

December 2016



Grapevine

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

Celebrate the Season with Gift Baskets for Christmas!

Whether you view this time of year as winter magic or frosty penance, the holidays are back and so are gift baskets! To help make your 2016 holiday season of hosting and gift-giving special and simple, we have a variety of ready gift baskets — Rudolph's Reds, Winter Whites, Kendall Jackson Vintner's Reserve Sampler and Wines from Wine Spectator's 2016 Top 100. And of course you can always customize a gift basket. Let us take the stress of it for you this holiday season.

Rudolph's Reds returns with two fantastic 90s-rated wines for **\$25.99**.

The **2014 Soledad Sol Mayor Tempranillo** from Uclés, Spain, in the arid La Mancha region is delightful. Aromas of red cherries and plums are followed by a palate of boysenberries, blueberries and a slip of cinnamon. The structured tannins and long finish make it a friendly sipper with a wedge of Manchego cheese, also from La Mancha. **90 WE**

The **2015 Los Vascos Grande Reserve Cabernet Sauvignon** from Chile's Colchagua Valley rounds out our Rudolph's Reds. Partially owned by Barons



de Rothschild, it is stunning. With medium body, fine tannins and black fruit, it would be a perfect gift for a Cab lover or a welcome accompaniment to a sizzling steak in the glow of the crackling fireplace. **92 JS**

Our **Wintry Whites** basket is a stunning couple from the Wine Spectator's 2016 Top 100 **\$25.99**.

The **2015 Kono Sauvignon Blanc** from Marlborough, New Zealand was rated **#41** on this year's impressive list. Kono refers to the basket of produce offered to guests in a tradition of honor and hospitality. Fragrant with peaches, apples and lime, the palate sings a lovely chorus of balanced acidity between citrus and floral notes. **90 WS**

The **2015 Charles Smith Wines Kung Fu Girl Riesling** is tangy and zingy,

with lively acidity that balances the ripe pear, apricot and long, lime-accented finish. **90 WS/#45**

The **Kendall-Jackson Vintner's Reserve** sampler is a beautiful Pinot pair from California for **\$29.99**.

A blend of 79% Pinot Gris, with the remainder Grüner Veltliner, comprised of Roussanne, Chardonnay, Viognier and Albariño, the **2014 Kendall-Jackson Vintner's Reserve Pinot Gris** is fresh and versatile. Laced with citrus aromas and tropical flavors, the mouthwatering acidity is a result of cool climate grapes sourced from Monterey, Sonoma, Lake and Santa Barbara counties. **90 WE**

Grapes for **Kendall-Jackson's 2014 Vintner's Reserve Pinot Noir** are sourced from Monterey, Santa Barbara and

Mendocino counties. Garnet-hued with elegant berry notes, its earthy aromas and flavors are graced with cola and spice. Warm vanilla and toast accents are a result of oak aging. Beautifully balanced. **92 WE Editor's Choice \$13.69**

Custom gift baskets are always an option, and you can choose a **Top 100 Basket** from our 25 wines from the recently unveiled Wine Spectator 2016 Top 100 list, chosen for quality, value and availability.

Or if you want to stop by and peruse our aisles of wines, familiar and new, we will craft a **unique basket** for your wine-loving friends and family. We will have tastings every weekend, as usual, so use them as a gateway to discoveries, or make baskets of beloved favorites. Either way, we hope to see you over the holidays. *Merry Christmas.* ♦

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

Did you know...The custom of bumping glasses with a "cheers" greeting came from old Rome where they used this method to make sure no one was trying to poison the other (bumping glasses makes the drink spill from one cup to the other). *Happy Holidays to all!*

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

Apart from a few special tastings below, we'll keep you up to date in each Thursday's email blast. Stay tuned!

Sat 12/10: Josh Cellars Personalized Labels: Tasting five wines and offering complimentary customized labels for gifts.

Sun 12/11: Jack Daniel's Bottle Etching, 1-4: Stop in for your custom-etched bottles, which make unique gifts.

Fri 12/16: 2016 Staff Picks: One of our favorite tastings, check out our staff picks for the last month of 2016.

Sat 12/17: 2016 Wine Spectator Top 100: A stellar selection of wines from Wine Spectator's Top 100 for 2016.

Fri 12/23: Santa Claus is Comin' to Slingerlands: Santa Bob will have wine and treats for spirits old and young at heart on the eve of Christmas Eve.

Sat 12/31: Champagne & Sparklers: Get ready to toast to the New Year with this lineup of Champagnes and sparklers.

News & Events

Customized IN-STORE Labels, Bottle Etchings, and Ready or Custom Wine Baskets Make Great Gifts!



Brussels Sprouts with Pancetta

Adapted from Giada De Laurentis

- 1 pound fresh Brussels sprouts, trimmed
- 2 Tbsp olive oil
- 3 oz paper-thin slices pancetta, chopped
- 2 garlic cloves, minced
- Salt and freshly ground black pepper
- 3/4 cup low-salt chicken broth



Partially cook the Brussels sprouts in a large pot of boiling salted water, about 4 minutes. Drain.

Meanwhile, heat the oil in a heavy, large skillet over medium heat. Add the pancetta and sauté until beginning to crisp, about 3 minutes. Add the garlic and saute until pale golden, about 2 minutes. Add the Brussels sprouts to the same skillet and saute until heated through and beginning to brown, about 5 minutes. Season with salt and pepper, to taste. Add the broth and simmer until the broth reduces just enough to coat the Brussels sprouts, about 3 minutes. Serve with a Winty White from page 1.

Poinsetta Champagne Cocktail

Cocktails made with Cava, Prosecco or your favorite sparkling wine are a festive way to ring in the holidays. Cheers!



INGREDIENTS

- 3/4 cup Tito's vodka, chilled
- 1 1/2 cups cranberry juice
- Crushed ice
- 3/4 cup Segura Viudas Brut Cava, chilled
- Sugar for glass rims

DIRECTIONS

In a large pitcher, mix vodka and cranberry juice. This can be done ahead of time and refrigerated until ready to serve. Press rims of six Champagne flutes in sugar and fill with crushed ice. Add sparkling wine to pitcher and pour mixture into prepared glasses. Serve immediately with a cheese plate as your Christmas guests arrive.

December 2016 Staff Wine Picks

Sheila: NV Laurent-Perrier Brut Champagne (Champagne) \$36.99 (reg \$43.99) 90 RP/WS/WE This 50/35/15 blend of Chardonnay, Pinot Noir and Pinot Meunier is crisp with hints of citrus and white fruit. *Coquille St.-Jacques

Joe: 2015 90+ Cellars Lot 75 Pinot Noir (Russian River Valley) \$12.99 (reg \$14.99) Grapes are picked while morning fog still cloaks the valley, then they're fermented and aged for nine months in French and American oak *Crispy fried duck

Max: 2014 Paul Hobbs CrossBarn Pinot Noir (Sonoma Coast) \$29.99 (reg \$39.99) 91 AG Made with partial whole-cluster grapes and oak-aged sur lie for 10 months, it is structured and weighty with concentrated fruit. *Pork tenderloin

Ian: 2015 Morgon Côte du Py (Beaujolais) \$13.49 (reg \$15.99) 90 AG Made from organic, whole-cluster fermented Gamay grapes, aged 6 to 9 months in seasoned oak, it is rustic, spicy, mineral-laden and fantastic. *Braised chicken thighs

Bill: 2013 Robert Mondavi Napa Valley Cabernet Sauvignon (Napa Valley) \$24.99 (reg \$29.99) 90 WS Blended with a whisper of Merlot and Cabernet Franc, it has a rich palate of black fruit and spice with silken tannins. *Porterhouse steaks

Karen: NV Maset del Lleó NV Brut Reserva Sparkling Cava (Spain) \$11.99 (reg \$13.99) Hailing from the north-eastern reaches of the Iberian Peninsula, its melon and nectarine flavors are backed by a creamy finish. *Saffron-scented Paella