



November 2014

Grapevine

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Wines for the Thanksgiving...to Honor and Celebrate the Season of Festivity!

Thanksgiving is upon us! As the riot of color gives way to more muted tones and we move toward November's chilly evenings, the Autumnal mood sets in. We want to burrow under a blanket, but the holidays are on our doorstep and we must invite them in. Rather than be overwhelmed by the menu-making, headcount-taking and pie-baking, let's remember that Thanksgiving is a day that celebrates communing around the table, honoring family and friends with a treasured meal and the beautiful wines that accompany it. We won't deny that there's work involved, but we'd like to think of it as spirited, not stressful. And while the dishes may or may not change from year to year, the wines can and do, presenting a new opportunity to seek out and discover bottles for your Thanksgiving table.

We've shown you wines for low-key weeknights and bottles to herald in the weekend. This month, we'd like to share with you a few suggestions for even more special wines to celebrate the holidays. Our aim is to make it easy for you by choosing wines that are versatile with a meal built around many flavors and textures, gems that sparkle with your culinary gifts to loved ones.

While the majority of our selections are American, we're starting off with a Gewurztraminer from Alsace, in northeastern France. Thanks to the Vosges Mountains, the climate is cool, sunny and dry, producing wines characterized by purity and



boldness. The **2011 from Paul Blanck** (\$19.19) has rich body, as Alsatian wines often do; and its aromas of flowers and spice and palate of fruit and acidity make it a terrific partner to cheeses or spiced dishes.

Riesling's acidity and fruit balance is a refreshing, clean partner to a meal of such variety. The **2012 Tierce Dry Riesling** from the Finger Lakes (\$25.99) is a collaboration between winemakers from Fox Run, Anthony Road and Red Newt, all Finger Lakes wineries. Bringing together the varied subregions of these three Seneca Lake vineyards and the different but complimentary winemaking philosophies, Tierce exudes bracing acidity—surprising, given the warm temps—and would harmonize with Thanksgiving fare.

Chardonnay's rich mouthfeel and buttery, tropical palate make it a favorite for many all year long, and those same qualities

make it food friendly, especially for warm, heady, rich flavors and textures. One that is balanced and lightly oaked won't overwhelm the food, an important consideration.

Ramey's 2011 from the Russian River Valley, rated **90 Pts (ST)** (\$30.59) is an elegant holiday dinner wine. The **2012 Ferrari Carano** from Sonoma (\$21.99) is streaked with lemon, peach, apple and poached pear, a racy counterpoint to its notes of caramel and toasty spice. Though slightly more oaked than the Ramey, it is still restrained enough to make it an excellent choice.

In our opinion, the all American choice for Thanksgiving dinner is Zinfandel, and the **2012 Michael and David Earthquake Zin** from Lodi (\$21.99) once again does not disappoint. Blended with a bit of Petite Sirah, it is peppery, spicy and a terrific compliment to your Thanksgiving dinner.

Oh, the magic of Pinot Noir... Ranging in hues from cranberry

to prune and with a translucence reminiscent of jewels, it is graceful, classic and versatile. **Davis Bynum's 2012 'Jane's Vineyard' Pinot Noir** from the Russian River Valley (\$22.99) has aromas of wild strawberries and a palate of concentrated black cherry, making this a full, rich Pinot that would do well with a little time in the decanter. Add to the mix a beautiful wine that was made in the spirit of sharing...the **2012 Ponzi 'Tavola'** from Oregon's Willamette Valley (\$19.99), rated **91 Pts (WS)**. Redolent of cherries and raspberries, it is fresh and seductive. And while it is intense for an Oregon Pinot due to the hot summer, Oregon is known for making Pinot Noir more in the style of its Burgundian cousin. "*Tavola*, the Italian word for table, is a sacred place where family and friends gather." This wine was named to celebrate and honor all that was intended by the first Thanksgiving dinner and every other thereafter.

We hope you'll find in this spectrum of bottles something to savor and toast to the holidays. Happy Thanksgiving! ♦

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

Did you know... With age, red wines tend to lose color, becoming a sort of brick red; while white wines gain color, becoming golden and eventually brown-yellow.

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

Sat 11/8, 11/15, 11/22 & 11/29: New Arrivals: We'll pour a spectrum of our latest, greatest discoveries.

Fri 11/7: Staff Picks: Taste our November Staff Picks and let us share with you what we like to drink.

Fri 11/14: Perrin-Chateau de Beaucastel: Renee and Mick will pour a plethora of wines they tasted at Chateau de Beaucastel and other fantastic Perrin wines (see sidebar).

Fri 11/21: Holiday Wines: Check out these beautiful wines to share with family and friends on Thanksgiving Day.

Fri 11/28: Wines for Thanksgiving Lovers: We'll pour a lineup of wines perfect for your Thanksgiving leftovers.

Sautéed Brussels Sprouts with Pancetta and Golden Sultanas Adapted from *Saveur* magazine

INGREDIENTS

2 lbs. Brussels sprouts, ends trimmed
1½ tsp. butter
1 tsp. olive oil
8oz. chunk pancetta, cut into ½" cubes
2 cloves garlic, finely chopped
1 medium shallot, finely chopped
⅓ cup golden sultanas/raisins
2 tbsp. finely chopped parsley
Kosher salt and freshly ground pepper, to taste

INSTRUCTIONS

Halve the sprouts and thinly slice them crosswise, discarding woody stems. Heat the butter and olive oil in a large skillet over medium heat until melted and foamy. Add the cubed pancetta and cook, stirring frequently, until it begins to brown and the fat renders, 8-10 minutes. Add the garlic and shallots and continue to cook, stirring, 2-3 minutes more. Raise the heat slightly to medium-high and add Brussels sprouts. Quickly sauté the Brussels, coating well, until crisp-tender. Stir in the sultanas and chopped parsley and season with salt and pepper to taste.



News & Our Latest Goings-on

Wine Tasting at the French Countryside!

Tasting wine is always a pleasure, and when you add a trip through the French countryside to a beautiful chateau-winery that produces Chateauneuf-du-Pape, it is unforgettable. Renee--our newsletter writer--and her husband, Mick, were in France in October and had the pleasure of visiting Famille Perrin's Chateau de Beaucastel in Courthézon in the southern Rhone Valley.

It was a privileged two-and-a-half hour private tour, which included being shown the vineyards and seeing the grapes hand-harvested, as well as the complex steps of the winemaking process--which marries modern vineyard practices with tradition--and concluded with a tasting of six wines, the last of which was an ethereal 1998 Chateauneuf-du-Pape!



In 1549, Pierre de Beaucastel bought the property and built the stone manor house that stands today. In 1909, the estate was passed on to Pierre Perrin, a scientist and the first of five Perrin generations to herald the dedicated wine-growing and winemaking of this family owned and operated estate. The 130 hectare estate grows all 13 Rhone varietals, producing Blanc and Rouge Chateauneuf-du-Pape and Coudoulet, as well as Old Vines Roussanne. Of the 130 hectares, 100 are planted with grapes, with the rest given to soil enrichment. The estate has practiced organic since 1950 and biodynamic since 1974, as has Perrin's estate dedicated to Cotes-du-Rhone and the new Miraval Rosé.

We hope you'll join us for a special Perrin tasting on Friday, November 14th, with Mick and Renee pouring wines.

November 2014 Staff Wine Picks

Sheila: 2013 Raeburn Chardonnay (Russian River Valley) \$14.49 (reg \$16.99) An array of complex fruit tones of white pear, apple and nectarine, complemented by vanilla and crème brûlée. *Red snapper with lemon and butter.

Ted: NV Shebang! Seventh Cuvée (Sonoma) \$11.99 (reg \$13.99) 90 Pts (WS) Mostly Zinfandel and Grenache with 14% other varietals, it is lush, dense and full-bodied with a spicy finish. *Long braised coffee-rubbed short ribs.

Joe: 2012 Domaine De Fontaine Corbières (Languedoc-Roussillon) \$11.99 (reg \$13.99) A 60/30/10 blend of Carignan, Grenache and Syrah, it is dark-fruited and earthy. *Pork tenderloin with a prune-spiked Dijon sauce.

Bill: 2008 Bodegas Muriel Rioja Reserva (Spain) \$16.99 (reg \$19.99) 95 Pts (D) Eucalyptus on the nose, palate of toasted nuts, coffee, delicate coconut and ripe, baked plum fruit. *Cedar plank-cooked skirt steak and salsa verde.

Ian: 2012 Boschis Francesco Pianezzo Dogliani (Piedmont) \$12.99 (reg \$14.99) 91 Pts (AG) A unique Dolcetto featuring red tending to black fruits, with a luscious vinous quality and velvety finish. *White pizza with olives and shallots.

Damian: 2009 Santa Rita Reserva Syrah (Chile) \$10.99 (reg \$12.99) 92 Pts (WS) Elegant and complex, with rich, dense flavors of dark cherry, plum, raspberry and chocolate. *A hearty, Fall spaghetti-and meatballs-ragu Sunday dinner.

Graham: 2011 Beso De Vino Syrah/Grenache (Spain) \$8.49 (reg \$9.99) 90 Pts (ST) Full bodied and concentrated with notes of cocoa, spices and fruits. Soft and long with well balanced tannins. *Pasta with sausages, wine and tomatoes.