



April 2014

Grapevine

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Wines for Easter and Passover!

With Easter and Passover being celebrated this month, we have a ripe opportunity to explore wines fit for feasts — honoring those sacred holidays while enjoying the gift of a special dinner with family and friends. With the promise of Spring and the tenacious hold of Winter's cold and snowy remnants, our wine desires often vacillate between reawakening to crisp, minerally whites for lighter fare and a reluctance to pull away from reds geared for warming dishes. This is the perfect time to explore both, as the holiday feasts are upon us. The most typical dinner centerpieces for Easter are ham and lamb. Beef brisket and lamb are two Passover favorites. All of them can shine with the right wine pairing.

Ham, can be terrific with a spectrum of wines, including Champagne or Sparkling wine, Chardonnay, Riesling, Rosé or even a light Pinot Noir, for red lovers. Fruit, floral and spice notes will all work well with ham. Pineapple bedecked ham would be delicious with the **2012 Pali 'Charm Acres' Chardonnay \$16.99** or a soft, dry Rosé like the **2013 Commanderie de la Bargemone \$12.99**. Roasted with a mustardy glaze, a dry Riesling like the **2012 Valckenberg \$13.59** or the **2012 Leitz \$14.49** would balance the spice. For red wine lovers, the fantastic and elegant **2012 Schug Pinot Noir \$16.99** would be sublime, complimenting the ham without overwhelming it.

Syrah — also called Shiraz in some parts of the world — is one of the grapes used to make Cotes du Rhone and Chateauf-neuf-du-Pape and is outstanding with lamb. Syrah is a big, rich, bold wine with aromas

and flavors ranging from olives, herbs and blackberries to licorice and smoked meat. When blended with other Rhone varietals like Grenache or Mourvedre, it becomes beautifully balanced but with the heft needed to stand up to and harmonize with lamb. The **2011 Domaine Pélaquié Cotes du Rhone \$10.19** and, for a splurge, the **2011 Clos du Mont-Olivet Chateauf-neuf-du-Pape \$29.99** are both excellent choices.

And let's not forget the utterly food friendly sparklers out there. The **NV Schramsberg Mirabelle Brut Rose, rated 93 points (WS) \$23.79** "has a delicate pink hue and floral strawberry and spicy yeast roll aromas." And if you want to grace the table with a bottle of Champagne, the **NV Paul Goerg Premier Cru Brut Tradition \$27.99**, a stylish Chardonnay-dominated Grower's Champagne, would be divine with just about anything you serve.

Pairing a wine for Passover dinner requires that the wine be Kosher. Misconceptions about the quality of Kosher wines abound, but they are unfair generalizations when there are now so many good Kosher wines being made all over the world, from Spain and New Zealand to Israel the U.S..

With roasted leg of lamb or braised beef brisket, **Segal's 2012 Fusion Red \$11.99** from Israel — a blend of Cabernet Franc, Merlot and Cabernet Sauvignon — or the **2012 Altoona Hills Shiraz \$7.69** from Australia with its blackberry and black pepper spice would both be delicious food and wine pairings. And for white wine lovers and an exceptional pairing with



crisp, fried latkes, try **Segal's 2012 Fusion White \$11.99**, blended from French Colombard and unoaked Chardonnay. Its tropical fruit notes, medium body and lively acidity will balance the meal's richness and herald the much awaited arrival of Spring.

And for the plentiful side dishes on the Passover table, consider some of the many other notable Kosher wines. The **2013 Cantine del Borgo Reale Pinot Grigio \$12.39** from Puglia is light and dry. The **2012 Carmel Winery Selected Emerald Riesling-Chenin Blanc \$11.49** is medium-bodied with floral aromas and soft fruit and would be a nice complement to apple-walnut charoset. The **2012 Barkan Classic Pinot Noir \$9.49** from Israel has soft tannins, berry fruit and medium body and would make a beautiful addition to your Passover table for red wine fans.

We've set up a special Kosher wine section next to the wine tasting table. The wines range

from dry to sweet in both red and white, and they are delicious. Stop by and check out the selection.

We'll feature some of our Easter suggestions at a special wine tasting on Saturday, April 19th. (See details on page 2.)

Whichever holiday you celebrate and dinner you share, there is a perfect wine pairing for you and yours. Happy Easter and Chag Sameach. Welcome to Spring, and we hope to see you soon! ♦

Did you know...

The bark from cork trees (used to make wine bottle corks) cannot be harvested until a tree has reached a minimum age of 25 years old.

Incredible Savings!
15% off all Wine —
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Wine Tastings Fri, 4-7 & Sat, 2-5

Fri 4/4: A Tour of Tuscany: A reds and white tour of winning wines from beautiful Tuscany.

Sat 4/5, 4/12, 4/19 & 4/26: New Arrivals: We'll pour a stellar line-up of our latest, greatest discoveries.

Fri 4/11: Staff Picks: Taste what the Wine & Spirits of Slingerlands staff likes to drink (See Staff Picks below.).

Fri 4/18: Roots in Bordeaux: Old world (Bordeaux) vs. new world (NZ or US) Sauvignon Blanc and Cabernet Sauvignon.

Sat 4/19: Wines for Easter: A line-up of special wines to grace your Easter table, some of which are featured on page 1.

Fri 4/25: Roots in Burgundy: Old world (Burgundy) vs. new world (US) Chardonnay and Pinot Noir.

Fri 5/2: 1,000 Points+ Grand Tasting: A special tasting featuring eleven 90+ rated wines, all adding up to 1,000+ Points.

News & Our Latest Goings-on

1,000+ Points Grand Tasting of Wines Rated 90 or More Points by the Experts...May 2nd!!!

The opportunity to taste one or even a handful of 90 + points-rated wines is always a luxury. Reading the reviews by the wine experts and then trying to taste what they taste is a blissful exercise for the senses. So, when we decided to have a tasting of wines for which the ratings add up to more than 1,000 points, we thought our customers would be as excited about it as we are.

On **Friday, May 2nd from 4 to 7**, we will pour eleven — yes, we said eleven — wines from California, Argentina, Spain, France and Italy...all rated from 90 to 97 points. Don't miss this unbelievable wine tasting.

Check our website at <http://www.slingerlandswine.com> by April 15th for the full line-up of spectacular wines.

Please join us for the **1,000+ Points Grand Tasting** on **Friday, May 2nd from 4 to 7**. See you then!

Sparkling Raspberry

Adapted from Tim Laird's
That's Entertaining! Cocktails and Appetizers

16 oz chilled Rosé sparkling wine
4 oz Stolli Raspberry vodka
8 oz chilled cranberry juice
Dash of bitters
Garnish with raspberries

In a pitcher, mix the first three ingredients and divide between four Champagne flutes. Add a dash of bitters to each and garnish with raspberries.



1/4 cup extra-virgin olive oil
1/4 cup Dijon mustard
1 Tbsp chopped sage
1 Tbsp chopped parsley
2 tsp chopped rosemary
7-pound, bone-in leg of lamb
Salt and freshly ground pepper
1 medium onion, chopped
1 celery rib, chopped
1 carrot, thinly sliced
1/2 cup dry red wine
2 tablespoons tomato paste
1 cup veal demi-glace

Roast Leg of Lamb with Red Wine Sauce

Adapted from *Food and Wine* magazine

Preheat the oven to 375°. In a bowl, mix 2 tablespoons of the oil with the mustard, garlic and herbs. Coat the lamb with the mixture; season with salt and pepper.

In a roasting pan, toss the onion, celery and carrot with the remaining oil. Place the lamb fat side up on the vegetables. Roast for 1 hour and 40 minutes, until an instant-read thermometer inserted in the thickest part registers 130°. Let rest for 15 minutes.

Set the roasting pan over 2 burners. Pour in the wine and reduce over moderately high heat to 1/4 cup, scraping up the browned bits on the bottom. Stir in the tomato paste and simmer for 1 minute. Add the demi-glace and water and simmer, stirring occasionally, until the sauce is reduced to 2 cups, about 5 minutes. Strain the sauce into a small saucepan, pressing on the solids. Season with salt and pepper and keep hot.

Carve the lamb and serve the slices with the red wine sauce and a bold, rich Rhone wine or Segal's Fusion Red.

April 2014 Staff Wine Picks

Sheila: 2012 Pali 'Charm Acres' Chardonnay (Sonoma Coast) \$16.99 (reg \$19.99) Aromas of citrus and pear stream from the glass, with a spicy note adding complexity. The palate is intense and vibrant, with rich layers of apple, melon and mango accompanied by an underlying minerality. Perfect with ham roasted with pineapple.

Ted: 2012 Domaine Lafage Côte Est (Catalan, FR) \$9.99 (reg \$11.99) 90 Pts (RP) Blended from Grenache Blanc, Chardonnay and Marsanne, it is perfumed with apricots and white flowers, offering elegance and balanced acidity. Another beautiful pairing for ham or even an Easter brunch quiche or cheese soufflé.

Joe: 2011 Chateau Campuget Tradition Red (Costières De Nîmes, FR) \$9.49 (reg \$11.99) Blended from Syrah, Grenache Noir and Mourvedre, its scent of ripe fruit is dominated by black currants, with hints of pepper spice. With no oak aging, it is round and harmonious with long smooth tannins. A terrific pairing for roasted leg of lamb.

Bill: 2012 Muscadet-Côtes de Grandlieu Sur Lie Clos de la Sénéagerie (FR) \$10.19 (reg \$11.99) This is a vibrant, racy, mineral-drenched Muscadet evocative of the sea. If your holiday hors d'oeuvres include shellfish, this is the wine.

Graham: 2011 Domaine Pélaquié Cotes du Rhone (Rhone Valley) \$10.19 (reg \$11.99) A traditional blend of Grenache and Syrah, this strawberry-, pepper-, and sage-scented red would be delicious with lamb braised with olives.

Damian: 2012 Charles & Charles Cabernet-Syrah (Columbia Valley) \$9.49 (reg \$10.99) 90 Pts (WS) Focused with berry, chocolate and rose petal flavors, lingering on the polished finish. A terrific pairing for beef short ribs.