



# Grapevine

October 2022

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## Sangiovese To Celebrate Our 25th Anniversary!

**S**angiovese is a glorious way to greet full-on autumn and its fare. Understanding the levels of Sangiovese and its designations is delectable for wine nerds, and we include you in our tribe. It's a favorite grape of ours, and since it's our anniversary month—25 years on the 30th!—we thought: *why, yes.*

Chianti and Montalcino are appellations in central Italy's Tuscany region. Chianti lies between Florence to the north and Siena to the south. Montalcino is 40-50 kilometers south of Siena. Both are known for wines made from Sangiovese.

Chianti Superiore and Classico are both from the Chianti appellation. The distinction is the sub-appellation in which the Sangiovese grapes used to make the wine are grown and the differences in DOCG aging requirements. For Riserva, aging time minimum is 24 months.

Chianti Superiore DOCG can be made from any of the seven Chianti sub-appellations, except Classico, and must be aged for nine months—three in bottle prior to release. Chianti Classico grapes must come only from Chianti Classico, must be at least 80 percent Sangiovese and aged for ten months.



The **2020 Castello Banfi Chianti Superiore** is blended with 25% Canaiolo and Cabernet Sauvignon. Well-balanced with floral notes and excellent acidity, this is your weeknight sausage pizza wine. It tastes of fresh floral hints and juicy plums with soft structure. **\$10.19**

The **2016 Carobbio Chianti Classico** is made from 100% Sangiovese and has aromas of violets and blackberries. The palate is flush with black cherries, anise, clove and white pepper, culminating in a finish of velvety tannins. This wine would make the most of your best lasagna. **90 RP/WE \$19.99**

**Carobbio's 2015 Chianti Classico Riserva**, also made from 100% Sangiovese, is aged 18

months in French oak barrels and six months in bottle. Dry with rich tannins, it has flavors of fruits, spice and chocolate. spaghetti and meatballs would pair beautifully. **92 RP \$33.99**

Under an hour's drive from Siena is Montalcino, noted for full-bodied Sangiovese with the greatest aging potential. Rosso and Brunello di Montalcino, from the same area, differ in terms of production requirements—most important is aging time.

**Banfi's 2019 Rosso di Montalcino** is all Sangiovese, aged three to six months in seasoned oak barrels. Medium-bodied with fine tannins, it has notes of sour cherries and cedar. This would be delicious with Tagliatelle with truffles. **91 JS \$22.99**

From Caparzo, the **2017 Brunello di Montalcino** is a wine for celebrating, whether a 25th anniversary, special birthday or dinner with your closest friends. Caparzo's estate has a variety of terroirs to compliment one another, creating a stellar wine. All Sangiovese Grosso, the wine is aged three years in Slavonian and French oak casks. Redolent of cherries, violets and rosemary, it has anise and raspberry flavors, juicy acidity and subtle tannins. Steak Florentine would be a sublime pairing. **93 RP/JS \$42.99**

We are honored to call Slingerlands our home of 25 years and growing. We celebrate every day as if it was our last, and we invite you to do the same. These Tuscan bottles will get you there. Stop in and say *hello*. Happy Anniversary to us...all of us. ♦

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

**Calling all Bourbon lovers**  
Basil Hayden Toast Kentucky Bourbon Whiskey replaces traditional rye grain with brown rice, which adds a hint of sweetness and more depth of flavor that comes from secondary aging in a toasted then flash-charred oak barrel. *See cocktail on page 2*

## Braised Chicken Thighs with Leeks and Mushrooms

Adapted from New York Times

Serves 4

4-6 large, bone-in, skin-on chicken thighs, about 3 lbs  
2 tsp kosher salt, more as needed  
½ tsp freshly ground black pepper, more as needed  
4 garlic cloves, half finely grated, half thinly sliced  
2 Tbsp EV olive oil, more as needed  
2 Tbsp unsalted butter  
1 cup thinly sliced cremini mushrooms  
2 large leeks, halved and thinly sliced  
2 to 3 rosemary sprigs  
¾ cup dry white wine  
¼ cup crème fraîche, plus more for serving if desired  
2 Tbsp chopped chives, for serving



Pat chicken dry with paper towels. Season all over with 1½ teaspoons salt and the black pepper. Set aside half the grated garlic for finishing the dish. Rub half the garlic all over the chicken pieces, saving the rest for finishing.

In a braiser over medium-high heat, combine 1 tablespoon each oil butter. When the butter melts, add chicken in batches and cook until browned on both sides, 4 to 6 minutes per side. Transfer browned chicken to a plate.

Add remaining oil and butter to the pan. Once butter melts, add mushrooms and cook undisturbed until well browned on one side, 2 to 3 minutes. Stir and cook 1 minute longer.

Reduce heat to medium, and stir in sliced garlic, leeks and a large pinch each of salt and pepper. Cook, stirring occasionally, until leeks are tender and golden brown, 7 minutes. Add rosemary and wine to the pot and let simmer, scraping up the browned bits, until liquid reduces by half, about 1 minute.

Tuck chicken, skin side up, into the mushrooms and leeks, and pour in any accumulated juices from the plate. Reduce heat to medium-low and cook, covered, until chicken is cooked through, 25 to 35 minutes.

Transfer chicken to a serving platter and tent with foil to keep warm. Pluck the rosemary sprigs from the pot. If the sauce looks thin, turn the heat to medium-high and let simmer until it thickens, 2 to 5 minutes. Stir in remaining grated garlic, crème fraîche and chives. Taste sauce and add more salt if needed. Spoon sauce over the chicken and top with more crème fraîche, if you like. Serve with orzo or crusty bread and Sheila's staff pick, below.

### Toasted Apple

3 oz Basil Hayden Toast Bourbon  
2 oz fresh apple cider  
1 oz cinnamon syrup\*  
½ oz freshly squeezed lemon juice  
2 dashes Angostura bitters  
2 apple slices, for garnish



Add the Bourbon, cider, cinnamon syrup, lemon juice and bitters into a shaker with ice and shake until well-chilled. Strain into two chilled coupe glasses. Garnish each with an apple slice.

\*Cinnamon syrup: Add half-inch cinnamon stick, one cup turbinado sugar and one cup water to a saucepan and bring to a boil, stirring until the sugar dissolves. Cover the saucepan and let simmer for 2 minutes. Remove from the heat and let sit, covered, for at least 24 hours. Strain into a container. The syrup will keep, refrigerated in an airtight container, for up to 2 weeks.

## October 2022 Staff Wine Picks

**Sheila: 2020 Y3 Jax Vineyards Chardonnay** (Napa Valley) **\$16.99** (reg \$19.99) **92 WE** From a single vineyard in Carneros, this sustainably produced wine is fermented in concrete, seeing partial malolactic fermentation, and aged in seasoned French oak. Flowers and stone fruit with a crisp finish. *\*Braised chicken thighs with leeks and mushrooms, see above*

**Ian: 2017 Cabriola by Borsao** (Campo de Borja, SP) **\$13.59** (reg \$15.99) **92 JS** Garnacha-driven with 39/6 Syrah and Mazuela, the varietals are fermented separately in stainless steel tanks, then aged 12 in French and American oak barrels. Aromatic with vanilla and cherry flavors and soft tannins. *\*Grilled chorizo burger with Manchego on brioche bun*

**Brian: 2019 Truth be Told Cabernet Sauvignon** (Columbia Valley) **\$14.49** (reg \$16.99) Cabernet is blended with 6/6 Merlot and Malbec, lending fragrant tobacco and black fruits, a palate of ripe berries and licorice with juicy acidity. A touch of new oak adds texture; layers of chocolate and ripe tannins meld into a luxurious finish. *\*Braised short ribs*

**Bill: 2020 Viña Cobos Felino Malbec by Paul Hobbs** (Mendoza) **\$16.99** (reg \$19.99) **93 JS** The wine is fermented in stainless tanks and aged nine months in seasoned and a small amount of new French oak. Medium-bodied with flavors of black fruits, roses and blueberries, it finishes with juicy acidity. *\*Seared bone-in pork chops with red peppers and onions*

**Karen: 2020 Hiruzta Txakoli** (Getariako Txakolina, SP) **\$16.99** (reg \$19.99) **97 D** Made from Hondarrabi Zuri, it was fermented at low temperature to maintain naturally occurring carbonation, which can be seen when poured into the glass from a certain height. Aromatic with a fresh, clean taste and well-integrated acidity. *\*Shrimp ceviche and avocado*

**John M: 2020 Bodega Bernabeleva Camino de Navaherreros Garnacha** (Madrid) **\$13.59** (reg \$15.99) With minimal intervention and wild fermentation in stainless steel, concrete and wood, it's aged six months in large, wooden vats and stainless steel. Fragrant with a palate of racy red fruit, minerals and brisk acidity. *\*Tacos al pastor*