



January 2015

# Grapevine

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

## Winter Wines for Winter Fare & the Fireplace



We're in the midst of a bone-creaking, muscle-aching chill, and we need hearty wines and comfort foods to get us through.

January temps cry out for fuller-bodied whites. From California's Alexander Valley, the **2011 Stonestreet Bear Point Chardonnay** is an outstanding choice. Aged for 10 months in French oak, it exhibits floral and apricot flavors, with a lush texture and lengthy finish. It would be a knockout pairing for a rich lobster mac 'n cheese, a food and wine symphony of golden bliss. **\$26.49 92 RP**

There are a myriad of options for winter reds that will pair with your 'snowy outside, toasty inside' dinners. Considered the king of reds and for good reason, Cabernet Sauvignon is a versatile red — a red meat lover's paradise, sure; but with bold enough flavors, it can compliment a variety of dishes. While it has plentiful notes of black fruit, its tannins become velvety with fork-tender, slow-

braised short ribs. Two can't-miss suggestions: The **2012 Robert Mondavi Cabernet Sauvignon** from Napa Valley is a stunner and a steal. With over 16 months of barrel aging, this Cab's velvety texture and lingering finish make it a true winter red. **\$22.99**

The **2012 Stag's Leap Wine Cellars Artemis Cabernet Sauvignon** is a ruby jewel from Napa Valley. The international winemaking world gasped when the 1973 SLV Cabernet Sauvignon took the prize at the 1976 *Judgment of Paris*. The 2012 Artemis — named for the Greek goddess of The Hunt — has aromas of black cherries, plums and vanilla with a medium-bodied mouthfeel and silken tannins. Blended with touches of Merlot and Malbec, it was oak-aged for 18 months. **\$52.09 90 RP**

For an exceptional wine that will transform any occasion, try the **2013 Clark and Telephone Belle Glos Pinot**

**Noir** from Santa Maria Valley in Santa Barbara County. Made from Martini clone Pinot Noir grapes grown on a vineyard slope 13 miles from the ocean, the coastal breezes and cool fog allow for later ripening and longer hang time on the vines. The wine's fruit and spice flavors would pair well with rich breast of duck or tagliatelle with pancetta, garlic and wild mushrooms. **\$43.99**

The **2012 Trivento Golden Reserve Malbec** from Argentina was named for three winds that sweep through the vineyards. Its aromas and flavors of deep black fruit and a velvety texture beg for a grilled steak — or pan seared in a sizzling cast iron skillet if the warmth of the kitchen is more appealing than sleet and snow. And don't forget the herbal, garlicky salsa verde to kick the pairing into another dimension. **\$17.99 91 WS**

Rhone lovers, rejoice! You will be transported by one sip of the **2012 Clos du Mont-Olivet Chateauneuf-du-Pape**, a garnet-hued, radiant red. Owned by the Sabon family, the estate was founded in 1547. Made predominately from the Grenache grape, Syrah, Mourvedre and Cinsault are added to the blend. The result is layered flavors of black cherries, black pepper, Rhone garrigue and a soft, lush finish that would pair perfectly with

slow-braised osso bucco or a Provencale olive tart, studded with thyme sprigs. **\$31.89 90 WS**

From the rolling hills of Tuscany comes the **2012 Il Sasso Piaggia Carmignano**, a 70/20/10 blend of Sangiovese, Cabernet Sauvignon and Merlot. Oak-aged for twelve months and bottle-aged for six months, it is intensely aromatic with notes of ripe red fruit and silken tannins. A beautiful pairing for spaghetti Bolognese or chicken cacciatore, you will show your dinner table companions just how special they are when you open this bottle. **\$25.49 91 ST**

So let the winds howl and the temperatures plummet, let the snow fall and the icicles glisten. Whether you love it or loathe it, it is time for the fireplace to snap-crackle, the pot to bubble and winter wines to warm and fortify you. We hope you discover a few new favorites. ♦

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

**Did you know...** The substance in wine that tingles the gums is tannin, which is derived from the skins, pips, and stalks of grapes. It is usually found only in red wine and is an excellent antioxidant.

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

**Sat 1/10, 1/17, 1/24, 2/7: New Arrivals:** Something for everyone in a roundup of our latest vinous discoveries.

**Fri 1/9: 90s Rated Wines:** More fantastic wines that made the experts rave and that we think you, too, will love.

**Fri 1/16: Staff Picks:** Taste our January Staff Picks!

**Fri 1/17: Wines from Chateau St. Jean:** Taste this terrific lineup of wines from Chateau St. Jean winery.

**Fri 1/23: Unheralded Gems:** These wines weren't given expert ratings, but we think they deserve it. Tell us what you think.

**Fri 1/30: Winter Whites & Cabernet Day:** A selection of wines to warm up your winter and pair with hearty fare.

**Sat 1/31: Wines for Super Bowl Sunday:** Get ready for Super Bowl 2015 with wines for football and Sheila's Kahlua Chili!

**Fri 2/6: Old World & New World Wines:** A taste of old world and new world whites and reds.

## News & Our Latest Goings-on

### A Look Ahead to 2015

Happy New Year, everyone! We bid farewell to 2014 and welcome in 2015. First, let us thank all of our customers for your continued patronage and friendship. We are here because of you, and we look forward to helping you find more of your favorite and yet-to-be-discovered wines.

With the new year comes change. One change of note is our good-bye later this month to Joe Maloney. The chef in him would not be quieted, so while we are sad to see him go, we are happy for him to be returning to his love of being in the kitchen. Congratulations, Joe! You'll be seeing more of Ian in Joe's stead. Welcome, Ian!

And lastly, you know that Sheila is a Super Bowl fan and that she likes to have a special tasting with her much-loved Kahlua Chili. Don't miss the Super Bowl tasting on Saturday, January 31<sup>st</sup> with a line-up of wines and chili!

### Sheila's Kahlua Chili A Super Bowl tradition

2 Pounds Ground Beef  
1 Large Onion  
1 15oz can Black Beans  
1 15oz can Kidney Beans  
1 25 oz Jar Dominick's  
Tomato Sauce  
2 Packets Chili Seasoning Mix  
1/2 Cup Kahlua Liqueur, or to  
taste  
Scallions and shredded cheese for garnish, if desired



Sauté ground beef and onions in olive oil in a large sauce pan until nicely browned. Stir in drained beans, tomato sauce, chili seasoning and Kahlua. Bring to a boil, reduce heat to low and simmer for 1 hour, stirring occasionally. Garnish with scallions and cheese, open a Red Zin or your favorite Red blend and watch the game with your wildest friends.

### Winter Sunset Sangria Sheila's Recipe

4 oz Cointreau  
1 bottle Prosecco  
1 bottle Sauvignon Blanc  
8 oz cranberry juice  
3 lemons  
3 limes  
1 bag fresh cranberries



Mix together the first four ingredients in a large Sangria pitcher and chill.

Cut the lemons and limes into thin slices and put into plastic bags. Put lemons, limes and bag of cranberries in freezer until frozen solid. Add a scoop of berries and a few slices each of lemons and limes to the pitcher of Sangria to keep cold. Pour into festive glasses, garnishing each with a citrus slice and a few berries. Cheers to a January thaw!

## January 2015 Staff Wine Picks

**Sheila: 2012 Robert Mondavi Napa Valley Chardonnay (Napa Valley) \$13.99 (reg \$16.99) 90 WE** Rich flavors of citrus, peaches, toasted almonds and hazelnuts with a creamy finish. \*Buttery rich lobster mac 'n cheese.

**Ted: 2010 Monte Hiestra Toro (Spain) \$11.99 (reg \$13.99) 92 WA** Made from the Tempranillo grape, it is rich in body, with intense blackberry and mineral flavors, with a touch of balsamic on the finish. \*Grilled steaks w/ salsa verde.

**Ian: 2012 Coto de Hayas Garnacha Centenaria (Spain) \$14.99 (reg \$19.99) 91 WS** Bold flavors of blackberry jam, dark chocolate and toast in a plush texture, with accents of licorice and smoke. \*Smoked paprika-dusted pork chops on the grill.

**Bill: 2012 Wild Horse Vineyards Pinot Noir (Central Coast) \$13.99 (reg \$16.99)** Cranberry and pomegranate aromas with lush cherry flavors and a rich, smooth finish. \*Chicken thighs braised with wine, shallots, tarragon and Dijon mustard.

**Graham: 2013 Domaine D' Andezon Cotes du Rhone (Rhône Valley) \$11.49 (reg \$13.49) 89 RP** This 90/10 blend of Syrah and Grenache has notes of black olives, bacon fat, flowers, cassis and black cherries. \*Bubbling pot of beef stew.

**Damian: 2012 Taken Red Blend (Napa Valley) \$25.99 (reg \$30.99) 93 RP** A blend of Cabernet Sauvignon and Merlot, it exhibits aromas of blackberries, licorice, incense, and a subtle hint of oak. \*Braised lamb shanks and polenta.

**Max: 2011 Peter Lehmann Clancy's Red Blend (Barossa) \$11.99 (reg \$14.99) 90 WS & #59/Top 100** This Aussie blend of Cabernet Sauvignon, Shiraz and Merlot is supple and expressive with blueberries and spice. \*Dry-rubbed ribs on the grill.