



January/February 2012

Grapevine

Price Chopper Plaza 1355 New Scotland Road Slingerlands, NY 12159
518.439.5535 slingerlandswine@yahoo.com www.slingerlandswine.com

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

Wine & Spirits of Slingerlands' Tasting Panel Checks Out Wines from Spain

Recently, a few of us from Wine & Spirits of Slingerlands sat down to taste wines from Spain, each of us choosing one. The panel consisted of owner Sheila Mc Neil and employees Ted, Graham and Renee. Graham traded hats with Renee to be our pourer for the evening; Ted chose the order and gave us a primer on each of the wines; Sheila presided over the event like only Sheila can; and Renee took notes. A few friends, spouses and significant others milled about, contributing their two cents and helping us figure out what we were tasting. We swirled, sipped and dumped, so as to really appreciate these wines and the integrity with which they were made. In the midst of it all, Sheila dispensed romance advice and keen observations of each of us.

Spanish wines are wonderful for food and wine pairing because of the high level of acidity — also true for Italian wines — and that they are aged longer than most before being released. Crianzas are aged one year; Riservas, two years; and Grand Riservas, three years. Aging is key to why Spanish wines taste so good and deserve recognition. Grenache, called Garnacha in Spain, is the country's most widely planted grape, though Tempranillo, the principal grape of the Rioja, is considered to be the best. Spanish wine proves itself over and over again with fabulous tasting, reasonably priced gems and so much more to be discovered.

Our evening's lineup consisted of Artazuri Garnacha '09, Burgo Viejo



From left to right, Artazuri Garnacha '09, Burgo Viejo '05, Palacios Petalos '09 and Numanthia Termes '08.

'05, Palacios Petalos '09 and Numanthia Termes '08.

We began with Ted's **Artazuri Garnacha '09** from Navarra — \$10.19 (pink) 91 Pts (WA). A good food wine that would be excellent with pork or salmon or anything Pinot Noir would go with, its nose was vanilla and candied; and it had a juicy, tangy palate reminiscent of raspberry preserves and tart cherry.

Second, was Renee's **Burgo Viejo '05** from the Rioja region — 90% Tempranillo, 10% Graciano \$9.99 (pink). Ted thought it had a pleasant, leathery nose, mixed with very dark berries and called it "smooth and rich, with a layered bouquet." While Sheila thought it was tannic, Graham thought it easygoing, with nice fruit on the front and good acidity. A char grilled burger, dripping juices and capped with Spain's Manchego cheese would be a fabulous pairing.

Next, Graham's **Descendientes de J. Palacios Petalos '09** from Bierzo in Rioja. With a \$17.49 pink price, 93 Pts (WS) and # 26 of the Top 100, this is a terrific buy. Made from the Mencia grape, the wine is biodynamically produced and was named for the winemaker's grandfather. When poured, the beautiful black cherry color was enchanting. We swirled and smelled, and Sheila gave a big 'ohhh' of approval. This delicious wine would be perfect with a ribeye steak — the fat countered by the tannins, and the tannins mellowed by the fat. A few of us agreed that there was milk chocolate on the nose, and when Renee claimed to smell eucalyptus, there was much polite throat-clearing, suggesting she was alone on that one. For the palate, Ted thought cassis, while Renee noted licorice. Graham and Sheila detected mocha and coffee. The cocoa-like tannins made you

want to savor and then refill and savor some more.

We concluded our panel tasting with Sheila's choice...drum roll, please. She chose the **Numanthia Termes '08**, 91 Pts (WS). Hailing from the Toro region, the grape is Tempranillo; but in the locale of Toro — located 40 kilometers from the Portuguese border in Castilla y Leon — Tempranillo is known as Tinta de Toro. The pink price is \$25.49, and the rich, jewel-toned wine is more than worth it. The owner of Empire Merchants North suggested it to Sheila with enough enthusiasm to convince her to buy it. The men in the room admired its legs — go figure. Perfumed with attractive notes of cardamom and blueberry, it had a sublime, inky black color, with blackberry, tobacco, currant and raspberry on the palate. It finished with beautiful tannins. Sheila said it was the biggest bodied wine so far, so big you could chew on it. A wine with this much body and soul would pair well with a rich, comforting pot roast and vegetables.

While all the wines were pleasing, each in their own way, Renee's was delicious but humble and Ted's a quiet champion. It was Graham's and Sheila's wines that blew us away, warming us for the cold January night outside. ♦

Incredible Savings!
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Exceptional Wines from the 90's Club...Under \$30

A to Z Wineworks Pinot Noir '09	90 pts. WS	Oregon	\$16.99	(reg \$19.99)
Anima Negra '08 (AV2)	90 pts. RP	Spain	\$21.49	(reg \$24.99)
Antigal Malbec '08	90 pts. WE	Argentina	\$12.99	(reg \$14.99)
Avant Chardonnay '09 by Kendall Jackson (WE Top 100)	90 pts. WE	California	\$12.99	(reg \$14.99)
Baby Blue '08	90 pts. RP	California	\$20.99	(reg \$24.99)
Bai Gorri Reserva '04	90 pts. RP	Spain	\$19.99	(reg \$29.99)
Beringer Knights Valley Cabernet Sauvignon '09	91 pts. WS	California	\$18.99	(reg \$21.99)
Bodegas Abanico Rúa '10	90 pts. RP	Spain	\$19.99	(reg \$29.99)
Bodegas Cal Blanca '07	90 pts. RP	Spain	\$11.99	(reg \$13.99)
Buehler Cabernet Sauvignon '08	90 pts. RP	California	\$19.99	(reg \$24.99)
Castello Banfi Rosso di Montalcino '09	90 pts. RP	Tuscany	\$18.69	(reg \$21.99)
Chalone Vineyard Chardonnay '08	92 pts. WS	California	\$23.99	(reg \$27.99)
Charles Smith Columbia Valley Cabernet Sauvignon '09	91 pts. WS	Washington	\$14.49	(reg \$16.99)
Chateau de Beaucastel Cotes du Rhone Coudoulet '08	91 pts. RP	France	\$21.29	(reg \$32.99)
Domaine d'Andezon Cotes du Rhone '10	90 pts. RP	France	\$10.99	(reg \$12.99)
Domaine Vendemio Cotes du Ventoux Imagine '10	95 pts. RP	France	\$19.99	(reg \$24.99)
Domenico Clerico Langhe Dolcetto Visadi '10	90 pts. RP	Italy	\$12.99	(reg \$14.99)
Dona Paula Estate Malbec '10	90 pts. WS	Argentina	\$12.99	(reg \$14.99)
Elyse Winery C'Est Si Bon Naggiar Vineyard '05	90 pts. RP	Napa Valley	\$19.29	(reg \$21.99)
Emmolo Sauvignon Blanc '10	91 pts. WE	Napa Valley	\$12.99	(reg \$14.99)
Franciscan Estate Cabernet Sauvignon '08	91 pts. WE	Napa Valley	\$18.99	(reg \$24.99)
Gilles Ferran Cotes du Rhone 'Les Sablieres' '09	90 pts. WS	France	\$10.99	(reg \$14.99)
Graffigna Reserve Malbec 2008	90 pts. RP	Argentina	\$ 9.39	(reg \$10.99)
Grandes Beso de Vino Selection '09	90 pts. WE	Spain	\$ 8.49	(reg \$ 9.99)
Knez Winery Anderson Valley Pinot Noir '09	90 pts. ST	Anderson Valley	\$23.49	(reg \$27.99)
L'Ostal Cozes Minervois Estibals '07	90 pts. RP	France	\$12.99	(reg \$14.99)
La Crema Chardonnay '09	93 pts. WE	Sonoma	\$15.99	(reg \$19.99)
Layer Cake Shiraz '09 (WE Top 100)	91 pts. WE	Australia	\$13.59	(reg \$15.99)
Maculan Brentino '08	90 pts. RP	Veneto	\$15.39	(reg \$17.99)
Maipe Reserve Malbec 2009	90 pts. RP	Argentina	\$12.99	(reg \$14.99)
Malenchini Bruzzico '07 (80% Cabernet, 20% Sangiovese)	90 pts. WS	Tuscany	\$16.99	(reg \$19.99)
Markham Vineyards Merlot '07	90 pts. WS	Napa Valley	\$15.99	(reg \$21.99)
Marques de Casa Concha Cabernet Sauvignon '09	90 pts. WS	Chile	\$15.29	(reg \$21.99)
Marques de Casa Concha Chardonnay '09	90 pts. WS	Chile	\$13.99	(reg \$19.99)
Mocali Morellino di Scansano '09	92 pts. WS	Tuscany	\$13.99	(reg \$16.49)
Mumm Napa Brut Prestige Sparkling Wine (Top 100/WS)	90 pts. WS	Napa Valley	\$14.99	(reg \$19.99)
Oberon Napa Valley Cabernet Sauvignon '09	91 pts. WE	Napa Valley	\$14.49	(reg \$16.99)
Pago de Valdoneje '09	91 pts. RP	Spain	\$11.99	(reg \$13.99)
Pascal Jolivet Sancerre '10	90 pts. WS	France	\$21.49	(reg \$24.99)
Pira Barolo '07	92 pts. RP	Italy	\$27.99	(reg \$32.99)
Qupe Syrah '08	91 pts. W&S	California	\$15.29	(reg \$17.99)
Rodney Strong Russian River Valley Pinot Noir '09	91 pts. WE	Russian River Valley	\$15.39	(reg \$17.99)
Shannon Ridge Ranch Collection Wrangler Red '08	90 pts. RP	California	\$ 9.99	(reg \$12.99)
Sonoma-Cutrer Chardonnay '09	91 pts. WE	Sonoma	\$21.49	(reg \$24.99)
Splendore '07	90 pts. RP	Spain	\$12.99	(reg \$14.99)
St. Cosme Cotes du Rhone '10	90 pts. WS	France	\$11.99	(reg \$13.99)
Starmont Chardonnay 2008	90 pts. WS	Napa Valley	\$13.99	(reg \$16.49)
Thorn-Clarke Terra Barossa Estate Grown Shiraz 2008	90 pts. RP	Australia	\$12.99	(reg \$14.99)
Tikal Patriota Bonarda/Malbec 2008	92 pts. RP	Argentina	\$17.99	(reg \$20.99)
Trapiche Broquel Malbec '09	90 pts. RP	Argentina	\$12.49	(reg \$14.99)
Xabec '08	92 pts. RP	Spain	\$12.99	(reg \$15.99)

**Look for 'The Many Guises of Grenache' in
the February 2012 Issue of Grapevine!**

From WS & WE 2011 Top 100 Wines & Winter Wonderland Wine Sale

From Wine Spectator's Top 100 Wines for 2011!

Allegrini Veronese Palazzo della Torre '08 (WS #60)	90 pts. WS	Italy	\$16.99	(reg \$19.99)
Beringer Chardonnay Napa Valley Private Reserve '09 (WS #40)	93 pts. WS	California	\$25.49	(reg \$29.99)
Bodega Catena Zapata Malbec '09 (WS #58)	91 pts. WS	Argentina	\$16.99	(reg \$19.99)
Castello di Monsanto Chianti Classico Riserva '07 (WS #31)	92 pts. WS	Italy	\$16.99	(reg \$19.99)
Desendientes de J. Palacios '09 (WS #26)	93 pts. WS	Spain	\$17.49	(reg \$20.49)
Gruet Blanc de Noirs NV (WS #43)	90 pts. WS	New Mexico	\$12.99	(reg \$14.99)
Peter Michael Les Pavots Knights Valley '08 (WS #50)	98 pts. WS	California	\$149.99	(reg \$174.99)
Robert Mondavi Oakville Cabernet Sauvignon '08 (WS #20)	94 pts. WS	California	\$37.99	(reg \$45.99)
Shafer Carneros Red Shoulder Ranch Chardonnay '09 (WS #65)	93 pts. WS	California	\$46.49	(reg \$54.99)
Terra Bianca Toscana Campaccio '07 (WS #36)	93 pts. WS	Italy	\$23.99	(reg \$29.99)
Vincent Girardin Moulin a Vent Domaine de La Tour du Bief Clos de la Tour '09 (WS #54)	92 pts. WS	France	\$21.29	(reg \$24.99)
Zind-Humbrecht Gewurztraminer L 170 '09 (WS #67)	92 pts. WS	Alsace	\$21.99	(reg \$25.99)

Winter Red Sale

Francis Coppola
Black Label Claret '09
\$13.99 (reg \$16.99)

Josh Cellars
Cabernet Sauvignon '09
by Joe Carr
\$10.99 (reg \$13.99)

Earthquake Petite Sirah '08,
Syrah '05, Zinfandel '09,
Cabernet Sauvignon '09
\$19.99 (reg \$24.99)

Cupcake Pinot Noir '10
Pennywise Pinot Noir '10
Beso de Vino Seleccion '09
Banfi Chianti Superiore '10
Gnarly Head Old Vine Zinfandel '10
Penfolds Koonunga Hills Shiraz/Cabernet '09
3/\$24.99 — \$8.33 ea (reg \$9.99ea) Mix 'n Match

Yellow Tail Malbec '10
\$4.99 (reg \$6.99)

Colores del Sol Malbec '10
\$7.99 (reg \$9.99)

St. Francis Sonoma County
Cabernet Sauvignon '07
\$13.99 (reg \$19.99)

Rosenblum Cellars
Vintner's Cuvee XXXII Zinfandel
\$6.99 (reg \$9.99)



Winter White Sale

St. Francis Sonoma County
Chardonnay '09
\$9.99 (reg \$13.99)

Louis Jadot Pouilly Fuisse '09
\$19.99 (reg \$26.99)

Rodney Strong Sonoma County
Chardonnay '10
\$9.99 (reg \$13.99)

Washington Hills Washington State
Sauvignon Blanc '10
\$8.49 (reg \$9.99)

Villa Pozzi Pinot Grigio (Sicily)
\$5.99 (reg \$9.99)

Casillero del Diablo
Chardonnay '10, Sauvignon Blanc '10
\$6.99 (reg \$9.99)

Santa Margherita Pinot Grigio '10
\$19.99 (reg \$26.99)

J. Lohr Arroyo Seco
Chardonnay '10
\$9.99 (reg \$12.99)

Kenwood Sonoma County
Sauvignon Blanc '10
\$8.49 (reg \$9.99)

Josh Cellars Chardonnay '10
by Joe Carr
\$10.99 (reg \$13.99)

Pacific Rim
Columbia Valley Riesling '10
\$8.49 (reg \$9.99)

Chateau St. Jean Sonoma County
Chardonnay '10
\$9.99 (reg \$12.99)

From Wine Enthusiast's Top 100 Wines for 2011!

Chateau St. Jean Fume Blanc '09 (WE #91)	91 pts. WE	Sonoma	\$ 9.99	(reg \$11.99)
Concannon Conservancy Chardonnay '09 (WE #70)	90 pts. WE	California	\$10.19	(reg \$11.99)
Francis Ford Coppola Votre Sante Chardonnay '09 (WE #60)	90 pts. WE	California	\$10.99	(reg \$12.99)
Hogue Gewurztraminer '09 (WE #15)	90 pts. WE	Columbia Valley	\$ 8.33	(reg \$ 9.99)
Kendall-Jackson Avant Chardonnay '09 (WE #54)	90 pts. WE	California	\$12.99	(reg \$14.99)
Layer Cake Shiraz '09 (WE #37)	91 pts. WE	Australia	\$13.59	(reg \$15.99)
Martin Codax Albarino '10 (WE #77)	90 pts. WE	Spain	\$12.49	(reg \$14.99)
Mont Gras Quatro '09 (WE #7)	90 pts. WE	Chile	\$12.99	(reg \$14.99)
Pacific Rim Riesling '10 (WE #1)	90 pts. WE	Columbia Valley	\$8.49	(reg \$9.99)
Sebastiani Sonoma County Chardonnay '09 (WE #17)	91 pts. WE	Sonoma	\$ 9.99	(reg \$11.99)
Washington Hills Washington State Sauvignon Blanc '10 (WE #10)	90 pts. WE	Washington	\$ 8.49	(reg \$ 9.99)
Woop Woop Shiraz '09 (WE #47)	90 pts. WE	Australia	\$10.29	(reg \$11.99)

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

Sat 1/21, 1/28 & 2/4: New Arrivals: Check out our latest finds to keep you warm on oh-so-cold winter nights by the fire.

Fri 1/20: Wines from the 90s Club & WS Top 100: A fantastic selection of 90+ rated wines from WS's Top 100 list.

Fri 1/27: Wines from the 90s Club & WE Top 100: A spectacular lineup of 90+ rated wines from WE's Top 100 list.

Fri 2/3: Wines for Superbowl Sunday: Whether it's Rieslings for white wine devotees or spectacular Zins and Spanish gems for Red lovers, you'll find a great lineup. And we'll complement our wine tasting with Sheila's Kahlua Chili.

Fri 2/10: Dinner Party Wine Spectrum: Elegant Champagne, buttery Chardonnay, pretty Pinot Noir or a bold Cabernet — any of these lovely wines would be perfect for your mid-winter dinner party for two or for a crowd.

Sat 2/11: Valentine's Food & Wine Pairing: Delicious Valentine's wines with special hors d'oeuvres — crab cakes by Francine — and cookies by Bloomah's Delights. Don't miss it.

Fri 2/17: Spectacular Spanish: We can't resist Spanish wine. Stop by and taste wonderful Whites and ravenous Reds.

Sheila's Super Bowl Kahlua Chili

2 lbs ground beef
1 large onion
1 15 oz can black beans
1 15 oz can kidney beans
1 25 oz jar Dominick's tomato sauce
2 packets chili seasoning mix
¼ cup Kahlua (or more, if desired!)



Saute´ ground beef and onions in olive oil in a large sauce pot until golden brown. Stir in drained beans, tomato sauce, chili seasoning and Kahlua. Bring to a boil, reduce heat to low and simmer for one hour, stirring occasionally. Open a fruity Red Zin, and watch the Super Bowl with your wildest friends.

Lime Lyte

Lighten up with this light, refreshing post-holidays cocktail

1-1/2 oz Voli Lyte Vodka
2 oz club soda
2 lime wedges
Strips of lime zest for garnish



Put Vodka and club soda in a rocks glass with ice. Squeeze juice from lime wedges over top and drop into glass. Garnish with curls of lime zest. Enjoy your delicious 75 calorie cocktail without guilt.

January Staff Wine Picks

Sheila: Cambria 'Katherine's Vineyard' Chardonnay '09 (Santa Maria Valley) \$16.99 (reg \$22.99) 91 Pts (WE) Lush, elegant and graceful with aromas and flavors of pineapple, pear, citrus and vanilla. This would be a perfect match for cornish game hen and rice pilaf stuffing and green salad with roasted goat cheese.

Damian: Kenwood Pinot Noir '10 (Sonoma) \$12.99 (reg \$14.99) Aromas of boysenberry and strawberry jam with notes of cinnamon, nutmeg, and vanilla; bright acidity with smooth tannins and a lingering finish. Ideal for salmon.

Denise: Bodegas Ramon Bilbao Tempranillo '07 (Rioja) \$9.99 (reg \$11.99) Intense dark garnet-red with a purple rim. On the nose its fine notes of tar with sweet and fresh red-berry fruit are alluring. A mineral acidity and concentrated cherry fruit come through and balance out to a dense and pure finish. Perfect with pork tenderloin.

Graham: Descendientes de J. Palacios Petalos '09 (Rioja) \$17.49 (reg \$20.49) 93 Pts (WS) & # 26 of the Top 100 Made from the Mencia grape, this delicious Red is biodynamically produced. The nose is milk chocolate, and the flavor profile is cassis, licorice and coffee. Enjoy this smooth, luscious wine with a ribeye steak.

Kris: Rosenblum Zinfandel NV (California) \$6.99 (reg \$9.99) The wine's bouquet mingles black fruit with cherry vanilla aromas. In the mouth it's all briar fruit, earth and peppery spice. A natural with baby back ribs.

Ted: Wyatt Pinot Noir '10 (Sonoma) \$12.99 (reg \$14.99) A wonderfully lush, fruit-driven Pinot Noir, full and round on the palate, with notes of cherry and cinnamon spice. Beautiful paired with glazed salmon or coq au vin.

Fabulous Savings! 15% off All Wine --
Every Bottle, Every Day

Special Valentine's Tasting Saturday, February 11th

One of the fortunes of owning a business is the opportunity to get to know my customers and fellow business owners. Two of them -- Francine Lynch of Cuisine by Francine and Barbara Schreiber of Bloomah's Delights -- occasionally cater our special wine tastings. Our Valentine's tasting on Saturday, February 11th from 2 to 6 will feature crab cakes from Cuisine by Francine and Valentine's cookies from Bloomah's Delights. Both women will be here during the tasting, so please stop by for a fabulous food and wine pairing, and discover wine for your Valentine.