



April 2015

Grapevine

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Spring is in the Air: Wines for Those Vernal Days

The crocuses are popping up; the Blackpoll warbler songbird is making its 1,500 mile nonstop migratory flight north; and hibernating black bears are waking up. Welcome, Spring! South of the Equator, grapes are being harvested. And in the northern hemisphere, bud break — the first stage of a wine grape's growth — is in full swing. Buds that first appeared the previous summer and then went dormant in the winter swell and start to sprout shoots. What a lot of vernal magic to celebrate! And celebrate, we shall, with a colorful spectrum of Springtime wines.

From near the Swiss border of Eastern France comes the **2014 Domaine Labbé Abymes Vin de Savoie**. One of the few Savoie wines that are exported, the winery was begun by two brothers in 1975. The Labbé family continues to grow the region's indigenous Jacquère used to make this fantastic, flinty white. Named for the French abimé, meaning broken, it refers to the broken stones unhinged by Alpine avalanches that contribute to the mineral notes. \$10.19

Go 160 miles northwest, and you'll stumble into France's breathtaking Burgundy region. The **2013 Olivier Leflaive 'Les Sétilles' Bourgogne Blanc** is made from Chardonnay grapes from vineyards within Puligny Montrachet and Meursault, two of the region's most esteemed appellations. Aged in oak and



Springtime in a vineyard in California's Edna Valley

stainless steel, the wine's fruit character is allowed to shine, backed by the oak's vanilla suggestion. \$21.19

The **2012 Martin Códax Albariño** from northwestern Spain on the Atlantic is graced by sandy soil and coastal breezes and makes for a delicious wine. Named for a Galician troubadour whose medieval poems have been preserved, the winery was founded in 1986 and employs sustainable practices. Albariño grapes are quite small and ripen early. The tantalizing tango of acidity and sweetness yields a refreshing, delicious wine that should make its way into your warming weather wine chiller.

The Rheingau appellation of Germany is south of the Mosel, providing Riesling grapes ample sunlight at high elevation. The **2012 Weingut Johannishof Charta** from the steep south-facing slopes overlooking the Rhine River is an intense, elegant wine

with notable stone fruit and floral characteristics. Unfairly labeled 'sweet,' dry German Riesling is a gem; and the Johannisshof is a more than worthy accompaniment to your dinner table. 91 WS \$15.29

Provence's **Bieler Père & Fils** is owned by Charles Bieler — half of Washington State wine collaborators Charles & Charles. The **2014 Rosé** is a blend of Grenache, Syrah, Cabernet Sauvignon, Cinsault and Rolle. Offering aromas of wild strawberry, raspberry and Provencal herbs, it has both delicate red fruit and savory notes. We know that we've won some of you over to the allure of Rosés, but we also realize we have plenty more of you to convince. The Bieler is a perfect place to start. \$8.49

Italy's third most planted red grape after Sangiovese and Montepulciano, Barbera is Piedmont's garnet star. Located in the northwest of Italy, Piedmont's hilly terrain — dotted with hill towns of medieval origin and churches

worthy of an artist's canvas — is a winemaker's bliss. With light tannins and high acidity, Barbera is food friendly. The **2011 Michele Chiarlo 'Le Orme' Barbera d'Asti** is medium-bodied with notes of cherries and plums; the palate is further enriched with a hint of clove from eight months' aging in oak. Do try. \$11.49

And we conclude our trans-Atlantic tour in California with the **2012 Wild Horse Pinot Noir** from the Central Coast — Santa Barbara, San Luis Obispo and Monterey. This complex, lovely Pinot was named for the mustangs that once traversed the hills overlooking the vineyards. It has aromas and flavors of strawberries, black cherries, spice and mushrooms. Hold it up to the light streaming through the window, marvel at its color and prepare to fall in love. \$14.99

Cheers to melting snow, chirping birds and a bevy of wines for Springtime! ♦

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Every Day!!!

Did you know... A dry Rosé is an excellent pairing for rich, cheesy dishes. Some cheeses go better with white wine, some with red; yet almost all pair well with dry Rosé, which has the acidity of white wine and the fruit character of red.

Wine Tastings Fri, 4-7 & Sat, 2-5

Fri & Sat 4/3&4: Wines for Easter: Two days of wines for Easter! On Saturday, wines will be paired with Easter ham!

Fri 4/10: April Staff Picks: Our latest favorite wines.

Sat 4/11, 4/18, 4/25 & 5/2: New Arrivals: We'll pour a spectrum of our latest, fabulous finds.

Fri 4/17: 90s Rated Wines: A lineup of 90+ Stunners.

Fri 4/24: Springtime Wines: Stop in and try those terrific Springtime wines featured in the article on page 1.

Fri 5/1: Merrymaking for May Day: We won't dance around the Maypole, but we'll round up some stellar wines.

Garden Linguine with Ricotta

Adapted from Martha Stewart

2 Tbsp coarse salt, plus more to taste
1 pound fresh fava beans, shelled
1 pound fresh or frozen peas, shelled
1 pound linguine
1 cup ricotta cheese
1/2 cup grated Parmesan cheese
1/4 cup chopped mint leaves, plus more for garnish
1/4 tsp freshly ground pepper, plus more to taste
2 Tbsp extra-virgin olive oil

Bring a large pot of water to a boil. Prepare an ice-water bath. Place fava beans in a sieve and lower into water. Once water returns to a boil, blanch for one minute, then place beans in ice water. Drain in a colander, peel and discard tough skins; set beans aside. Blanch peas until just tender and bright green, 2 to 3 minutes, place in ice-water bath, drain in a colander and set aside. Discard blanching water; fill pot with fresh water. Bring to a boil, and add 1 Tbsp salt. Add pasta, and cook until al dente. Meanwhile, in a large bowl, combine ricotta, Parmesan, chopped mint, and 1/4 tsp pepper. Just before pasta has finished cooking, add 1 cup cooking water to cheese mixture; stir to combine. Drain pasta, and transfer to a serving bowl. Add olive oil, and toss. Add cheese mixture, reserved fava beans, and reserved peas; toss to combine. Season with salt and pepper, sprinkle with mint leaves; serve with Sheila's April pick or your favorite Chardonnay.



News & Our Latest Goings-on

The Magic of Food and Wine Pairing

Last month, a few of Sheila's staff members and associates had the pleasure of attending a food and wine pairing event hosted by Sheila and Michael Adamczyk of Kobrand Corporation at *Roux* in Slingerlands. Not your average Tuesday night dinner.

What a magical evening. To experience firsthand the absolute sense and delight of pairing certain wines and foods is an eye-opener. Sheila chose the menu to compliment and showcase the attributes of the wines Michael was pouring. Her ultimate goal was to taste new wines and vintages to bring into the store for her customers, and the opportunity to taste them in that setting was both a privilege and an education. Ask her about them the next time you stop by the store.

Bourbon Street Swizzle

Makes one cocktail

This citrus and mint spiked, refreshing drink is the perfect segue from cold weather to the lighter days of Spring.

1 sugar cube
6 mint leaves, plus one for garnish
2 oz Bourbon
1 oz fresh squeezed lime juice
1 oz simple syrup
6 dashes of Angostura Bitters

Gently muddle sugar and mint; add Bourbon, lime juice and simple syrup, and muddle again. Put into a Collins glass and add crushed ice. Dash the bitters over top and swizzle lightly. Top with more crushed ice and the mint garnish. Sip, savor and watch the sunset.



April 2015 Staff Wine Picks

Sheila: 2013 Olivier Leflaive 'Les Sétilles' Bourgogne Blanc (Puligny-Montrachet, Burgundy, France) **\$21.19** (reg \$24.99) This exceptional French Chard is aged in oak and stainless steel. Citrus, pear and mineral notes. *Garden linguine with ricotta

Ted: 2014 Domaine Labbé Aymes de Savoie (Savoie, FR) **\$10.19** (reg \$11.99) Made from the Jacquère grape, it has clean, restrained apple and peach notes with balanced acidity. *Halibut w/ tarragon- and chive-spiked crème fraîche

Bill: 2013 Domaine Martin Pierre Sancerre (Chavignol) **\$17.49** (reg \$20.49) This stainless steel-aged Loire Valley Sauvignon Blanc has intense lemon verbena and fresh cut grass. *Frisée salad w/ baked goat cheese and snap peas

Ian: 2013 Montes Classic Series Cabernet Sauvignon (Chile) **\$8.69** (reg \$10.49) A spicy, full-flavored wine, with good body, fruit and firm tannins and an engaging strong finish. *Grilled skirt steak with garlicky salsa verde

Graham: 2012 Famille Perrin Cotes du Rhone (Rhône Valley) **\$8.99** (reg \$10.49) This blend of Grenache, Syrah and Mourvedre shows notes of tobacco, spice and a whisper of smoke. *Grilled lamb chops showered with garlic, thyme and mint

Damian: 2014 Hecht & Bannier Rosé (Provence) **\$15.39** (reg \$17.99) A blend of Grenache, Syrah and Cinsault aged in stainless steel, it has vivid aromas and flavors of cherries and a crisp finish. *Wood fired pizza w/ olives and shallots

Max: 2013 Los Vascos Cabernet Sauvignon (Chile) **\$14.79** (reg \$16.99) **90 JS** Full-bodied with aromas of black cherries, raspberries and plums, with a hint of spice and supple tannins. *Charcoal grilled black pepper-rubbed strip steaks