



Grapevine

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Price Chopper Plaza
1365 New Scotland Road Slingerlands, NY 12159
518.439.5535 slingerlandswine@yahoo.com

Welcoming Spring with Wines from Italy's Veneto Region

Located in Italy's northeast and bordered by Lake Garda, the Dolomite Mountains and the Adriatic Sea, the Veneto region has breathtaking scenery and beautiful wines. What better way to step into spring?

Treviso is one of nine Prosecco producing areas spanning the Veneto and Friuli Venezia Giulia regions. Made from all glera — Prosecco must contain at least 85% — the **Valpiana Dianto Millesimato Extra Dry Prosecco** is a delightful sparkler. Aromas of apples and peaches segue to a crisp, clean palate kissed by lemon zest and white flowers. \$13.99

Southwest of Treviso and closer to Verona lies Soave, which produces white wines from the garganega grape. The dry, light-bodied wine is similar to Sauvignon Blanc, minus the grapefruit, or Pinot Gris and tends toward smooth and rich.

Pieropan's 2018 Soave Classico, blended with 15% Trebbiano di Soave, has a soft nose of almonds with balanced acidity and a long finish. \$16.99

Next are three of the five tiers of Valpolicella (meaning *valley of many cellars*) wine: Valpolicella Classico DOC, Ripasso DOC and Amarone DOCG.



Northwest of Verona, Valpolicella's grapes are Corvina, Rondinella, Molinara and Corvinone. Valpolicella Classico is aged completely in stainless steel. It is an easygoing, fresh wine with beautiful fruit notes and is ideal for pizza and pasta. The **2018 Vigneti Del Sole Valpolicella**, made from Corvina, Rondinella and Corvinone, is medium-bodied with bright acidity and red fruit flavors of cherries, raspberries and cranberries. \$10.19

Meaning *re-pass or go over again*, Ripasso wine is made by macerating the pomace from Amarone in Valpolicella Classico wine, giving Ripasso its extra richness and body. It's an excellent pairing for lighter

meats or even burgers. The **2017 Tommasi Valpolicella Ripasso** is made from Corvina, Rondinella and Corvinone, fermented in stainless steel, then steeped with the Amarone skins for twelve days before the final step of aging for eighteen months in Slavonian oak barrels. Perfumed with black peppercorns and raisins, it is medium-bodied with smooth tannins and a palate of red cherries and nutmeg. \$19.99

Once grapes reach full ripeness, usually late October, they're harvested and immediately set to dry on straw mats or wooden crates. With evaporation of water content, the grapes become concentrated and raisiny, which is what makes

Amarone exceptional. It takes far more grapes to make a bottle of Amarone because of the low juice yield. Made from Corvina, Rondinella and Molinara grapes dried until late January, the **2014 Santi 'Santico' Amarone della Valpolicella** is fermented, then aged for up to three years in Allier and Slavonian oak casks. Intense with aromas and flavors of raisins, cherries, dark chocolate and tobacco, it has silken tannins and a long finish. Pappardelle with wild boar sauce or rich roasts would be right at home with this wine. \$29.99

Though travel is still on hold, enjoying wines from a region we might long to visit or revisit is a fun way to get a sense of a place. So grab a bottle or five and prepare to be transported. *Salute!* ♦

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

Did you know... Upon re-naming the prosecco grape *glera* in 2009, the name *Prosecco* became a legally protected designation for wines made in the authorized production zone of the Prosecco DOC and DOCG, like *Champagne*, the name for sparkling wines that can only come from that region of France.

Rosés Are Back! Check out Our Display Up Front

Rosé embodies the promise of springtime. Clean and dry, it also happens to pair well with a variety of foods, including corned beef. So, if you plan to celebrate St. Patrick's Day with corned beef and cabbage, look no further than one of our first rosés of the season to pair with it.

2020 Fleurs de Prairie (Languedoc) \$14.49 (reg \$16.99)

2020 Bieler Père et Fils Sabine (Provence) \$10.99 (reg \$12.99)

2020 Sheldrake Point (Finger Lakes) \$11.99 (reg \$13.99)

Corned Beef Chowder

A delicious way to put leftover corned beef and cabbage to good use.

- 1 to 1 1/2 cups leftover corned beef, finely chopped
- 2 cups leftover potatoes, finely chopped
- 1 cup leftover carrots, finely chopped
- 1 cup leftover cabbage, finely chopped
- 1/2 cup onion, finely chopped
- 3 Tsp unsalted butter
- 3 Tbsp flour
- 2 1/2 cups whole milk, heated to a bare simmer
- 1 cup chicken stock
- 1 cup half-and-half or light cream
- Salt, to taste
- Black pepper, to taste



Dice the leftover corned beef, potatoes, carrots and cabbage. Chop the onions finely.

In a medium Dutch oven over medium-low, add the butter and let melt; add the flour and cook, stirring for 3 to 5 minutes. Add the milk and whisk constantly, until smooth.

Add the corned beef, potatoes, cabbage, carrots, onions and chicken broth. Cover and cook on low for 1 hour, stirring about halfway through cooking.

Add 1 cup of half-and-half or light cream. Stir to blend and then add salt and pepper, to taste.

Cook for about 10 minutes longer or until hot and at desired thickness. Serve in heated crocks with rye bread, a green salad and one of the rosés, above.

Spring Rain

Bright, refreshing and slightly dry, this is the perfect cocktail to kick off your St. Patrick's Day celebration, March Madness or just a relaxing Saturday.

- 4 oz vodka
- 1 oz fresh lime juice
- 1 oz dry vermouth
- 2 lime peels for garnish



Into a cocktail shaker filled with ice cubes, pour the vodka, lime juice, and dry vermouth. Shake well.

Strain into two chilled cocktail glasses. Garnish each with a lime peel and enjoy the perfect springtime toast.

March 2021 Staff Wine Picks

Sheila: 2018 Domaine Frantz Chagnoleau Clos Saint Pancras Bourgogne (Mâcon-Villages) **\$16.99** (reg \$19.99) Certified organic and made with minimal intervention and indigenous yeasts, it is aged in seasoned oak and stainless tank. Aromas of green apple and pear with a crisp, citrusy palate. **Roast chicken on a bed of thinly sliced fennel and potatoes*

Ian: 2018 Kunde Merlot (Sonoma Valley) **\$16.99** (reg \$19.99) Coolish, foggy mornings provide ideal conditions for Merlot, allowing for optimal ripening and the development of red and dark fruit flavors. Bolstered with small amounts of Petit Verdot and Petite Sirah, it has notes of strawberries, black tea and caramel. **Meatloaf and mashed potatoes*

Brian: 2019 Caparzo Sangiovese (Toscana) **91 JS \$8.66** (reg \$10.99) Made with a combination of tradition and innovation by renowned Elisabetta Gnudi Angelini, this soft, smooth Sangiovese is layered and ripe with juicy flavors of strawberries, blackberries and baking spices. **Sausage and mushroom pizza*

Bill: 2019 Braai Pinotage (South Africa) **91 WE \$10.99** (reg \$12.99) Following fermentation and gentle pressing, this Pinotage, a hybrid of Pinot Noir and Cinsault, was aged for thirteen months, sur lie, in French oak, resulting in juicy, black fruit flavors and bright acidity. Its name means *barbecue*, which is the perfect pairing. **Five-spice bbq short ribs*

Ben: 2018 Uccelliera Rosso di Montalcino (Loire Valley) **93 AG \$21.99** (reg \$25.99) Made from 100% Sangiovese and undergoing cold maceration and malolactic fermentation, it then sees ten months' oak aging and a final five months' bottle aging. It is juicy and spicy with red currant and red licorice flavors. **Tagliatelle with Bolognese*

John M: 2018 Oberon Cabernet Sauvignon **\$19.99** (reg \$22.99) Blended with a skosh each of Petit Verdot and Zinfandel, the wine undergoes malolactic fermentation and thirteen months' aging in seasoned and new French oak. It is supple and silky with vibrant flavors of blackberries, coffee and dark chocolate. **Grilled strip steak with caramelized shallots*