



Grapevine

June 2021

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Behold the Juniper Berry...We Have Gin for June

The foundation of classic and trendy cocktails alike, we ring in June with gins from across the globe. Made from distilled grain, gin is then redistilled or infused with juniper berries and other botanicals. Among the various styles are classic London Dry; Navy Strength, a powerlifter in terms of ABV; and gins infused with less traditional botanicals, meant to be sipped alone or mixed.

Sipsmith's VJOP (Very Junipery Over Proof) Gin from London is 57.7 percent ABV, thanks to double the amount of juniper berries and a three-part infusion process. Piney with forward notes of orange zest and chocolate, this wide-shouldered gin has a pronounced juniper finish. Not for the faint of heart, but definitely for those who want an adventure. \$44.99

Made with wheat as the base spirit, **Greenhook Ginsmiths' American Dry Gin** from Brooklyn embodies tradition and innovation. Distillation happens in a custom made copper pot still that permits cool, vacuum fermentation, preserving the botanicals' freshness without stewing the flavors. In addition to juniper berries, this debonair spirit includes cinnamon, camomile, coriander, zest of lemon and orange, and orris root.



It has an herbal, citrusy nose with an elegant mouthfeel and a long finish. \$32.99

Though juniper grows in various parts of the world, the majority is found in Tuscany. From Italy's breathtaking Amalfi Coast, **Malfy Gin Con Limone** is a bright, refreshing spirit infused with juniper berries, Italian lemons, Sicilian pink grapefruit and Sicilian blood orange. Cold distillation maintains the fresh citrus character, making it ideal as a chilled sipper or mixed with tonic and sliced fruit. \$28.99

From the southwest of France, let us introduce **Citadelle Jardin d'Été Gin de France**, which became the first artisanal gin de France in 1996. Made by macerating juniper with a summery selection of 20 or

so other botanicals including lemon, orange and melon, the mélange is then distilled. The result is fragrant with notes of flowers and herbs, and the finish is long and fruity with beats of citrus zest, cumin and almonds. \$26.99

Meaning *six* in Japanese, **Roku is a Japanese Craft Gin from Osaka** that incorporates six traditional Japanese botanicals — including two types of green tea, cherry blossom and leaves, yuzu and pepper — with eight traditional gin botanicals: juniper berry, coriander seeds, angelica root, angelica seed, cardamom seed, cinnamon, bitter orange peel and lemon peel. The botanicals are distilled separately, depending on what best suits them — a copper pot for yuzu, for example — before being combined and

filtered using bamboo charcoal filtration. Following citrusy aromas, it is smooth, rich and peppery. \$27.99

Scotland's Edinburgh Gin Distillery makes the classic London Dry style of gin and flavored gins and gin-based liqueurs, using the plentiful herbs and fruits grown there. **Edinburgh's Rhubarb & Ginger Liqueur** is made by steeping rhubarb and ginger in gin for four weeks to fully integrate the flavors. The addition of lavender, pine, orange, lemongrass and mulberries develops complex flavors meant to be savored. A much lower ABV makes it more of a sweet evening finisher. \$24.49

With so many styles and botanicals, gin is flexible and changeable, so finding the right one for your preferred cocktail can be a challenge, albeit an enjoyable one. We're here to help. ♦

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Did you know... In Holland where gin is said to have originated, it is known as *jenever* spelled *genever* by the British who brought it back to England after English soldiers saw their Dutch counterparts drinking the spirit before battle in the 16th century. This is said to have been the origin of the expression *Dutch courage*.

Check out our displays for summer barbecues and Father's Day gifts

Blue Chair Bay Rum Creams in Mango, Coconut and Pineapple

Jose Cuervo Playa Mar Hard Seltzer 4-pack cans in Black Cherry and Mango

A stellar selection of Bourbons and Whiskeys, including New Riff, Basil Hayden, Barrell and Hillrock

And look for our own 10-year-old Elijah Craig Bourbon barrel, hand-selected by our staff

Crab Cakes on Brioche Buns

With barely enough extras to hold them together, these crab cakes are delicate, letting the sweet crab taste take the lead.

1 lb lump crabmeat
3 scallions, white and light green parts, minced
¾ cup regular, unseasoned breadcrumbs
1 large egg, lightly beaten
¼ cup mayonnaise
1 tsp Worcestershire sauce
1 tsp prepared mustard
¼-½ tsp cayenne, to taste
1 cup panko breadcrumbs
¾ cup grape seed or vegetable oil
4 brioche buns toasted
Remoulade and lettuce for serving



Sort through the crab to make sure there are no pieces of shell and put in a large, shallow bowl, loosening the crab with a fork. Scatter scallions and regular breadcrumbs over top.

To a measuring cup, add the egg, mayonnaise, Worcestershire sauce, mustard and cayenne, and whisk until blended. Pour the mixture over the crab, scallions and scattered breadcrumbs. Fork mixture together thoroughly but lightly to preserve chunks of crab,

then form into four balls. Refrigerate until ready to use or for at least a half-hour. Roll in panko and press lightly into cakes just before frying.

Heat oil in a large, nonstick pan over medium-high. When oil is hot enough to sizzle a piece of breadcrumb, add crab cakes and let cook without moving for about three minutes or until golden, swirling pan occasionally to let the oil cascade up sides of cakes. Flip and cook another three to four minutes. Blot on paper towels. Serve on toasted brioche buns with a drizzle of Remoulade and lettuce alongside Bill's pick, below.

Gin Aperol Sparkler

4 oz Greenhook Ginsmiths American Dry Gin
2 oz Aperol
1 ½ oz freshly squeezed lime juice
1 oz simple syrup
Club soda, to top
2 long cucumber slices for garnish



Add first four ingredients to a shaker with ice and shake until well chilled. Strain into two Collins glasses over fresh ice. Top each with club soda and stir gently to combine. Garnish each with a cucumber slice, placed along the inside of the glass to form a spiral shape.

June 2021 Staff Wine Picks

Sheila: 2019 Kunde Chardonnay (Sonoma Valley) **\$16.99** (reg \$19.99) Harvested from select sections of the estate to create balance, barrel fermentation brings subtle toasty oak to compliment the perfect note of acidity. Aromatic of pears and orange blossoms with a creamy, rich lemon and butterscotch finish. **Chicken Milanese*

Ian: 2017 Salcheto Vino Nobile di Montepulciano DOCG (Tuscany) **\$19.99** (reg \$23.99) **94 WE** Made with organic grapes, no added sulfites and sustainable practices, this Sangiovese Prugnolo Gentile is barrel fermented, oak-aged for 18 months and six months in bottle. Complex cedar, earth and tea with polished tannins. **Tagliatelle with wild boar ragu*

Brian: 2018 Pedroncelli 'Three Vineyards' Cabernet Sauvignon (Dry Creek Valley) **\$14.49** (reg \$16.99) Blended with touches of Cabernet Franc, Petit Verdot and Malbec, this Cab is aged in American and French oak for 18 months. Smooth and complex with rounded tannins and flavors of blackberries and mocha. **Braised beef short ribs*

Bill: 2018 Neyers Chardonnay (Carneros) **\$24.99** (reg \$29.99) **92 JS** Slow, gentle ripening from the cool summer allowed the development of pristine acidity, while fermentation in new and seasoned French oak with wild yeasts yields a medium-bodied wine with bright acidity and a rich, creamy finish with a kiss of butterscotch. **Crab cakes on brioche buns, see above*

Ben: 2019 Willamette Valley Vineyards Pinot Noir (Willamette Valley) **\$18.99** (reg \$21.99) **91 WE** Fermented and aged in stainless steel and undergoing full malolactic fermentation, whole cluster fermentation encourages carbonic maceration, producing vibrant, fresh fruit flavors, balanced acidity and a soft, round finish. **Salmon burgers*

David: 2019 Tavignano 'Villa Torre' Verdicchio dei Castelli di Jesi Classico DOC (Le Marche) **\$12.99** (reg \$14.99) From a region between the Apennines and Adriatic Sea, this certified organic wine is fermented in stainless steel and refined in bottle for three months. Clean and minerally with citrus notes and balanced acidity. **Spaghetti with clams*