



Grapevine

December 2022

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Excellent Wines to Pair With Holiday Dinners

Christmas and New Year's Eve will be here before you know it. This month, we'll explore excellent wines for flexible pairings.

The marriage of Nicolas Billecart and Elisabeth Salmon in 1818 birthed the creation of Billecart-Salmon Champagne House, now in its seventh generation. Select grapes are destined for its **NV Charles le Bel 'Inspiration 1818' Brut Champagne**. A blend of Chardonnay, Pinot Meunier and Pinot Noir, it's a stellar Champagne to grace any table. Crystalline with tiny bubbles, the wine's notes of citrus, plums and brioche would make a terrific partner to oysters or hors d'oeuvres of any ilk. \$32.99

The Calling's 2020 Dutton Ranch Chardonnay is made from select grapes from the Dutton Family's vineyards in the Russian River Valley. Hand-sorted whole clusters were pressed and fermented in French oak, undergoing full malolactic fermentation, then aged nine months sur lie in barrel. Rich flavors of peach, pear and honeysuckle make it a beautiful pairing for luxurious shellfish dishes. \$25.99

Deidesheim is a small wine village in Germany's Pfalz wine region. Germany's wines are known for brilliant acidity, and **Von Winning's**



2020 Rosé made from Pinot Noir is no exception. Sustainably grown grapes are fermented with natural yeasts, yielding a pure expression of Pinot Noir, with notes of golden apple. The acidity will balance rich cheeses, creamy pasta or turkey. \$12.99

Also from Pfalz is Dr. Bürcklin-Wolf's biodynamic Riesling, fermented in stainless steel and aged in stainless and seasoned oak casks. Deemed *trocken*, meaning *dry*, its fragrance of plums, pears and baking spices, with balanced acidity, makes it superb with turkey, ham, dishes with a streak of spice or fruit-laden desserts. **92 JS** \$16.99

In France's southern Rhone Valley is Châteauneuf-du-Pape. Known for Grenache- or Syrah-driven blends, the wines can contain up to 13

varietals. Now run by the 13th generation of the Quiot family, **Domaine du Vieux Lazaret** has been producing wines for three centuries. Hand-harvested grapes are de-stemmed and fermented in concrete vats for two to three weeks before 18 months' aging in concrete and oak casks. Aromatic of red fruits and leather, the palate sings of cherry and spice. Structured and elegant, it will compliment anything from roasted pheasant to beef Bourguignon. **93 WS** \$36.99

Mullan Road Cellars in Washington's Columbia Valley was founded by Dennis Cakebread, son of Cakebread Cellars founders, in 2012. The **2017 Mullan Road Cellars Cabernet Sauvignon** is a Bordeaux-style red blend: 77% Cabernet Sauvignon,

bolstered by Merlot and Cabernet Franc. The dark fruit, chocolate, balanced acidity and polished tannins would shine with a beef brisket or standing rib roast. **91 WE** \$39.99

From Tuscany, let us rejoice with Sangiovese. Powerful, refined and food-friendly, Sangiovese will brighten any holiday table. The **2016 Cortonesi La Mannella Brunello di Montalcino** is sustainably produced and aged three years in Slavonian oak casks. Almond aromas segue to full-bodied flavors of dried cherry, plum and black currant with a lingering finish. If steak Florentine should happen to grace your table, this is your wine. **95 JS/ 94 RP** \$51.99

Gathering with people you love can bring together a bevy of wine tastes. Old world, new world, dry, sweet-ish, we have you covered. Open a couple or few bottles, and your guests will revel in the holiday spirit of generosity. *Merry Christmas.* ♦

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

Sparkling wines are flexible. Excellent with oysters and other starters, they're also great partners to cream-laced and light meat dishes.

Give wine to those you love. Our beautifully wrapped and bowed baskets make wonderful gifts for the adventurous ones on your list.

The wines on page 1 or this month's staff picks below would make a great addition to your holiday table, *and* they'd be gorgeous as gifts for your favorite wine lovers. And as is tradition,

we will have our 90-rated 'Rudolph's Reds' wine baskets. We offer complimentary, festively wrapped baskets with gift cards to take the stress off your shopping list. Talk to us!

Pork Tenderloin Mignons With Dijon-Calvados Cream

1 boneless pork tenderloin, about 1 lb
Salt and freshly ground black pepper
4 Tbsp butter
½ cup crème fraîche or heavy cream
1 Tbsp Dijon mustard
1 Tbsp Calvados
Chopped fresh chives for garnish, optional



Sprinkle meat with salt and pepper on all sides. Put a large skillet over medium-high heat; add 2 tablespoons butter. When butter foam subsides, add tenderloin. Brown it well on all sides, 4 to 6 minutes. Turn off heat, remove meat from pan, and set it on a cutting board. Let skillet cool a bit.

Cut meat into 1½ inch-thick slices. Return heat to medium-high, add remaining butter and, when it's hot, add pork mignons to the pan. Brown about 2 to 3 minutes on each side. Turn heat to low and remove meat to a warm platter.

Add ½ cup water to pan, turn heat to high and cook, stirring and scraping, for one minute. Lower heat to medium-low, add cream and cook until slightly thickened.

Stir in mustard and Calvados, then taste and adjust seasoning. Serve meat with sauce spooned on top, garnished, if you like, with chives and Sheila's pick, below. Excellent with celery root-potato purée.

Sparkling Cranberry Cocktail

A rosy-hued cocktail to celebrate with those you love

Scant 1 oz freshly squeezed lime juice
2 oz your favorite gin or vodka
1½ tsp cranberry sauce
½ tsp simple syrup, optional
Prosecco to top
Cranberries and lime zest for garnish



In a shaker with ice, combine lime juice, gin or vodka, cranberry sauce and simple syrup, if using, depending on how much sweetness you like. Shake vigorously and pour into a serving glass with ice. Top with Prosecco and garnish with a spiral of lime zest and skewered cranberries. Toast to a healthy, happy year ahead.

December 2022 Staff Wine Picks

Sheila: 2019 Sokol Blosser Evolution Chardonnay (Willamette Valley) **\$16.99** (reg \$19.99) **90 WE** Fermented and aged in stainless steel — no oak! — this Chard is clean, refreshing, fruit-forward and floral with notes of green apple, honeydew melon, perfumed white peaches and a kiss of roasted almonds. **Pork tenderloin mignons with Dijon-Calvados cream, see above*

Ian: 2020 Feudo Montoni 'Lagnusa' Nero d'Avola (Sicilia) **\$18.99** (reg \$21.99) **91 WS** Grown on an estate more than 500 years old, organic grapes are handpicked, fermented in cement with malolactic fermentation and aged 20+ months in cement and barrel, plus four months in bottle. Red and black fruits with warm baking spices and a velvety finish. **Salumi and aged cheeses*

Brian: 2020 Route Stock Cabernet Sauvignon (Napa Valley) **\$19.99** (reg \$23.99) Bolstered by small amounts of Cab Franc, Merlot, Malbec, and Petit Verdot, this is a Bordeaux-style blend. Aged 15 months in seasoned and new French oak, it has flavors of chocolate, blackberry and bay leaf with bright acidity. **Short rib burger with cheddar and caramelized onions*

Bill: 2018 Russian River Vineyards Pinot Noir Classic Cuvée (Russian River Valley) **\$24.99** (reg \$28.99) A blend of the Russian River Valley's best single vineyard wines, embodying the diverse characteristics and flavor profiles of the region. Aged 19 months in seasoned and new French oak, it is spicy, lush and bright with classic cherry notes. **Rosemary garlic lamb chops*

Ben: 2020 Caparzo Rosso di Montalcino (Tuscany) **\$16.99** (reg \$19.99) **91 JS** Made from 100% sustainably grown and perfectly ripened Sangiovese grapes from three of the vineyard's best sites, the wine undergoes spontaneous malolactic fermentation. It has a juicy palate of raspberry jam and orange zest with polished tannins. **Tagliatelle w/ Bolognese*

John M: 2021 The Four Graces Pinot Noir (Willamette Valley) **\$21.99** (reg \$24.99) Grapes were sourced from select sites throughout the Willamette Valley, pressed and undergoing natural malolactic fermentation before nine months' aging in seasoned and new French oak. A palate of raspberry, cherry and a streak of vanilla with balanced acidity. **Salmon burger*