



# Grapevine

November 2019

Price Chopper Plaza  
1355 New Scotland Road Slingerlands, NY 12159  
518.439.5535 slingerlandswine@yahoo.com

## Easy, Elegant Wine Pairings for Thanksgiving Dinner

Thanksgiving is a favorite holiday for some; while others find the cooking and choreography angst producing. Fear not. Roll up your sleeves and make the dishes you know you do so well, and let us take care of the wine suggestions. Now that's a stellar food and wine pairing.

Begin your fête on an elegant note with the **Moutard Père et Fils Grande Cuvée Brut Champagne**. Hailing from the Côte des Bars, the warmest area of France's Champagne region, it is a rich, mineral wine. The families of Champagne Moutard Diligent have been living in the village of Buxeuil since the mid-17th century and have a long history of making wine. This is a grower's Champagne, meaning the winemaker also grows the grapes; much care and identity-investment goes into those wines. Made entirely from Pinot Noir, the wine is aged on the lees for three years before bottling for the second fermentation. It has notes of stone fruit, chalky minerals and even a subtle floral touch. This will elevate your Thanksgiving table, whether you pair the wine with appetizers or the main dinner. **91 WS \$33.99**

Chardonnay is a classic pairing, but it must be the



right Chard. The **2017 The Calling Chardonnay from Dutton Ranch** in the Russian River Valley is deliciously elegant. Made from grapes sourced from different areas of the Valley, cool, warm and sandy soil areas offer minerality, ripe fruit and structure, respectively. Undergoing malolactic fermentation and 11 months sur lie aging, it is crisp with notes of Meyer lemon and melon, with a rich finish. **92 JS \$25.99**

German born Hermann J. Weimer came to upstate New York in the 1960s and is known as a Finger Lakes pioneer of wine-making. Located on the western shore of Seneca Lake, the production facility was designed by Cornell architects. Ecologically minded viticultural methods and long fermentations are the

mark of Hermann J. Weimer wines. The **2017 Hermann J. Weimer Semi-Dry Riesling** is vivid, dry and intense. Cold-fermented for more than seven months, it balances subtle sweetness with juicy acidity, making it a versatile wine for sweet and herbal Thanksgiving dishes. **\$15.49**

No doubt there will be cranberry sauce at your table, whether homemade and spiked with citrus or, as some favor, right from the beloved can. From both visual and flavor standpoints, a rosé is a terrific pairing. If trendy appeals to you, rosé is your ace in the hole; and if following trends is not your game, do it anyway because it'll be a delightful pairing. The **2018 Esprit Gassier Rosé** from Provence is a winner. A blend of Grenache, Syrah, Cinsault and

Vermentino, it is a fruity, rich wine with a touch of spice, making it an affable food partner. **90 WE \$15.49**

For the friends and family you want to wow with your genius inclusion of a wine that is at once elegant and complex, do offer the **2017 Valravn Pinot Noir**. Grapes from organic, dry farmed vines are hand harvested, fermented with wild yeasts and aged 12 months in French oak barrels. The result is stunning. Ripe berries and a touch of vanilla with a fine streak of acidity will entice your guests to savor each sip of this garnet-hued gem. **\$18.99**

Bring on the turkey and gravy, the traditional or new stuffing, potatoes, yams and cranberries. A table bedecked with autumnal favorites and a selection of food-friendly, wines is the surest recipe for a successful dinner. Bon appétit! ♦

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**Did you know...** Food and wine pairing for Thanksgiving dinner is less about individual flavors than finding versatile wines that harmonize, not dominate. Provide a spectrum of wines — including a sparkling, whites and reds — that have enough flavor and structure but not too much. The key is balance between fruity and dry, soft and structured.

## Wine Tastings Fridays, 4-7 & Saturdays, 2-5

*Days not mentioned will feature New Arrivals.*

**Fri 11/1:** Wines from California

**Sat 11/2:** Value priced 90s wines

**Fri 11/8:** Wines from Votto Vines

**Fri 11/15:** November Staff Picks

**Thurs 11/21:** Beaujolais Nouveau 2019 tasting

**Fri 11/22:** Thanksgiving wines from page 1 — a spectrum of perfect food pairing wines

**Sat 11/23:** A second round of wines for turkey dinner

**Fri 11/29:** Low-key whites and reds for couch potatoes and Thanksgiving leftovers

### Spicy Almond and Date Skillet

*Adapted from Bon Appétit Magazine*

*To keep your guests satisfied in the hours before dinner, prepare this festive, flexible appetizer to set out with warm bread and watch them swoon while you prep, stress-free.*

Raw whole almonds  
Medjool dates, torn into pieces  
Extra virgin olive oil  
Flaky sea salt  
Crushed red pepper flakes  
Wide strips of orange zest  
Rosemary sprigs



Set the oven to 300 degrees.

Combine raw almonds and torn dates in a cast-iron or other heavy skillet just large enough to contain them. Add extra virgin olive oil in a slow stream until the almonds are on the verge of floating. Shower generously with flaky sea salt and then red pepper flakes, moderate to brazen, depending on your crowd. Tuck orange zest strips and rosemary sprigs in the mix, throughout. Slide into the oven for about one hour. Once the nuts are toasted, the dates are caramelized and the zest and herbs crisp, remove from oven. Serve in the skillet

with small plates, a large spoon, a loaf of warm, crusty bread and chilled Chardonnay. *Consider the 'Dutton Hill' on page 1 or Sheila's staff pick, below.*

### Jack's Apple Sour

*Adapted from Bon Appétit Magazine*

*Seasonal flavors of apple, maple and baking spices are cut through with citrus...the perfect start for any autumnal gathering.*



4 oz Jack Daniel's Tennessee Apple Whiskey  
1 ½ oz fresh lemon juice  
1 oz fresh orange juice  
1 oz pure maple syrup  
4 dashes Angostura bitters  
Freshly grated nutmeg

Combine all but the last ingredient in a cocktail shaker. Add ice and shake again until outside of shaker is frosty, 20-30 seconds. Strain into two coupe or rocks glasses and grate fresh nutmeg over top. Toast to friends, family, food and the spirit of Thanksgiving.

## November 2019 Staff Wine Picks

**Sheila: 2017 Chalk Hill Chardonnay** (Sonoma) **\$16.99** reg (\$19.99) **91 RP** Rich and elegant, the wine displays fruit-forward flavors of golden apple, nectarine and toasted hazelnut. The cool-climate influences lend aromatic intensity, balanced acidity and mineral notes that complement the full body. \*Spicy almond and date skillet, *see above*

**Ian: 2016 Fumanelli Valpolicella Classico Superiore** (Verona) **\$16.99** (reg \$19.99) This 40/40/20 blend of Corvina, Corvinone and Rondinella is aged eight to 10 months in French oak barrels, followed by three months in bottle. It is dry with dark cherry and almond flavors, finishing with soft tannins. \*Wild mushroom ravioli with freshly shaved Parmigiano-Reggiano

**Brian: 2017 Tenshen Cabernet Sauvignon** (Paso Robles) **\$17.99** (reg \$20.99) Made from 100% Cabernet Sauvignon, it's aged for 10 months in new and seasoned oak. This extraordinary wine has rich flavors of dark chocolate, blackberries and violets, with sweet tannins and full body. \*Wine-braised beef short ribs

**Ted: 2018 Domaine de la Madone 'Perreon'** (Beaujolais-Villages) **\$10.99** (reg \$12.99) **92 RP** Made from organically farmed Gamay grapes aged in stainless steel tank and concrete, this elegant and aromatic wine has flavors of red cherries, raspberries, violets and a hint of licorice, with light, plush tannins. \*Pan seared pork tenderloin mignons

**Bill: 2015 Bel Ormeau 'Les Clos' Blaye Côtes de Bordeaux Rouge** (Bordeaux) **\$13.99** (reg \$16.99) From the right bank of the Gironde estuary, this classic blend is Merlot-dominant with Cabernet Franc, Cabernet Sauvignon and Malbec. Aged in French oak, it has rich black fruit flavors, balanced acidity and fine tannins. \*Steak frites

**Tony: 2017 Farmhouse Red** (California) **\$8.49** (reg \$9.99) The sustainably farmed blend of Zinfandel, Syrah, Carignan, Mourvèdre and Petite Sirah is fermented in temperature controlled tanks and aged in new and seasoned French oak for seven months. It has mouth-filling flavors of dark cherries and berries. \*Bacon-wrapped meatloaf