



December 2012

# Grapevine

Price Chopper Plaza 1355 New Scotland Road Slingerlands, NY 12159  
518.439.5535 slingerlandswine@yahoo.com [www.slingerlandswine.com](http://www.slingerlandswine.com)

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

## A Toast to the Holidays with Champagne & Sparkling Wine

It can not be emphasized enough that Champagne and sparkling wine do not have to be held in the wings until the holidays come back around or a celebratory occasion arises; you are special every night of the year, and bubbles are one way of acknowledging that. Whether you toast with Champagne or one of the many delicious sparkling wines, you can make any evening special. Knowing some of the differences can help you to make your decision.

Champagne is sparkling wine from the Champagne region of France and is made using *methode champenoise*. Other sparkling wines may be made using this method, but if the grapes are not grown in this French region and the wine is not made there, it simply is not Champagne, regardless of the method used. The three grapes grown in this region known for cooler temperatures and chalky soil are Chardonnay, Pinot Noir and Pinot Meunier. The wine may be made from single or combination of those grapes. The growing conditions yield grapes that mature slowly, yielding good acidity and low sugar — desirable because the more sugar present, the higher the alcohol; and with two fermentations, the winemaker needs to start out with less sugar so that the resulting Champagne possesses the right amounts of alcohol and acidity.

There are three production methods used to produce sparkling wines — *methode champenoise*, *transfer method* and *charmat bulk process*. With *methode champenoise*, the grapes are harvested and pressed, and the juice is put into tanks or barrels for the first fermentation. A mixture of sugar and yeast called *tirage* — which produces alcohol and carbon



Whether it's Champagne for two or for a room full on New Year's Eve, a bottle of bubbly will make an already good night even better.

dioxide — is added to the base wine; then the wine is bottled for the second fermentation.

From here, once the spent yeast cells settle in the bottle for enough time to yield the desired flavor, riddling takes place. Bottles are put at an angle and turned periodically so that the yeast settles in one part of the bottle. Gradually, the bottles' angle is increased so that the yeast collects in the neck. After freezing the bottle neck and the plug of yeast inside it, the cap is removed and the frozen plug shoots out of the bottle quickly enough to preserve the bubbles. A small amount of wine and sugar called the *dosage* is added to make up for the yeast plug's volume. The make up of the dosage helps to determine the wine's dryness or sweetness. The bottle is then sealed with a cork and wire hood. Voila...Champagne!

**Chartogne-Taillet Rose Champagne** \$45.99 (reg \$53.99)

The transfer method is similar to *methode champenoise*. The wine is pressed and transferred to barrels for the first fermentation, then put into bottles with sugar and yeast for the second fermentation. The difference is that it is filtered instead of riddled, after which, the wine is re-bottled with the dosage, then secured with a cork and wire hood.

Charmat bulk process is the quickest and least expensive method. Once harvested, the grapes are fermented in tanks with the tirage for the first and second fermentations. After, the now sparkling wine is filtered and bottled, the dosage is added and the bottle is sealed with the cork and wire hood. As with the

transfer method, various grapes may be used.

From Spain comes *Cava*, a delicious sparkling wine often made from Parellada, Xarel-lo or Viura grapes, though Pinot Noir and Chardonnay may be used. Spanish law requires that Cava's second fermentation process is undergone in the bottle. **Juve y Camps Pinot Noir Cava** \$12.99 (reg\$ 14.99)

Italy's *Prosecco* is made from grapes with the same name and comes from the Veneto region. Usually made with the second fermentation in the barrel, it may be found in *spumante* — fully sparkling — or *frizzante* — lightly sparkling — styles. This refreshing sparkling wine is usually somewhat softer and sweeter and has larger bubbles. **Villa Sandi Prosecco** \$10.99 (reg \$12.99)

Sparkling wine is produced elsewhere as well — United States and Australia to name just two. The US often uses the Champagne grape varieties and many are produced according to *methode champenoise*, resulting in stunning sparklers. Australia may also use these grape varieties but largely uses its prized Shiraz for sparkling wine.

So, now all you need to do is stroll into the store to make an informed decision on just which type of Champagne or Sparkling Wine you'd like. Whatever your choice, you won't be disappointed. ♦

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

## Exceptional Wines from the 90's Club...Under \$25

Alain Jaume & Fils 'Les Champavins Domaine Grand Veneur.....	92 pts. RP	Rhone Valley.....	<b>\$16.99</b>	(reg \$19.99)
Anima Negra '08 (AV2).....	90 pts. RP	Spain.....	<b>\$21.49</b>	(reg \$24.99)
Baltos Mencia '08.....	90 pts. RP	Spain.....	<b>\$12.99</b>	(reg \$14.99)
Bodegas Castano Monastrell '11.....	90 pts. ST	Spain.....	<b>\$ 7.99</b>	(reg \$ 9.99)
Bodegas Y Vinedos del Jalon Altos Las Pizarras '05.....	93 pts. RP	Spain.....	<b>\$16.49</b>	(reg \$18.99)
Brooks Pinot Noir Janus '09.....	91 pts. RP	Willamette Valley.....	<b>\$20.99</b>	(reg \$30.99)
Cambria 'Katherine's Vineyard' Chardonnay '10.....	91 pts. WE	Santa Maria.....	<b>\$14.99</b>	(reg \$19.99)
Cantine del Notaio Aglianico del Vulture II Repertorio '08.....	92 pts. RP	Italy.....	<b>\$16.99</b>	(reg \$19.99)
Castello di Monsanto Chianti Classico Riserva '08 (Top 100 WS #31).....	92 pts. RP	Italy.....	<b>\$19.59</b>	(reg \$22.99)
Cepas Antiguas Tempranillo '10.....	90 pts. RP	Spain.....	<b>\$10.99</b>	(reg \$12.99)
Chakana Malbec '11.....	92 pts. RP	Argentina.....	<b>\$18.99</b>	(reg \$21.99)
Chateau de Pena '09.....	90 pts. RP	Roussillon.....	<b>\$ 8.49</b>	(reg \$ 9.99)
Clos du Mont Olivet Chateaufeuf du Pape Le Petit Mont '10.....	92 pts. IWC	France.....	<b>\$29.99</b>	(reg \$39.99)
Columbia Crest H3 'Les Cheveaux' '10.....	90 pts. WS	Washington.....	<b>\$11.99</b>	(reg \$13.99)
Cubo Seleccion Tempranillo '09.....	90 pts. WA	Spain.....	<b>\$ 9.99</b>	(reg \$11.99)
Dehesa La Granja '05.....	91 pts. RP	Spain.....	<b>\$18.99</b>	(reg \$21.99)
Dei Rosso Di Montepulciano '11.....	90 pts. ST	Tuscany.....	<b>\$13.69</b>	(reg \$16.99)
Descendientes de J. Palacios '09 (Top 100 WS #26).....	93 pts. WS	Spain.....	<b>\$17.49</b>	(reg \$20.49)
Dehesa La Granja '05.....	91 pts. RP	Spain.....	<b>\$18.99</b>	(reg \$21.99)
Dido 'La Universal' Montsant '09.....	90 pts. ST	Mendocino.....	<b>\$12.99</b>	(reg \$14.99)
Dog Point Sauvignon Blanc '11.....	93 pts. WE	Marlborough.....	<b>\$16.49</b>	(reg \$18.99)
Domenico Clerico Langhe Dolcetto Visadi '10.....	90 pts. RP	Italy.....	<b>\$12.99</b>	(reg \$14.99)
Domaine La Fage Cote Est '10.....	90 pts. RP	France.....	<b>\$ 9.49</b>	(reg \$11.99)
Domaine La Fage Cuvee Nicolas 100% Grenache Noir.....	90 pts. RP	France.....	<b>\$11.99</b>	(reg \$13.99)
Domaine Nicole Chanrion Domaine de la Vout des Crozes Cote de Brouilly.....	90 pts. RP	Beaujolais.....	<b>\$15.49</b>	(reg \$18.99)
Emiliana Novas Gran Reserva Cabernet Sauvignon '09.....	92 pts. WS	Chile.....	<b>\$11.99</b>	(reg \$13.99)
Emmolo Sauvignon Blanc '10.....	91 pts. WE	Napa Valley.....	<b>\$12.99</b>	(reg \$14.99)
Evodia Garnacha '11.....	90 pts. ST	Spain.....	<b>3/\$24.99</b>	(reg \$9.99 ea)
Frei Brothers Reserve Chardonnay '10.....	90 pts. WE	Russian River Valley.....	<b>\$13.69</b>	(reg \$15.99)
Green & Red Zinfandel Chiles Mills Estate '09.....	90 pts. WS	Napa Valley.....	<b>\$19.99</b>	(reg \$23.49)
Guigal Cotes du Rhone '09.....	90 pts. RP	Rhone Valley.....	<b>\$12.99</b>	(reg \$14.99)
Guigal Gigondas '07.....	94 pts. RP	Rhone Valley.....	<b>\$23.99</b>	(reg \$27.99)
Katherine Goldschmidt Cabernet Sauvignon '10.....	91 pts. WE	Alexander Valley.....	<b>\$16.99</b>	(reg \$19.99)
Knez Anderson Valley Pinot Noir '10.....	91 pts. ST	California.....	<b>\$23.49</b>	(reg \$27.99)
Lapostolle Canto de Apalta '10.....	90 pts. WS	Chile.....	<b>\$16.99</b>	(reg \$22.99)
Layer Cake Shiraz '09 (WE Top 100).....	91 pts. WE	Australia.....	<b>\$13.59</b>	(reg \$15.99)
Liberty School Cabernet Sauvignon '09.....	90 pts. WE	California.....	<b>\$11.99</b>	(reg \$13.99)
Lioco Sonoma County Chardonnay '10.....	90 pts. ST	California.....	<b>\$17.99</b>	(reg \$20.99)
Mac Murray Ranch Pinot Noir '09.....	90 pts. WE	Sonoma Coast.....	<b>\$15.39</b>	(reg \$17.99)
Marques de Casa Concha Cabernet Sauvignon '09.....	90 pts. WS	Chile.....	<b>\$15.29</b>	(reg \$21.99)
Marques de Casa Concha Chardonnay '09.....	90 pts. WS	Chile.....	<b>\$13.99</b>	(reg \$19.99)
Marques de Riscal '05.....	90 pts. WA	Spain.....	<b>\$13.99</b>	(reg \$15.99)
Michael & David 7 Deadly Zins '09.....	90 pts. RP	California.....	<b>\$13.99</b>	(reg \$16.99)
Monte Hiniesta Tinta de Toro '09.....	91 pts. WA	Spain.....	<b>\$11.49</b>	(reg \$13.49)
Montebuena Cuvee KPF Rioja '10.....	90 pts. ST	Spain.....	<b>\$10.49</b>	(reg \$12.99)
Morgan Twelve Clones Pinot Noir '10.....	92 pts. WS	California.....	<b>\$23.99</b>	(reg \$27.99)
Mr. Black's Concoction GSM '07.....	91 pts. RP	Australia.....	<b>\$15.99</b>	(reg \$18.99)
Mumm Napa Brut Prestige Sparkling Wine (Top 100/WS).....	90 pts. WS	Napa Valley.....	<b>\$15.99</b>	(reg \$19.99)
Pascal Jolivet Sancerre '10.....	90 pts. WS	France.....	<b>\$21.49</b>	(reg \$24.99)
Perrin et Fils Gigondas la Gillé '07.....	92 pts. RP	France.....	<b>\$28.99</b>	(reg \$34.99)
Quinta do Portal Colheita.....	93 pts. WE	Portugal.....	<b>\$15.99</b>	(reg \$18.99)
Ruffino Modus '09.....	90 pts. WS	Tuscany.....	<b>\$21.99</b>	(reg \$25.99)
Shoofly Shiraz '10.....	90 pts. WS	Australia.....	<b>\$ 8.49</b>	(reg \$ 9.99)
Simonnet-Febvre Chablis '09.....	90 pts. WS	Burgundy.....	<b>\$12.99</b>	(reg \$14.99)
St. Michael-Eppan Anger Pinot Grigio '11.....	90 pts. WS	Alto Adige.....	<b>\$15.99</b>	(reg \$18.99)
Tablas Creek Patelin de Tablas '10.....	91 pts. WS	Paso Robles.....	<b>\$16.99</b>	(reg \$19.99)
Talbot Logan Sleepy Hollow Vineyard Chardonnay '10.....	90 pts. WE	Santa Lucia Highlands.....	<b>\$16.19</b>	(reg \$18.99)
Talley Arroyo Grande Chardonnay '10.....	91 pts. WE	Central Coast.....	<b>\$21.99</b>	(reg \$25.99)
Tenuta Le Calcinaie Vernaccia Di San Gimignano '11.....	91 pts. ST	Tuscany.....	<b>\$12.99</b>	(reg \$14.99)
Tikal Patriota Bonarda/Malbec 2008.....	92 pts. RP	Argentina.....	<b>\$17.99</b>	(reg \$20.99)
Torbreck Woodcutter's Shiraz '10.....	90 pts. RP	Barossa Valley.....	<b>\$18.99</b>	(reg \$22.99)
Trivento Amado Sur Malbec '10.....	90 pts. WS	Argentina.....	<b>\$10.99</b>	(reg \$12.99)
Trivento Golden Reserve Malbec '09.....	91 pts. WE	Argentina.....	<b>\$17.99</b>	(reg \$20.99)
Two Hands Angels' Share Shiraz '09.....	92 pts. WS	McLaren Vale.....	<b>\$21.99</b>	(reg \$25.99)
Villa Antinori '08.....	90 pts. WS	Tuscany.....	<b>\$16.99</b>	(reg \$19.99)
Vina Ardanza Rioja Reserva '01.....	94 pts. WA	Italy.....	<b>\$27.99</b>	(reg \$32.99)
Voliero Rosso di Montalcino '10.....	91 pts. RP	Tuscany.....	<b>\$19.99</b>	(reg \$22.99)

"I vow to drink more wine so that I can do something crafty with the corks."

— Sheila Mc Neil, Owner of Wine & Spirits of Slingerlands

## Top Value Reds

### 2011 Altovinum Evodia Garnacha

There's no oak masking the wild-berry fruit of this vivid red. It's 100 percent old-vine Grenache from high up in Spain's Calatayud region, made specifically for well-known importer Eric Solomon. **3/\$24.99** (reg \$9.99 ea)

### 2010 Tormaresca Neprica

Tuscany's Antinori family has made wine since the 1300s. Those seven centuries of experience may account for why this spicy southern Italian red blend is such an absurd value. **3/\$24.99** (reg \$9.99 ea)

### 2010 Pascual Toso Malbec

Toso emigrated from Piedmont, Italy, to found this Argentinean winery in 1890. Its basic Malbec has dark, rich fruit lifted by peppery notes.

**\$8.49** (reg \$9.99)

### 2010 Louis M. Martini Sonoma County Cabernet Sauvignon

This substantial, black currant-inflected Cabernet was even better the second day, which suggests that while the wine is delicious now, cellaring a few bottles wouldn't be a bad idea. **\$12.99** (reg \$14.99)



Look for 'Perfectly Pinot Noir' in the January 2013 Issue of *Grapevine*.



## Top Value Whites

### 2011 Les Costières de Pomerols Picpoul de Pinet HB

The southern French grape variety Picpoul—"lip stinger"—produces lemony, mineral-accented whites. This one, from a cooperative of local growers, is among the best. **\$8.49** (reg \$9.99)

### 2011 Kendall-Jackson Vintner's Reserve Chardonnay

One of the most popular Chardonnays in America, KJ's Vintner's Reserve also happens to be remarkably good: rich without being fat, with ripe apricot and citrus notes. **\$13.69** (reg \$15.99)

### 2011 Kris Pinot Grigio

In addition to being full of lively, bright flavor, this northern Italian white is an excellent antidote for anyone who has decided that affordable Pinot Grigio is usually underwhelming. **\$10.99** (reg \$11.99)

### 2011 Michel Delhommeau Cuvée Harmonie Muscadet

A perfect introduction to Muscadet, this old-vine white wine has a tingly texture, with vivid citrus flavors and a hint of earthiness. **\$10.99** (reg \$11.99)

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

### Sat 1/5 & 1/12: Fantastic New Arrivals

**Fri 12/21: Wines for Christmas Dinner:** A spectrum of wines to compliment different versions of *the perfect* Christmas dinner. Let us help you figure out *your* holiday dinner pairing.

**Sat 12/22: Wines from our Gift Baskets:** Featuring wines from our Cabernet Sampler Wine baskets and Rudolph's Reds. Custom gift baskets made while you wait.

**Fri 12/28: Staff Picks:** We'll pour our December favorites, and maybe you'll find a wine you can't go home without.

**Sat 12/29: Food & Wine Magazine's Best Bargains:** See page 3 for a list of the wines for this spectacular tasting.

**Mon 12/31: Sparkling Wines for New Years Eve:** Champagne and Sparkling Wines to kick off the New Year.

**Fri 1/4: New World Wines for the New Year:** We'll pour wines from the Americas and Australia to welcome in 2013.

**Fri 1/11: Spanish Wines:** For all of you Spanish wine lovers and those as yet unacquainted...a selection of Spanish gems.

### Wine Baskets Make the Perfect Gift!

Whether you're looking for a hostess gift or a special gift for the wine lover on your Christmas list, we have the perfect solution. You can opt for one of our popular 'Rudolph's Reds' Christmas baskets, featuring two special Reds, or one of our larger pre-made baskets. Or, if you'd like a custom-made gift basket of any size and with any wines, we're happy to do it for you. Happy Holidays!



## Prosciutto-wrapped Cheese-stuffed Figs

*Adapted and modified from Giada De Laurentiis*

1/4 cup (2 ounces) goat cheese, at room temperature  
1/4 cup (2 ounces) mascarpone cheese, at room temperature  
1/4 cup finely chopped fresh basil leaves  
Kosher salt and freshly ground black pepper  
16 fresh figs (12 ounces)  
8 thin slices prosciutto, halved lengthwise



In a small bowl, mix together the cheeses and basil and season with salt and pepper, to taste.

Gently pull the figs apart and stuff with 1/2 teaspoon of the cheese mixture. Close the figs around the filling. Wrap a piece of prosciutto around each fig and secure with a toothpick.

Arrange the stuffed figs on a platter and serve with Champagne or a Sparkling Cranberry Martini, featured below. Happy New Year!

## Sparkling Cranberry Martini

*Adapted from Dash Magazine*

In a large pitcher, combine 2 cups red wine (we suggest Pinot Noir), 1 cup cranberry juice, 1 cup orange juice and 1/2 cup raspberry liqueur. Refrigerate for 2 hours; stir well. Place a couple of ice cubes in each of 8 martini glasses. Fill almost to top with wine mixture. Add a splash of chilled sparkling wine (we suggest Cava) to each glass, then garnish with a thin slice of orange peel. *Let the festivities begin!*



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

## Join Our Wine of the Month Club...

Puzzled as to what to give as a gift? Looking to treat yourself? Try one of our monthly Wine Club gifts, starting at just \$29.99 per month. Billed monthly at \$29.99, or pre-paid:



## December Staff Wine Picks

**Sheila: Chartogne-Taillet Rose Champagne (Champagne) \$45.99 (reg \$53.99)** This Grower's Champagne has flavors of pastry, red currant, almond and citrus, yet offers a creamy mousse, with an underlying streak of minerality. .

**Damian: 2011 Homage Ravenous Red (California) 3/\$24.99 (reg \$9.99 ea)** A blend of Cabernet Sauvignon, Merlot, Zinfandel and Petite Sirah, this is a complex, perfectly balanced wine with aromas of sweet blackberry.

**Denise: 2009 Estancia Meritage Reserve (Paso Robles) \$19.99 (reg \$29.99)** Cabernet Sauvignon blended with Merlot and Petit Verdot, this Meritage has sweet cherry and chocolate aromas, with lush fruit and firm, structured tannins.

**Graham: 2010 Alain Jaume & Fils Domaine Grand Veneur Les Champavins (Rhône Valley) \$16.99 (reg \$19.99) 92 Pts (RP)** Made mostly from Grenache, it has notes of garrigue, lavender and licorice, with ripe, sweet tannins.

**Kris: 2008 Conn Creek Anthology (Napa Valley) \$33.99 (reg \$38.99)** This Bordeaux-style blend's nose features bright cherry flavors and sandalwood-tinged cocoa spice, with structured tannins and a lingering finish.

**Ted: A. Margaine Premier Cru Champagne (Champagne) \$38.29 (reg \$44.99)** A beautiful Grower's Champagne that has richness, balanced acidity, warm nuttiness and appealing notes of brioche. A perfect way to toast to the New Year.

**Renee: 2010 Carmel Road Pinot Noir (Monterey) \$16.29 (reg \$18.99)** Silky texture, with a palate of red berries and earthy mineral characteristics make this a natural for salmon, dark meat chicken or beef tenderloin.