



November 2016

# Grapevine

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Store Hours: Mon – Sat, 9 – 9 & Sun, 12 – 6

## Wines to Pair with Thanksgiving Dinner

**H**ere we are again on the doorstep of Thanksgiving. With its spectrum of flavors and textures, we think our November staff picks will provide you the perfect selection of wines for a bountiful dinner.

Around since 1882, Charles Krug is Napa Valley's oldest winery. Owned and operated by the Charles Mondavi Family since 1943, the sustainably farmed winery produces exceptional wines. The **2015 Charles Krug Chardonnay** is partially barrel fermented and aged sur lie in French oak for six months, lending elegant balance of acidity and ripeness. This is a classic wine for the occasion.

Partnering with highly respected wineries from around the world, 90+ Cellars grew out of a desire to drink superior wine for less money. By putting the 90+ label on wines of mysterious but much-lauded provenance, consumers enjoy terrific wines for less. The grapes for the **2014 90+ Cellars Lot 94 Cabernet Sauvignon** comes from Rutherford, Napa Valley, in a vineyard first planted in the 1890s upon alluvial and volcanic soils. Full-bodied with notes of black fruit and vanilla, diehard Cab lovers who don't believe it should



be limited to steak will find the wine's roundness to be a fine partner to dark meat turkey with rich gravy.

Coming to the Finger Lakes in the 1960s from Germany's Mosel region, Hermann Wiemer brought with him vast experience growing up in a winemaking family and an education in viticulture. Settling on the western shore of Seneca Lake, he embraced the particularities of the Finger Lakes climate and made excellent wines. Run since 2007 by Wiemer's longtime apprentice Fred Merwath and his partner Oskar Bynke, the winery continues to excel. The **2014 Herman J. Wiemer Estate Bottled Dry Riesling** is fragrant, crisp and vibrant with a lingering finish. **90 RP**

Founded by Paul Gerrie in 1992 in collaboration with winemaker Steve Doerner,

Cristom Vineyards in the Willamette Valley uses sustainable growing methods and minimal winemaking intervention. The **2013 Cristom Mt. Jefferson Cuvée Pinot Noir** is stellar. With malolactic fermentation and 12 months' French oak aging, this garnet gem will lend an elegant note to your Thanksgiving table. **91 WE**

Founded in 1977, Green & Red Vineyard sits in the steep hills of St. Helena in eastern Napa Valley. Chiles Mill, Tip Top and Catacula mountain vineyards are at different elevations with different sun exposures, lending complexity to the finished wines. Grapes for the **2013 Chiles Canyon Green & Red Zinfandel** are aged 13 months in French and American oak. The resulting tango of fruit and spice is a prime example of

why Zinfandel is a great match. **92 W&S**

Making sparkling wine according to the méthode champenoise in Napa Valley since the 1980s, Mumm Napa is a descendant of G. H. Mumm in Champagne, France. **NV Mumm Napa Brut Rosé** is an 80/20 blend of Pinot Noir and Chardonnay, fermented mainly in stainless tanks, with a portion aged in French oak to provide depth and complexity. Adding a small amount of Pinot Noir to the blend before bottling, it is aged for an average of 18 months. Notes of robust fruit and subtle bread dough flavors are complimented by a creaminess to compliment rich dishes and enough acidity to balance them.

We wish for you a day of celebration and gratitude around your dinner table with friends, family, food and wine. Happy Thanksgiving. ♦

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

**Did you know...** Red wines should be served in wider glasses to support oxidation, which subtly influences flavor. Whites can be overpowered by oxidation, so should be served in taller, less rounded glasses.

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

With so many new wines, we just can't reign ourselves in over the holidays, so apart from a special weekend of wines for Thanksgiving dinner the weekend before, we'll let you know as we go. Stay tuned!

### Fri 11/18: November Staff Picks for Thanksgiving!

Check out page 1 or the staff picks below for the first round of fantastic wines for your Thanksgiving table.

**Sat 11/19: Round Two of Thanksgiving Wines:** Another irresistible selection of wines for turkey dinner.

### Cider Roasted Root Vegetables *Adapted from Simply Recipes*

1 cup Nine Pin hard cider

1/3 cup olive oil

1/4 tsp kosher salt

Freshly ground black pepper to taste

4 medium golden beets, peeled, thickly sliced

4 carrots, peeled, sliced into 2" pieces

3 yams, sliced lengthwise into 2" pieces

4 parsnips, peeled, sliced lengthwise into 2" pieces, woody core removed

1 large red onion, thickly sliced

3/4 tsp fresh thyme leaves, plus more for garnish

Preheat the oven to 450°F. In a large bowl mix together the cider, olive oil, salt and pepper. Add the vegetables and thyme, and toss to combine.

On two large, rimmed baking sheets, spread the vegetables out in a single layer, with some space in between so that the vegetables don't crowd each other and can brown. Pour the remaining liquid over top.

Place vegetables in the oven and roast for 35 to 40 minutes, turning the pans and swapping bottom and top rack positions half-way through cooking. Cook until the vegetables are well browned and caramelized around the edges.

Remove from oven and gently loosen vegetables from the pan with a spatula. Add more salt and pepper to taste and garnish with additional thyme leaves. Serve with Sheila's staff pick.



## News & Events

We had the pleasure of attending the annual wine tasting at the Desmond Hotel in early October. Not only is it a fun and festive evening with hundreds of wines to try, it is an opportunity for us to find new wines we think and hope you'll like. Our weekend tastings this month and next will feature some of these fantastic wines. Stop in and try them with us.

And did you see the Giant Supermoon November 14th? It was the closest one since 1948! Cheers to that! Stop in and see us soon.

### Thanksgiving Sangria

*Whether to ease Thanksgiving Eve food prep, welcome your dinner guests or enjoy with turkey leftovers, this autumnal spin on sangria is delicious.*



#### INGREDIENTS

1 bottle Philosophy Organic Pinot Grigio

1 cup Nine Pin Hard Cider

2 cups Philosophy Organic Prosecco

1 cup ginger brandy

1 Honey Crisp apple

1 Bosc or Bartlett Pear

Brown sugar for glasses

#### DIRECTIONS

Mix the first four ingredients into a large chilled pitcher and stir. Roughly chop the apples and pears and add to pitcher. Chill at least one hour.

Meanwhile, wet rims of glasses, press into brown sugar and chill. When ready to serve, pour sangria into the chilled, sugar-rimmed glasses, spoon in the apples and pears and toast to a job well done and a treasured American holiday.

## November 2016 Staff Wine Picks

**Sheila: 2015 Charles Krug Chardonnay** by the Peter Mondavi Family (Carneros-Napa Valley) **\$14.49** (reg \$16.99) Bright and crisp with peach, pear and pineapple flavors, and a lingering finish. \*Cider roasted root vegetables

**Joe: 2014 90+ Cellars Lot 94 Cabernet Sauvignon** (Rutherford, Napa Valley) **\$16.99** (reg \$19.99) Full and well rounded with soft edges and a lively dose of cherry fruit that unfolds into a smooth tobacco-laced finish \*Steak tips

**Max: 2014 Herman J. Wiemer Dry Riesling** (Finger Lakes) **\$16.49** (reg \$19.49) **90 RP** Fragrant with Spring blossoms, it has a succulent palate of early fruit, balanced with a refreshing crispness. \*Jalapeno cornbread stuffing

**Ian: 2013 Cristom Mt. Jefferson Cuvée Pinot Noir** (Willamette Valley) **\$25.49** (reg \$29.99) **91 WE** With its beguiling strawberry and cherry fruit flavors, it is elegant with balanced acid and tannins. \*Roast turkey dinner

**Bill: 2013 Chiles Canyon Green & Red Zinfandel** (Napa Valley) **\$21.99** (reg \$25.99) **92 W&S** Gentle tannins, notes of black cherries, raspberries bay leaf and clove provide balanced fruit and spice. \*Smoked turkey

**Karen: NV Mumm Napa Brut Rosé** (Napa Valley) **\$16.99** (reg \$19.99) A beautiful pink coral color and fresh, vivid aromas of black cherries, red berries and citrus with soft red fruit flavors. \*Baked brie with dried cranberries