



# Grapevine

February 2021

Price Chopper Plaza  
1365 New Scotland Road Slingerlands, NY 12159  
518.439.5535 slingerlandswine@yahoo.com

## A Bevy of Wines to Celebrate February's Holidays

February is hot with holidays and reasons to celebrate. From Super Bowl LV on the 7th (see page 2 for party fare pairings) and Valentine's Day to Presidents' Day, National Drink Wine Day and Open that Bottle Night, we have suggestions aplenty. Let's go.

The **14th is Valentine's Day**, and we have you and your valentine covered, or just you. **Pierre Gimonnet & Fils Rosé de Blancs Brut Champagne** is a 90/10 blend of Chardonnay and Pinot Noir. Minerally and dry with berry and blood orange flavors, it would make a fine start or take you straight through the evening, with brie and whatever else you please. **93 W&S \$57.99** The **2019 Post & Beam Chardonnay by Far Niente** from Napa Valley, with its bright acidity and minerality, would make a fine partner to oysters and other shellfish. **\$31.99** And the **2018 Cardano 'Estate 1913' Napa Valley Cabernet Sauvignon** is a full-bodied wine with Italian roots. Consider this your porterhouse-for-two wine. **92 RP \$35.99**

**Presidents Day follows on the 15th.** No matter which president you honor on that day, you should have a special bottle or three. **Liberty School's 2018 Cabernet Sauvignon**



Wines to honor Presidents Day and Open that Bottle Night.

is lush with savory herbs and oak, making it food friendly. Meatloaf would shine. **\$12.99** Seeking a medium-bodied wine with excellent fruit for barbecued ribs? Look no further than the **2016 Federalist Zinfandel 90 WE \$16.99** **Charles & Charles has a 60/40 Cabernet Sauvignon-Syrah** blend from 2017 with black cherries, smoke and peppercorns that begs for a grilled burger. **\$10.99**

The oldest known winery is over 4,000 years old, so let's toast to **National Drink Wine Day. Why it's celebrated on February 18th** is beyond us, but it's a great occasion for a new bottle. We chose a few from our selection of *Wine Spectator's Top 100* for

2020: The **2020 Allan Scott Sauvignon Blanc** from Marlborough, NZ is a zesty reminder of warmer days and would compliment crostini with goat cheese. **#23/92 WS \$12.99** The **2017 Pedroncelli Merlot's** balance of acidity and blue and black fruits would be delicious with a pork loin. **90 WS \$15.49** The rich, dark fruit flavors in the **Domaine Bousquet's 2019 Malbec** make it a good partner to empanadas. **#43/90 WS \$10.99** The **2017 Cune Rioja Crianza** nose of licorice, vanilla and cocoa, with round tannins and balanced acidity would be delicious with chorizo and red peppers. **91 WS \$10.19**

**Open that Bottle Night falls on the last Saturday in February, the 27th,**

perfect for a wine and dine. Some special bottles to try... **Kistler's 2018 'Les Noisetiers' Chardonnay** from the Sonoma Coast has notes of lemon curd and spice. Sip with a roast chicken and you won't be disappointed. **\$54.99** The **2018 Failla Pinot Noir from Occidental Ridge Vineyard** along the Sonoma Coast is rich with plums and licorice and would be stellar with lamb chops. **98 AG \$69.99** The **2015 Terre Molin Amarone Della Valpolicella** is soft and dry with just enough acidity for a pork tenderloin. **\$29.99** And **La Serena's 2015 Brunello di Montalcino**, brimming with red fruits and spices cries for Bolognese. **95 JS \$49.99**

With so many occasions to celebrate and wines to try, we hope you'll join us this month in tasting some new and old favorites. Salut. ♦

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*Did you know... Dry sparklers and Champagne pair well with salty-ish foods, while sparklers with a touch of sweetness make excellent partners to not too sweet desserts, especially those with fruit.*

## Wine Pairings for Super Bowl LV Party Fare at Home

Oven fries or waffle fries with melted cheddar and scallions — **Chandon Brut** \$16.99

Spicy boneless Buffalo wings — **2019 Westmount Pinot Gris** \$14.99

Guacamole and tortilla chips or deviled eggs — **2019 Avra Sauvignon Blanc** \$11.99

Baked tortellini with fontina and parmesan — **2018 Mountain View Chardonnay** \$9.49

Stromboli or sausage and mushroom pizza — **2019 Lucignano Chianti 90 VM** \$10.99

Slow cooker pork carnitas in warm tortillas — **2019 Firesteed Pinot Noir** \$11.99

Sheila's Kahlua Chili — **Casillero del Diablo's 2018 Carmenere** \$8.66

French dip sliders — **2019 Uko Estate Red Blend 91 JS** \$11.99

### Sheila's Kahlua Chili

*A longtime W&SS tradition, this is a must-have for Super Bowl watching and eating.*

2 Tbsp olive oil  
2 lbs 85% ground beef  
1 large onion, chopped  
1 - 15 oz can black beans, rinsed  
1 - 15 oz can kidney beans, rinsed  
1 - 25 oz jar Dominick's Tomato Sauce  
2 packets chili seasoning mix  
½ cup Kahlua liqueur, more if desired  
Shredded cheddar or sour cream to garnish  
Tortilla chips for serving, optional



Heat 1 Tbsp oil in a large Dutch oven until shimmering. Add ground beef and sauté until pink is gone. Scatter beef to perimeter of pan and add remaining oil to center of pan; add onions, sautéing until golden, then mix with beef. Add beans,

tomato sauce, chili seasoning and Kahlua. Bring to a boil, reduce heat to low and simmer for one hour, stirring occasionally. Serve with tortilla chips and a glass of Carmenere, above.

### Winter Sangria

*This festive cocktail will take you from kick-off to 4th quarter victory*

1 bottle Carmel Road Pinot Noir  
4 oz orange juice  
1 cup plain seltzer  
3-5 dashes orange bitters  
Orange slices for garnish



Fill a large chilled pitcher with ice, then add the Pinot Noir, orange juice and seltzer.

Stir, add bitters, stir again and pour into chilled glasses. Garnish with orange slices and toast to your team.

## February 2021 Staff Wine Picks

**Sheila: 2019 Chalk Hill Chardonnay** (Sonoma Coast) **\$15.99** (reg \$18.99) Coming from select vineyards throughout the Russian River Valley, it strikes an elegant balance of bright lemon curd, pear, almond and spice flavors with a gorgeous, creamy texture. *\*New England Clam Chowder and baked oysters*

**Ian: 2019 Viberti 'La Gemella' Barbera D'Alba** (Piedmont) **91 JS \$12.99** (reg \$14.99) Undergoing malolactic fermentation in French oak, followed by stainless steel, it is then aged in French oak for eight months and two months in bottle. Floral and berry aromas and flavors. *\*Long-braised pork shoulder and carrots over pappardelle*

**Brian: 2018 Cardano Cabernet Sauvignon** (Napa Valley) **92 RP \$35.99** (reg \$41.99) Blended with 7/7 Cabernet Franc and Merlot, this full-bodied wine is rich and concentrated with cedar, mint and tobacco aromas and a palate of juicy blackberries, balanced by fine tannins. *\*Wine-braised short ribs and portobello mushrooms*

**Bill: 2018 Mettler Old Vine Zinfandel** (Lodi) **91 WE \$15.29** (reg \$17.99) Fruit from old vines is aged in French oak, extracting concentrated flavors of berries, licorice and herbs with subtle oak and soft tannins. The light touch of acidity and lingering finish make this food friendly and delicious. *\*Grilled baby back ribs and cornbread*

**Ben: 2018 Champalou Vouvray** (Loire Valley) **\$19.99** (reg \$23.49) This sustainably farmed Chenin Blanc from the Loire's Touraine appellation is tank aged, rendering a delightfully dry wine with notes of honeyed yellow fruits, white flowers, stony minerality and vibrant acidity. *\*Baked striped bass over a bed of thinly sliced potatoes*

**John M: 2018 Decoy Cabernet Sauvignon by Duckhorn** **\$19.49** (reg \$22.99) Blended with touches of Merlot, Zinfandel, Petite Sirah, Syrah and Petit Verdot, the wine is aged in French oak. It has a layered and rich palate of blackberries, raspberries, dark chocolate, leather and a clean streak of spearmint. *\*Hanger steak and shallots with shoestring fries*