



Grapevine

July 2019

Price Chopper Plaza 1355 New Road Slingerlands, NY

Price Chopper Plaza

1355 New Scotland Road Slingerlands, NY 12159

518.439.5535 slingerlandswine@yahoo.com

Dear Rosé...Oh, How I Do Love Thee

Hello, gorgeous. You in the glass, graciously ignoring all who shun you. This is an ode to pink. Often discounted before they're even tasted, rosés are beautiful and aromatic, surprising the tastebuds with their dry, clean palate and soft fruit notes. Here's an intercontinental handful for you. Prepare yourself for a new summer love.

With documented history going back to the 12th century, Schloss Gobelsburg is a Cistercian monastic estate and one of the oldest wineries in Austria. Managed by the monks of the Zwettl Monastery until 1995, the winery practices organic, sustainable farming. Monastic ties to Burgundy, the winery has long been privy to Burgundian wine-making techniques. The 2018 **Schlosskellerei Gobelsburg Cistercien Rosé** is made from the Zweigelt, St. Laurent and Pinot Noir grapes, gently pressed and fermented with their stems. With notes of wild strawberries and cherries, it is both mouth-watering and elegant. \$13.59

Germany's second largest wine region, Pfalz is located in the country's southwest and is bordered by France. Weingut Von Winning was founded in 1849 and in 1907, the



The castle and vineyards at Schlosskellerei Gobelsburg in Austria.

founder's son-in-law, Leopold Von Winning, took over the winemaking, employing meticulous, sustainable practices. **Von Winning's 2018 Rosé** is made from Pinot Noir, aka Spätburgunder, and is fermented in oak. Showing watermelon and strawberry-rhubarb aromas and flavors, it has delicious, vibrant acidity. \$16.99

The **2018 Casanova Della Spinetta Rosato** from Tuscany is a 50/50 blend of Sangiovese and Prugnolo Gentile — a Sangiovese clone also called *Sangiovese Grosso* and used in *Vino Nobile di Montepulciano*. Sustainably produced with no herbicides or pesticides, it is fermented with natural yeasts and aged for three months in stainless steel. Tangerine, strawberry and floral aromas precede the intense palate of red berries and white peach. \$13.59

From the western shore of Cayuga Lake in the Finger Lakes on what was operated as an orchard and dairy farm until the mid-1980s comes a dazzling gemstone made from Cabernet Franc. Seeing no malolactic fermentation or oak aging, **Sheldrake Point's 2018 Dry Rosé** is worthy of slow sipping to appreciate the notes of lilacs and ripe strawberries. **91 WE** \$10.99

With arms stretched out between the borders of Provence to the east and the Pyrénées to the west, Languedoc-Roussillon is a breathtaking region in the south of France along the Mediterranean. The area's grapes reap the benefits of sea and sun, making the rosés a particular delight, from salmon- to berry-hued, soft and dry with a generous measure of fruitiness. **Gérard Bertrand's 2018 Cote des Roses** from the

Languedoc region is a blend of Grenache, Syrah and Cinsault, resulting in a fresh, aromatic wine redolent of cassis and red currants. \$12.99

The feminine, sometimes candy-like color of rosé can put off otherwise openminded wine lovers, but do yourself a favor and don't let it. It is not the fruit-loopy cereal from your childhood, but rather a grownup's captivating and refreshing partner to barbecue, concert picnics, elegant dinners for two and simple backyard sipping. Savor the warmth of summer and embrace a chilled rosé. ♦

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

Did you know... The main methods for producing rosé are *pressé*, *limited maceration* and *saignée*. With *pressé*, the grapes are pressed; skins, seeds and stems are discarded and the juice is fermented slowly and coolly. *Limited maceration* leaves the skins in brief contact with the juice after pressing until the desired color and flavor are achieved. *Saignée*, meaning *to bleed*, begins with the same process used for making red wine; a portion of the wine is removed when it reaches the desired color and flavor, resulting in two wines, a rosé and a concentrated red.

Wine Tastings Fridays, 4-7 & Saturdays, 2-5

Days not mentioned will feature New Arrivals.

Fri 7/5: July staff picks...always an incredible lineup

Sat 7/6: Wines to get ready for Saratoga opening day

Fri 7/12: Wagner Family Tasting, including Caymus Cabernet Sauvignon and Red Schooner Malbec

Sat 7/13: French wines to celebrate Bastille Day and independence everywhere

Fri 7/19: Whites and light reds for barbecue fare, plus some rosés from page 1

Fri 7/26: Wines from Spain and Portugal

Salmon Cakes

Adapted from Ina Garten

1/2 lb fresh salmon
Olive oil
Kosher salt and freshly ground black pepper
4 T unsalted butter
3/4 cup small-diced red onion (1 small onion)
1 cup small-diced red bell pepper
1/4 cup minced fresh flat-leaf parsley
1 T capers, drained
1/4 tsp hot sauce
1/2 tsp Worcestershire sauce
1 1/2 tsp Old Bay seasoning
1 cup stale, toasted bread crumbs
1/2 cup mayonnaise
2 tsp Dijon mustard
2 extra-large eggs, lightly beaten

Preheat the oven to 350 degrees F. Place the salmon on a sheet pan, skin side down. Brush with olive oil and sprinkle with salt and pepper. Roast for 15 to 20 minutes, until just cooked. Remove from the oven and cover tightly with foil. Allow to rest for 10 minutes and refrigerate until cold.

Meanwhile, place 2 Tbsp of the butter, 2 Tbsp olive oil, the onion, bell peppers, parsley, capers, hot sauce, Worcestershire sauce, Old Bay, 1/2 tsp salt, and 1/2 tsp



pepper in a large sauté pan over medium-low and cook until the vegetables are soft, 15 minutes. Cool to room temperature. Flake the salmon into a large bowl. Add the bread crumbs, mayonnaise, mustard, eggs and vegetable mixture; mix well. Cover and chill for 30 minutes. Shape into 10 cakes.

Heat the remaining butter and olive oil in a large sauté pan over medium heat. In batches, add the salmon cakes and fry for 3 to 4 minutes on each side, until browned. Drain on paper towels; keep warm in a 250 degree F oven and serve hot.

Sorrentino

Adapted from liquor.com

A classic Vermouth cocktail from Southern Italy

2 oz Sweet vermouth
2 oz Limoncello
1 1/4 oz Campari
Soda water, to top
2 thyme sprigs
2 orange slices

Fill two double Old Fashioned glasses with ice. Add the vermouth, limoncello and Campari to a shaker and stir gently. Divide between the glasses and top each with the soda water. Garnish each with a thyme sprig and an orange slice. Now this is a cocktail for the heat of the summer.



July 2019 Staff Wine Picks

Sheila: 2017 Frank Family Chardonnay (Carneros) **\$19.99** (reg \$29.99) Fermented and aged in new and seasoned French oak for nine months, it has aromas of toasted brioche and lemon zest with a full-bodied, creamy palate, thanks to aging on the lees. *Salmon cakes with lemon caper yogurt sauce, see above

Ian: 2016 Matanegra Perillán (Ribero del Duero) **\$12.99** (reg \$14.99) **91 JS** Made from 100% bio-dynamically farmed old-vine Tempranillo grapes aged eight months in French oak, this rich, dark red invites joyful contemplation with its complex aromas and flavors of black fruits, peppercorns and baking spices. *Red snapper with lime and jalapeño

Brian: 2016 St. Huberts 'The Stag' Cabernet Sauvignon (North Coast) **\$13.59** (reg \$15.99) Buttressed with 18% Merlot, Petite Sirah and Tannat, this Cab emulates a cooler climate in style, offering lush blueberry and mocha flavors with a restrained, supple finish. *Spice-rubbed BBQ ribs

Ted: NV Per Ora Prosecco (Veneto) **\$11.99** (reg \$13.99) Made according to the charmat method, whereby the second fermentation takes place in tank, as opposed to in bottle, the mouth-filling bubbles and sprightly acidity are anchored by luscious pear and green apple flavors. A delightful aperitif wine. *Ricotta and arugula pizza

John: 2016 Grgich Hills Estate Dry Fumé Blanc (Napa Valley) **\$25.49** (reg \$29.99) **91 WE** Made from Sauvignon Blanc, the wine is fermented with natural yeasts in large French oak foudres and small French barrels, then aged on the lees for six months in neutral oak. The result is juicy tropical and lemongrass flavors, culminating in a long finish. *Alton Brown's Molasses and Coffee

Bill: 2015 Klinker Brick Old Vine Zinfandel (Lodi) **\$16.99** (reg \$18.99) Born from a blend of vines averaging 87 years, this lush wine is for the classic Zin lover, powerful and well-integrated with black fruit and peppery flavors leading irresistibly to a long, velvety finish. *Mustard-soy grilled salmon