



Grapevine

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

Gifts for the Not-So-Easy-to-Buy-for People on Your List

'Tis the season to obsess and agonize over gifts. Or is it? Let us be your Christmas elves and watch your loved ones light up with these wines and spirits.

Hailing from the highest elevation site in the Montsant region of **Spain**, the **2010 Espectacle** is named for the spectacular views, including the distant Pyrenees, 200 miles away. Espectacle is made from Garnacha grapes from 100-year-old ancient vines grown on dramatically steep slopes. Grapes are picked by hand, as machine harvesting is nearly impossible. Rated 98 points by RP, it is captivating with evolving notes of orange zest, black olives, fennel, violets and smoke. \$114.99 Also from Spain, the **2010 Torre de Oño Tempranillo Reserva** from Rioja was rated 93 points by RP. Aged for 20 months in new and seasoned oak, it is garnet-hued and aromatic with polished tannins. \$20.49

Champagne is a classic gift. The **Vilmart & Cie Grand Cellar Brut Grande Reserve Premier Cru**, rated 93 points by WS, is a Grower's Champagne, meaning the winemaker grows the grapes. A 70/30 blend of Chardonnay and Pinot Noir, it is organic and sustainably produced. The clean acidity is countered by an ethereal creaminess. \$40.49 The **Paul Laurent Brut** is made from 70/30 Pinot Noir and Chardonnay and touts bright berry fruit aromas and



Giving a special bottle of wine or spirits to the people on your gift list can take the stress out of gift-buying.

rich mouth-filling texture with a long, clean finish. \$25.49 The **Baron Albert Brut Tradition** consists of 50/35/15 Pinot Meunier, Chardonnay and Pinot Noir. Rated 90 points by WS, it has flavors of poached apple and white cherry. \$27.49

For **Chardonnay** lovers, the **2010 Walter Hansel** from the North Slope vineyard in the Russian River Valley is ideal. Rated 93 points by RP, it has rich notes of butterscotch, hazelnuts and spice. \$41.99 The **2013 Alpha Omega Unoaked Chardonnay** from Rutherford in Napa Valley sees no barrel aging or malolactic fermentation but has an appealing creaminess that balances the backbone of acidity, culminating in a complex, round finish. \$27.99

Consider bold and beautiful **Merry Mags**. A magnum, 1.5 liters, is festive and lends an air

of beautiful bounty. The Wagner family's **2013 Caymus Cabernet Sauvignon** is simply stunning and is a feat of artful blending. Shimmering with the brilliance of a ruby, it has layers of dark cherry, vanilla, cocoa and tobacco. \$152.99 1.5 liter From Mendoza, Argentina, the **2011 Finca Decero Malbec** is another outstanding magnum. Rated 90 points by RP, WS and ST, it is an exquisite balance of fresh acidity and rich spice from French oak aging. \$25.49 1.5 liter

Widow Jane 8 Year Bourbon, aged for eight years in American oak, has quite a story to tell. The former aerospace engineer-Widow Jane owner began proofing and distilling Kentucky Bourbon with water from the Widow Jane limestone quarries in Rosendale New York — the same limestone used to

construct the Brooklyn Bridge, Statue of Liberty and Empire State building. Using non-GMO corn and rye grown in the Hudson Valley, Widow Jane is now purely a New York Bourbon, made with Hudson Valley grains and water and produced at the Red Hook, Brooklyn facility. For Bourbon lovers on your list, this is an absolute must. It is complex and rich, and each bottle is uniquely numbered. \$62.99

Made from fresh double cream from Ireland, Single Malt Irish Whiskey, velvety chocolate, Madagascar vanilla and rich, dark cocoa from the Côte d'Ivoire, **Coole Swan Irish Cream Liqueur** is for those who greet the cold with the sweet warmth of Irish cream. \$29.99

Choose any or all of the above gifts for people on your list and let it be a joyous holiday. And if you'd like us to put them in customized gift baskets, you're that much closer to a Christmas *Cheers*. Happy Holidays! ♦

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

Did you know... The largest bottle size for Champagne is called a *Melchizedek* and is equal to 40 standard bottles. There are approximately 49 million bubbles in a standard sized bottle of Champagne.

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

Fri 12/11: 90s Rated Wines: A new round of the experts' highly rated wines.

Sat 12/12: Josh wines tasting and customized labels! Joe Carr's Josh wines with customized labels make great gifts.

Fri 12/18: December Staff Picks & French Wines: Our latest favorites and a French table. Oh-la-la!

Sat 12/19: St. Francis Wines: These stellar wines from St. Francis are great for gifts or Christmas dinner.

Sat 12/26: Value Priced 90s Wines: From our 90s Value Wines section, the perfect post-Christmas tasting.

Thurs 12/31: Happy New Year! Bubbles for New Year's Eve!

Sat 1/2: New Arrivals: New wines for a new year.

Rudolph's Reds Gift Baskets are Back!



All Rudolph's Reds gift baskets are \$25.99 each.

It's that time of year again... You've racked your brain trying to figure out your gift list. Our Rudolph's Reds gift baskets feature two 90s rated red wines that make great Christmas or hostess gifts during the holiday season. Or if you choose some of our featured wines and spirits on page 1 or want to customize your own gift basket, we are here for you.

Tangy Roasted Brussel Sprouts

Thanks to Dylan Kelsey Naughton

2 lbs Brussels sprouts, trimmed, outer leaves removed, halved
3 Tbsp olive oil, divided
salt and freshly ground black pepper
1 T good quality brown mustard
1 T clover honey
1 lemon juiced
1 1/2 tsp tamari or soy sauce
1 T tahini
1 tsp toasted sesame oil
1 T Port Wine



Drizzle sprouts with 2 1/2 tablespoons olive oil, add salt and pepper and roast at 400 degrees for 15-25 minutes (depending on size) until partially brown and tender, stirring every 5 minutes. Remove from oven and place in a serving bowl.

Meanwhile, combine remaining ingredients, drizzle half of sauce over roasted sprouts and toss, adding more until they are lightly coated. Serve immediately. Remaining sauce can be refrigerated for one week. Sheila's pick of the month would be a delicious pairing.

Rudolph's Sparkling Red Nose

A spirited twist on the Kir Royale, courtesy of customer and friend, Mick Pettit

INGREDIENTS

2 shots Stolichnaya Vodka
juice from half a lemon
1 shot Crème de Cassis or Chambord
Your favorite sparkling wine or Champagne
lemon zest

DIRECTIONS

Shake Vodka and lemon juice in a cocktail shaker with ice.

Pour Vodka mixture into two chilled martini glasses.

Pour Crème de Cassis or Chambord directly into the center of each glass so that it sinks to the bottom like Rudolph's nose.

Top each glass with Champagne and garnish with lemon twist.

Breathe a happy sigh of Merry Christmas, savor the Christmas lights and toast to a Happy New Year.



December 2015 Staff Wine Picks

Sheila: 2013 Talley Chardonnay (Sonoma) \$22.59 (reg \$26.99) 90 WE This full-bodied Chard comes from sustainably grown grapes and has delicate aromas of peach and Meyer lemon. *Twin lobster tails and drawn butter

Max: 2013 Errazuriz Max Cabernet Sauvignon Reserva (Chile) \$12.99 (reg \$14.99) 92 WE/#63-Top 100 Aged in French oak, it has concentrated plum, blackberries and toasty spice. *Ribeye steak and French fries

Ian: 2013 Château Haut-Vigneau Bordeaux (Pessac-Léognan) \$18.99 (reg \$21.99) A 40/60 blend of Merlot and Cabernet Sauvignon, it is supple with well-integrated tannins. *Beef tenderloin and wine shallot sauce

Bill: NV Vincent Crémant de Bourgogne Brut (Bourgogne) \$15.99 (reg \$18.99) Crisp and dry with fine bubbles, this sparkler has hints of white flowers and apricots. *Slow-braised veal shank

Damian: 2013 Banshee Mordecai Proprietary Red Blend (Sonoma) \$16.99 (reg \$19.99) Blended mostly from Cabernet Sauvignon, Syrah and Zinfandel, it has notes of red fruits, espresso and licorice. *Lamb chops

Carol: 2013 Leone d'Oro Gavi (Piedmont) \$12.99 (reg \$14.99) Made from 100% Cortese grapes, it is fragrant with ripe apple and wild flowers, with a dry finish of almond. *Pan seared scallops with white wine and lemon