



# Grapevine

June 2022

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## National Rosé Month is for Summer Sipping

June is National Rosé Month, so we bring you Rosé food and wine pairing ideas for your days and eves of summer fêtes.

Let's start in Italy with **Spinetta's 2021 Il Rosé Di Casanova**. From Tuscany, this wine is a 50/50 blend of Sangiovese and Prugnolo Gentile. The grapes are destemmed, pressed and fermented before three months' aging on the lees in stainless steel. Notes of pink grapefruit, cherries and wild strawberries with a long finish make it a gorgeous pairing for calamari, stuffed and roasted or breaded and fried. \$15.99

From New York's Finger Lake region, Anthony Road winery sits on the west bank of Seneca Lake. Supported by a bit of Lemberger for balance, **Anthony Road's 2021 Rosé of Cabernet Franc** is macerated with the skins and later fortified with more fermented red juice to achieve optimal pink color. The wine's dry finish and medium body would compliment a grilled vegetable pizza. \$10.99

Alentejo is known as Portugal's best wine region. The **2021 Herdade de São Miguel Colheita Seleccionada Rosé** is composed of 50% Touriga Nacional and 30/20 Syrah and Aragonez. The grapes



undergo cold maceration, pressing and fermentation before three weeks' aging on the lees and then bottling. The stunning result is a wine intensely aromatic of red berries and tropical fruits with balanced acidity and excellent minerality. This would be royal with sushi, grilled fish or Thai seafood dishes. \$10.49

On to Argentina. Owned by Long Island's Wölffer Estate, Finca Wölffer is the winery's South American endeavor, producing wines with grapes grown on their estate in Mendoza. Largely Malbec- and Pinot Noir-driven, Chenin Blanc, Cabernet Sauvignon, Torrontes, Semillon, Bonarda, and Syrah complete the **2021 Finca Wölffer Rosé** blend. Vibrant acidity and complex

layers of apples, red berries, flowers and citrus mean this is a food-friendly wine, with a particular affinity for paella. \$14.49

We'll finish in France. Languedoc in southeastern France is bordered by mountains and the Mediterranean, providing varied soils and climate, which add up to healthy vines and complex wines. The **2021 Fleurs de Prairie Rosé** is blended from white and red indigenous varietals — the majority of which is Grenache Noir and Syrah, with touches of Carignan, Cinsault and Mourvèdre. Varietals are fermented separately, all in stainless steel tanks, to bring out the best of each. Delicate with flavors of red and tropical fruits and a kiss of lemon, this is ideal for a

summer supper of grilled vegetables or salade Niçoise, showered with herbs. \$14.49

**Le Grand Courtagé Grand Cuvée Brut Rosé** is made in Nuits-Saint-Georges in the Burgundy region by an American expatriate. A blend of Chardonnay, Ugni Blanc and Gamay, sourced from Burgundy, Beaujolais and the Loire Valley, this sparkler undergoes cool fermentation in stainless steel tanks. The result is a light-bodied wine with balanced acidity. The gorgeous color and freshness make it an ideal partner for a hot weather finish of strawberry granita or sorbet. \$15.49

Summer is upon us, as is the season of easy gatherings — bringing food, wine and friends to the table. *Cheers.* ♦

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

**Did you know?** Rosé has the acidity of a white wine and the fruit forwardness and dryness of a red, thus it pleases a variety of palates. This versatility makes Rosé appealing to red and white wine lovers as well as ultra food-friendly and refreshing on a warm summer day.



## We have High Noon Hard Seltzers in all flavors!

Lemon, Kiwi, Guava,	4-paks \$8.99
Passionfruit, Mango,	8-paks \$16.99
Peach, Lime, Pineapple,	12-paks \$23.99
Watermelon, Grapefruit, Black Cherry	

### Grilled Vegetable Pizza

- 1 lb pizza dough, divided in two
- 2 to 3 T all-purpose flour, as needed
- 1/3 cup olive oil, divided, plus more as needed
- 1 1/4 lbs Yukon Gold potatoes, cut into 1/4-inch-thick rounds
- Vegetable oil, for the grill grates
- 1 tsp kosher salt, plus more to taste
- 1/2 cup pitted Kalamata olives
- 3 oz feta, crumbled
- 1 medium zucchini, sliced into ribbons
- 1/2 tsp freshly ground black pepper
- 1 pint cherry tomatoes, halved
- Leaves from 2 sprigs fresh oregano or rosemary



Heat a charcoal grill or gas grill to 550°F. Form each dough into a ball. Flatten the balls with your fingertips, cover with a cloth and let rest for 10 minutes. While the dough is resting, toss the potatoes in a bowl with 1 1/2 tablespoons olive oil and spread on a baking sheet in an even layer.

With a wadded paper towel dipped into vegetable oil and a pair of tongs, oil the grill grates. Place the potato rounds on the grill and close the lid. Cook for 2 to 4 minutes until the undersides are golden. Turn with tongs, and cook for another 2 to 3 minutes until the potatoes are tender. Set aside and sprinkle with salt.

Stretch the dough rounds into 10- to 12-inch circles. Coat the tops of each with about a tablespoon of olive oil. Place one dough on a pizza peel, having the second one nearby.

Oil the grill grates again. Transfer the first dough to the grill and, working as quickly as possible, add the second. Close the lid and cook for 3 to 4 minutes. With tongs, flip over each dough. Grill the pizzas on the other side for 1 to 2 minutes. Transfer the pizzas to a baking sheet.

Top each with half the potatoes, olives, feta, and zucchini ribbons. Sprinkle with salt and pepper. Return the pizzas to the grill, close the lid and cook for about 5 minutes or until the zucchini is wilted and the pizza is hot. Off the grill, top each pizza with half the cherry tomatoes and half the herbs. Drizzle with olive oil. Slice with a pizza cutter and serve with Ben's wine pick or any of the Rosés from page 1.

### Rosé Bicyclette

- 3 oz dry Rosé wine
- 2 oz Campari
- Club soda, chilled, to top
- Garnish: 2 orange wheels



Add the Rosé and Campari to a double rocks glass or wine glass. Fill the glass three-quarters with ice, top with club soda and stir gently and briefly to combine. Garnish with 2 orange wheels and toast to summer bike rides.

## June 2022 Staff Wine Picks

**Sheila: 2021 The Fableist Chardonnay** (Central Coast) **\$16.49** (reg \$18.99) Made from 100% Chardonnay, the wine was aged in 40% French and American oak and 60% stainless steel. Aromas of honeydew, cantaloupe and orange zest open up to flavors of crème fraîche and lemon meringue with a mouth-filling finish. *\*Pan-fried cod loin and buttery corn on the cob*

**Ian: 2019 Simmonet Febvre des Lyres de Chardonnay** (Chablis) **\$12.99** (reg \$14.99) From the hillsides of Auxois, 25-year-old Chardonnay grapes are harvested by hand, then fermented and aged in stainless steel tanks and oak barrels. Complex aromas of citrus and white flowers are followed by a tinge of vanilla and a long finish. *\*Shrimp quesadillas with black beans*

**Brian: 2018 Torres Gran Coronas Cabernet Sauvignon Reserva** (Penedès, SP) **\$16.99** (reg \$19.99) Blended with Tempranillo, the wine is fermented in stainless steel under controlled temperatures and aged in French oak for 12 months. It has intense aromas of blueberries with black peppercorn and balsamic flavors. *\*Thinly sliced steak and onions on ciabatta*

**Bill: Dr. Bürcklin-Wolf Trocken Riesling 2020** (Pfalz) **\$16.99** (reg \$19.99) **92 JS** Biodynamically-farmed grapes undergo temperature-controlled fermentation in stainless steel tanks, followed by aging in stainless and French oak. Pear, plum and baking spice aromas, then a long, refreshing finish supported by a touch of chalky tannin. *\*Chicken Marbella*

**Ben: 2021 La Spinetta Rosé** (Cahors,FR) **\$15.99** (reg \$18.99) Made from 50/50 Sangiovese and Prugnolo Gentile, this wine shows great character, an intense aroma and a floral, fruity bouquet with hints of citrus and Mediterranean brush. The palate is fresh and delicate with satisfying minerality and acidity. *\*Grilled vegetable pizza, see above*

**John M: 2020 Gini Soave** (Veneto) **\$15.49** (reg \$17.99) **92 JS/WE** Made with organically grown Garganega grapes, they're hand harvested, fermented in stainless steel and aged for 6 months on the lees. Aromas of golden apples and white flowers, it is crisp and bright, with lime, mango and a hint of sea salt on the finish. *\*Chicken Caesar salad*