



January 2010

# Grapevine

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

## Tasting Magical Wines as we Tour through Burgundy



to the southeast; south to the Côte Chalonnaise, the Mâconnais, and Beaujolais. And while there are other minor grapes grown there, Chardonnay and Pinot Noir are the two principal grapes. Hence, white Burgundy is made from Chardonnay and red from Pinot Noir.

The Chablis wine region in northern France includes its namesake village and the vineyards of 20 or so surrounding villages. Chablis is known for its crisp, classic whites: light-to medium-bodied, powerful and with mouthwatering acidity. Made from grapes grown in clay and limestone soil, lending the wines a flinty character, Chablis is a pale straw color often tinged with green. Its early reputation was sullied by winemakers who capitalized on the name by calling substandard whites not from the region *Chablis*, which rightfully must be made from Chardonnay grapes grown in that well demarcated area. Today, with wine drinkers' increasingly sophisticated palates and strict EU regulation of naming wines, due respect for Chablis is resurging.

Ninety miles south is the Cote d'Or — a slope named after the golden color of the autumn leaves — extending 30 miles north to south from Dijon to Maranges. The slope consists of the Côte de Nuits in the north and the Côte de Beaune in the south, boasting whites such as Montrachet and reds such as Romanée-Conti. Resembling a Swiss village, beautiful Beaune claims a respectable number of famous vineyards including Louis Jadot, Joseph Drouhin and Louis Latour. Wines from Beaune tend to be structured and fruity with nuances of barnyard and earth, elegant and balanced, steely and complex.

Further down is the Cote Chalonnaise and the Maconnais, whose reputation is built upon its flinty Chards. In particular Pouilly-Fuissé, an area of deep valleys in the southern Macon, covers five villages, of which the subtly different terroirs produce distinctively crisp yet round wines.

Finally, Beaujolais in the the Rhône-Alpes — historically a part of Burgundy, but politically a part of the

Rhone — produces wines from the Gamay grape such as the famed Beaujolais Nouveau, a festive, young wine that is released on the third Thursday of November (one week before Thanksgiving) each year. Mature Beaujolais made from Gamay Noir and Chardonnay is light bodied with balanced acidity and a fresh, fruity taste that is, however, far more complex than Beaujolais Nouveau. As Gamay Noir ages, it comes to resemble Burgundian Pinot Noir. Brouilly is the southernmost of the region, producing rich, seductive Beaujolais with mineral notes that develop over time.

Burgundians are said to be closely connected to the land, and it is reflected in their wines, which are beautiful to look at, smell and taste. Buy a bottle or two, and transform an ordinary evening or celebrate an occasion with a gem from one of the world's most celebrated wine regions. ♦

**W**hat is it about Burgundy that evokes such intrigue? A certain magic exists about the wines and the region for which they are named, but the question is sometimes asked whether the wines' fame is earned or is merely nostalgic lore.

Burgundy begins two hours southeast of Paris with Chablis, extending to the Cote d'Or, or *golden slope*,

**Winter Savings! 15%  
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**Value Priced Wines from the 90's Club — Fine Wines Rated 90 or Above...Under \$25.00**

Santa Ema Merlot Reserve 2007.....	90 pts. RP.....	Chile.....	\$9.99.....	(reg \$11.99)
DaVinci Chianti 2007.....	90 pts. WE.....	Tuscany.....	\$10.99.....	(reg \$13.99)
Michael & David '7 Deadly Zins' Zinfandel 2007.....	90 pts. RP.....	Lodi.....	\$13.59.....	(reg \$15.99)
Louis M. Martini Sonoma County Cabernet Sauvignon 2007.....	90 pts. RP.....	Sonoma.....	\$10.99.....	(reg \$13.99)
Las Rocas Garnacha 2007.....	90 pts. RP.....	Spain.....	\$10.29.....	(reg \$12.99)
Alamos Malbec 2008.....	90 pts. WS.....	Argentina.....	\$8.59.....	(reg \$10.49)
The Winner's Tank Shiraz 2008.....	90 pts. RP.....	Australia.....	\$11.89.....	(reg \$13.99)
Marquis Philips Shiraz 2008.....	91 pts. RP.....	Australia.....	\$12.99.....	(reg \$14.99)
Marquis Philips Sarah's Blend 200X.....	91 pts. RP.....	Australia.....	\$12.99.....	(reg \$14.99)
Woop Woop Cabernet Sauvignon 2007.....	90 pts. ST.....	Australia.....	\$9.39.....	(reg \$10.99)
Grand Veneur Cotes Du Rhone 2007.....	90 pts. RP.....	France.....	\$11.99.....	(reg \$13.99)
Selection Laurence Feraud Seguret Cotes Du Rhone Villages 2007.....	90 pts. RP.....	France.....	\$14.49.....	(reg \$16.99)
Fincham Red Note 2006.....	90 pts. RP.....	France.....	\$11.99.....	(reg \$13.99)
Kaesler Stonehorse Shiraz/Grenache/Mourvedre 2007.....	90 pts. RP.....	Australia.....	\$15.39.....	(reg \$17.99)
Gloria Ferrer Brut Sonoma County (NV) "Top 100".....	90 pts. WS.....	California.....	\$12.99.....	(reg \$18.99)
Catena Malbec 2007 "Top 100".....	91 pts. WS.....	Argentina.....	\$16.99.....	(reg \$24.99)

**January White Sale — Your Choice \$9.99**

Wente Morning Fog Estate Grown Chardonnay 2008.....	California.....	\$9.99.....	(reg \$11.99)
J. Lohr Riverstone Chardonnay 2008.....	California.....	\$9.99.....	(reg \$14.99)
Rodney Strong Chardonnay 2007.....	Sonoma.....	\$9.99.....	(reg \$13.99)
Four Vines Chardonnay 2008.....	California.....	\$9.99.....	(reg \$12.99)
Buena Vista Carneros Chardonnay 2006.....	Carneros.....	\$9.99.....	(reg \$11.99)
Chateau Ste. Michelle 2008.....	Washington.....	\$9.99.....	(reg \$11.99)

**School Night Wines**

1.5 Ltr Bottles

Bolla Sangiovese, Merlot, Valpolicella, Bardolino & Cabernet Sauvignon.....	\$10.99.....	(reg \$13.99)
Ruffino Chianti.....	\$12.99.....	(reg \$14.99)
Little Penguin Chardonnay, Merlot, Shiraz & Cabernet Sauvignon.....	\$9.49.....	(reg \$11.99)
Woodbridge Sauvignon Blanc, Chardonnay, Merlot & Cabernet Sauvignon.....	\$11.99.....	(reg \$14.99)
Fetzer Chardonnay, Merlot, Pinot Noir & Cabernet Sauvignon.....	\$11.99.....	(reg \$14.99)
Primavera Pinot Grigio.....	\$8.99.....	(reg \$10.99)
Luna Di Luna Chardonnay/Pinot Grigio.....	\$13.99.....	(reg \$16.99)
Cavit Pinot Grigio.....	\$11.99.....	(reg \$14.99)
Walnut Crest Pinot Grigio.....	\$9.99.....	(reg \$12.99)
Bella Serra Pinot Grigio.....	\$10.99.....	(reg \$12.99)
Patch Block by Georges Duboeuf Pinot Noir & Merlot.....	\$9.99.....	(reg \$11.99)
Night Harvest by R. H. Phillips Chardonnay & Sauvignon Blanc.....	\$9.99.....	(reg \$12.99)
C. K. Mondavi (all varietals).....	\$9.99.....	(reg \$11.99)
Beringer California Collection White Zinfandel & Pinot Grigio.....	\$9.99.....	(reg \$11.99)
Robert Mondavi Private Selection Merlot, Chardonnay, Cabernet Sauvignon.....	\$16.99.....	(reg \$20.99)
Beringer Founders Estate Merlot, Cabernet Sauvignon & Chardonnay.....	\$15.99.....	(reg \$19.99)
Relax Riesling.....	\$15.29.....	(reg \$17.99)
Walnut Crest Sauvignon Blanc, Chardonnay, Carmenere, Merlot & Cabernet Sauvignon... Mix 'n Match.....	3/ \$25.99.....	(reg \$10.19 ea)
Frontera Chardonnay, Malbec, Cabernet Sauvignon..... Mix 'n Match.....	3/ \$25.99.....	(reg \$10.19 ea)
Barefoot Pinot Grigio, Moscato, Sauvignon Blanc, Chardonnay, Merlot, Red Zinfandel, Cabernet Sauvignon..... Mix 'n Match.....	3/\$25.99.....	(reg \$10.99 ea)

**Super Specials**

Santa Margherita Pinot Grigio 2008.....	Italy.....	\$19.99.....	(reg \$26.99)
Merchesato Degli Aleramici Rosso di Montalcino 2006.....	Tuscany.....	\$14.99.....	(reg \$25.99)
Joseph Carr Cabernet Sauvignon 2007.....	Napa Valley.....	\$16.99.....	(reg \$19.99)
Simi Alexander Valley Cabernet Sauvignon.....	Alexander Valley.....	\$17.99.....	(reg \$22.99)

## More Great Sale Prices + Mail-in Rebates = Winter Savings

### Red & White Burgundies (Chardonnay & Pinot Noir)

Domaine Marc Morey & Fils Chassagne Montrachet 2004 .....	\$25.49 .....	(reg \$29.99)
Jean-Marc Domaine Sainte Claire Chablis 2007 .....	\$16.99 .....	(reg \$19.99)
Le Bourcier Macon Cuvee Elena .....	\$12.99 .....	(reg \$14.99)
Joseph Drouhin La Foret 2008 .....	\$8.99 .....	(reg \$10.49)
Joseph Drouhin Gevre-Chambertin 2005 .....	\$16.99 .....	(reg \$19.99)
Louis Jadot Bourgogne 2007 .....	\$9.99 .....	(reg \$11.99)
Louis Jadot Cote de Beaune-Villages 2007 .....	\$21.99 .....	(reg \$25.99)
Maison Ambroise Bourgogne 2005 .....	\$17.99 .....	(reg \$20.99)

**Grey Goose**  
Vodka 80°

**\$ 29.99** 750 ml.

Regular \$33.99

Winter Savings Continues! 15% off All

Wine --

Every Bottle, Every Day

**Captain Morgan**  
Spiced Rum

**\$ 29.99** 1.75 ltr  
Regular \$32.99

### Cline Wines

Mix & Match 12 Bottles and Receive \$30 Mail-In Rebate

Ancient Vines Mourvedre 2007 .....	\$12.99...(reg \$XX.99)
Ancient Vines Zinfandel 2008.....	\$12.99...(reg \$XX.99)

(SAVE AN ADDITIONAL \$2.50 PER BOTTLE WITH MAIL-IN REBATE)

**Bailey's**  
Irish Cream

**\$ 38.99** 1.75 ltr.

**- \$10.00** Mail-in-rebate

**\$ 28.99** Final Cost  
Regular \$44.99  
Save \$16.00

## January Staff Wine Picks

**Sheila: Picket Fence Chardonnay 2006** (Russian River Valley) \$13.99 (reg \$15.99) Bright fruit and acidity create a balanced, elegant wine with Meyer lemon and bosc flavors, leading to a beautiful mouthfeel.

**Damian: Colores del Sol Malbec 2008** (ARG) \$7.79 (reg \$8.99) This full-bodied Malbec is brimming with enticing aromas and robust flavors of dark cherry, blackberry and rose petals with sweet oak and mocha notes.

**Denise: Louis Jadot Cote de Nuits Villages 'Le Vaucrain'** (Burgundy) \$21.99 (reg \$26.99) This classic Burgundy is rich, dirty, and barnyardy, with lots of spice -- a true expression of the Pinot Noir grape a la France.

**Ian: Inkberry Shiraz Cabernet 2007** (AUST) \$11.29 (reg \$13.99) Superb aromatics and rich dark fruit concentration in this dark, inky wine would be perfect with aged cheeses and hearty meat dishes.

**Graham: Angeline Pinot Noir 2008** (Sonoma) \$12.79 (reg \$14.99) Coastal influences produce a classic velvety Pinot Noir with delicate aromas, balanced acidity and fresh, ripe berry flavors.

## Wine Tastings Fri, 4-8 & Sat, 2-6

**Fridays 1/8, 1/15, 1/22: New Arrivals:** Taste our newest finds!

**Sat 1/9: A Taste of Australia:** Black Box, Clos du Bois, Ravenswood & Toasted Head.

**Sat 1/16: Staff Picks:** Come in and taste our staff picks for the month of January (see p 3).

**Sat 1/23: A Toast to Burgundy:** A beautiful line-up of red and white Burgundies brings a kiss of French *je ne sais quoi* to warm up the January freeze.

**Fri, 1/29: Surprise! It's a January Thaw:** Missing those warm days? Us too! Come in and pretend with us as we tease ourselves with a few summer favorites.

**Sat, 1/30: Hot Mulled Wine & Port Tastings:** Join us for a hot mulled wine demonstration and taste a variety of ruby, tawny & vintage Ports accompanied by Stilton cheese and walnuts. A classic pairing!

Look for *Wine Treasures from the Rhone Valley* in the February 2010 issue of *Grapevine*.

## Wine News, Events or Musings

***Jumping Ahead to February: Winemaker from Washington State's Columbia Winery coming to Wine & Spirits of Slingerlands***

From 3-5 pm on Wednesday, February 3rd, winemaker from Washington State's Columbia Winery will pour wine and sign bottles at Wine & Spirits of Slingerlands before going next door to Bellini's to host a wine dinner. (More details to follow in an upcoming e-mail.)

Don't miss this wonderful opportunity to taste Columbia Riesling, Chardonnay, Merlot and Cabernet Sauvignon and to talk to the winemaker himself. And while you're at it, take home a signed bottle or two.

For details on the wine dinner, call Bellini's at 439.6022.

## Food & Wine

### Boeuf Bourguignon

*Adapted from "I Know How to Cook" by Ginette Mathiot*

2 T olive oil  
1/3 cup onions or shallots, chopped  
6 oz thick-sliced bacon, diced  
3 lbs stew beef, in 1 1/2" chunks, patted dry  
Scant 1/2 cup flour  
1 1/2 cups beef stock, hot  
3 cups Burgundy (aka, Pinot Noir; consider Hob Nob)  
1 bouquet garni (2 bay leaves, 6 sprigs fresh thyme and 6 sprigs parsley, tied together)  
8 oz button mushrooms  
Salt and black pepper to taste

1. Heat oil in a heavy pan over medium heat. Add onions and bacon and cook, stirring, until browned. Remove them and set aside; leave fat in pan.
2. Add beef and brown on all sides (work in two batches if necessary to avoid crowding).
3. Sprinkle browned beef with flour, stir until browned and add stock. Stir, scraping bottom of pan, then add reserved bacon and onions, the wine and bouquet garni. Season with pepper. Simmer gently for 2 hours.
4. Sauté mushrooms in small pan; add to stew at end.
5. Season stew with salt and pepper and serve with potatoes, a green salad and a Burgundy or Pinot Noir.

*(This recipe, said to be how most of the French make Boeuf Bourguignon at home, was taken from the translated Je Sais Cuisiner (I Know How to Cook) published in 1932 for French housewives and considered the French Joy of Cooking.)*

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### Check out Our Ongoing Store Specials

**Mix & Match** — Three for \$24.99 on select bottles  
**The 90s Club** — Wines rated 90+ Pts for under \$20  
*Wine & Spirits offers year-round custom made gift baskets and a variety of wine bar gifts and accessories: Riedel glasses, foil cutters, corkscrews, decanters, wine stoppers and wine bags.*