



Grapevine

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Celebrate Easter with Domestic Wines

We love wines from all over the world, but considering higher prices on imports and availability due to supply chain issues, we'll take a look at domestic vinous jewels that pair well with Easter brunch or dinner.

Whether you're putting on a brunch spread or hosting dinner for Easter, the **J Vineyard Brut Rose (NV)** from the Russian River Valley can straddle the table's multiple dishes. Composed of roughly two-thirds Pinot Noir (with a small portion left on the skins, which contributes to the color) and one-third Chardonnay, with just a skosh of Pinot Meunier, this soft pink wine's crisp, dry profile and nuances of citrus and berries is a pairing diplomat that will compliment an array of flavors. **92 JS \$35.99**

Also from the Russian River Valley is the **2019 Ramey Chardonnay**. Marrying old world methods and new world innovation, Ramey strives for harmony while letting the terroir speak. Undergoing malolactic fermentation in barrel, it is aged 12 months in seasoned and new French oak. Complex notes of tangerine, lemon and custard dance with the clean, balanced finish. **95 WE \$33.99**



Sauvignon Blanc is not always easy to pair, but for a green-inspired springtime meal of salads or those bedecked with herbs, goat cheese or asparagus, the **2021 Honig Sauvignon Blanc** is a natural. Blended with micro amounts of Sémillon and Muscat, this sustainably farmed wine was fermented and aged on the lees in stainless steel. Peach and tropical aromas segue to a mélange of floral and citrus flavors, kissed with clean stoniness. The wine is both elegant and rich. **\$19.49**

From Long Island, **Wölffer Estate's 2021 'Summer in a Bottle' Rosé** is gorgeous and versatile. Mostly Merlot, it's blended with Chardonnay, Cabernet Sauvignon, Cab Franc, Gewurtztraminer, Sauvignon Blanc, Pinot Meunier and a touch of

Pinot Blanc. Copper in color, it has a refined nose of pears and apples. The vibrant palate is spicy and rich with balanced acidity, minerals and salinity, making it suitable for many dishes but would shine with baked ham. **\$21.99**

From Oregon's Eola-Amity Hills, Cristom Vineyards employs biodynamic and organic farming methods to produce Chardonnay and Pinot Noir. Traditional winemaking — low yields, whole-cluster fermentation, native yeasts — results in complex wines that reflect terroir and vintage particularities. **Cristom's 2019 Mt. Jefferson Cuvée Pinot Noir** displays the impact whole cluster fermentation's inclusion of stems makes on Oregon Pinot, which tends to show a lot of fruit flavors. Quite

full-bodied for Pinot Noir, notes of dried flowers and spice with pleasantly grippy tannins make this an excellent pairing for Easter ham or the mushrooms gracing a roast leg of lamb. **97 JS \$35.99**

Michael David Winery in Lodi, California makes outstanding Syrah, the favored grape of founding brothers Michael and David Phillips. One of the earliest plantings of Syrah in California, **Michael David's 2019 'Sixth Sense' Syrah** is a powerhouse. Aged 16 months in French oak, it is transporting. Aromatic of cherries and espresso, the palate of raspberries, anise and clove segue to the lingering, spice-laden finish. Looking for the perfect lamb companion for your Easter dinner, we not-so-shyly suggest this gem. **\$14.49**

Whether there are two or eight at your table, you need options, soul-satisfying wines to pair with your brunch or your ham-, lamb- or otherwise-centric dinner. These wines will fit the bill and please your guests. *Cheers, L'chaim, Skål* to all. ♦

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

Check out our selection of Kosher wines for Passover...

Just a few bottles from our wide selection:

- Gabriele Chardonnay \$10.49
- Barkan Classic Pinot Noir \$23.99
- La Fille du Boucher Cotes du Rhone \$17.99
- La Fille du Boucher Cabernet Sauvignon \$13.99
- Unorthodox Sauvignon Blanc \$14.49



Spicy Crab Linguine with Asparagus, Crème Fraîche and Herbs

- 1 lb linguine
- Salt and pepper
- One small bunch of asparagus, ends snapped off and cut into 1" lengths
- 1 ¼ cups crème fraîche
- 3 Tbsp Dijon mustard
- Pinch of cayenne
- 1 lb cooked crab meat, preferably lump
- 1 jalapeño chile, seeds removed and finely chopped
- 2 Tbsp finely snipped chives
- 6 scallions, thinly sliced on an angle
- 1 Tbsp tarragon leaves, roughly chopped
- Zest of one lemon
- Curly parsley sprigs for garnish



Put a large pot of water on to boil and add a tablespoon of salt. If you have a steamer basket, add asparagus to it and steam until crisp tender. Or just put them in a small amount of salted, boiling water in a saucepan, then drain and set aside. When asparagus is done, add linguine to the large pot and cook until al dente.

Meanwhile, in a wide skillet, warm the crème fraîche over medium heat. Stir in mustard and cayenne, and season with salt and pepper. Add crab meat and asparagus, stir to coat and heat through.

Drain pasta and add to skillet. Toss gently to coat pasta, taking care not to break up the crab meat too much. Add the jalapeño, chives, scallions, tarragon and lemon zest, and toss to coat. Transfer to a warm serving dish and garnish with parsley sprigs. Serve with Carol's pick, below.

Strawberry Splash

Makes 1 cocktail

- 2 strawberries, hulled and sliced
- 1 tsp agave syrup
- 2 oz Curamia Tequila Blanco
- 1 oz fresh lemon juice
- ¾ oz dry rosé wine
- Sliced strawberries for garnish



In a chilled cocktail shaker, muddle two strawberries. Add the Tequila, lemon juice and simple syrup and gently stir. Strain into a tumbler. Top off with rosé, stir, garnish with sliced strawberries and serve.

April 2022 Staff Wine Picks

Sheila: 2019 Carmel Road Chardonnay (Monterey) **\$10.99** (reg \$12.99) This sustainably produced Chardonnay is fresh and vibrant wine with stone fruit aromas and tropical citrus flavors. Lightly aromatic, it is crisp, showing flavors of apple slices and lemon and lime zest. Rich and textured the wine has a smooth finish. **Chicken Milanese*

Ian: 2017 André Brunel 'Cuvée Sabine' Côtes du Rhône Villages (Rhône Valley) **\$15.49** (reg \$17.99) Grenache-driven, it is blended with 20/10 Syrah and Mourvèdre. The grapes come mainly from a single plot located North of Orange. Redolent of red fruits with smooth tannins, it has an elegant finish. **Pan-fried boneless pork chops*

Brian: 2018 RouteStock Cabernet Sauvignon (Napa Valley) **\$19.99** (reg \$23.99) Blended with small amounts of Merlot, Malbec, Cabernet Franc and Petit Verdot, it undergoes natural malolactic fermentation with native yeasts and French oak aging. Gorgeous flavors of black berries, plums, coffee and vanilla. **Grilled skirt steak w/ herb butter*

Bill: 2019 Blood Root Pinot Noir (Sonoma) **\$19.49** (reg \$22.99) This is 100% Pinot Noir from a blend of some of Sonoma's prized vineyards, with a nose showing raspberry, red cherry, cola and light oak spice. Touches of earth and flowers add complexity, with blackberries and welcome acidity on the finish. **Broiled salmon with Dijon*

Ben: 2019 Famiglia Bianchi Cabernet Sauvignon (Mendoza) **\$19.99** (reg \$23.99) Blended with 5% Malbec, this classic Cab is aromatic of red bell peppers and black peppercorns. Flavors of vanilla and chocolate notes from French oak aging are balanced by red fruits and a mineral-laden finish. **Grilled ribeye with chimichurri sauce*

Carol: 2019 Van Duzer Estate Pinot Gris (Willamette Valley) **\$14.49** (reg \$16.99) Early harvesting of a portion of the fruit provided crisp backbone, while a later pick contributed aromatic complexity. Long, cool fermentation preserved its crisp structure and minerality, and lees-aging added subtle creaminess. **Spicy crab linguine with asparagus, crème fraîche and herbs, above*