



Grapevine

July 2021

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Summertime and the Living is Easy...With Rosé

Balmy summer evenings call for a glass of something chilled. With plentiful options for grilled fare and adventuresome salads, rosé fits the bill. Spanning the globe, we have one for every day of the week.

New York's cool Finger Lakes region makes fine Cabernet Franc — native to Bordeaux — which in turn makes excellent rosé. Located on a point that juts out from the western shore of Cayuga Lake, **Sheldrake Point** sits on a former orchard and dairy farm that was then founded as a winery in 1997. Fermented for 15 days and seeing no malolactic fermentation or oak, the **2020** has a dry, clean palate with field strawberry flavors and a whisper of tart cherry. \$11.99

Finca Wölffer's estate in Mendoza, Argentina blends eight white and red grapes to make their vibrant rosé. The **2020** is largely Malbec and Pinot Noir, bolstered by Chenin Blanc, Cabernet Sauvignon, Torrontes, Semillon, Bonarda and Syrah. Touting a spectrum of summery aromas and flavors, it brings to mind juicy citrus, red berries and fresh mown grass. \$13.99

Casanova Della Spinetta's 2020 Rosato from Italy's Toscana region



is salmon pink in the glass. After de-stemming and pressing, the 50/50 blend of Sangiovese and Prugnolo Gentile sees brief contact with the skins, bringing an exquisitely subtle touch of tannins to balance the pressed juice prior to fermentation and three months' stainless steel aging. The stellar result: citrus and soft floral notes, minerals and bracing acidity. \$13.59

Heading southwest to Provence, France, the **2020 Miraval Rosé** made by Famille Perrin is a classic Rhone blend of Cinsault, Grenache, Rolle and Syrah. Reared in clay and limestone soils and seeing large day to night temperature swings, this rosé is elegant, fresh and fruity with a soft finish — a

gorgeous addition to your late afternoon weekend barbecue. \$20.99

In the valley of Austria's Danube, the notably cool Schloss Gobelsburg estate is a Cistercien monastery dating back nearly a thousand years. **Gobelsburg's 2020 Cistercien Rosé** is made from Zweigelt, St. Laurent and Pinot Noir, aged in stainless steel. Opening with a vibrant bouquet of berries and stone fruits, it is medium-bodied with sprightly acidity that will pair with a variety of summer dishes. \$14.49

From Germany's Pfalz region in the village of Deidesheim is Von Winning's aptly named winery. Sustainably farmed, **Von Winning's 2019 Pinot Noir Rosé** is

fermented and aged in stainless steel, yielding a dry, refined wine with flavors of watermelon, golden apple and zippy tangerine. Food-friendly or a slow sipper, this wine will not disappoint. \$14.49

And to cap off our garden of pink gemstones, we bring you **Chandon's Brut Rosé**. Made according to the méthode traditionnelle with the second fermentation in the bottle, this sparkler is a blend of mostly Chardonnay and a touch of Pinot Noir. Aromatic of watermelon, strawberries and cherries, it has a full, dry finish. 90 WE \$16.99

Whether you're gathering with friends or kicking your feet up outside after a long day of yard work, pour a glass of rosé and revel in the pink. ♦

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

Did you know... The history of rosé wines goes back farther than either reds or whites. Rosés have been revered for centuries. In the 1970s when white zinfandel and other blush wines came to be, unfortunate confusion about rosé set in, harming its reputation. It is our mission to set the record straight.

Ready-to-drink cocktails for watching the Olympics or your own back yard...

Absolut Vodka Soda: refreshing sparkling drinks in a variety of flavors, ready to be snapped open and sipped
Lime & Cucumber Raspberry & Lemongrass Grapefruit & Rosemary

Crafthouse Cocktails Margaritas: made with exceptional Tequila, lime juice and smoked agave *or* jalapeno
Smoky Margarita Spicy Margarita

Salade Nicoise

Perfect for days so hot that you don't want to cook

1 lb red-skinned potatoes, sliced 1/3" thick
Kosher salt
2 Tbsp dry white wine
10 oz thin green beans, topped and trimmed
4 large eggs
1/4 cup white wine vinegar
2 Tbsp minced shallot
2 Tbsp dijon mustard
1 Tbsp chopped fresh thyme
Cracked peppercorns, to taste
3/4 cup extra-virgin olive oil
8-12 grape tomatoes, halved
1 head seasonal head lettuce, leaves separated
6 red or rainbow radishes, trimmed and quartered
2 5 1/2-ounce cans Italian olive oil-packed tuna, mostly drained
1/2 cup Nicoise olives, pitted
Anchovy fillets, optional



Place potatoes in a medium saucepan; cover with cold water. Bring to a simmer over medium-high heat, add salt and cook until tender, 4-6 minutes. Drain and transfer to a bowl; drizzle with the wine, toss and let cool. Reserve the saucepan. Meanwhile, bring another saucepan of water to a boil, salting when just at a simmer. Fill a bowl with ice water. Add green beans to the boiling water; cook until crisp-tender and still bright green, 2 to 4 minutes. Drain and plunge into the ice water until cool; remove beans from water and pat dry. Reserve and refresh ice water.

Place the eggs in the reserved saucepan and cover with cold water by about 1 inch. Bring to a simmer over medium-high heat, then cover, remove from the heat and let stand, 9 minutes. Drain, then place in reserved ice water until completely cool. Peel.

Make the dressing: Whisk vinegar, shallot, mustard, thyme, 1/2 tsp salt, and pepper to taste in a bowl. Whisk in the olive oil in a slow, steady stream until emulsified. Toss the tomatoes in a small bowl with salt and pepper to taste. Add about 1/4 cup dressing to the potatoes and toss. Quarter the eggs.

Place the lettuce around a large platter. Arrange the potatoes, green beans, radishes, quartered eggs, large flakes of tuna and anchovies, if using, on top. Pour juices from the tomatoes into the dressing, then add the tomatoes to the platter. Drizzle with the dressing and top with the olives. Serve with a rosé from page 1.

Blonde Parisienne

1 oz St-Germain Elderflower Liqueur
2 oz Boodles (or your favorite) gin
4 oz Lillet Blanc
4 oz fresh grapefruit juice
4-6 dashes angostura bitters



Add all ingredients to a chilled shaker filled with ice. Shake vigorously for thirty seconds or so. Strain into two chilled martini glasses and toast to summer days and nights.

July 2021 Staff Wine Picks

Sheila: 2017 Patz & Hall Chardonnay (Russian River Valley) **\$23.99** (reg \$28.99) Fermented with indigenous yeasts and aged in new and seasoned French oak barrels, this is a classic expression of the chardonnay grape, restrained and refined with just enough buttery richness to compliment notes of apricots, lemon zest and pear. **Chicken Milanese*

Ian: 2018 Quinta Sardonía Sardonía (Calatayud, SP) **\$15.49** (reg \$17.99) **90 JS** Made from 95% Tempranillo blended with Cabernet Sauvignon, Garnacha, Albillo, Syrah and Malbec, the wines are aged separately in French oak before being blended and aged further in concrete eggs. Flavors of blueberries, cherries and citrus. **Steak fajitas*

Brian: 2018 The Specialist Red Zinfandel (Lodi) **\$15.49** (reg \$17.99) Blended with a small amount of Petite Sirah to enhance the wine's depth, it is fermented in stainless steel before undergoing full malolactic fermentation and aging in French and American oak barrels. Smooth, full-bodied and aromatic. **Chorizo and chicken tostadas*

Bill: 2019 CVNE Monopole Blanco Seco (Rioja) **\$10.99** (reg \$12.99) **92 JS** Made from 100% Viura grapes, gently pressed to release the free run juice, the wine is then fermented in stainless steel. Light and crisp, it has vibrant flavors of green apples, minerals and saline. **Cucumber gazpacho with shrimp*

Ben: 2016 Famiglia Castellani Sangiovese (Toscana) **\$9.49** (reg \$10.49) **94 JS** Made from organically farmed Sangiovese grapes, the wine sees minimal oak aging, which bolsters the warm flavors of toffee, coffee and vanilla without compromising the intensity of the plum and brambly fruit. **Spaghetti Bolognese*

David: 2017 Folie à Deux Zinfandel (Dry Creek Valley) **\$11.99** (reg \$13.99) **91 JS** Blended with just a bit of Petite Sirah, this wine was aged in a combination of new and seasoned American and French oak barrels. It is beautifully balanced with a palate of dark chocolate, mixed berries, herbs and baking spices, capped with a streak of acidity. **Pulled pork*