



Grapevine

November 2020

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All-American Wines for an All-American Holiday

This year, we are grateful and reveling even more in the onset of Thanksgiving, that oh so American holiday when we gather with loved ones, even if there may be fewer of them at the table this year. What we are most thankful for: friends, family, health, celebratory occasions and wines to elevate them. The plethora of Thanksgiving dishes are both heightened and balanced by certain varietals. Here are our a few suggested pairings...

A sparkling wine always glitters, be it alongside an appetizer or dinner. The **Chandon Reserve Blanc de Blancs Cuvée P15** would be stunning. From By the Bay of San Francisco in Carneros where the sea breezes and fog foster crispness and purity, this Chardonnay-driven blend is kissed with eight percent Pinot Blanc. Three-and-a-half years' aging on the lees and partial barrel fermentation give it creaminess without compromising its light body and elegance. **90 WE** \$25.49

Chardonnay lovers rejoice. We bring you **Mer Soleil's 2018 Reserve Chardonnay** from Santa Lucia Highlands in Monterey County. Made by the Wagner Family and named for the sea and sun, the vineyards are dotted with lemon trees. Cooling winds allow the grapes to fully mature, developing full fruit expression; while aging in



seasoned and new French oak barrels coaxes a buttery richness akin to lemon shortbread. Traditional or oyster dressing would pair beautifully with this wine. **\$18.99**

From the western shore of Seneca Lake in the Finger Lakes comes **Hermann J. Wiemer's 2019 Semi-Dry Riesling**. Originally from Germany, Hermann J. Wiemer came to the US in the 1960s, settling in western New York and bringing his winemaking genes and history with him. The cool climate combined with a thermal effect, thanks to the Lake's depth, provides optimal growing conditions. With bracing acidity mingling with stone fruit flavors of apricots and peaches, and satiny viscosity to stand up to a variety of culinary textures, this is a gift to Thanksgiving dinner. **\$15.49**

Pinot Noir's lighter body and subdued palate suit it to a spectrum of holiday textures and flavors. **Cristom's 2018 Mt. Jefferson Cuvée** is a prime example. Sitting at the 45th Parallel, the same latitude as Burgundy, the climate and conditions in the Eola-Amity Hills are superb for Pinot Noir, a demanding grape to grow. Biodynamic and sustainable principles guide Cristom's grapegrowing and winemaking ethics. Blended from the estate's signature vineyard sites and neighboring vineyards, it is whole-cluster fermented with native yeasts and sees extended aging in French oak. Elegant with blueberry trills, it is emblematic of the Willamette Valley's focus on producing Pinot Noir that lets the terroir and the vintage speak. **#73/Top 100 WS & 94 JS** \$26.99

The **2017 Martinelli 'Vigneto di Evo' Zinfandel** from the Russian River Valley will make friends with the spicy notes of stuffing and turkey; though it will partner well with the sweetness of butternut or carrots, too. Grown in the Valley's cooler sites, rich flavors of blue and black fruits have time to develop, while allowing for restraint in a varietal known for posturing, lovely posture though it may be. Concentrated, it is fragrant with layers of lavender, red cherries and black licorice. **93 WE** \$27.99

Whether your gathering is small or large, your table, we hope, will be filled with seasonal bounty and bottles friendly to your menu and friends. We wish you joy, health and many toasts. *Happy Thanksgiving.* ♦

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

The next time you're in, check out our newly arrived **Elijah Craig Bourbon barrel**. For the second year in a row, we selected our own barrel, based on multiple staff samplings. Elijah Craig is made in small batches and brims with caramel, orange and honey flavors. Rich and smooth, it is right at home with a roaring fire.

Wines & Spirits for November Holidays and Events

Just because weekend wine tastings aren't happening these days doesn't mean you can't look forward to **wine and spirits celebration days at home** or with friends. Keep in mind a handful of calendar events this month:

- 11/7: International Merlot Day
- 11/12: international Tempranillo Day
- 11/18: Zinfandel Day
- 11/19: Beaujolais Nouveau arrives...We'll have it!
- 11/26: Thanksgiving Day

Apple Galette

2 Tbsp unsalted butter
¼ cup packed brown sugar
2 Tbsp plus 1 tsp granulated sugar
4½ cups peeled, sliced Macintosh apples (about 1 1/2 pounds)
4½ cups peeled, sliced Granny Smith apples (about 1 1/2 pounds)
2 tsp freshly squeezed lemon juice
1 tsp ground cinnamon
¼ tsp ground nutmeg
1 pie dough, large enough to roll out to 14 inches
1 tsp granulated sugar



Melt butter in a large skillet over medium-high heat. When bubbling, add brown sugar and two tablespoons of the granulated sugar; cook until sugars dissolve, two to three minutes. Stir in the apples, lemon juice, cinnamon and nutmeg. Cover, reduce heat, and cook 20 minutes or until apples are tender, stirring occasionally. Remove from heat and cool to room temperature.

Preheat oven to 400°. Set oven rack to the lowest third of oven.

Place the dough on a piece of parchment paper and roll into a 14-inch circle. Place dough and parchment on a baking sheet.

Pile cooled apples in center of dough and spread to leave a 2-inch border. Fold the edges of the dough toward the center, pleating and pressing gently to seal (dough will only partially cover the apple mixture). Brush dough with 1 teaspoon ice water, and sprinkle evenly with remaining teaspoon granulated sugar. Bake the tart at 400° for 45 minutes or until golden brown.

Cut into wedges, and serve warm or at room temperature.

Classic Old Fashioned

We urge you to make an old fashioned drink this holiday season, alone or with company. This one never gets tired.

Makes 1 cocktail

1/2 teaspoon sugar
3 dashes Angostura bitters
1 teaspoon water
2 ounces Elijah Craig Bourbon
Garnish: orange peel



Add the sugar and bitters to a rocks glass, add water and stir until sugar is mostly dissolved. Fill the glass with large ice cubes, add the Bourbon, and stir gently to combine. Express the oil of an orange peel over the glass, then drop in on the side and thank the stars for the magic of traditions.

A classic bookend to Thanksgiving dinner.

November 2020 Staff Wine Picks

Sheila: 2018 Napa Cellars Napa Valley Chardonnay (Napa Valley) **\$14.99** (reg \$16.99) **90 WE** Fermented completely in barrel, partially in new French oak, this Chard is creamy and full-bodied, with flavors of apples, Bosc pears and caramel. The streak of acidity balances all that richness, making it food-friendly. **Crisp-skinned roast chicken and butternut squash*

Ian: 2018 Union 'King's Ridge' Pinot Noir (Willamette Valley) **\$15.49** (reg \$17.99) This Oregon stunner has inviting aromas of red cherries, coffee and earth. On the palate, it is medium-bodied with red berries, cherries and licorice, finishing with smooth, supple tannins. **Braised chicken thighs and wild mushrooms on a bed of couscous*

Brian: 2015 Beronia Rioja Reserva (Rioja) **\$16.99** (reg \$19.99) **93 WS** Made from Tempranillo, the grapes are macerated and fermented at controlled temperatures; then the wine is aged for 20 months in American and French oak. With a nose of blackberries, cedar and cinnamon, the tannins are smooth, the finish is long. **Classic beef stew*

Bill: 2018 Cristom Mt. Jefferson Cuvée Pinot Noir (Willamette Valley) **\$26.99** (reg \$31.99) Made from a combination of estate fruit and Pinot from nearby vineyards in the Eola-Amity Hills, the wine showcases the complexity of diverse microclimates. Aged one year in barrel, it is a lovely, light Pinot with fresh red fruit flavors. **Seared salmon w/ soy glaze*

Tony: 2018 Giordano Selvato Rosso (Toscana) **\$11.99** (reg \$13.99) This Sangiovese-driven blend strikes the right balance between fruity and earthy, with dried plum and cocoa flavors, soft tannins and a long finish, bringing a friendly note to any pasta and red sauce dinner. **Baked lasagne Bolognese*

Ben: 2015 La Sacristie de la Vieille Cure Bordeaux (Fronsac) **\$17.99** (reg \$20.99) **#16/Top100-2018 & 94 WE** Made using organic practices, this Bordeaux from north of the Dordogne is Merlot-driven (74%) with some Cabernet Franc and just a touch of Cabernet Sauvignon. Aged 18 months in French oak, it has chewy, dense tannins and rich, black fruit. **Short rib burger on brioche bun with brie*