



Grapevine

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

Welcoming Back Joe Carr to Wine & Spirits of Slingerlands for Our Special 18th Anniversary Tasting

His passion for wine, the fine arts, hard work and dedication has made Joseph Carr one of those rare individuals who has embroidered the threads of dream into reality. *Share* is his motto — as you'll notice on the back of his bottles — and one might deduce that it is as much about shared passions and principles as it is about the notion of spontaneous sharing, be it a bottle of wine or a favorite line of poetry.

Having grown up locally in Berlin, NY and working for ten years as a world-class sommelier and another ten in the international wine industry, Joe wove together strands of experience, curiosity, passion and determination, forming his family owned *Joseph Carr Winery* in 2005 and later *Josh Cellars*, named for and dedicated to his father, Josh, and recently named wine brand of the year by *MarketWatch*. In 2010 he founded *Morgan Wright Wine Cellars, Ltd.*, all evidence of a motivated man in love with making wine.

Influenced by the wines of Bordeaux and Burgundy, Joseph Carr wines are an amalgam of balance, complexity and elegance, without one note of conceit.



Joseph Carr in a Napa Valley vineyard amidst the grapes that through art and alchemy become his exquisite wines.

They exhibit an old-world style, yet are decidedly Californian, with no pretense of being otherwise. And while the Josh Cellars wines embrace their California roots and embody the characteristics he attributed to his father — boldness, approachability and integrity — they are still unmistakably Joseph Carr's creations in their graceful restraint.

In 2010, Joe began working with celebrated winemaker Aaron Pott, who eschews unnecessary manipulation, opting instead for minimal intervention. This approach has earned Pott a reputation for producing distinct wines, reflective of the terroir. It is said that after a long walk

through the Stags Leap District of Napa Valley, reflecting on the surrounding terrain, literature and life, they came to the conclusion that they should make wine together — a moment of good fortune for all of us. From that walk of pondering and exploration sprung the *Dylan's Ghost* portfolio — wines comprised of red varietals, one of which is a rosé, named 'Angel,' referring to the Dylan Thomas quote that graces the banner of the *Dylan's Ghost* website: "I hold a beast, an angel, and a madman in me...and my effort is their self-expression."

The story of Joe's realization of his dream to have his own winery is all the more striking

when you consider that his hard work is coupled with a kind, generous spirit. A friend of storeowner Sheila McNeil's for many years, it has become a tradition to invite Joe back every October. To celebrate the store's 18th anniversary, Joe will preside over the tasting on Friday, October 30th, featuring an incredible lineup of wines from his Joseph Carr, Josh Cellars and Dylan's Ghost portfolios and signing bottles...a fantastic gift idea.

Among the selection of wines that evening will be the 2013 Joseph Carr Chardonnay, 2012 Joseph Carr Red Blend, 2013 Josh Cellars Cabernet Sauvignon, and one of the hauntingly good wines from his Dylan's Ghost portfolio.

We hope you'll stop in to taste Joe's wines and to *share* in our special 18th anniversary celebration. ♦

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

Did you know...The Code of Hammurabi (1800 B.C.) includes a law that punished fraudulent wine sellers: They were to be drowned in a river. Yikes!

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

Fri 10/16: Staff Picks: Our staff favorites for October!

Sat 10/17: Tailgating Wines & Hard Cider Tasting: Tailgating fare pairing wines and seasonal hard cider.

Fri 10/23: Champagne Day: A star-studded lineup of Champagnes and bubbles.

Sat 10/24 & 10/31: Halloween Wines: Two twisted tastings to get ready for Halloween, whether you're having a party or handing out candy to a bunch of gremlins.

Fri 10/30: Welcome Back, Joe Carr! Joe will be here from 5 to 7 in honor of our 18th Anniversary wine tasting.

Fri 11/6: 90s-Rated Wines: You can't miss this one!

Sat 11/7: New Arrivals: More new discoveries to share.

News & Events

October marks the 18th anniversary for Wine & Spirits of Slingerlands. Opened in 1997 by owner Sheila McNeil, it is an exceptional store in its professionalism, selection, competitive pricing and family-friendly atmosphere. It is at once sophisticated and approachable; and, rightfully so, it attracts a clientele of familiar regulars and new customers alike. Sheila works tirelessly to provide her customers the best selection possible, considering what she deems those 'school night' favorites as well as 'weekend' and 'special occasion' wines. *Please don't miss the special 18th anniversary tasting with Joe Carr on October 30th.*

CAPRESE STUFFED GARLIC BUTTER PORTOBELLOS

2 Tbsp butter
2 cloves garlic, crushed
1 Tbsp freshly chopped parsley
5 large Portobello Mushrooms, stem removed, washed and dried
5 fresh mozzarella balls, sliced thinly
1 cup grape tomatoes, sliced thinly
fresh basil, shredded to garnish
1/4 cup balsamic vinegar
2 tsp brown sugar



Preheat oven broiler to high. Combine first three ingredients in a small saucepan and melt until garlic is fragrant. Brush bottoms of each mushroom and place buttered side down on a baking sheet. Fill each mushroom with the mozzarella slices and tomatoes, and broil until cheese has melted and golden in colour (about 8 minutes). To serve, top with the basil, drizzle with the balsamic glaze and sprinkle with salt to taste. For the Balsamic Glaze: Combine sugar and vinegar in a small saucepan over high heat and bring to the boil. Reduce heat to low; allow to simmer for 5-8 minutes or until mixture has thickened and reduced to a glaze.

Autumn Sangria

Courtesy of The Newport Mansions Wine & Food Festival 2015

A warm, spicy cocktail with an autumnal streak of apple cider

INGREDIENTS

6 oz Ruby or Tawny Port
4 oz apple cider
*1 tsp ginger syrup
2 tsp fresh lemon juice
2 thin slices apple



DIRECTIONS

Fill a chilled shaker with ice. Add Port, cider, ginger syrup and lemon juice. Shake well, pour into two cocktail glasses and garnish each with an apple slice and strip of zest.

** Peel 4 oz piece of ginger root and slice into thin coins. Bring two cups water and one cup sugar to a boil, add ginger and reduce to a simmer for 30-45 minutes. Remove from heat and let steep 30 minutes. Drain through a sieve. Makes one cup.*

October 2015 Staff Wine Picks

Sheila: NV Paul Laurent Brut Rosé Champagne (Champagne) \$29.99 (reg \$39.99) Aromas of strawberries and roses highlight this fresh, elegant Champagne. *Caprese stuffed garlic butter portobellos, recipe above

Max: 2012 Sebastiani Project Paso Old Vine Zinfandel (Paso Robles) \$9.49 (reg \$10.99) Explosive scents of plum, dark cherry, cracked white pepper and violet with robust flavors of raspberries and cinnamon. *Pulled pork sandwiches

Ian: 2012 Robert Hall Cabernet Sauvignon (Paso Robles) \$12.99 (reg \$14.99) Full-bodied with black currant and hints of cider and spice aromas with rich persistent flavors of plush fruit and chocolate. *Grilled hangar steak

Bill: 2012 Laely Cabernet Sauvignon (Napa Valley) \$25.49 (reg \$29.99) A palate of ripe blueberries and tawny Port notes, hints of smoke and spice and a backbone of firm tannins and acidity. *Port wine braised beef short ribs

Damian: 2012 Chateau Maris La Touge (Bordeaux) \$11.99 (reg \$13.99) This biodynamic, sustainably produced wine is a 60/40 blend of Syrah and Grenache with a nose of elderberries and black peppercorns. *Braised lamb shanks

Graham: 2011 Masi Campofiorin (Italy) \$13.99 (reg \$16.99) 91 RP Made in the ripasso style, this smooth, food-friendly red has medium body, balanced acidity and appealing cherry fruit. *Spaghetti Bolognese