



# Grapevine

August 2017

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

## Sauvignon Blanc's Many Beautiful Faces

**T**ranslated to 'wild white,' Sauvignon Blanc is native to France, yet it is a highly adaptable grape. While it is grown throughout the world — including Italy, Spain, South Africa and Australia — the primary areas associated with excellent Sauvignon Blanc are France's Bordeaux and Loire Valley regions, Chile, New Zealand and California.

Broadly, it can be said that the two most distinct styles stemmed from Bordeaux, which is most often emulated in California, and the Loire Valley, which inspired New Zealand winemakers' zesty, citrusy wines. Bordeaux style, sometimes barrel fermented and often blended with Sémillon and Muscadelle, is rounder and softer, though still dry. Loire Valley wines are minerally with pronounced flavors of green apples, asparagus and herbs, with distinct acidity. California and New Zealand — and every other place Sauvignon Blanc wines are produced — each developed their own overall style from those origins.

**Hervé Dubourdieu's 2016 Château Graille-Lacoste Graves** is sourced from the greatest white wine terroir in Bordeaux — the esteemed Graves region — and is an exceptional example of the classical approach. Blended



A lush, green vineyard in Verdigny, Loire Valley France

with 75% Sémillon and 5% Muscadelle, this white Bordeaux is aged for six months in stainless. The high proportion of Sémillon creates richness to compliment the clean finish. \$14.49

The **2015 Les Grands Monts Sancerre** from the vineyard of 10th generation family winemaker Isabelle Garrault is from the Loire Valley's Sancerre appellation in the village of Verdigny. From grapes grown on high altitude, steep slopes where they are privy to the region's soft sun, then fermented and aged in tank, it is elegantly racy, with notes of peaches, gooseberries and lemon curd. \$18.99 **91 WS**

The **2015 Veramonte** from Casablanca Valley in Chile is reared on vines between the Andes Mountains and the Pacific Coast. Warm days and cool nights in a dry climate and sandy soil encourage this malleable

grape to reveal fragrant tropical aromas and a bright citrus palate, culminating in a clean finish. \$7.99

The **2016 Kim Crawford Sauvignon Blanc** from Marlborough, New Zealand's Wairau and Awatere Valleys is excellent. Kim Crawford strives for consistency, which is achieved by carefully blending grapes from the two valleys, rich in loam and gravelly soils. It entices with aromas of tropical fruit and fresh cut grass, while the palate of passionfruit and citrus is classic New Zealand. \$13.99

In the early 1970's, Robert Mondavi observed that American winemakers had not explored the grape's potential. By controlling growth to intensify flavors and using to advantage the grape's inherent fresh acidity and vegetal flavors, he then coined the name *fumé blanc*, and it saw a renewed identity

in this country. Nowadays, the name is sometimes used but is no longer essential to its acceptance. *It has arrived.*

**Sidebar's 2015 Sauvignon Blanc** is from High Valley in Lake County, California. Grown at an elevation of 1,800 feet, the cool, wet Spring delayed ripening, allowing for extended vine time. Fermentation with native yeasts and aging *sûr lie* in neutral oak and stainless steel provides body while preserving the grape's classic crisp, bright finish. \$13.99 **91 WS**

By some, considered the shy friend or shrinking violet to Chardonnay, it has its loyal followers who'd question why you'd drink any other white. Whatever your bent, give these wines a try to see how lovely and versatile Sauvignon Blanc can be. ♦

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**Did you know...** A SB clone was first brought to California in 1800 from from Chateau d'Yquem, the most well-known appellation for Sauternes. Made from Sauvignon Blanc, Sémillon and Muscadelle grapes affected by botrytis, the beneficial strain of noble rot is responsible for that dessert wine's luscious intensity.

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

Days not mentioned will feature New Arrivals!

**Fri 8/4: 90s Value Wines**

**Fri 8/11: August 2017 Staff Picks**

**Fri 8/18: Sauvignon Blanc and Cabernet Sauvignon:**  
Wines from the article on page 1 and a Cab for good measure.

**Fri 8/25: Saratoga Travers Day Wines**

**Fri 9/1: Labor Day Barbeque Wines**

### Pasta with Goat Cheese and Roasted Asparagus

*Adapted from Martha Stewart*

2 pounds asparagus, tough ends removed  
4 Tbsp butter, cut into small pieces  
12 ounces cavatappi or other short pasta  
1 small log soft goat cheese, crumbled  
2 to 3 Tbsp snipped fresh chives, for garnish

Preheat oven to 450 degrees. Bring a large pot of water to a boil for pasta. Place asparagus on a large rimmed baking sheet; dot with 1 tablespoon butter, and season with salt and pepper. Roast until tender, tossing occasionally, 10 to 15 minutes; cut into 2-inch lengths.

While asparagus is roasting, generously salt boiling water. Add pasta, and cook until al dente, according to package instructions. Set aside 1 1/2 cups pasta water; drain pasta and return to pot.

In a medium bowl, combine goat cheese, remaining 3 tablespoons butter, and 1/2 cup pasta water. Season with salt and pepper, and whisk until smooth. Add goat-cheese mixture and asparagus to pasta; toss to combine, adding more pasta water if necessary for sauce to coat pasta. Serve pasta garnished with chives and serve with **Max's staff pick** or your favorite Sauvignon Blanc.



## News & Events

### Wine Pairing Every Day...We Can Help



We are approaching the home stretch of summer's classic outdoor grilling days. Whether it's a Wednesday night for two or a weekend with friends and family, August is the month

to seize every opportunity before you're standing outside with a flashlight and a sweatshirt.

Check out our store displays of classic pairings for steak and other summer favorites. We have wines for your outdoor fête, for one, two, four or more. So grab dinner and then stop by to find the wine pairing. Check out our pairing recommendations the next time you're in. Until then, cheers!

### Mick's Berry Gin Blanc

3 parts Matua Sauvignon Blanc  
6 strawberries, chopped into halves  
1 part Boodles Gin  
Agave nectar or simple syrup to taste  
1/4 part lemon juice squeezed  
Two fresh strawberry slices, cut to fit over the glass rims  
Mint leaves for garnish  
Two standard Old Fashioned glasses



#### Method:

Muddle the strawberries in the bottom of a cocktail shaker and mix in the lemon juice and agave nectar or simple syrup. Add the gin and Sauvignon Blanc and shake well with ice. Strain into glasses and add the strawberry and mint leaves to garnish.

## August 2017 Staff Wine Picks

**Sheila: 2015 Frank Family Chardonnay (Carneros) \$19.99 (reg \$29.99)** This Napa Valley gemstone, aged in seasoned French oak, has aromas of white flowers, stone fruit, lemon zest, and a hint of vanilla, which lead to a rich palate of lychee fruit and toasted almonds, with bright, mouth-watering acidity. \*Lobster rolls

**Joe: 2015 Ogier 'Artesis' Côtes du Rhône (Rhône Valley) \$11.99 (reg \$13.99)** The vineyard site near three Artesian wells provides ideal conditions for aging. Freshness and depth with black fruit and sweet spices. \*Lamb kebabs

**Max: 2015 Sidebar Sauvignon Blanc (High Valley) \$13.99 (reg \$16.99) 91 WS** Aged in a combination of stainless steel and seasoned oak, it is focused and precise with detailed lemon meringue, orange blossom and lime zest flavors that are intense, fragrant and harmonious on the long, crisp finish. \*Pasta with goat cheese and asparagus, see above

**Ian: 2015 Paraje de Titos Garnacha (La Mancha, SP) \$10.19 (reg \$11.99) 90 AG** Fermented with indigenous yeasts, aged for eleven months in American and French oak casks and two months in the bottle before release, it is full bodied with a round palate, soft sweet tannins, and a long finish. \*Grilled burgers with Manchego cheese

**Bill: 2014 Klinker Brick Old Vine Zinfandel (Lodi) \$16.19 (reg \$18.99) 90 WE** Rich, ripe, concentrated and almost sweet, with aromas of raspberry compote, complimented by blueberry and blackberry flavors and an ethereal creaminess. Low in tannins but high in viscosity, it's a pleasure to sip. \*Charcoal-grilled ribs