



May 2016

Grapevine

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In Love with Crisp, Dry Rosé for the Warm Months Ahead

Crisp, dry, pink-hued rosé seems either to be embraced or outright avoided, without much middle ground. This lovely wine, ranging in shades from ballet slipper and carnation to salmon, coral and watermelon, is often misunderstood and underestimated. It is crisp, refreshing and elegant and is made in a variety of styles. For the most part made from red grapes and enjoyed like a chilled white, rosé is a mainstay in Europe, notably France, but its popularity is gaining in the US, and for good reason. The main methods for producing it are *pressé*, *limited maceration* and *saignée*. (We'll exclude the *blending* style, mostly used for Champagne, and that used for white zinfandel.) Meant to be enjoyed young, we have a terrific selection of 2015 rosés from across the globe.

Pressé...Grapes are pressed, the skins, seeds and stems are discarded and the juice is fermented, slowly and at a cool temperature. Typically, Provence, Tavel and Bandol in France use this method. It yields a pale colored, fresh, dry wine that does not reveal much of the varietal's identifying characteristics due to the brief exposure to the skins, but yields bright fruit flavors. **Trinquevedel Tavel** is a Grenache-driven blend from the Southern Rhone Valley. Aged in stainless steel, aromas of ripe red berries and spicy garrigue are an excellent example of the *pressé* method. \$12.49 **Domaine Martin**



Sancerre from Chàvignon in the Loire Valley, made from Pinot Noir, is aged in neutral oak. It tastes of tangy red berries with hints of mouth-watering acidity. \$16.99

Bieler Père et Fils from Provence is made mostly from Grenache, Syrah and Cabernet Saugivnon; it sees no oak and has a luscious palate of Bing cherries. \$9.49 **Gobelsburg Cistercien** from Austria is made from the Zweigelt and St. Laurent grapes, softly pressed with their stems and fermented, showing fragrant wild cherries and a clean, inviting acidity that is difficult to resist. \$12.99

Limited maceration extends the *pressé* method, in that the skins are left in brief contact with the juice after pressing until the desired color and flavor are attained. The skins are then discarded and the juice is fermented.

Spinetta Rosé di Casanova from Toscana is a 50/50 blend of Sangiovese and Prugnolo Gentile. After one hour of skin contact, it is aged sur lie for three months before bottling. Light bodied and dry, it tastes like fresh raspberries. \$13.59

Saignée, meaning to bleed, starts out as the process for making red wine, and then the portion of wine destined to be rosé is removed from the fermentation tank when it reaches the shade and flavor the winemaker seeks. This process results in two wines being produced: a darker, more intense red — because the ratio of skins to juice increases when the rosé is removed — and the rosé. Once employed to improve lackluster red wines due to either overcropping or a too rainy season, it has become a chosen method, not purely for

the sake of dual winemaking, but because it yields the results some winemakers seek. Now common worldwide, many American rosés are made with the *saignée* method. **Des Amis** from Napa Valley is largely Cabernet Sauvignon with dashes of Merlot, Malbec and Petit Verdot. It is dry with notes of lavender, strawberries and watermelon. \$12.99 With zippy notes of cherry blossoms and bright berries, the **Sheldrake Point** from the Finger Lakes is made from Cabernet Franc, widely planted there. Delicious sip after sip, this is a stunner about which New Yorkers can be proud. \$10.99

A welcome addition to barbecues, picnics, formal occasions and everyday sipping, rosés are versatile and food friendly, pairing easily with anything from cheeses and salads to shellfish or a grilled steak. Put preconceived notions out of your head long enough to try rosés in different styles, and you are sure to fall in love. ♦

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Did you know... Some Champagnes are made from Pinot Noir and Chardonnay, according to the *blended* method, whereby the wines are vinified separately and then combined before seeing the second fermentation in bottle.

Wine Tastings Fri, 4-7 & Sat, 2-5

Sat 5/14 & 5/21: Winning New Arrivals

Fri 5/6: Wines for the Kentucky Derby: A festive lineup of winners for your Derby party.

Sat 5/7: Wines for Mother's Day Gifts, Brunch or Dinner: Whether for a gift or to enjoy with her, we have it.

Fri 5/13: May Staff Picks: Our latest irresistible favorites.

Fri 5/20: Rosé Day: We'll feature some of the wines from page 1 and a few reds made using the same grapes.

Fri 5/27: 90s Wines: 90s-rated wine tastings are always showstoppers. Don't miss this pre-holiday weekend lineup.

Sat 5/28: Wines for a Memorial Day Barbecue: We'll have stellar barbecue and picnic wines. Don't miss it.

Drop-in Guests Are Always Welcome

Sheila had the privilege of attending a wine dinner at Village Pizzeria near Saratoga in April, featuring wines from Tuscany's Tenuta di Colosorbo, poured by the viticulturist, Lucia Suter Sardo. Paired with Pistachio encrusted lamb, truffle risotto, chocolate panna cotta and other stunning dishes, the wines were sensational. The following day, Lucia surprised us by stopping at the store to pour some of their wines and sign bottles. We have all of the wines from the wine dinner, any of which would make a fantastic Mother's Day gift or heavenly pairing for a special dinner.



Wild Mushroom and Burrata Bruschetta

Adapted from *Food & Wine Magazine*

1 lb shiitake mushrooms, stems discarded and caps quartered
1 lb cremini mushrooms, quartered
2 garlic cloves, minced
1 1/2 tsp chopped rosemary
1 tsp finely grated lemon zest
1/2 cup extra-virgin olive oil, plus more for brushing



Salt and freshly ground pepper
16 slices of peasant bread (from a long loaf), about 1/3 inch thick
1 lb burrata cheese, cut into 16 slices

1. In a large bowl, toss the mushrooms with the garlic, rosemary, lemon zest and the 1/2 cup of olive oil and let stand for 1 hour.
2. Light a grill. Spread the mushrooms on a lightly oiled perforated grill tray and season with salt and pepper. Grill over moderately high heat, stirring occasionally, until browned, about 8 minutes. Brush the bread with oil and grill, turning once, until toasted, 1 minute.
3. Top the toasts with the mushrooms. Top each with a slice of burrata and serve. Enjoy with a Pinot Noir, like Max's May staff pick, below.

Sangria Rosada

Adapted from *Food & Wine Magazine*

Sangria is the perfect Memorial Day picnic or barbecue cocktail. Made with rosé and kept cold with frozen grapes instead of ice, it is light, bright and refreshing.



INGREDIENTS

One 750-ml bottle dry rosé wine
4 oz brandy
2 oz maraschino liqueur
3 oz guava nectar or juice
frozen red grapes
8 oz chilled Macchio Prosecco
8 orange wheels
8 maraschino cherries

DIRECTIONS

In a pitcher, combine the wine, brandy, liqueur and guava nectar. Refrigerate until chilled, about two hours. Stir well and pour into highball glasses filled with frozen grapes. Top each drink with one ounce of Prosecco and garnish with an orange wheel and a cherry.

May 2016 Staff Wine Picks

Sheila: 2014 Truchard Chardonnay (Carneros & Napa Valley) \$21.29 (reg \$24.99) A floral nose of green apple, pineapple, and honeysuckle; with hints of nutmeg, fig, and toasted oak, with a crisp finish. *Spring pea risotto

Joe: 2014 Domaine de Fontaine Corbières (Languedoc-Roussillon) \$11.99 (reg \$13.99) A 60/30/10 blend of Carignan, Grenache and Syrah aged in French oak, it sings with licorice, earth and blackberries. *Grilled strip steak

Max: 2014 Run Riot Pinot Noir (Central Coast) \$14.49 (reg \$16.99) Sourcing grapes from vineyards including Arroyo Seco and Santa Barbara, it has black fruit and cocoa notes, with soft, round tannins. *Mushroom bruschetta

Ian: 2013 La Colombina Rosso di Montalcino (Tuscany) \$14.49 (reg \$16.99) Supple and concentrated, thanks to the heat in the unique microclimate, this Sangiovese expresses fig, tobacco and cedar. *Penne and sausages

Bill: 2014 Valravn 'Old Vine' Zinfandel (Sonoma County) \$13.49 (reg \$15.49) Rich, complex layers of wild strawberry and raspberry, with aromatic touches of mocha, espresso and licorice. *Barbecued baby back ribs

Karen: 2014 Pazo Castrelo Albariño (Rias Baixas) \$11.99 (reg \$13.99) 90 WE A zingy palate of lime zest, crushed ginger, white peach and lemon curd, with a touch of creaminess. *Steamed clams w/ paprika and olive oil