



October 2009

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

Celebrating Our 12th Anniversary with

Bewitching Wines from Southern Italy

Producing wine for more than 4,000 years, Southern Italy's wines are often dismissed as sub-par to those from the North. And that is a mistake. The South's pizza, architecture and Mediterranean views are sublime, yes; and their wines are delicious.

Four chief wine producing regions are Campania, Puglia, Calabria and Sicily.

Campania

This region surrounding the city of Naples claims Mt. Vesuvius, the Amalfi Coast and the isle of Capri. The region's top two wines come from just outside of Naples: the red Taurasi and the white Greco di Tufo. Taurasi, made from the Aglianico grape, has a bouquet of tar and leather. Greco di Tufo thrives in Tufo's volcanic soil, producing fruity, dry, wine with a slightly nutty

flavor. Lacryma Christi del Vesuvio — the tears of Christ at Vesuvius — is grown on the slopes of Mt. Vesuvius. The volcanic soil produces delicious red, white, rosé and sparkling wines.

Puglia

The region of Puglia, on the Adriatic coast facing Greece, produces wine from Primitivo (a.k.a. Zinfandel), Malvasia Nera and Negroamaro — all red grapes that benefit from the Mediterranean climate and make powerful, lusty reds that are excellent with rich, full fare.

Calabria

The toe of the Italian boot, twisting and mountainous Calabria has three predominating grape varieties of Greek origin: Gaglioppo and Greco Nero in reds, and Greco Bianco in whites. From a wine producing standpoint, Ciro is an important subregion within Calabria. The

reds are hearty and full; Greco di Bianco has a velvety texture and a citrus-laced bouquet.

Sicily

Sicily produces close to 16% of Italy's wine, the majority of it white. Catarratto Bianco is the most-planted white wine grape. Nero d'Avola is the main red grape. In general, Sicilian wines are light-bodied and dry. Sicily is also noted for its fortified wines, like Marsala, and its dessert wines, such as Moscato.

Historically in the shadow of their northern cousins, Southern Italy's wines are terrific and make any occasion — such as Wine & Spirits of Slingerlands' 12th Anniversary — even more special. Come in and celebrate with us. ♦



Fall into Savings!
15% off Continues
Every Wine,
Every Day

Fabulous buys on every wine in the store -- 15% off all wine continues all Fall!

On Fri, 10/16, we'll have a Concha y Toro tasting, featuring the Concha y Toro RV outside and a tasting of the winery's family portfolio of wines inside!

Carmenere Frontera 2008	CH	\$ 4.29 (reg \$ 4.99)
Carmenere Casillero Del Diablo 2008	CH	\$ 8.59 (reg \$ 9.99)
Carmenere Marques Di Casa Concha 2006.....	CH	\$ 16.99 (reg \$ 19.99)
Carmenere Terrunyo 2005	CH	\$ 34.99 (reg \$ 40.99)
Syrah Casillero Del Diablo 2008	CH	\$ 8.59 (reg \$ 9.99)
Syrah Marques Di Casa Concha 2006	CH	\$ 16.99 (reg \$ 19.99)
Chardonnay Casillero Del Diablo 2008	CH	\$ 8.59 (reg \$ 9.99)
Chardonnay Marques Di Casa Concha 2007.....	CH	\$ 15.35 (reg \$ 17.99)
Don Melchor Cabernet Sauvignon.....	CH	\$ 71.99 (reg \$ 84.99)
Gewurztraminer Casillero Del Diablo 2007	CH	\$ 8.59 (reg \$ 9.99)

October Staff Wine Picks

Sheila: William Hill Chardonnay 2006 (Napa Valley) \$18.79 (reg \$21.99) This luscious Chard opens with a vivid burst of ripe pineapples, mangoes and tangerines framed by a broad, rich mouthfeel. The long finish has a touch of minerality that adds a distinct component to the mouthwatering fruit.

Damian: Gloria Ferrer Blanc de Noirs (Sonoma) \$15.29 (reg \$ 17.99) A blend of Chardonnay and Pinot Noir, this Sonoma sparkler is clean, fresh and delicate. Bright strawberry and black cherry aromas with subtle vanilla hints. The lush palate boasts small, lively bubbles and a persistent finish.

Denise: Plan Pégau (by Laurence Féraud of Domaine de Pégau) 2006 (Southern Rhone) \$12.99 (reg \$14.99) A blend of Grenache, Syrah and Carignan, this full bodied wine is easygoing and accessible and would be terrific served with foie gras or a rich, winey beef Bourguignon spiked with earthy mushrooms.

Ian: Domaine de Nizas Cotes du Rhone 2005 (FR) \$12.99 (reg \$17.99) Rated 91 Pts (WS), this classic Rhone blend of Syrah, Grenache and Mourvedre, has flavors of blackberry, bay leaf and pepper. It would be perfect with braised lamb shanks served with earthy mashed potatoes and glazed carrots.

Graham: Four Vines 'The Sophisticate' 2007 (Monterey) \$14.49 (reg \$16.99) Kissed with a touch of Petite Syrah, this Zin has aromas of vanilla oak and and toffee; the flavors of rich, spicy berry fruit follow. It's a refined and stylish wine that would match well with a nicely marbled steak hot off the grill.

Two great days of anniversary tastings: Friday, 10/23 & Saturday, 10/24

Anniversary Weekend Tasting, Part I:

Friday, 10/23: 4 to 8

Wine & food pairing with wines from France, Southern Italy, Argentina and Australia

French wines & country paté w/ Dijon mustard

Friday, 10/23 from 4 to 8: Four wine & food pairing stations

Southern Italian wines & Ricotta Salata drizzled w/ sunflower honey

Argentinian wines & Chorizo sausage made by Falvo's

Australian wines & bold, herbal cheeses to complement big Aussie wines

Bully Hill wines & an assortment of NYS cheeses

Grey Goose tasting w/ olives (automatic rebate available)

Michael David wines & boneless bbq wings made by Perfect Blend Café

California wines & crab and avocado profiteroles made by Perfect Blend Café

Champagne and sparkling wines & our anniversary cake made by Perfect Blend Café

Anniversary Weekend Tasting, Part II:

Saturday, 10/24: 2 to 6

Wine & food pairing with Champagne and sparkling wines, wines from Michael David and Bully Hill wineries, California wines & a Grey Goose Vodka tasting

Check your in-box for details about our anniversary tastings. And if you haven't yet signed up for our e-mail, do it the next time you come in!

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

Friday Sojourns: (10/2, 10/9, 10/16, 10/23, 10/30)

Taste wines from every vine and region on free-wheeling Fridays as we indulge our desire for whim. (On 10/16: a Concha y Toro RV Tasting; and on 10/23: Part I of our Anniversary Weekend Tasting. Don't miss them!)

Sat 10/3: New Arrivals: A chance to taste some excellent wines, new to the store. Join us!

Sat 10/10: Wines from the 90s Club: A fabulous opportunity to taste spectacular wines rated 90+ points.

Fri 10/16: Concha y Toro Tasting: The family portfolio of wines with the Concha y Toro RV set up outside. (See p 2.)

Sat, 10/17: Staff Picks: Sample the wines we like to drink at this awesome tasting. (See p 2 for descriptions.)

Fri/Sat, 10/23 & 10/24: A Weekend Toast to Our 12th Anniversary: We'll have 4 tasting stations each day in celebration of 12 terrific years in business. (See p 2.)

Sat, 10/31: A Halloween Bag Assortment of Wines: Devilishly good wines for Halloween, including Devil Merlot and Vampire Chard, Pinot Grigio, Pinot Noir & Merlot.

Wine News, Events or Musings

Happy 12th Anniversary, Wine & Spirits of Slingerlands

We opened our doors 12 years ago, in October of 1997, and we've never looked back. It is a supreme pleasure to be able to talk wine all day and to do it with people who have become our loyal customers over the years. We've watched children and grandchildren grow, we've endured the havoc wreaked by the roundabouts, we continue to battle — and triumph over — the threat of wine in grocery stores and we meet new customers whose tastes we'll come to know and who'll become our regulars. On Friday, 10/23 and Saturday, 10/24, we'll have a tasting with four wine and food pairing stations each day as a special thank-you to our customers. (See p 3 for details.) Please stop by and help us celebrate!

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.

Fennel Parmigiano Biscotti

Adapted from Wine & Dine Page-a-Day Calendar

These savory biscotti are the perfect complement to a full-bodied Italian red wine for an Autumn cocktail hour.

1 Tbsp ground fennel seed
1 Tbsp whole fennel seed
2 1/2 cups flour
1 tsp baking powder
1 tsp salt
1/4 cup semolina
1 cup grated Parmigiano Reggiano cheese
12 Tbsp chilled, unsalted butter
4 eggs (2 for dough; 2 beaten for an egg wash)
1/2 cup milk
1 Tbsp Ricard Pernod

Preheat oven to 350 degrees. In an electric mixer fitted with the paddle attachment, mix dry ingredients and butter until mixture resembles coarse meal. Combine 2 eggs, milk and Pernod; slowly add to mixture.

Divide dough into 4 equal parts and roll each into a flat log. Cover and refrigerate for half an hour. Brush logs with an egg wash and bake for 40 minutes. Cool for 20 minutes on a rack, then slice each log with a bread knife into quarter-inch slices.

Lower oven temperature to 200 degrees. Arrange slices on a cookie sheet and bake until crisp (45 minutes to an hour).

Bacardi Bat Bite

This festive shooter would be a festive drink to serve at your Halloween bash.

1 1/2 oz Bacardi Superior Light Rum
1/2 oz Chambord Liqueur
1 oz cranberry juice

Mix all ingredients in a shaker with ice and strain into a shot glass.

Look for Wines for Thanksgiving Dinner in the November 2009 issue of Grapevine.

Fall into Savings!
15% off Continues --
Every Wine,
Every Day

