



October 2016

Grapevine

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

Customer Appreciation Month to Celebrate our 19th Anniversary

This month marks 19 years that we've been in the Slingerlands Price Chopper Plaza, and we owe our growth and success to you, our customers and friends. To honor that, October is a customer appreciation celebration all month long. Each week, we'll have a new special with even better than usual pricing, so keep an eye on your email. And to crown our anniversary month, we have the pleasure of welcoming back friend and celebrated winemaker, Joe Carr, on Thursday, November 10th. See page 2 for details. And between now and then...

Week #1 brings the House of Big Reds, celebrating the long and continued success of **St. Francis Wines**, featuring Red Zinfandel, Cabernet Sauvignon, Claret, Pinot Noir and Sauvignon Blanc. Established in 1971 in Sonoma Valley, this family-owned, certified sustainable winery first produced Chardonnay and Merlot on 82 acres. Now, 45 years later, they farm more than 400 acres in Sonoma and Russian River Valley. Known for being elegant and fruit-forward, St. Francis Winery is an American classic. If you've



tried them, we're betting you love them; and if you haven't, now is the time. We hope you'll try them and let us know if you agree.

In week #2, we'll celebrate the bounty of **Castello Banfi** from Tuscany by featuring the Brunello, Rosso di Montalcino, Chianti, Chianti Classico, Riserva and Pinot Grigio. Founded in 1919 by John Mariani, Sr., it is still owned and operated by Mr. Mariani's grandchildren. They are importers and they are vintners, making fantastic wines and bringing them to the US. Based in Brookville, New York in the Hudson Valley, Banfi headquarters is a 60-room Elizabethan manor located on a breathtaking 127-acre estate and vineyard.

Week #3 highlights wines by **90+ Cellars**, a company that partners with respected wineries internationally, bottling wines that would cost far more with the wine producer's label on them; but instead, putting the 90+ label on them and selling them for far less, these wine lovers bring great wines to our any night table. It is the goal of 90+ Cellars to bring consumers weekend wines for weeknight prices, and it is the reason for their success. We'll bring in their Champagne, Barbaresco and Cabernet Sauvignon. The *NV Magic Door La Clé de la Femme Brut Champagne* is an 80/20 blend of Pinot Meunier and Chardonnay — two of Champagne's native grapes. The *2013 Magic*

Door Cabernet Sauvignon from Yountville in Napa Valley is blended with just a touch of Malbec and Cabernet Franc. And the *2012 Earthshaker L'Amis Barbaresco* from Piedmont, Italy is made from nebbiolo, the region's revered grape.

And in preparation and anticipation of his visit in November, the final week will be all **Joseph Carr**. We'll celebrate with his Dylan's Ghost and Josh collections — the spectrum of his newest and his fond beginnings as a vintner, a fitting toast to our 19 years here. Joe's wines embody sophistication, elegance and restraint, and they are meant to be shared. We hope you'll join us when he's here and stop in to share a celebratory toast to us and to you, our valued customers and friends. Without you, it wouldn't be possible. Cheers. ♦

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

Did you know... A crop of newly planted grape vines takes four to five years to grow before it can be harvested.

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

Fri 10/7, Sat 10/8, 10/15, 10/22, 10/29 & 11/5:
New Arrivals!

Fri 10/14: October Staff Picks: One of our favorite tastings of the month. Stop in and taste our picks.

Fri 10/21: St. Francis 'The House of Big Reds': A few from the St. Francis wines portfolio. (See page 1.)

Fri 10/28: Castello Banfi Vintners: So many to choose from...we'll line up a handful from Banfi. (See page 1.)

Fri 11/4: 90+ Cellars: Check out the spectacular selection from 90+ Cellars. (See page 1.)

Thurs 11/10: Joseph Carr Returns! Don't miss the opportunity to stop in and say welcome back to Joe while you taste his amazing wines and take home a signed bottle or two.

News & Events

Joseph Carr Returns!



In honor of our 19th anniversary, our beloved friend and the celebrated winemaker Joe Carr will be here to pour wines from his **Josh Cellars, Joseph Carr and Dylan's Ghost collections** and sign bottles on **Thursday, November 10th from 4 to 7.** (Our anniversary is October 30th, so Joe's November visit is a

perfect way to help us draw out the celebration!) This should be a stellar tasting. And what a way to kick off the weekend — Thursday is the new Friday. We hope to see you then!

Hasselback Maple Pecan Sweet Potatoes

Serves 2

2 medium sweet potatoes
1 Tbsp vegetable oil
Salt and black pepper, to taste
2 Tbsp butter, melted
1 tsp ground cinnamon
¼ cup chopped pecans
¼ cup maple syrup
½ tsp pure vanilla extract
½ tsp kosher salt



Preheat oven to 425 degrees. Place each sweet potato between two chopsticks for stability. Every ¼-inch, slice ¾ of the way through. (The chopsticks will prevent the knife from cutting through all the way.)

Brush sweet potatoes with the oil, place in a small baking dish and season with salt and pepper to taste. Bake 30 to 40 minutes, or until soft. Remove from the oven, and increase the oven temperature to 450 degrees.

In a small bowl, combine the melted butter, cinnamon, pecans, maple syrup, vanilla extract and kosher salt. Spoon mixture over and in between sweet potato slices, pushing the pecan pieces in between each slice.size. Serve immediately with Sheila's staff pick.

Bourbon Apple Cider Cocktail

Perfect for keeping warm in Autumn's chill

¼ cup sugar
¼ cup water
4 sprigs of fresh thyme
1 ounce bourbon
1 ounce apple brandy
1 ounce fresh apple cider
½ ounce fresh lemon juice
½ ounce thyme simple syrup
Dash Angostura bitters



For the simple syrup, combine sugar and water in small saucepan. Stir over medium heat until sugar is dissolved. Remove from heat and add thyme. Allow to steep for 15 minutes. Strain and refrigerate.

Fill a cocktail shaker with ice. Add bourbon, applejack, apple cider, lemon juice, simple syrup and bitters. Shake and strain into ice-filled glasses. Toast to the month of October.

October 2016 Staff Wine Picks

Sheila: 2015 Antinori Bramito Chardonnay (Umbria) \$16.99 (reg \$19.99) 90 WS Aged partially in oak with malolactic fermentation and partially in tank, it has complex notes of citrus and hazelnuts. *Pork loin and hasselback sweet potatoes

Joe: 2015 Dr. Loosen Blue Slate Riesling Kabinett (Mosel) \$15.99 (reg \$18.99) Grown in blue Devonian slate soil, grapes from the 60-year-old vines are cool-fermented in stainless steel. Racy acidity with beautiful minerality. *Spicy curry shrimp

Max: 2012 House of Cards Red (Napa Valley) \$16.99 (reg \$19.99) 92 JS Mostly Cabernet Sauvignon, with Merlot, Zinfandel, Syrah and Petit Verdot, it has ripe tannins, crisp acidity and a lingering finish. *Grilled hangar steak

Ian: 2014 G.D. Vajra Nebbiolo (Barolo) \$17.99 (reg \$20.99) 90 WS Seeing malolactic fermentation and six months' aging in steel tanks before bottling, it has aromas of violets, roses and red berries, with silken tannins. *Porcini risotto

Mick & Renee: 2014 Chateau de La Chaize Brouilly (Beaujolais, Burgundy) \$15.49 (reg \$18.49) 90 VM Made from the Gamay grape and aged one year in neutral oak, it has notes of plums, berries and earth. *Roast chicken w/ sage

Karen: 2009 Leone d'Oro Vino Nobile di Montepulciano (Tuscany) \$16.99 (reg \$18.99) 92 WS/#46 Top 100 Made from Sangiovese, it has beautiful notes of red berries and leather with balanced tannins. *Spaghetti Bolognese