



August 2015

# Grapevine

Price Chopper Plaza 1355 New Scotland Road Slingerlands, NY 12159  
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Store Hours: Mon – Sat, 9 – 9 & Sun, 12 – 6

## 10 Savvy Tips to Shopping for Wine

*What'll it be tonight?* is always a fun question to answer when stopping by the wine store. For those of you who shop solely for your one or few tried and trues, a few tips might turn you into a shopper with a thirst for adventure. And if not, a few pointers will be invaluable if you're away from home and having to navigate an unfamiliar store. If you are already a bold shopper with a penchant for *let's see!*, there are considerations that will make shopping even more fun.

**#1 Know your wine style** Beyond favoring a specific grape varietal, do you favor sweet or dry; light-, medium- or full-bodied; oaked or un-oaked; domestic or from the world over? It's important to understand that Pinot Grigio and Chardonnay grapes, for instance, produce wines different in body and underlying flavors, that they may be aged in stainless steel or oak and that climate and growing conditions yield different wines.

**#2 Food and wine pairing** is about more than just reds with beef or whites with fish. What about white or dark meat chicken, pork, oil- or tomato-based pasta or different cheeses? Other considerations: Is the meal spicy or sweet-ish, acidic or creamy, heavy or light? Champagne complements salty fare and a buttery Chardonnay loves rich and creamy. And while Cabernet Sauvignon's tannins live up to a nicely marbled ribeye, a less tannic Merlot or fuller bodied Pinot Noir will make your filet mignon sizzle.



**#3 Download an app** Smart phone apps for wine will tell you anything from ratings, pairings, descriptions and average prices to particular grape facts and proper pronunciations. Scan the label or UPC code and voilà. Blush, Delectable, Vivino, Plonk and WineSimple are just a few.

**#4 Make sense of a wine label** In addition to the producer, brand name, origin, vintage and alcohol content, most wine labels also indicate the grape varietal, winery history, tasting notes and even food pairing suggestions. Bottles from other countries, especially Europe, tend to give less information because they presume that people know what grapes come from which regions. It can be baffling, but with a little practice, you'll make sense of a label in no time.

**#5 Plan ahead** A few factors like what's for dinner, price point and who or how many you'll be sharing it with will allow you to focus on the contenders and enjoy the hunt.

**#6 Wine tastings** not only help you decide if you want to buy a particular wine, they educate you about your own tastes. Each Friday and Saturday, we typically pour five different wines. On Tuesdays, we pour the featured wine pairing for Bellini's dinner special that evening. If you sign up for our email club, you'll know ahead of time what wines we're pouring.

**#7 Ask us!** We're here to answer questions and offer suggestions. After a while, we'll get to know your tastes, and you're likely to gravitate to one or two people whose suggestions and taste are a good fit for you. And if you're looking for something you don't see, let us know; we may be able to special order it.

**#8 Know the store's layout** Like many stores, we arrange domestic bottles according to the grape varietal, while those from other parts of the world are organized by country. We also have separate sections for the 90s Club and seasonal displays. While many stores

have a special discount section, we do not, as all of our wines are always discounted 15% — whether you buy a bottle or a case.

**#9 Read up!** Reputable Magazines and websites give valuable information, including tasting notes, ratings and vintage specs. Wine Spectator, Wine Enthusiast, Wine Advocate and Vinous are just a few.

**#10 Invest in an occasional special bottle** While many wines are for enjoying now or in the near future, wines with aging potential can be stored for years. In general, most bottles keep best at between 45° F and 65° F away from direct sunlight. Be sure you have a proper storage place, and then spring for those special bottles you want to cellar!

Buying wine should be enjoyable, not intimidating. Whatever brings you into the store, consider some of these wine buying tips, especially if you're new to wine or just want to go a little deeper. A little knowledge can save you money, educate you about your own tastes, enrich your experience and make you a confident, savvy consumer. ♦

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

**Did you know...**With age, red wines tend to lose color and will eventually end up a brick red hue. Whites, on the other hand, gain color, becoming golden and eventually turning a brownish-yellow.

## Wine Tastings Fri, 4-7 & Sat, 2-5

**Sat 8/8, 8/15, 8/22: New Arrivals:** Check out our latest 'must taste' wines.

**Fri 8/14: August Staff Picks:** Try our current favorites, including our new feature...the customer pick (listed below).

**Fri 8/21: Wine Roulette:** That's our way of saying you'll have to wait and see what treasures we have in store for you.

**Sat 8/29: Wines for Travers Day:** A stellar selection of wines to celebrate the 146<sup>th</sup> edition of the Travers at Saratoga.

**Fri 9/4: Labor Day Wines, Part I:** Whites, Rosés and Reds.

**Sat 9/5: Labor Day Wines, Part II:** Barbecue worthy wines.

## News & Events

The Paul Hobbs wine dinner at the Sagamore in Lake George on Thursday, August 13<sup>th</sup> is one for the calendar. Hobbs' brother, David, a Rochester resident, will preside over the four course wine dinner, featuring Crossbarn Chardonnay, Rosé and Cabernet Sauvignon, as well as the Russian River Valley Pinot Noir and Napa Valley Cabernet Sauvignon. Cocktails will be served at 6 pm and dinner at 6:45. Call the Sagamore for details and reservations.

Don't miss our own Travers tasting on Saturday, August 29<sup>th</sup> from 2 to 5 to celebrate the premier racing event at Saratoga, dating back to 1864. We'll have a special lineup of wines and cheeses.

### White Bean Caprese Salad

*Adapted from Skinnytaste.com*

#### INGREDIENTS

1 (15-oz) can Great Northern (or cannellini) beans, drained and rinsed well  
2 cups quartered cherry tomatoes  
2 1/2 oz fresh mozzarella, cut into 1" cubes  
1 garlic clove, finely minced  
1/4 tsp kosher salt  
freshly ground black pepper  
10 fresh basil leaves, chopped  
2 tsp olive oil  
\*2 tsp balsamic glaze (recipe follows)

#### DIRECTIONS

Combine beans, tomatoes, basil, mozzarella, garlic, salt and pepper. Drizzle with olive oil and finish with balsamic glaze.

*\*To make 1/2 cup balsamic glaze, bring one cup balsamic vinegar to a boil, reduce heat and simmer 15 minutes. Add a pinch of salt. Reserve remainder in refrigerator.*



### Raspberry Limoncello Prosecco

*Courtesy of customer Kim Bessette*

A refreshing, bubbly cocktail that you can make in just five minutes.

#### INGREDIENTS

3 cups Maschio Prosecco, chilled  
1 cup Caravella Limoncello, chilled  
1 cup frozen raspberries  
6 sprigs fresh mint

#### DIRECTIONS

In a large, chilled pitcher, mix together Prosecco and Limoncello. Divide raspberries among glasses, pour Prosecco mixture over and garnish with mint. Kick back, relax and hang on to Summer!

*This would be perfect with cheesecake or last month's recipe for raspberry ricotta tart.*



## August 2015 Staff Wine Picks

**Sheila:** 2014 2 Sons Winery 'Jack's House' Chardonnay (Rutherford, CA) \$10.99 (reg \$12.99) Made for Jack Nicklaus, it is crisp and bright with citrus aromas and flavors of peaches and tropical fruits. \*New England clam chowder

**Max:** 2014 Vera Vinho Verde Rosé (Portugal) \$8.49 (reg \$9.99) Made from traditional Portuguese varietals Vinhão and Rabo-de-Anho, it is crisp and lively with wild strawberry notes and a touch of effervescence. \*Grilled shrimp

**Ian:** 2014 Les Hautes Noëllles Muscadet (Loire Valley) \$9.99 (reg \$11.99) Made from organically grown Melon de Bourgogne grapes, this white has notes of apple and hazelnut with a streak of salinity. \*Linguine with white clam sauce

**Bill:** 2013 Rickshaw Pinot Noir (California) \$12.99 (reg \$14.99) Aged in new and neutral oak and fermented with the stems for complexity, it has bright, aromatic notes of cherries, berries and pine. \*Pork tenderloin with parsley pesto

**Damian:** 2013 Cambria Pinot Noir Clone No. 4 (Santa Maria Valley) \$18.99 (reg \$22.49) Offers ripe fruit, cinnamon, vanilla, oak and earth character with silky texture and a long, smooth finish. \*Pizza with wild mushrooms and Fontina

**Graham:** 2013 Joseph Drouhin La Forêt Chardonnay (Bourgogne) \$12.99 (reg \$14.99) Made from Chardonnay grapes, there are subtle citrus aromas with vanilla and honey notes in this stainless steel-aged white Burgundy. \*Chicken Piccata

**Customer Maureen Naughton:** 2013 Groth Chardonnay (Napa Valley) \$22.99 (reg \$29.99) From Hillview Vineyard, it is aged in oak, sur lie, imparting complex fruit, toastiness and creaminess. \*Polenta with grilled summer squash and brie