



# Grapevine

March 2022

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## Lighter Wines to Put Some Spring in Your Step

Springtime blooms are nearing their 2022 debut from beneath their snowy blanket, and we are ready. This period of seasonal transition calls for wines on the lighter side to accompany our foray into verdant fare and more hours of daylight. From Prosecco and Sauvignon Blanc to Pinot Noir, we have your spring lineup.

Glera is the grape used to make Prosecco, a sparkling wine from Italy's Veneto region, softer than Champagne. Glera used to be called *Prosecco*, but in order to protect the status of Prosecco, the place, as the designation of origin, the grape name was changed. The **Isotta Manzoni 'Cuvée Giuliana' Prosecco** is fermented and aged in stainless steel. It has a light, creamy texture with medium bubbles and a finish of lemon and minerals. \$11.49

**Hermann J. Wiemer's** vineyard on Seneca Lake in the Finger Lakes practices biodynamic farming, using organic fertilizers and no herbicides. For the **2020 Dry Riesling**, hand-picked and -sorted whole clusters were pressed and fermented with indigenous yeasts, showing citrus and tropical fruits alongside an appealing stony character. Clean with bracing acidity, this is a luscious wine. \$16.99



Allan Scott is a winemaking pioneer in Marlborough, New Zealand. One of the first independent wineries in the region, **Allan Scott Family Winemakers** is a sustainably farmed vineyard. The **2021 Marlborough Sauvignon Blanc** grapes saw warm days, cool nights and plentiful sunshine, all of which led to optimally ripened grapes. Herbaceous aromas yield to refreshing flavors of key lime, pink grapefruit, ginger and green tea. **93 WS** \$13.59

**Finca Wölffer Vineyard** from Long Island makes a gorgeous **Rosé with fruit grown in its Mendoza, Argentina** vineyard. The 2021 Malbec and Pinot Noir-driven blend is bolstered by Chenin Blanc,

Cabernet Sauvignon, Torrontes, Sémillon, Bonarda and Syrah. Aromatic of pears and apples, it is soft with clean fruit flavors and refreshing acidity. A natural for corned beef and cabbage. \$14.49

From the Mâcon region in southern Burgundy, **Domaine Michel Barraud's 2020 Mâcon-Villages** is made from 100% sustainably grown chardonnay. Inoculated with indigenous yeasts, the wine is fermented and aged in stainless steel. Fragrant with citrus, apples and plentiful minerals, thanks to the stony, chalky soils, the wine has a complex palate of white peaches, golden apples and saline. \$13.59

Directly south of Mâcon sits Beaujolais, home to the Gamay grape. **Beaujolais-Villages** takes its name from the 38 winemaking villages in the region. Fermentation and aging in stainless steel gives the wine bright, juicy character. **Georges Dubœuf's 2020 Beaujolais-Villages** is light-bodied and smooth with raspberry, cherry and black currant flavors and fine tannins. Another pairing for corned beef and cabbage. **90 JS** \$9.49

Also a biodynamic, organic and sustainable winery, Montinore Estate in northern Willamette Valley crafts beautiful wines. The **2018 Montinore Estate 'Red Cap' Pinot Noir** is made mostly from the estate's fruit, but with additions from surrounding vineyards, making it a stellar example of what a true Willamette Valley wine tastes like. Aged for ten months, this Pinot has notes of cherries, berries, baking spices and vanilla bean, and finishes with well balanced acidity. **90 ST** \$16.99

Let's get into the spring of things and prepare to celebrate the warmer months ahead. *Cheers.* ♦

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*Left to right:*

**2019 Cambria 'Katherine's Vineyard' Chardonnay 91 \$15.49**

**2019 Seghesio Zinfandel 92 \$23.99**

**2019 Numanthia Tinto de Toro Termes 91 \$17.99**

**2019 Castello Banfi Chianti Classico 91 \$13.99**

**2021 Allan Scott Sauvignon Blanc 93 \$13.59**



**Bucatini all'Amatriciana**

¼ cup extra-virgin olive oil  
 6 oz guanciale or pancetta, sliced ¼” thick and cut into ribbons  
 Scant ½ tsp red pepper flakes  
 ½ tsp freshly ground black peppercorns  
 1 medium yellow onion, minced  
 2 cloves garlic, minced  
 1 28-oz can San Marzano tomatoes with juices, core and stem removed, crushed with hands  
 Kosher salt  
 16 oz dried bucatini or spaghetti  
 ⅓ cup finely grated Reggiano Parmigiano or Pecorino, about 1 oz (Pecorino is traditional)



Heat oil in a large, straight-sided, heavy skillet over medium heat. Add guanciale or pancetta and sauté until crisp and golden, flipping once, about 4 minutes total. Add pepper flakes and black pepper, stir for 10 seconds. Add onion and cook, stirring often, until softened and just barely golden, about 8 minutes. Make space in the center of the pan, add garlic and cook for 30 seconds. Add tomatoes, reduce heat to low and cook, stirring occasionally, until sauce thickens, 15-20 minutes.

Meanwhile, bring a large pot of water to a boil. Season generously with salt; add the pasta and cook, stirring occasionally, until 2 minutes short of al dente. Drain, reserving 1 cup of pasta cooking water.

Add drained pasta to skillet and toss vigorously with tongs to coat with sauce. Add a half cup of the reserved pasta water and cook until pasta is al dente and well coated with sauce, about 2 minutes. Add more pasta water if sauce is dry. Add half the cheese and toss well. Transfer pasta to warmed bowls and top with more cheese. Serve with Ian's staff pick, below.

**Martinez**

*A classic cocktail to bridge the cold and getting-warmer seasons.*

3 oz Berkshire Gin  
 3 oz Dolin Sweet Vermouth  
 1 Tbsp Luxardo maraschino liqueur  
 4 dashes Angostura bitters  
 Orange twists for garnish



Add the gin, sweet vermouth, maraschino liqueur and bitters into a shaker with ice and stir until well-chilled. Strain into two chilled coupe glasses and garnish each with an orange twist. Toast to springtime.

**March 2022 Staff Wine Picks**

**Sheila: 2018 Folie à deux Chardonnay** (Russian River Valley) **\$12.99** (reg \$14.99) Cool nights and a long growing season allowed for perfectly ripened grapes. Malolactic fermentation in French, American and Hungarian oak, followed by seven months barrel aging give the wine a kiss of caramel, vanilla and tangerine, with a long finish. *\*Shrimp risotto*

**Ian: 2019 Carpineto Dogajolo** (Toscana) **\$10.99** (reg \$12.99) **90 D** This *super Tuscan* is a 70/30 blend of Sangiovese and Cabernet Sauvignon, fermented separately in stainless steel, blended and aged in oak barrels. Medium-bodied with excellent acidity, it has flavors of coffee, cherries, vanilla and black peppercorns. *\*Bucatini all'Amatriciana, see above*

**Brian: 2020 Bodegas Bianchi 'Oasis Sur' Malbec** (Mendoza) **\$12.99** (reg \$14.99) **92 JS** From the southern oasis of San Rafael, where the various micro-climates, altitudes and soils give this wine distinct character, it sees no oak, aged only in stainless steel. The stellar result is a palate of figs, plums and blackberries with ripe tannins. *\*Wine-braised pork shoulder*

**Kyle: 2018 Vino Cabernet Sauvignon-Sangiovese by House of Smith** (Columbia Valley) **\$8.66** (reg \$9.99) **92 JS** A 68/32 blend of Cabernet and Sangiovese, optimally ripened thanks to the long dry season, it has notes of plums, dried cherries and oregano, with balanced acidity and medium to full body. *\*Grilled turkey burger with provolone and mushrooms*

**Ben: 2018 Route Stock Cabernet Sauvignon** (Napa Valley) **\$19.99** (reg \$23.99) Blended with touches of Bordeaux varieties —Merlot, Malbec, Cabernet Franc and Petit Verdot—the wine undergoes natural malolactic fermentation with native yeasts and French oak aging. Its flavors run from blackberries and plums to coffee and vanilla. *\*Soy and sesame marinated steak kebabs*

**Carol: 2011 Cosimo Taurino Salice Salentino Rosso Riserva** (Apulia) **\$12.99** (reg \$14.99) From the heel of the boot, this 90/10 blend of Negroamaro and Malvasia Nera is aged six months in small oak barrels and undergoes only minimal filtration. The result is a generous palate of concentrated black fruit and spice with excellent body. *\*Lasagne Bolognese*