



Grapevine

May 2021

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Tequila and Mezcal for Spirited May Days

Step outside and feel the sun with a Margarita or Paloma in hand; or maybe you'd like a slow sipper as the sun slips below the horizon. Whichever is your style, we have a range of Tequilas and a divine Mezcal to brighten your May days.

Hailing from Mexico, Tequila is a type of Mezcal. Both spirits are made from agave, a succulent that can take 12 years to mature and weighs upwards of 60 pounds. Tequila must be made from 100% Weber Blue agave and come from the state of Jalisco, where the town of Tequila is located. Mezcal can be made from many agave varieties and is produced in nine designated states. Though Tequila is more well known, one is not better than the other; they're merely different. For both spirits, after trimming the leaves to harvest the heart — resembling a pineapple and similar to getting at the heart of an artichoke — it is steamed or baked to convert its starches to sugars for fermentation and distillation. Aging, both duration and vessel, further differentiates these spirit cousins.

Blanco Tequila, also called *Silver*, is rarely aged more than a couple of weeks, if at all, to preserve the spirit's pure flavors. **One With Life Organic Blanco Tequila** is made from organically grown agave, roasted with lava



rocks for two days, then fermented in stainless steel before distillation. It has a clean, pure flavor with subtle notes of citrus and makes a divine margarita. \$40.99

Reposado, meaning *rested* is a flexible Tequila option because while a bit of aging does introduce some warmth and richness and therefore makes it a more than suitable sipper, the flavor is still clean and light enough to make it shine in a cocktail. **Leyenda del Milagro's Reposado Tequila** is made by cooking the agave in brick ovens, fermented in stainless steel and aged in oak for two to four months. The smooth, peppery finish would be delicious in a Paloma cocktail. \$27.49

Dahlia Cristalino Reposado Tequila is macerated and cooked to achieve optimal extraction of the sweet agave juice before fermentation with

proprietary yeasts, developing Dahlia's signature taste and body. Aging for six months in American oak barrels prior to charcoal filtration yields a spirit with baking spice nuance that is still crisp enough for purists. The filtration allows the agave flavor to stand out, making it a great cocktail spirit or a quiet sipper. \$36.99

Familia Camarena's Anejo Tequila comes from the Arandas Highlands in Jalisco. The agave is cooked using both traditional and modern techniques to maximize the concentration of sugars. Aging takes place in repurposed bourbon barrels for one year, allowing opulent flavors of sweet yam, oak and vanilla to develop. Sip this in front of a wood fire under the stars. \$27.99

And now Mezcal, lesser known — though, that is changing — and exceptional.

Three varieties of agave for **Bozal's Mezcal Artesanal** are grown on the steep hillsides of Oaxaca and Guerrero. The Espadín (mother of the Weber Blue), Barril and Mexicano (the last two of which are wild) come together in concert, bringing both complexity and harmony, richness and depth. Adhering to a 200-year-old tradition, the agave hearts are roasted in earthen pit ovens, adding smokiness. The agave is then crushed by a stone wheel turned by a horse and fermented with indigenous yeasts before undergoing double distillation. The palate has a spectrum of flavors from citrus, flowers and herbs to banana and caramel **90 WE** \$42.99

Join us, if you will, on a tour of Mexico's fine spirits. In this season of warmth and blossoms, you need only close your eyes and sip... and you'll be there. *Salud.* ♦

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

Did you know... In order to achieve the high fructose levels that premium agave syrup requires, the agave plants need to grow untouched for six to eight years. Once they've reached maturity, they can be harvested for processing.

Hot from the shelves for springtime patio parties and holiday fêtes...

We have perfect springtime sippers, mixers and sakes to elevate any celebration.

Chandon Garden Spritz on its own or with a splash of seltzer and a citrus wheel \$19.99

Cinzano Prosecco and Aperol Liqueur gift set for a ray of sunshine \$32.99

Scotto Family Cellars Brut Sparkling Wine for your Mother's Day Mimosa \$9.99

A selection of new sakes for when those sushi cravings hit \$8.49 to \$31.99 and plenty in between

Shrimp Salad

With just enough mayonnaise to bind the dressing, it is perfect for lunch or a light supper.

2 lemons cut into 4 wheels each, separated
2 lbs 16-20 count shrimp in the shell
½ cup thinly sliced scallions
½ cup diced, peeled European cucumber
2-3 Tbsp minced fresh dill, to taste
2 Tbsp good quality mayonnaise
¼ cup Champagne or white wine vinegar
½ tsp Dijon mustard
½ tsp kosher salt
½ tsp freshly ground black pepper
⅔ cup extra virgin olive oil
Greens and half-moon slices of avocado, for serving



In a large saucepan, bring three quarts of well salted water and two wheels of lemon to a boil. Add the shrimp and reduce the heat to medium. Cook uncovered until the shrimp are just cooked through, three or so minutes. Remove shrimp with a slotted spoon to a bowl of ice water. Once cool, peel and

devein; add to a large bowl. Scatter scallions, cucumber and dill over top and set aside.

In a 16 oz measuring cup, whisk together the mayonnaise, vinegar, mustard, salt and pepper until smooth; slowly whisk in olive oil until thoroughly emulsified. Pour over the shrimp mixture and toss to combine. Cover and refrigerate for at least two hours to let flavors meld. Spoon over greens, tossing lightly, and top with avocado while sipping Carol's pick, below.

Classic Margarita

Step into full-on springtime with this festive favorite.

4 oz One With Life Tequila, see front page
2 oz fresh lime juice
2 oz Cointreau
1 oz agave syrup or simple syrup
Salt and 3 lime wheels, for garnish



Pour the liquid ingredients into a chilled shaker. Stir and strain into two margarita glasses, rimmed with one of the lime wheels and salt. Garnish each with a lime wheel and toast to warmer, brighter days ahead.

May 2021 Staff Wine Picks

Sheila: 2018 The Hess Collection Estate Grown Chardonnay (Napa Valley) **\$16.99** (reg \$19.99) **90 JS** On the site of an ancient seabed, the grapes are nurtured by the vineyard's sandy soils and marine influences from San Pablo Bay. Aged nine months in seasoned and new French oak, it has elegant stone fruit flavors. **Seared sea scallops with brown butter*

Ian: 2018 Louis M. Martini Cabernet Sauvignon (Sonoma County) **\$15.99** (reg \$18.99) Blended with a touch of Petite Sirah, the majority of the wine was aged in stainless steel to preserve the wine's fruit character, while small amounts were aged in French and American oak to lend complexity. A plush, fruit-driven Cab. **Lamb burger with fontina*

Brian: 2017 Beringer Bros. 'Whisper Sisters' Cabernet Sauvignon (Sonoma/Napa) **\$19.99** (reg \$23.99) Named for the greeters at speak easy doors, this Cab is blended with just a touch of Petite Sirah and aged for 20 months in new and seasoned French oak. Rich and full-bodied with blueberry jam and cocoa notes. **Grilled porterhouse*

Bill: 2018 Elouan Pinot Noir (Oregon) **\$15.49** (reg \$17.99) Grapes from three coastal vineyards underwent cold fermentation followed by ten months' aging in new and seasoned French oak, seeing malolactic fermentation. The stellar result is a rich palate of intense cherries, cocoa and boysenberries. **Grilled cedar-planked salmon*

Ben: 2018 Bodegas Raul Perez 'Ultreia St. Jacques' Bierzo Tinto (Castilla Y Leon, SP) **\$16.99** (reg \$19.99) Made from organic grapes, this Mencia-based blend is bolstered with Bastardo and Garnacha Tintorera and whole-cluster fermented in large oak vats. Floral and juicy with fresh fruit and subtle oak. **Grilled bone-in pork chop*

Carol: 2020 La Belle Fête Rosé of Pinot Noir (Monterey) **\$13.59** (reg \$15.99) To compliment the natural acidity of Pinot Noir, touches of Grenache and Chenin Blanc were added to bring in red fruit and floral nuances. The wine was fermented for two months, mostly in stainless steel with a touch in neutral oak. Strawberries and raspberries. **Shrimp salad, see above*