



# Grapevine

September 2016

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

## Around the Dinner Table with School Night Wines

With the onset of shorter days and blissfully cool evenings, the yellow buses have reappeared. It's back-to-school time — time to break out the slow cooker, hunker down for homework at the table and open bottles of what we call *school night wines* — wines that we think are terrific, regardless of an expert's 90+ rating and come at a can-do weeknight price point. These are the September staff picks, and for good reason.

Sheila chose the **2014 Chamisal Vineyards Stainless Chardonnay** from California's Central Coast. Made from grapes sourced from cool-climate coastal vineyards and blending different clones to achieve the overall desired taste profile, this vintage saw warmer temperatures than usual, with a relatively early harvest that preserved the acidity. Seeing cool fermentation in stainless tanks and then racked off the lees — siphoning the wine from the spent yeast cells into a clean container — this clean, lovely Chardonnay is perfect for those of us who don't love oak. \$11.99

Joe's **2015 Domaine de Pellehaut Harmonie Blanc** from the Bérault family in Gascogne in southwest France is a blend of seven grapes: Chardonnay, Ugni Blanc, Colombard, Gros



Manseng, Petit Manseng, Folle Blanche and Sauvignon Blanc. The Bérault property consists of the vineyard's rolling hills and lower areas used for other crops and for the grazing cows — from which the manure provides the vineyard's fertilizer. Seeing cool fermentation and sur-lie aging, its softness is reminiscent of a Loire Valley wine but possesses the clean crispness typical of Côtes de Gascogne. \$8.49

Max's pick is the **2013 Mas Donis Barrica Old Vines** stunner from Montsant, Spain. An 85/15 blend of Grenache and Syrah, the varietals are fermented separately in stainless steel tanks, aged in French and American oak, still separately, for nine months and then blended and aged together

for six months more in tank before bottling. \$10.99

Ian's **2012 Chateau de Parenchère Bordeaux Supérieur** from eastern Bordeaux, bordering Dordogne, is from a vineyard that has been around since 1570. Sourced from 25-year-old vines sustainably grown, it was aged in cement vats for 14 months before bottling. To underscore the dynamic relationship between food and wine, we tasted it again with semi-dark chocolate, and it took on a notable, appealing dryness with less pronounced fruit and more earth. \$11.99

Bill's **2013 Aviary Red Blend** from Napa Valley is fragrant in the glass, exuding tobacco and clove aromas. Made from nearly half Merlot, the blend also contains Cabernet Sauvignon, Syrah, Zinfandel,

Cabernet Franc, Petite Sirah and Malbec. Considered a stellar growing season in the Napa Valley, 2013's ideal conditions allowed the grapes to ripen fully. Through careful blending, the concentrated fruit and warm licorice flavors are beautifully countered by light tannins. \$12.99

Karen's pick is the **2014 Soledad Solmayor Tempranillo** from Ucles, Spain in the Castilla-La Mancha region, where hot summers and cold winters prevail. A benefit of the dry climate is that there are little to no vine diseases. Tempranillo, known locally as *cencibel*, is dark-hued, with rich, fruit flavors. Delicious. \$8.99 **90 WE**

We hope you'll heed our recommendations this month and try a few or all of them. And in keeping with the notion of school night wines, we've paired them on page two with some of our favorite school night dinners, too. Enjoy! ♦

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**Did you know...** The 5 S's of wine tasting involve more than the sense of taste. To fully experience a wine, try the multi-sensory approach used by sommeliers and experts: See, Swirl, Smell, Sip and Savor.

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

**Fri 9/9: French Wines:** Wines from all over France.

**Sat 9/10: Three-fer Wines:** Three for \$24.99 or \$8.49 each.

**Sat 9/17, 9/24 & 10/1: Winning New Arrivals**

**Fri 9/16: September Staff Picks:** Try our A+ list of school night wines as you head back inside for warming dinners.

**Fri 9/23: 90s Rated Wines:** More great wines from the ever-expanding 90s Club.

**Fri 9/30: Spanish Love:** Wines we love from Spain and Spanish-speaking countries.

### Pork Chops Parmesan

*Courtesy of customer and friend, Mick Pettit*

Serves 4 to 6

#### INGREDIENTS

4 10-12 oz boneless pork chops, pounded to one-half inch thick  
salt and fresh ground black pepper to taste  
1 cup Parmesan cheese, shredded or grated  
3 eggs, lightly beaten  
1-1 ½ cups panko breadcrumbs  
½ cup olive oil for frying, more as needed  
lemon wedges for serving

#### DIRECTIONS

Sprinkle salt and grind pepper over both sides of pork and let sit for 15 minutes. Set up three shallow bowls, adding cheese to first, eggs to second and panko to third.

Heat a wide, oven safe sauté pan over medium and add oil. When oil shimmers, add chops and cook without moving for six minutes. Flip, adding more oil as needed, to brown second side.

Serve with lemon wedges and Sheila's September wine pick.



## News & Events

### Embracing Wine in a Can

You may have tried the **Pampelonne Joie de Vivre Sparkling Rosé** wine in a can at a tasting here in August. Well, according to an article in *AdWeek* by Christine Birkner, millennials have taken a shine to the can. According to Birkner, they are looking for wines with more straightforward labeling, products that are fun and approachable and that thumb their nose at so-called snobbery. Love it or not, it seems it's here to stay. And if you need convincing that there's any value to this trend, the canned rosé varieties are opening youth's eyes to an appreciation of rosé wine, of which we are more than fond. C'mon, give it a try.

### Hard Cider Sangria

*Courtesy of Food & Wine Magazine*

*Instead of wine, this juicy sangria is made with hard cider spiked with lemon juice and apple brandy. A perfect transition from Summer to Fall.*

#### INGREDIENTS

1 cup quartered and thinly sliced unpeeled green, yellow and red apples  
1 navel orange—quartered and thinly sliced crosswise  
1 cup apple juice, chilled  
2 tablespoons fresh lemon juice  
1/4 cup apple brandy  
One 22-ounce bottle Nine Pin hard apple cider, chilled  
Ice

#### DIRECTIONS

In a pitcher, combine the apples with the orange, apple juice, lemon juice and brandy. Just before serving, add the hard cider. Serve in tall glasses over ice.



## September 2016 Staff Wine Picks

**Sheila: 2014 Chamisal Vineyards Stainless Chardonnay (Central Coast) \$11.99** (reg \$13.99) Unoaked, it has a round mouthfeel, crisp acidity and flavors of nectarine, mango and lime, with a clean finish. \*Pork chops Parmesan, see above

**Joe: 2014 Domaine de Pellehaut (Gascogne) \$8.49** (reg \$9.99) Opening with notes of lemon and Seville orange, the juicy acidity is balanced by a touch of viscosity. Crisp and clean with a smooth finish \*Farfalle with zucchini and ricotta

**Max: 2013 Capçanes Mas Donis Barrica (Montsant, SP) \$10.99** (reg \$12.99) An 85/15 blend of Old Vines Grenache and Syrah, it is medium- to full-bodied with vibrant cherry notes and a velvety finish. \*Baby back ribs

**Ian: 2012 Château de Parenchère Bordeaux Supérieur (Bordeaux) \$11.99** (reg \$13.99) A 70/30 blend of Merlot and Cabernet Sauvignon, it has a palate of tobacco, juicy cherries and soft tannins. \*Bacon-wrapped meat loaf

**Bill: 2013 Aviary Red Blend (Napa Valley) \$12.99** (reg \$14.99) This Merlot-driven blend is aged 12 months and has concentrated flavors of tobacco, spice, tea leaf, almonds, dark chocolate and juicy berries. \*Pot roast

**Karen: 2014 Soledad Solmayor Tempranillo (Ucles, SP) \$8.99** (reg \$10.99) **90 WE** Brimming with aromas and flavors of boysenberries, blueberries, cherries and cinnamon, it is smooth and delicious. \*Mancheco cheese burgers