



Grapevine

August 2021

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The Beautiful Faces of Sauvignon Blanc

Sauvignon Blanc, praised or reviled, is often pigeon-holed as too this or too that. It may possess notes of grapefruit or asparagus, grass or gooseberries; it can be light- or medium bodied and usually with excellent acidity. One thing is for sure: depending on from where it hails and how it's made, it is as complex and changeable as other varietals and worth closer inspection.

Beginning in Chile's Casablanca Valley, ideal for white grapes, the **2020 Veramonte Sauvignon Blanc Reserva** is made from organic grapes. The winery puts an emphasis on sustainability and biodiversity, which contributes to enriched soils to grow healthy fruit. Made from 100% Sauvignon Blanc, the grapes are cool-fermented in stainless steel, preserving the clean flavors and natural acidity. Layers of vibrant aromas segue from tangerine and lime to white flowers, culminating in a long finish. \$8.66

Also from the southern equator comes the **2020 Avra Sauvignon Blanc** from Marlborough, New Zealand. Marlborough's proximity to the Pacific Ocean provides a cooling influence, a good match



for the plentiful sun; together, these conditions are ideal for grapes. Aromatic of citrus and melon, tinged with stony minerals, this bright wine is classic New Zealand, exhibiting excellent acidity and a citrusy finish. **90 IWR** \$11.99

Napa Valley's Rutherford AVA, once a riverbed, possesses unique soils known as *Rutherford dust* that impart herbal, floral and spicy elements to grapes. Family owned, sustainably farmed (using birds, bees and sniffer dogs) and powered by solar energy, Honig Winery has been producing wine since 1980. Lightly oaked, the **2020 Honig Sauvignon Blanc** is medium-bodied

with excellent acidity and rich flavors of peaches, lemon curd and white grapefruit, with a crisp finish. \$17.99

From the Loire Valley village of Sury-en-Vaux, east of Tours and two hours south of Versailles, is Sancerre. The region is known for complex soils of silex, caillotes and terres blanches and rears quite different wines from Sauvignon Blanc from other parts of the globe. Noël et Jean-Luc Raimbault's vineyard is especially rich in silex, which lends a flinty quality to the wine. The **2020 Raimbault Sancerre** is fragrant with citrus, quince, herbs and minerals, and its flavor profile leans toward apple,

pear and a touch of lemon. \$19.99

Graves sits on Bordeaux's Left Bank, to the left and north of the Gironde River, known for gravelly soils. Among whites, the wines are usually made from a combination of the three white Bordeaux grapes — Sauvignon Blanc, Sémillon and Muscadelle, which produce dry, crisp and sometimes weighty wines. The **2019 Château Graviille-Lacoste Graves Blanc** is 20 percent Sauvignon Blanc, with the remainder composed of 75/5 Sémillon and Muscadelle. Aromatic, it is dry and crisp with rich body and a clean finish. \$19.49

During this last full month of summer, take a global tour of Sauvignon Blanc with us and see where your tastes land on the map. ♦

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

Did you know... *Sauvignon Blanc* comes from the French words *sauvage*, meaning 'wild', and *blanc*, meaning 'white.' Originating in Bordeaux, it is, coupled with Cabernet Franc, one of the parent grapes of Cabernet Sauvignon.

Track Days and Wine Tastings!

August is Track season at Saratoga... Stop by Wine & Spirits of Slingerlands to pick up to-go, ready-made cocktails or your favorite wines to sip while you enjoy a day at the track.

Wine tastings are back! Check your email in-box or our Facebook page to see what we're pouring on Fridays from 3 to 6 and Saturdays from 1 to 4. We've missed tasting wine with you.

Salmon Roasted with New Potatoes and Mushrooms

If it goes against your grain to cook a sheet pan dinner in August and you prefer to cook on the grill, use a large cast iron pan and set the grill temp to 400°. Keep an eye on it!

1 lb small new potatoes, halved
8 oz button mushrooms
4 Tbsp olive oil
kosher salt and black pepper
1 ½ lb skinless salmon fillet
1 Tbsp red wine vinegar
1 Tbsp whole-grain mustard
1 tsp honey
2 Tbsp fresh dill, chopped



Heat oven to 400°F. On a rimmed baking sheet, toss potatoes, mushrooms, 1 Tbsp of the oil, and ½ tsp each salt and pepper. Roast, tossing once, until the potatoes begin to soften, about 20 minutes.

Push vegetables to the edges of the pan and place salmon in the center. Season with ¼ tsp each salt and pepper.

Roast until the salmon is opaque throughout, the mushrooms are tender, and the potatoes are golden brown, 12 to 15 minutes.

Meanwhile, in a bowl, whisk together the vinegar, mustard, honey, dill, the remaining 2 Tbsp of oil, and ¼ teaspoon each salt and pepper. Drizzle over the salmon and vegetables, and serve with Brian's Pinot Noir pick of the month, below.

Original Seabreeze Cooler

Forget about the 1980s sidekick to the Cape Cod. This is the original Seabreeze Cooler from the early 1930s, and it's worth a try on an August evening.

2 oz dry gin
2 oz apricot brandy
1 oz freshly squeezed lemon juice
4 dashes grenadine
Club soda, to top
2 mint sprigs for garnish



Fill a chilled shaker with ice, then add the gin, apricot brandy, lemon juice and grenadine, and stir to combine. Divide between two highball glasses filled with ice. Top each with Club soda and stir again. Garnish each with a mint sprig and toast to days gone by and those yet ahead. Cheers!

August 2021 Staff Wine Picks

Sheila: 2020 Balleto 'Teresa's Chardonnay' (Russian River Valley) **\$15.49** (reg \$17.99) Located in the southeast region of the Russian River Valley, this unoaked Chardonnay is bright with balanced acidity, a surprisingly weighty palate and a persistent finish with flavors of citrus and melon. **Pan seared cod loin with brown butter and lemon*

Ian: 2019 Leo Steen Chenin Blanc (Dry Creek Valley) **\$15.49** (reg \$17.99) From the valley's old river bottom site of Saini Farms, the sandy loam soils and dry farmed, slow ripening vines encouraged the grapes' natural acidity. Stainless steel fermentation and five months' aging on the lees produced a rich, aromatic wine. **Risotto with summer squash and goat cheese*

Brian: 2019 The Four Graces Pinot Noir (Willamette Valley) **\$21.49** (reg \$24.99) Made from 100% Pinot Noir aged nine months in seasoned and new French oak, it has aromas of black cherries, red currants and dark chocolate. The palate of bright red cherries and currants sings with lively acidity. **Salmon roasted with new potatoes and mushrooms, see above*

Bill: 2019 Tenuta Santa Maria Pràgal di Gaetano Bertani (Verona) **\$13.59** (reg \$15.99) A complex blend of Corvina Veronese, Merlot and Syrah; the Corvina grapes are partially dried before maceration, then aged in oak and blended with the already fermented and aged Merlot and Syrah before further bottle aging. **Grilled chicken thighs, red peppers and zucchini*

Tony: 2019 Cusumano Nero d'Avola (Sicilia) **\$10.19** (reg \$11.99) **91 JS** Made from one of Sicily's indigenous red grapes, the grapes see malolactic fermentation and contact with the lees for five months. The wine is fruit-driven, soft and dry, culminating in a jammy finish capped with black peppercorns. **Sausage and mushroom pizza*

David: 2018 Primus Carménère (Apalta, Colchagua Valley) **\$15.49** (reg \$17.99) **91 JS** Made from handpicked grapes macerated in stainless steel with native yeasts, this Chilean stunner is then aged in seasoned and new French oak barrels for 12 months. Flavors of cherries, peppercorns and rosemary with and velvety tannins. **Beef empanadas*