The 90s Club — Wines rated 90+ Pts for under \$20
Wine & Spirits offers year-round custom made gift baskets and a variety of wine bar gifts and accessories: Riedel glasses, foil cutters, corkscrews, decanters, wine stoppers and wine bags.

Winter Salad w/ Squash, Bacon, Pecans & Manchego *Adapted from New York Times*

This festive salad combines a harvest of flavors and textures.

1/2 cup pecan halves
6 Tbsp + 1 tsp extra virgin olive oil
Kosher salt
2 lbs kabocha squash, halved lengthwise, seeded, peeled
1 Tbsp thyme leaves
2/3 lb good quality slab bacon, cut into 3/8" rectangles
Freshly ground black pepper
3 Tbsp sherry vinegar
8 oz young dandelion greens (or other variety of winter greens)
1/4 cup sliced shallots
1/4 lb Manchego cheese

Preheat oven to 375 °F. Toast pecans on baking sheet 10 min, stirring once or twice, until fragrant. Toss with 1 tsp oil and a pinch of salt. Increase heat to 425 °F. Slice squash lengthwise into 3/4 inch wedges, toss w/ 1/4 c oil, salt, pepper and thyme and roast on baking sheet for 30 min., until tender. Whisk together vinegar, 2 Tbsp olive oil and 1/4 tsp salt. Place greens, torn up if too large, in salad bowl.

Heat large pan over high heat for 1 minute. Add bacon, cook until just golden brown, about 5 minutes. Lower heat to medium, add shallots and toss to combine. Remove from heat, swirl in vinaigrette and add to greens with squash. Season with 1/4 tsp salt and pinch of pepper, toss gently.

Arrange half the salad on platter, shave some cheese over top, sprinkle on half the nuts, top with remaining salad, more cheese shavings and rest of nuts.

Cranberry Martini

2 ounces of Stolli Vodka
1 ounce Cointreau
1 ounce cranberry juice
1 teaspoon cranberry sauce
1/2 ounce of chilled Champagne

Add all ingredients (except Champagne) into a shaker 1/2 full of cracked ice. Let stand for a full minute. Shake for a full minute. Strain into 2 chilled martini glasses. Top each glass with 1/2 of the Champagne.

Look for *Wines for a Winter Wonderland* in the December 2009 issue of *Grapevine*.

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