



Grapevine

May 2018

Price Chopper Plaza

1355 New Scotland Road Slingerlands, NY 12159

518.439.5535 slingerlandswine@yahoo.com

The Art and Poetry of Red Blends

There are diehard varietal purists: Cabernet Sauvignon fans, those who'll drink only Pinot Noir, Zin lovers who will not hear otherwise; and then there are those who gravitate toward blends, appreciating what comes from the masterful tinkering with percentages of this and that grape. Old world wine regions typically grow only certain grapes, with the resultant blends reflections of their geographies; while new world winemakers tend to dabble more, depending on what grows well on their patch of the globe. It's fun and an educational experience to try blends, recognizing the qualities of each varietal.

Among the most classic and revered red wines, Bordeaux are blends of grapes native to that region. Cabernet Sauvignon tends to dominate wines of the Left Bank of the Gironde River, while Right Bank wines are Merlot-based. Typically, one of those grapes dominates and is buttressed by any or all of Cabernet Franc, Malbec, and Petit Verdot; however, it is not an ironclad rule.

For those who love to subvert the norm, look no further than the **2012 Château Greysac Médoc**. Though Medoc is on the Left Bank, this wine is



Sting and Trudie Styler's 16th century estate. "Il Palagio is like stepping into a painting. And one of my favourite places on Earth." — Sting

Merlot-dominant, made from 65/29/3/3 Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot. Seeing malolactic fermentation and 12 months' aging in French oak, it is softly textured with hints of dark cherries, plums and espresso. \$17.99

To Rhône Valley devotees, the wines are gemstone-colored poems, worthy of reflection. The **2015 Famille Perrin Coudoulet de Beaucastel Rouge** — Coudoulet de Beaucastel is often called a baby Châteauneuf-du-Pape — owes its ability to age to the high proportion of Mourvèdre, 30 percent, which provides tannins and aromas of leather, tobacco and spice. Grenache, also 30 percent, offers roundness and fruit, typical of Côtes du Rhône. Syrah and Cinsault, 20 percent each, bring tannins and aromatic complexity. Experience

Rhône poetry and try this beautiful wine. \$24.99

The **2015 Orowines Bluegray Red** from Priorat, Spain is 45/30/25 Garnacha, Mazuelo and Cabernet Sauvignon. Planted among pine and olive trees, the vines produce low yields of grapes, which are aged 12 months in French oak, offering ripe, focused blackberry, black cherry and licorice flavors, with well integrated tannins. **93 JS** \$14.49

Tucked in the verdant hills of Tuscany south of Florence is the 16th century Villa Il Palagio estate, the home of Sting and Trudie Styler. It is from these 65 acres of organically farmed vineyards, amidst 8,000 olive trees and 80 bee colonies, from which the **2015 Il Palagio Casino Delle Vie** comes, and it is stellar. It is a Super Tuscan, made with 80%

Sangiovese and the remainder from Cabernet Sauvignon, Merlot and Cabernet Franc, aged 12 months in French oak and six months in bottle. With aromas of spice and blueberries, it has elegant, soft tannins. **92 JS** \$23.99

New world blends have their own personality and varietal composition. The **2015 Tre Leoni Whitehall Lane Red** from Napa Valley is a proprietary blend of Cabernet Sauvignon, Merlot, Syrah and Zinfandel. Fermented and aged in French and American oak for 18 months, the blend is dominated by Cabernet Sauvignon with smaller percentages of Merlot and Syrah, and a touch of Zinfandel. Exhibiting depth, balance and bold flavors, it is smooth, with round, silken tannins. \$19.99

We hope you'll try these wines and fall in love with a few...and experience the art of blending. ♦

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

Did you know... A Super Tuscan is a wine made in Tuscany that uses the IGT label; it doesn't follow traditional DOCG rules, but still uses grapes grown in the Tuscan region.

Wine Tastings Friday, 4-7 & Saturday, 2-5

Days not mentioned will feature New Arrivals.

Fri 5/4: New Arrivals and Jose Cuervo Margaritas

Wine and margaritas for Cinco de Mayo.

Sat 5/5: Wines for the 144th Kentucky Derby

Wines to pair with your Derby party fare.

Fri 5/11: May Staff Picks

Sat 5/12: Mother's Day Dinner and Gift Ideas

Fri 5/18: Wines from the Article on Page 1

Fri 5/25: 90s Rated Wines

Sat 5/26: Memorial Day Barbeque Wines

Fri 6/1: Welcome to Summer Reds, Whites and Rosés

Spanish Asparagus Revuelto

Adapted from the New York Times

In honor of asparagus month, serve this dish for Mother's Day brunch or for a Spanish-inspired, light Spring-Summer dinner.

Olive oil

2 peeled garlic cloves, plus 1/2 tsp minced garlic

2 cups bread cubes, made with day-old bread, cut in 1/2-" cubes

Salt and pepper

2 ounces diced Spanish chorizo

1 bunch thin asparagus, about 1 1/2 pounds, cut in 1- to 2-" lengths

1 bunch green onions, chopped

8 large eggs, beaten

1/2 tsp pimentón

2 Tbsp roughly chopped Italian parsley

Put 3 Tbsp olive oil in a cast-iron skillet over medium-high heat. Add peeled garlic cloves and let them sizzle until lightly browned, then remove. Add bread cubes, season with salt and pepper, lower heat to medium and gently fry until lightly browned and crisp, about 2 minutes. Remove bread and set aside to cool.

Add chorizo and fry lightly. Add asparagus, season with salt and pepper, and stir-fry until cooked through but firm, 3 to 4 minutes. Add green onions and minced garlic and cook 1 minute more.

Season eggs with salt, pepper and pimentón. Pour into pan and cook, stirring with a wooden spoon, just until soft and creamy, 2 to 3 minutes. Add parsley and serve immediately, topped with the fried bread cubes. Enjoy with **Sheila's staff pick**, below.



Bourbon Spring Tonic

Adapted from Garden & Gun

3 oz your favorite Bourbon

1 1/2 oz. Amontillado sherry

*1 1/2 oz. thyme simple syrup

1/2 oz. lemon juice

2 dashes bitters

2 Thyme sprigs for garnish

*For thyme simple syrup, combine equal parts water and sugar until sugar is dissolved, then steep a branch fresh thyme in syrup for 15 minutes.

Add all the ingredients to a shaker filled with ice. Shake, and strain into two Collins glasses filled with fresh ice. Garnish each with a sprig of thyme and enjoy the long awaited warmth of the season.

May 2018 Staff Wine Picks

Sheila: 2016 Francis Ford Coppola Diamond Collection Pavilion Chardonnay (Napa Valley) \$15.29 (reg \$17.99) Aged nine months in French oak this full-bodied Chard has a creamy palate with notes of toasted almonds and vanilla, balanced by a hint of tropical fruit and acidity. *Spanish asparagus revuelto, see recipe above

Max: 2016 Belasco de Baquedano Llama Old Vine Malbec (Mendoza) \$11.99 (reg \$13.99) Made from 100% Malbec, grown on vines that are over 100 years old. it is aged in French oak barrels for 6 months with a further 6 months in bottle. Dark cherry color with hints of violet. Structured and round with balanced oak. *Steak fajitas

Ian: 2015 Juggernaut Cabernet Sauvignon (Anderson Valley/Livermore Valley) \$16.99 (reg \$19.99) Hillside vineyards have less access to water, stressing the vines and resulting in fewer, smaller berries, brimming with rich, ripe, intensely concentrated flavors and complexity. Aged 20 months in French oak. *Chargrilled burger

Brian: 2012 Brutocao Bliss Vineyard Zinfandel (Mendocino) \$16.99 (reg \$19.99) 90 WE A combination of old- and new-vine fruit from two different Bliss blocks give this Zin depth and body while offering pleasing aromas and flavors of baking spices, black pepper, dark berries and blackberries. *Grilled spice-rubbed baby back ribs

Bill: 2015 Emilio Moro Tempranillo (Ribera Del Duero) \$19.99 (reg \$23.99) 91 JS 90 WS/#59 Top 100 Following a 28-day skin maceration, it sees 12 months of aging in French and American barrels. Lively, fresh red plum and currant flavors in this firm red, backed by dark chocolate, licorice and toasty notes. *Grilled bone-in pork chops

Tony: 2015 Baglio di Pianetto Nero d'Avola (Sicilia) \$10.99 (reg \$12.99) Grown organically, grapes are grown on vertical trellises, harvested manually, cold fermented in stainless steel, then aged in steel tanks for 14 months and another three months in bottle. Lavender and cherry aromas, soft tannins. *Bruschetta with caponata

Erika: 2016 Dr. Konstantin Frank Dry Riesling (Finger Lakes) \$13.59 (reg \$16.99) 90 RP The long, slow fermentation in stainless tanks enhances the delicate floral aromatics. Light-bodied and dry with a crisp finish, it has concentrated citrus aromas and flavors. *Spicy broccoli stir-fry with Thai basil over jasmine rice