



Grapevine

April 2021

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A Colorful Spectrum of Springtime Wines

Temps are doing a seasonal tango, teasing us with alternating sunshine and cool rain... a proper welcome for daffodils, tulips and the colorful rest. And so, we bring you springtime wines in a spectrum of colors from New Zealand, France and Oregon. We are here to tempt you.

Blessed with mountains, valleys and coastline areas, New Zealand sees plenty of sunshine and rain and has warm summers, cool winters and beautifully fertile soils. Named for a native bird, the **Huia 2020 Sauvignon Blanc** is bottled elegance. Made from organically farmed grapes with minimal intervention to let the terroir have its say, this is an excellent step into warm days and cool evenings. Intensely floral on the nose, the palate unfolds slowly, offering flavors of melon, gooseberries and perfumed lime. Bright acidity and a minerally finish make this one to savor. \$13.99

Domaine de Grisy is a 22-acre estate located about 70 miles northwest of Dijon and just south of Chablis in Burgundy Côte d'Auxerre. Blanketed with fields of lavender, this breathtaking region is Chardonnay's place of origin, and the **2019 Domaine de Grisy Bourgogne Blanc**, sustainably farmed, is a fine



example. Fragrant with lemon and golden apple, it is somewhere between light- and medium-bodied with notes of lemon meringue, fresh cream and clean acidity. \$12.99

The Languedoc hillsides in southern France are dotted with vineyards that benefit from a Mediterranean climate and the drying Mistral winds that keep the vines healthy. Meaning *wildflowers*, **Fleurs de Prairie's 2020 Rosé** is delicate and balanced. Made largely from Grenache Noir and Syrah, it is bolstered with Carignan, Cinsault and Mourvedre, and it is the quintessential wine for Easter brunch or dinner. With its soft, salmon hue and gentle flavors of field strawberries and rose petals with balance beam-esque acidity, it would pair with a variety of holiday favorites. \$14.49

The Coteaux Bourguignons, meaning *Burgundian hills*, is an AOC in Bourgogne where the region's main grapes — Gamay, Pinot Noir, Chardonnay and Aligoté— are grown.

Maison Deux-Flours' 2018 Coteaux Bourguignons is made from 100% Gamay, optimally ripened and seeing a long fermentation. Deep ruby in color and intensely aromatic, on the palate, it is restrained yet approachable, releasing quiet notes of black fruit and subtle spice with round tannins. 90 IWR \$13.99

Western Oregon near the Pacific coast has ideal growing conditions for Pinot Noir. Different microclimates in the northwest, central-west and southwest areas present maritime influences, mountains, valleys and volcanic soils. Elouan, Breton for *good light*, brings generations of California

winemaking history and experience to Oregon's temperate climate. Sourced from the best coastal vineyards, **Elouan's 2018 Pinot Noir** is stellar, bringing characteristics of each area into harmony. Fermented separately to coax each terroir's identity, the wine is aged ten months in new and seasoned French oak, undergoing malolactic fermentation. With aromas of dark cherries, bittersweet chocolate and pipe tobacco emanating from the glass, it is rich and balanced with smooth tannins. (Rebate available.) \$15.49

With holidays upon us and the start of lingering outdoors over the grill or on the patio, it's time to lighten up and greet the spring season with a raised glass. *Cheers to April.* ♦

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

Did you know... Salty foods are balanced by wines with subtle sweetness, acidity and bold fruitiness. Whether you plan on a weekend brunch or an Easter ham dinner, four out of the five wines above (right-most) would be excellent pairings; while the Sauvignon Blanc would make a fine starter.

More wines coming in every day for your picnics and barbecues...

In addition to more bottles popping up every day in our rosé garden, we have:
Springlike Sauvignon Blancs and unoaked Chardonnays for a return to lighter fare
Light-bodied reds and big-bodied reds for steaks on the grill
Pre-mixed cocktails for those impromptu grill parties
Recipes and makings for white, rosé and red sangria

Spinach, Prosciutto and Mushroom Frittata

This would be a fabulous and easy addition to Easter brunch.

12 large eggs
½ cup half 'n half
¾ cup grated Gruyère, divided
Kosher salt and coarsely ground black pepper, to taste
3 Tbsp grape seed oil
3 oz prosciutto, sliced into thin ribbons, then halved crosswise
2 medium shallots, minced
4 oz white mushrooms, thinly sliced
8 oz baby spinach



Preheat broiler. Whisk eggs and half 'n half in a medium bowl. Mix in ½ cup Gruyère; season with salt and pepper and set aside.

Heat 2 Tbsp oil in a large, oven proof skillet over medium heat. Add prosciutto, separating ribbons, and cook, flipping each ribbon with tongs after a couple of minutes, letting the second side cook about two more minutes. Remove from pan.

Add shallots; season with salt and pepper and cook, 2 to 3 minutes. Add mushrooms and cook, stirring occasionally until all water is released and they just start to turn golden.

Add spinach and toss until just wilted. Add prosciutto and stir.

Reduce heat to low and pour reserved egg mixture over vegetables. Cook, shaking pan occasionally, until edges are just set, 6 to 8 minutes. Top frittata with remaining ¼ cup Gruyère; broil until top is golden brown and center is set, about 5 minutes longer. Remove from oven and let set about ten minutes.

Cut frittata into wedges and serve warm or at room temperature with Ben's pick, below.

Sparkling St. Germain Cocktail

A gorgeous way to greet the transition to more time outdoors.

4 ounces St. Germain elderflower liqueur
6 ounces dry Champagne or sparkling wine
2 oz club soda or seltzer
2 lemon twists, for garnish



Pour the liqueur and Champagne over ice in a chilled shaker and stir gently. Fill two Collins glasses with ice. Pour shaker contents into glasses; top with club soda. Stir well and garnish each with a lemon twist.

April 2021 Staff Wine Picks

Sheila: 2017 Buehler Vineyards Chardonnay (Russian River Valley) **\$13.59** (reg \$15.99) **91 JS** Grapes from Wood and River Vineyards are combined to compliment one another. Floral, mineral and lime aromas are accented by vibrant peach and apricot. Aging on the lees and malolactic fermentation contribute to the creamy body. **Crab cakes with shallot cream*

Ian: 2016 La Bollina Minetta Monferrato Rosso (Piemonte) **\$11.99** (reg \$13.99) Made from 100% Barbera that sees long hang time on the vine, it has aromas and flavors of blackberries, sour cherries, licorice and black peppercorn. It is dry with excellent acidity. **Pappardelle with pancetta and porcini mushrooms*

Brian: 2017 Kunde Zinfandel (Sonoma County) **\$16.99** (reg \$19.99) Warm temperatures and long, sunny days develop full fruit aromas of black currants, gingersnaps and violets, with juicy flavors of blackberries and plums, with a touch of cinnamon and a long finish. **Chili and jalapeño cornbread*

Bill: 2017 St. Francis Zinfandel Reserve (Dry Creek Valley) **\$37.99** (reg \$43.99) **91 WS** Blended with Petite Sirah to lend heft and tannins, plus a touch of Syrah, this big wine is aged in new and seasoned French oak for 20 months. It has spicy cinnamon aromas and a palate of blackberries and raspberries with a long finish. **Spicy pork curry*

Ben: 2020 Emiliana Natura Rosé (Chile) **\$8.66** (reg \$9.99) Made from sustainably farmed, organic grapes, the wine is aged three months in stainless steel tanks. It is fragrant with Bing cherries, followed by fresh berry and cherry flavors and a soft, dry finish. **Spinach, prosciutto and mushroom frittata, see above*

John M: 2018 Vina Robles Cabernet Sauvignon (Paso Robles) **\$16.99** (reg \$19.99) **91 WE** Blended with 15% Petit Verdot, it was fermented at controlled temperatures before aging for 20 months in French and Hungarian oak barrels. Rich dark cherry, dark chocolate and mocha flavors with a velvety finish. **Red wine-braised beef short ribs*