



# Grapevine

June 2019

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## Drink Inside the Box...Embracing Box Wines

With visions of beachside or lakeside picnics, day hikes with the promise of reward at the end or relaxing backyard barbecues, box wines can be a welcome addition to the sprawling, sultry days of summer.

Much to the chagrin of traditionalists, box wines have a lot to offer. The box packs easily and the tap keeps out oxygen and provides a clean pour, making boxes a convenient alternative. And they are a good value; each three-liter box is the equivalent of four 750 milliliter bottles. Their packaging resolves the problem of oxidation by eliminating space for oxygen to turn the wine, as well as light penetration, another of wine's enemies. Once opened, the wine will stay fresh for two to four weeks. No more wine poured down the drain.

**La Petite Frog Picpoul de Pinet** from Languedoc-Roussillon is dry and refreshing with flavors of almonds, citrus and herbs. Made from the Picpoul grape from Languedoc's sub-region of Picpoul de Pinet, this is a light, fresh classic white that can be good company outside on its own or as a picnic pairing for lighter fare. \$30.99



**Les Vignobles Gueissard 'Le petit Gueissard' Rosé** is from Sanary sur Mer, in the heart of the Provence region of southeastern France. The estate practices sustainable farming methods and hand-harvests all of their grapes. 'Le Petit Gueissard,' their entry level Rosé, is a blend of Grenache, Syrah and Cinsault. Red berries and a floral note are accented by minerality and a streak of citrus. \$24.49

Spanish for *estate*, **Estancia's** name reflects the philosophy that place, or terroir, is essential to making good wine. With vineyards in California's Central Coast, Monterey and Paso Robles, grapes are grown where the climactic conditions allow different varieties to thrive.

Estancia's box selections include **Pinot Grigio** and **Chardonnay**, both \$25.49, and **Pinot Noir** and **Cabernet Sauvignon**, both \$33.99.

Made by the respected Famille Perrin, known for their justifiably revered Chateau de Beaucastel wines, **La Vieille Ferme** is a line of easy-drinking wines from Ventoux and the Luberon in France's Southern Rhone Valley. The **Blanc** is a blend of Bourboulenc, Grenache Blanc, Roussanne, Ugni Blanc and Vermentino; the **Rosé** is a blend of Cinsault, Grenache and Syrah; and the **Rouge** brings together Carignan, Cinsault, Grenache and Syrah. Made for more than 40 years, La Vieille Ferme's wines are delicious values. \$22.49

Washington's acclaimed winemaker Charles Smith developed the **House Wines** brand in order to offer quality wine in minimalist packaging at value prices. Made from grapes grown in Washington state's cool climate, they strike a balance between restrained and just lush enough to compliment those picnic and barbecue noshes. Among the varieties are a tropical **Chardonnay**, a dry **Rosé** and a bold **Cabernet Sauvignon**. \$16.99

There are box wines out there that are of higher quality, like those featured here. Made with the same standards as their bottle counterparts, they are more than worth a try. You just might wow your friends at the next summer barbecue. Embrace the box. ♦

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

**Did you know...** The non-toxic polyethylene plastic bags inside of wine boxes are vacuum sealed, preserving the wine, and do not alter the wine's flavor. The boxes are made out of cardboard — recyclable, biodegradable and efficient to produce and ship, which helps to cut down on the wines' cost.

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

*Days not mentioned will feature New Arrivals.*

**Fri 6/7:** June staff picks

**Sat 6/8:** Picnic wines with a couple of rosés in honor of National Rosé Day

**Fri 6/14:** American wines for Flag Day

**Sat 6/15:** A special Father's Day tasting

**Fri 6/21:** 90s-rated wines for the first day of Summer

**Fri 6/28:** Spanish wines

**Sat 6/29:** Wines for your 4th of July barbecue bash

**Fri 7/5:** Barbecue wines to keep the party going

### Alton Brown's Molasses-and-Coffee Pork Chops

*Adapted from foodnetwork.com*

1 cup strong brewed coffee, cooled  
3 oz molasses, by weight (about ¼ cup)  
2 Tbsp apple cider vinegar  
1 ½ Tbsp dijon mustard  
2 cloves garlic, minced  
Kosher salt and freshly ground pepper  
1/2 tsp ground ginger  
6 to 8 sprigs fresh thyme  
4 8-ounce bone-in pork chops (1 inch thick)



Combine the coffee, molasses, vinegar, mustard, garlic, 1 teaspoon salt, 1/2 teaspoon pepper, the ginger, thyme and pork chops in a 1-gallon zip-top bag; seal and shake to combine. Alternatively, put into a high-sided baking dish and cover. Marinate in the refrigerator for at least 2 hours or overnight. Turn chops half-way through marinating time.

Preheat a grill to medium-high. Remove the chops from the bag or dish. Pour the marinade into a saucepan; boil gently over medium-high heat, stirring, until reduced to 1/2 cup, 12 to 15 minutes. Remove the thyme stems.

Grill the pork chops for 3 to 4 minutes per side, or until they reach an internal temperature of 145 degrees. Let rest for 5 minutes; serve with the glaze alongside John's staff pick.

### Summer Session Old Fashioned

*Adapted from iamafoodblog.com*

1 orange  
1 grapefruit  
1/2 cup bourbon  
6-7 dashes angostura bitters  
\*1 batch thyme simple syrup, see below  
water or sparkling water to top  
orange twists, to garnish  
thyme springs, to garnish



Section the orange and grapefruit and cut into bite-sized chunks. In a Ball jar, combine the fruit, bourbon, bitters and thyme simple syrup. Top with 1 ½–2 cups sparkling water. Pour over ice and garnish with orange twists and thyme.

\*Thyme Simple Syrup

¼ cup water  
¼ cup sugar  
4-5 sprigs fresh thyme

Add the water and sugar to a small sauce pan. Bring to a boil over medium heat then remove from the heat. Add the thyme springs and let steep for 15 minutes. The longer you let it steep, the more intense it will be.

## June 2019 Staff Wine Picks

**Sheila: 2013 Hanzell 'Sebella' Chardonnay** (Sonoma) **\$22.99** (reg \$26.99) Fermented in stainless steel and aged three to six months in seasoned French oak barrels, this balanced Chard has honeysuckle aromas, clean minerality and bright green apple and nectarine notes. \*Linguine with crab, chili, lemon and mint

**Ian: 2017 Von Winning Riesling** (Pfalz, Germany) **\$13.59** (reg \$15.99) **90 AG** Made from organically farmed grapes that were fermented and aged in stainless steel, with a small percentage aged in seasoned oak, it is mostly dry with herbal aromas and flavors of dried apricots and a juicy finish. \*Red snapper with lime and jalapeño

**Brian: 2016 JT Steele Special Red Wine Blend** (Lake County) **\$15.99** (reg \$18.99) A blend of Zinfandel, Syrah, Merlot, Malbec, Petit Verdot and Barbera was aged for an additional 120 days in gently seasoned American oak bourbon barrels; it has notes of milk chocolate and butterscotch with light tannins. \*Spice-rubbed BBQ ribs

**Ted: 2018 Bellamico Falanghina Beneventano** (Campania) **\$9.99** (reg \$11.99) A straw yellow hue with a soft nose, this full-bodied white has excellent acidity, subtle fruit notes and a pleasant, cleansing finish of bitter almond and a streak of minerality from the volcanic soils. \*Ricotta and arugula pizza

**John: 2016 Vina Robles Petite Sirah** (Paso Robles) **\$18.99** (reg \$22.99) Grabbing your attention from the start, boysenberry with notes of dark chocolate and allspice fill the nose. Full-bodied on the palate with juicy dark fruit flavors, it has chewy tannins that unfold into a supple finish. \*Alton Brown's Molasses and Coffee Pork Chops, see above

**Bill: 2017 Holloran 'Stafford Hill' Pinot Noir** (Willamette Valley) **\$16.99** (reg \$19.99) Fermented in small lots and aged 15 months in French oak, with a small percentage in new barrels, the nose has hints of black cherries and spice; the palate of orange zest, cranberries and creamy white chocolate is divine. \*Mustard-soy grilled salmon