



Grapevine

April 2020

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Food and Wine Pairings to Welcome Spring

Welcome back, springtime! With crops poking their heads above ground or in greenhouses and others just ready for planting, even the toughest of times are made better. Taken back around to lighter fare, our tastes in wines are recalibrating for sunlight and seasonal dishes. Let's take a look at a few classics and the wines to make them sing an aria.

Freixenet Italian

Sparkling Rosé and strawberries are ethereal together. Made from an 85/15 blend of Glera (the varietal for Prosecco) and Pinot Noir, the grapes are whole-cluster pressed followed by a slow, cool fermentation. The second fermentation is done in pressurized steel tanks before bottling. The wine's flavors of red berries, apples and white flowers is refreshing, clean and delicate. Whether crowning a bed of spring greens alongside walnuts or atop a dessert, strawberries and this Italian sparkler will enchant. \$14.49

Notoriously difficult to pair with wine because of a sulfuric compound that makes wine taste vegetal and metallic, asparagus is delicious with Sauvignon Blanc. Its grassy flavor shines with the wine's herbal and citrusy



components. The **2018 L'Escarpe 'Val de Loire' Sauvignon Blanc** is crisp and dry with notes of citrus and stone fruits. The balanced acidity and clean flavor allow it to stand up to the sprightly green vegetable without overpowering or clashing with it. \$12.99

For an Easter ham, Rosé is a terrific choice. This is the inaugural vintage of **Diora's 2019 estate grown 'La Belle Fête' Rosé of Pinot Noir** from Monterey. Blended with touches of Grenache Rosé to heighten the strawberry notes and Chenin Blanc for its floral aromas, a small amount was barrel fermented, while the remainder saw stainless steel. After two months, it was bottled. If the pale pink hue doesn't get you, the raspberry and strawberry aromas will. Vibrant acidity,

more lush berries on the palate and a refined mouthfeel make this positively gorgeous with ham, creating a marriage of salty and sweet. \$13.59

There are certain wild varieties of mushrooms that come around only in spring or fall, like morels, porcinis or oysters. A tangle of wild or cultivated sautéed with fresh herbs is the height of elegant simplicity. Whatever the preparation, they are heavenly with Pinot Noir. The **2018 Firesteed Pinot Noir** from the Willamette Valley is a winner. Fermented in stainless steel and undergoing malolactic fermentation, its flavors of cherries, caramel and dark chocolate compliment mushrooms' earthiness without overpowering them. \$11.99

With full-time grill weather approaching, the sizzle of a

burger calls for a wine with backbone. Syrah's full body and tannins make it a stellar choice. Syrah is the offspring of two obscure grapes, Dureza and Mondeuse Blanche, both from France. Charles Smith's **2017 Boom Boom Syrah** from Washington State is blended with three percent Viognier and one percent Grenache, resulting in a spicy, full-bodied wine that can more than handle the rich juices and smoke of your grilled lamb burger, beef burger or sausage patty. \$13.59

As daylight hangs in and temperatures rise, let's greet the season with all the enthusiasm we can muster in the midst of current challenges. A couple of spring food and wine pairings will be a welcome reminder of sunny days ahead. *Cheers!* ♦

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

Did you know... Springtime in the vineyards is spent pruning the green shoots peeking out of the vines, trimming leaves so that vines get enough but not too much sun and hedging the longer shoots, all with an eye on maximizing healthy vine growth for a bountiful harvest.

Current Store Policies and Changes

CURRENT STORE POLICIES:

For everyone's safety, plexiglass installed at registers to protect customers and employees

Sanitation station with hand sanitizer, wipes and gloves; hand sanitizer at each register

Social distancing maintained; please only one member of a family unit in the store at one time

DELIVERY: We are adapting for increased delivery volume and we encourage everyone to stay home and call ahead. Place Orders at 518-439-5535 and they will be delivered ASAP.

CURB SIDE SERVICE: You do not have to leave your vehicle, call ahead at 518-439-5535, and we will bring your order out to you.

From our family to yours, thank you so very much for your understanding and cooperation!

No-Fuss Pantry Pasta e Fagioli

We're all struggling to come up with meals based on what we managed to stock up on or from long-buried items in our pantry that don't require marathon cooking times. Pasta e fagioli is flexible, simple comfort food at its finest.

3 Tbsp extra virgin olive oil

1 cup chopped onion

2 large carrots, peeled, halved lengthwise and sliced

1 large celery stalk, halved lengthwise and sliced

2 large garlic cloves, smashed

A pinch of chili flakes, depending on your heat preference

1 tsp dried basil

enough chicken stock, vegetable stock or water to equal 6 cups

1 cup diced, canned tomatoes

1/2 pound ditalini or small shell pasta

2 15-ounce cans cannellini or cranberry beans, drained and rinsed (or 3-4 cups cooked beans)

1/4 cup chopped parsley, if you have it

Salt and black pepper to taste

1 tsp dried oregano

Grated parmesan for serving, if you have it



Heat the olive oil in a large pot over medium-high heat. Sauté the onion, carrot and celery for 2 to 3 minutes, until soft and translucent. Add the garlic, chili flakes and basil, continuing to sauté and stir an additional minute.

Add the stock-water combination and tomatoes and bring to a boil. Add the pasta, maintaining a vigorous simmer.

When the pasta is still quite dente, add the beans and cook another 2-3 minutes. Turn off the heat and stir in the parsley. Add salt, black pepper and oregano to taste. Serve with grated parmesan, if you have it. Serve with Sheila's pick, below, and raise a glass to pantry cooking.

Negroni Cocktail

Makes 2 cocktails

2 oz Campari

2 oz Tanqueray or your favorite gin

2 oz Dolin sweet vermouth

2 wide strips orange zest, for garnish



Fill two tumblers with ice. Add half each of the Campari, gin and sweet vermouth to each glass and stir. Garnish each with a strip of orange zest, if available, and toast to the sun peeking through the clouds.

April 2020 Staff Wine Picks

Sheila: 2018 Oberon Chardonnay (Los Carneros) **\$15.99** (reg \$18.99) Malolactic barrel fermentation is followed by nine months sur lie aging in new and seasoned French oak, resulting in balanced fruit, lingering acidity and rich flavors of caramelized white pear, golden delicious apple and crème brûlée. **Pasta e fagioli, see above*

Ian: 2018 Soalheiro Granit Mineral Selection Alvarinho (Portugal) **\$16.99** (reg \$19.99) From the hot days and cold nights and the granite soils in Melgaço, in Portugal's northernmost region, Alvarinho grapes are fermented in stainless steel and undergo batonage and sur lie aging, resulting in a dry wine with citrus and mineral notes. **Sardines and thinly sliced red onion on toast*

Brian: 2014 Lake Sonoma Zinfandel (Dry Creek Valley) **\$16.99** (reg \$19.99) From one of the densest concentrations of old vines Zinfandel in the world, this Dry Creek Valley Zin is smooth, plush and full-bodied with juicy, concentrated flavors of blackberries, bittersweet chocolate and cinnamon. **Grilled Italian sausages with a pile of red bell peppers on ciabatta*

Ted: 2017 Clos du Mont Olivet Lirac (Rhône Valley) **\$18.99** (reg \$22.99) From Chateauneuf — across the Rhône River from Chateauneuf-du-Pape — this sustainably produced wine is mostly Grenache with Syrah and Cinsault, with complex aromas and flavors of juniper, thyme and lavender. **Lamb meatballs and couscous with yogurt*

Tony: 2019 Infamous Goose Sauvignon Blanc (Marlborough) **\$11.49** (reg \$13.49) The sunny, dry and cool climate allows long, slow ripening of the grapes, developing mouthwatering flavors of lime and grapefruit, finishing with a clean, herbal streak to herald in spring. **Greens frittata with Asiago or Parmesan*