



Grapevine

September 2021

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From Summer to Autumn with Transition Wines

As we bid farewell to swimming and dock days, and prepare to embrace the onset of autumn, we bring you transition wines. Whites or rosés with a little more body and lighter reds to greet the evening chill make excellent pairings for a return to indoor cooking.

In the heart of Tuscany's San Gimignano region sits Tenuta Montagnani's Terre di Sovernaja, the ancient name of the land where this organically farmed vineyard sits. **Montagnani's 2019 Vernaccia di San Gimignano DOCG**

is fermented in concrete and steel tanks over a period of about 40 days, allowing complex layers of aromas and flavors to develop. Opening with an herbal, rosemary nose and marine salinity on the palate, it graduates to fruit flavors of citrus, pears and white peaches. It is clean yet rich enough to accompany an herb-flecked frittata or fettuccine Alfredo. \$13.99

Located on Cayuga Lake in New York's Finger Lakes region on a 19th century orchard and dairy farm, **Sheldrake Point produces a Dry Rosé** made exclusively from Cabernet Franc. Undergoing no malolactic fermentation or contact with oak, the 2020 vintage is aromatic of field strawberries and has a



palate of dried cranberries, tart cherries and a dry, citrusy streak. This is a versatile wine that can transform your shrimp chowder or rotisserie chicken salad over a bed of late summer greens. \$11.99

Surrounded by farms, ranches and vineyards to the north of the Santa Ynez Valley, Los Alamos is a living photo of California's old west roots. Just 20 miles from the Pacific Ocean in Santa Barbara County, Seaglass' sandy Los Alamos vineyard sees fog and wind. This means that the fog's moisture dries up quickly, bringing heat and dryness to birth healthy vines. Undergoing cold fermentation and aging in small, seasoned oak barrels, the **2018 Seaglass Pinot Noir** is elegant and light with bright red cherries and vibrant acidity. Think

broiled salmon or fettuccine with mushrooms. \$10.99

On the Northern slopes of Mount Etna in Sicily sits the tallest active volcano on the European continent. Bathed by sun, rain and seabreezes, **Tornatore's 2017 Etna**

Rosso is composed of 95/5 Nerello Mascalese and Nerello Cappuccio. This sustainably-produced wine is dry and complex, with indulgent notes of black cherries and white pepper and textural dichotomies of silk and acidity. Whether your Tuesday nights feature meatballs in tomato sauce or anchovy-laden blond puttanesca, this is your wine. **93 WE \$17.99**

The Gamay grape, indigenous to Burgundy, is the star of Beaujolais Nouveau, the slurpable wine that comes out a week before Thanksgiving, and in aged Beaujolais, pleasantly

fruity and gemstone-like. **Château de Pizay's 2019 Morgon** heralds blue and black fruits, peppercorns and baking spices, making it sublime with a roast chicken on a Wednesday night. This wine will elevate mid-week to a night to be cherished. **\$16.99**

Made mostly from the Mencia grape with a touch of Trouseau and Alicante Bouschet, **Bodegas Raul Perez 2018 'Ultreia Saint Jacques'** is a terrific way to usher in autumn.

Fermented in oak and then aged in large oak foudre and cement, this wine is floral, juicy and spicy. Consider this your roast chicken partner. **93 RP \$16.99**

Transitioning from outdoor grill nights to the stove is both sadly nostalgic and wholly comforting. We've no choice but to embrace it. Join us in this refrain: *Welcome to September.* ♦

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

Did you know... Beaujolais is bordered by Burgundy to the north and the gastronomic city of Lyon to the south. Whether or not you're a fan of Beaujolais Nouveau, give aged Beaujolais a try. You won't be disappointed.

Wine Tastings Fridays 3 to 6 and Saturdays 1 to 4

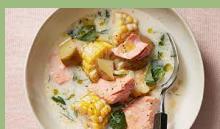
Wine Tastings are back. Stop in either day or both and see what we're up to. Stay tuned to your email box for our weekly missive. Just a heads-up for this month...

September staff picks
Front page of the newsletter wines
New arrivals — 3 for \$25.99
School night wines — 3 for \$25.99

Salmon and Corn Chowder

Late summer corn adds the perfect touch of sweetness to this creamy salmon chowder. Serve with oyster crackers.

3 Tbsp unsalted butter
1 small onion, finely chopped
Kosher salt and freshly ground pepper
2 Tbsp unbleached all-purpose flour
2-3 cups fish stock or clam broth
12 oz Yukon Gold potatoes, scrubbed, cut into ½" pieces
1 lb skinless salmon fillet
Corn kernels from 3 shucked ears
⅓ cup heavy cream
¼ cup torn, fresh basil, plus whole leaves for serving



Melt butter in a large straight-sided skillet over medium-high heat. Add onion, season with salt and pepper and cook, stirring occasionally, until translucent, about 2 minutes. Add flour; cook 30 seconds. Stir in fish stock or clam broth, 1 cup water, and potatoes. Bring to a boil, then reduce heat and simmer, covered, until potatoes are tender, 10 to 12 minutes. Meanwhile, cut salmon into 2-inch pieces.

Add salmon to skillet and cook, covered, stirring once, until opaque, about 3 minutes. Add corn and immediately remove from heat. Stir in cream and basil. Serve each bowl garnished with whole basil leaves and pepper. Toast to September with Sheila's staff pick, below.

Whiskey Sour

Sometimes, you just want something comfortable — steeped in tradition but made with utmost care.

3 oz Basil Hayden Bourbon
2 tsp lemon juice
1 tsp superfine sugar
2 Orange slices
2 Luxardo cherries



Add Bourbon, lemon juice and sugar to a cocktail shaker. Shake with ice and strain into two chilled rocks glasses. Garnish each with an orange slice and a Luxardo cherry. Toast to all things traditional and brand new to you. *Cheers.*

September 2021 Staff Wine Picks

Sheila: 2018 Scott Family Estate Chardonnay (Arroyo Seco-Monterey) **\$15.49** (reg \$17.99) **92 WE** Aged 10 months in a combination of stainless steel and new and seasoned French and American oak, this Dijon clones Chard has vibrant stone fruit aromas, striking acidity and a soft, creamy finish. **Creamy salmon and corn chowder*, see above

Ian: 2020 Troupis Winery Moschofilero (Fteri, GR) **\$10.99** (reg \$12.99) Made from 100% Moschofilero, it undergoes cool fermentation to preserve the grape's clean fruit flavors. Perfumed with jasmine, rose and citrus, it has bracing acidity and clean citrusy fruit flavors of orange and lime. **Shrimp Cobb salad with polenta croutons*

Brian: 2016 Mount Peak 'Rattlesnake' Zinfandel (Sonoma) **\$33.99** (reg \$39.99) **94 RP** Blended with 10% Petite Sirah and aged 14 months in new French and American oak barrels, this rich wine is full-bodied and spicy with integrated notes of blueberries, blackberries, cinnamon stick, peppercorn and cedar. **Harissa-rubbed pork roast*

Bill: 2017 Hamilton Creek Cabernet Sauvignon (Napa Valley) **\$16.99** (reg \$19.99) Made from 100% Cabernet Sauvignon nurtured by the region's long growing season of warm, dry days and cool evenings, this Cab is dense with well defined tannins and complex structure. Black fruits and balanced acidity make it food friendly. **Pan-seared ribeye and mushrooms*

Ben: 2019 Comtesse de Malet Roquefort Blanc (Bordeaux) **\$10.99** (reg \$12.99) An 80/20 blend of Sauvignon Blanc and Sémillon grapes grown in clay and limestone soils is fermented and aged in stainless steel. It is clean, smooth and balanced with a crisp, lemony finish flecked with late summer herbs. **Fettuccine with the last of your summer pesto*

Tony: 2019 Böen Pinot Noir (California) **\$16.99** (reg \$19.99) *Böen*, meaning *the farm*, is the creation of Joe Wagner of the infamous Wagner family. Blended from optimally ripened grapes from Sonoma, Monterey and Santa Barbara, this Pinot is concentrated and full-bodied with flavors of black cherries and baking spices. **Pan-seared lollipop lamb chops with rosemary*