



Grapevine

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Home Schooling? Get Your Supply of School Night Wines Here

It's back to school time with a twist this year. Though school buses may still be on vacation, school studies are set to resume, along with schedules. With that and cooler weather dinners approaching, here are our newest school night wines — 3 for \$25.99 or \$8.66 each — delicious and deliciously priced.

Poema is a small production Spanish vintner dedicated to sustainably produced, organic wines, using no herbicides. **NV Poema Cava Brut Rosé** is from the Penedès in the Cava appellation of Catalonia, Spain, west of Barcelona. Made from 100% indigenous Trepát, grapes are macerated for 16 to 20 hours and fermented in stainless steel tanks for 15 days. Made using the *metodo tradicional*, the second fermentation takes place in the bottle. This is a crisp sparkling wine with flavors of red berries and rose petals, finishing with fresh, clean acidity. Try it with a green salad with avocado and shrimp.

California's Guenoc winery was started in the late 1880s by British-born actress and socialite Lillie Langtry, adored by turn-of-the-century American theatergoers and first known for her romantic liaisons with Brits and Americans before turning



her attention to winemaking. The **2018 Guenoc Chardonnay** presents a balance of richness and acidity, with aromas of golden apples, pears and citrus zest. This is a natural for roast chicken or your best grilled cheese.

Petaluma, California's Green String Farm has championed sustainability and *beyond organic* farming for more than 30 years, providing produce to Alice Waters' Chez Panisse and influencing farms and vintners for decades. Eschewing herbicides and synthetic fertilizers, Cline Cellars has practiced the Green String method of growing grapes since 2000. **Cline's Farmhouse Red** wine, named for the schoolhouse at Green String Farm is a delicious example of letting

the grapes and the land on which they're grown shine. The Zinfandel-driven blend also includes Syrah, Carignane, Mourvedre and Petite Sirah. This smooth, medium-bodied wine has chocolate, plum and berry notes and would make a fine partner to pork chops or sausage and peppers.

The Fiuza Family has been making wine in Portugal's Tejo appellation for more than a century, teaming up with renowned Australian winemaker Peter Bright in 1985. This partnership fuses old world tradition and modern innovation. **Fiuza's 2016 3 Castas** (grapes) is a blend of Touriga Nacional, Syrah and Cabernet Sauvignon. The palate of bright fruit, complimented by smooth tannins and excellent structure makes this a

natural pairing for meatloaf or spaghetti and meatballs.

Lewis & Clark wines are made by Four Feathers Wine Estates in Washington. Named for famous explorers who pushed into the western reaches of the US, the **2017 Lewis & Clark Cabernet Sauvignon** comes from McNary Vineyard in the Horse Heaven Hills AVA in southeast Washington. The red and black fruits, subtle baking spices and ample body make this a good choice for cooler evenings, whether the menu features grilled sirloins or fajitas.

The return-to-school routine is always an adjustment, and home schooling will be a learning curve. Simplicity will save us. Grab a bottle or five of these school night wines and settle in. *Que sera, sera.* ♦

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

Did you know... *Beyond organic* goes beyond the techniques used for *organic* certification; it's about regenerative farming that aims to build healthy soil, boost biodiversity, and draw carbon from the atmosphere via methods like cover cropping and minimum tillage.

10 Hot September Cocktails to Bridge Summer and Fall

- Bourbon Old Fashioned
- Manhattan
- Long Island Iced Tea
- Negroni
- Bloody Mary
- Pain Killer
- Aperol Spritz
- Margarita
- Dirty Martini
- White Russian

We've got what you need for those evenings when you want a tippie of spirit. Whether it's a rich Bourbon, an herbal Gin, a clean tasting Vodka or whatever

else your heart desires, our staff can help you make your next fab cocktail. *And don't forget, we have curbside pickup and delivery service. Cheers!*

Sheila's Kahlua Chili

This is a beloved W&SS recipe that is in tune with the slip back into cooler evenings and stress-free dinners.

- 2 Tbsp olive oil
- 2 lbs 85% ground beef
- 1 large onion, chopped
- 1 - 15 oz can black beans, rinsed
- 1 - 15 oz can kidney beans, rinsed
- 1 - 25 oz jar Dominick's Tomato Sauce
- 2 packets chili seasoning mix
- ½ cup Kahlua liqueur, more if desired
- Shredded cheddar or sour cream to garnish
- Tortilla chips for serving, optional



Heat 1 Tbsp oil in a large Dutch oven until shimmering. Add ground beef and sauté until pink is gone. Scatter beef to perimeter of pan and add remaining oil to center of pan; add onions, sautéing until golden, then mix with beef. Add beans, tomato sauce, chili seasoning and Kahlua. Bring to a boil, reduce heat to low and simmer for one hour, stirring occasionally. Serve with tortilla chips and Brian's staff pick, below.

Bourbon Old Fashioned

Makes 2 cocktails

- 1 tsp sugar
- 6 dashes Angostura bitters
- 2 tsp water
- 4 oz bourbon
- 2 strips of orange peel

Add the sugar, bitters and water into a shaker and stir until the sugar is nearly dissolved. Add Bourbon and gently stir to combine. Fill the glasses with ice cubes and divide shaker contents into glasses. Garnish each with an orange strip.



Aperol Spritz

Makes 2 cocktails

- 6 oz prosecco
- 4 oz Aperol
- 2 oz soda water
- 2 orange wheels for garnish

Add first three ingredients to a shaker with ice and stir. Pour into two wine glasses with ice. Garnish each with an orange wheel. *Hello, early autumn.*



September 2020 Staff Wine Picks

Sheila: 2019 De Wetshof Estate Limestone Hill Chardonnay (South Africa) **\$14.99** (reg \$17.49) **92 WE** From South Africa's Robertson Wine Valley, the wine is unoaked, leaving the wine to develop understated flavors of lemon, peaches and hazelnuts with a long, rich finish. Tastes like a French Burgundy. **Fettuccine with crab and crème fraîche*

Ian: Ian: 2018 Sallier de la Tour Grillo (Sicilia) **\$11.49** (reg \$13.49) **90 WE** Made from the Grillo grape, the wine is aged four months in stainless steel. Clean and crisp, tropical aromas are followed by a tangy palate of citrus, honeydew and white peach, streaked with a pleasant note of salinity. **Linguine with white clam sauce*

Brian: 2018 Pendulum Cabernet Sauvignon (Columbia Valley) **\$14.99** (reg \$17.99) **91 WS** The long growing season aids in robust fruit flavor development of this 100% Cabernet, aged 11 months in new and seasoned French oak. The result is concentrated blue and black fruits with full body and a hint of leather. **Sheila's BBQ Chili, see above*

Tony: 2018 L'Umami Pinot Gris (Willamette Valley) **\$12.99** (reg \$14.99) The umami reference is to the savory, edible, local mushrooms that grow in the Pacific Northwest around the vineyards. Made by acclaimed winemaker Laurent Montalieu of Four Graces, the wine has a palate of pears and stone fruit with a silken finish. **White pizza with wild mushrooms*

Carol: 2018 Brick & Mortar Pinot Noir (Anderson Valley) **\$16.99** (reg \$19.99) **92 WE** Sustainably, organically grown grapes benefit from the Pacific's foggy mornings and cool evenings, allowing optimal ripening. Native yeasts and seasoned French oak aging let the wine's bright fruit character and acidity shine. **Grilled pork tenderloin with sage*

Ben: 2018 Bonny Doon Vineyard 'Le Cigare Volant Cuvée Oumuamua' (Monterey) **\$15.49** (reg \$17.99) **93 & #19/Top 100 WE** A 52/35/13 Rhone style blend of Grenache, Cinsault and Syrah, it has enticing aromas of plums, cracked peppercorns and dried mint leaves that segue to a bright, refreshing palate of hibiscus, anise and curry spice. **Yogurt-marinated lamb kebabs*