



August 2014

Grapevine

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

A Look at Wine & Spirits of Slingerlands... Not Your Average Wine Store

You could say we're spoiled, those of us who shop at Wine & Spirits of Slingerlands. Most wine shops don't come close to offering the same shopping experience. And that is the key, the driving motivator for the store...the customers. The doors of Wine & Spirits of Slingerlands opened in October 1997, though owner Sheila McNeil has been in the business for nearly 35 years. And you can tell. One minute of conversation is long enough to deduce that she knows and cares about what she sells.

Several factors go into what makes the store special. Sure, it's strong customer service; but it's much more: a knowledgeable staff; opportunities for customers to experience different wines and learn about them — through weekly wine tastings and a monthly newsletter; a vast selection of wines from different regions and at a variety of price points; shelves and shelves of spirits — both the classics and the many new and locally made; organic and sustainably made wines; gorgeous gift baskets for holidays or your own special occasions; and let's not forget the terrific, competitive pricing.

The emphasis on customer service has a lot to do with the fact that the people who work here are passionate about wine, and they want their customers to share their enthusiasm. You could justifiably call them *wine nerds*. Not that there's anything wrong with that.

Attend one of the weekend wine tastings, and you'll understand that it is a different kind of store.



Wine tastings are offered every Friday and Saturday, always something different. Above is one of our favorites, the monthly Staff Picks.

Regulars and newbies gather around the tasting table to sample an array of five or so different wines, based on a theme — wines from Italy or California, 90s-rated wines, unrated gems, the Rosé garden, new arrivals, staff picks, wine pairings for holiday dinners... just to name a few.

The 90s section is a great opportunity to experience the wines that Robert Parker, Wine Enthusiast, Wine Spectator and other respected critics deem worthy of a high rating. There are far too many to mention all of them, but one to whet your appetite is the **2012 Tenuta Delle Terre Nere Etna Rosso** from Sicily, rated 93 points by Robert Parker \$15.39.

There's a plethora of unrated gems, too — wines that haven't received a rating despite being fabulous. Try the **2012 Drouhin Vaudon Chablis**, \$17.89 or

2012 Juan Gil Jumilla Monastrell \$12.99, and you won't be disappointed.

And about Rosés. We've written newsletters devoted to the topic with the hope of dispelling the confusion with white zinfandel and winning you over to the pink side. Made from red wine grapes, Rosés are dry and crisp. They are a red wine lover's paradise when they want a chilled wine. Two delicious examples are the **2013 Miraval Rosé by Jolie-Pitt & Perrin** (yes, Brangelina got together with an established French family of winemakers) from Provence, made from French Rhone varietals and Italy's Vermentino grape \$21.99 and the **2013 Artadi Artazuri Rosé** from Spain, made from 100% Garnacha \$10.99.

There are always unique wines to be found, interesting wines made from grapes indigenous to a

certain region which the staff finds simply by trying them. Consider the **2013 Mokoroa Txakoli Cosecha** from Spain \$11.99, the **2013 Abymes Vin de Savoie** from near the Swiss border of France \$10.19 or the **2012 Clos de la Senaigerie Muscadet** from France's Loire Valley \$10.19.

If organic, biodynamic or sustainably farmed are important to you, check out the selection from Bonterra, Natura, Frey Vineyards and many others, including the delicious **2009 Green Truck Zinfandel** \$10.19.

As for spirits, you'll find all the classic Vodkas, Gins, Scotches, Bourbons and much more, but there's also an emphasis on the up and coming, locally made spirits like Ninepin Hard Cider and Albany Distilling Company Ironweed Bourbon Whiskey & Quackenbush Rum, for example.

Whether you come in looking for your favorite Pinot Noir, the perfect pairing for crab cakes, or a gift for that hard-to-buy for person, you'll find what you're after at Wine & Spirits of Slingerlands. And if you don't, the staff will be happy to order it for you. Now, that's worth celebrating. ♦

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

Did you know...

California is the fourth-largest wine producer in the world...after France, Italy and Spain.

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

Fri 8/8: Staff Picks: We'll taste the stellar line-up of August Staff Picks. Check them out below and pencil us in.

Sat 8/9, 8/16, 8/23 & 8/30: New Arrivals: We'll pour a spectrum of our latest, greatest discoveries.

Fri 8/15: The Beautiful 90s: Wines from the 90s Club that will leave you breathless. Now, how can you resist?

Fri 8/22: Much Ado About the Travers: We'll set you up with wines for the 145th Travers Stakes, the oldest major thoroughbred race in America, on Saturday the 23rd.

Fri 8/29: Labor Day End-of-Summer Bash: This tasting will feature wines to pair with your Labor Day celebration, with fuller Whites and lighter Reds to bid the lazy days of Summer farewell.

News & Our Latest Goings-on



Celebrating Saratoga all August Long

August is Track season. You can't possibly be an upstate New Yorker and not recognize the importance of this cultural event to our region. Of course we want to celebrate. Check out some of our Saratoga Track wines and spirits in a display next to the tasting table, which will be featured at our 8/22 Travers tasting to honor the 145th Travers Stakes on 8/23. Among them: Francis Ford Coppola's 2007 Director's Merlot, 2009 Haras de Pirque Hussonet Cabernet Sauvignon, 14 Hands 2012 Cabernet Sauvignon and 2013 Riesling and Lexington Kentucky Bourbon Whiskey. Don't miss it!

The Slingerlands

Makes 1 drink

3 oz. Domaine Lafond dry Rosé wine
1 oz. Giffard Crème de Pamplemousse Rosé Grapefruit Liqueur
2 oz. Veuve Cliquot Brut Champagne or other dry sparkling wine
1 Fresh lime slice

Combine wine and grapefruit liqueur in shaker with ice. Pour through strainer into Champagne flute. Top off with Champagne and lime slice. Serve and savor.

To craft this grapefruit liqueur, the essential oils in the peel are extracted through steam distillation. The result is the bright aromatic quality and the balanced bitterness and tartness of fresh pink grapefruit.



4 Portobello Mushrooms- stemmed, gills removed
2 Red Bell peppers- halved, seeded, stemmed
1 Zucchini, ½" bias-cut slices
1 Yellow Squash, ½" bias-cut slices
1 Red Onion, ¼" slices
1 Ripe Beefsteak Tomato, ½" slices
1 Fresh Mozzarella Ball, ½" slices
4 Rosemary Sprigs
Roasted Garlic-Infused Olive Oil (recipe at right)
Balsamic syrup (recipe at right)

Grilled Summer Vegetable Napoleon with Roasted Garlic Infused Olive Oil and Balsamic Syrup

Gently toss all vegetables except tomatoes in olive oil, salt and pepper. Grill on medium flame until all vegetables have prominent grill marks and are fork tender.

Stack vegetables on plate placing fresh mozzarella slices in middle and tomato slices on top. Skewer with Rosemary sprig. Drizzle with roasted garlic oil and balsamic syrup. Serve immediately. *Enjoy with Joe's wine pairing below!*

Roasted garlic-infused Olive Oil

In a small roasting pan, cover 1 cup of peeled garlic cloves in extra virgin olive oil, place covered in an 350° oven for 45-60 minutes or until cloves are golden brown and tender. Strain garlic cloves from oil and reserve both.

Balsamic Syrup

Slowly simmer 16 oz. high quality balsamic vinegar in sauce pot for 45-60 minutes until reduced to 4 oz. NOTE: DO NOT reduce at a higher temperature for a shorter time. Doing so will scorch the vinegar and ruin your sauce pan!

Joe's Wine Pairing: Pair with 2010 La Spinetta Casanova 'Centopercento' CP Sangiovese Rosso 92 Pts (WS).

August 2014 Staff Wine Picks

Sheila: 2012 Hahn SLH Chardonnay (Santa Lucia Highlands) \$13.99 (reg \$16.99) Aged on its lees in neutral French oak for 8 months, it is full bodied, softly aromatic and perfect for grilled salmon with capers and parsley.

Ted: 2013 Hanna Sauvignon Blanc (Russian River Valley) \$13.69 (reg \$15.99) 90 Pts (W&S) Spritely and refreshing, offering passion fruit and Meyer lemon, balanced by a pea shoot greenness. Perfect for goat cheeses.

Joe: 2010 Nozzole Chianti Classico Riserva (Chianti) \$16.99 (reg \$19.99) 91 Pts (JS) Freshly cut flowers, mint, dark red cherries and anise are some of the notes that waft from the glass. Pair with classic eggplant Parmigiano.

Bill: NV Locations E2 Spanish Red (Spain) \$16.19 (reg \$18.99) 93 Pts (WA) Blend of old vine Garnacha, Tempranillo, Monastrell, and Cariñena with notes of rich berries, flowers and plums. A heavenly match for barbecued pulled pork.

Graham: 2011 Cercius Cotes du Rhone (Rhône Valley) \$11.99 (reg \$13.99) 92 Pts (RR) Aged for 6 months in concrete tanks, it sings with black raspberries, licorice, garrigue and leather. Think thyme-flecked grilled lamb chops.

Damian: 2011 Murphy-Goode 'All In' Claret (Alexander Valley) \$16.99 (reg \$19.99) Dark cherry notes from Merlot meld with blackberry and thyme from Cabernet to produce an intensely aromatic wine. It screams for a strip steak.

Ian: 2012 Twenty Rows Cabernet Sauvignon (Napa Valley) \$16.99 (reg \$19.99) 92 Pts (RP) Approachable, delicious and full of dark cherries and black currants with notes of cedar, sandalwood and coffee. Big enough for a ribeye.