



Grapevine

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

Wines for Your Valentine's Day Fête!!!



Bow in hand and arrow poised, Cupid let it fly, proclaiming that Valentine's Dinner should not be hemmed in by tradition, but as free as his arrow. A romantic dinner for two or a crowd around the dinner table — friends and family, plates and platters, wineglasses and an ice bucket or two filling up every available space. Or something in between. 'Yes,' the winged little cherub called out, 'celebrate with your husband; invite your friends for cocktails or dinner; or cook a family feast for your wife and two daughters. Just celebrate.' So we shall. And here are some wines to make it happen.

Moët & Chandon's NV Imperial Rosé Champagne is a great opening to a cocktail party or dinner, whether it's for two, four or twelve. From the Epernay appellation, the house has been making Champagne

since 1743. This blend of Pinot Noir, Pinot Meunier and Chardonnay has bright fruitiness, fine bubbles and a round, elegant palate. It could be the kick-off to your evening, with cheeses and olives, but there is no need to stop there. Make it a Champagne night by carrying it right through to dinner. Be it scallops or filet mignon, you can't go wrong. **90 WS/W&S \$49.99**

Calling all Chard fans...you know who you are. The **2012 Stonestreet Broken Road Chardonnay** has a strong mineral presence and balanced acidity. The tropical and citrus palate, kissed with a little honey, are fit for a sublime feast. With buttery-rich lobster to lemony chicken piccata, this lovely wine from California's Alexander Valley will woo your sweetheart and dazzle your room full of friends. **93 RP \$26.99**

The **2012 Cross Barn Pinot Noir by Paul Hobbs** from Sonoma Coast has classic aromas of currants, cherries and cola with a subtle underpinning of licorice. The garnet-hued translucence of Pinot Noir being swirled around a wide Burgundy glass is a sight to behold. It rains elegance and promises a beautiful dinner partner. A few dreamy pairings: fettuccine

with sautéed mushrooms, breast of duck drizzled with wine sauce or pork tenderloin would all be terrific. **90 RP \$29.99**

An ode to Cab lovers...The **2011 Amavi Cabernet Sauvignon** from Washington State's Walla Walla Valley is a sustainably produced wine with fresh, vibrant fruit and hints of clove and black pepper. The tightly wound, fine tannins will loosen up and relax a bit with some opening time, so pop the cork and decant the wine a couple hours ahead of filling glasses and serving those sizzling steaks straight from a cast iron skillet. Your dinner companions will fall in love with you for such a generous offering. **92/#35 2014 Top 100 WS \$27.19**

Some say that *Italian* is a synonym for *lover*, so we bring to you two vinous heartthrobs. The first is the **2008 Ruffino Chianti Classico Riserva Ducale Oro** from Tuscany. (*Oro* is Italian for *gold*, and they weren't kidding.) The first Riserva Ducale *gold* edition came out in 1949 and thereafter only in the very best vintages. Made from 80% Sangiovese, with the remainder coming from Cabernet Sauvignon and Merlot, the wine is aged for 36 months, yielding aromas and flavors of cinnamon,

chocolate and cherries. This broad-shouldered Tuscan would be perfect for rich spaghetti Bolognese or a grilled ribeye. **\$29.99**

And the **2003 Azelia Barolo** from Italy's Piedmont region is a swoon-worthy library release. Made from Nebbiolo and aged for 24 months, it sings operatic notes of ripe cherries, cedar and licorice. Paired with eggplant parmigiano or osso bucco, you will be the hit of your own dinner party. **90 WS \$26.99**

However you choose to celebrate, you and your loved ones deserve to be treated to a special wine and dinner at home. With a spatula in one hand and a wine glass in the other, it is bound to be a happy Valentine's Day. Cheers! ♦

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

Did you know...The process of primary fermentation, left uncontrolled, can happen very rapidly, especially in red wines. The typical red wine fermentation lasts less than a week. Whites are fermented longer, sometimes over a span of several weeks, to bring out more aromas and flavors.

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

Sat 2/7, 2/21 & 2/28: New Arrivals: We'll pour a spectrum of our latest, greatest vinous discoveries.

Fri 2/6: Staff Picks: Taste our February Staff Picks and see what you think of what we like to drink.

Fri 2/13: Valentine's Day Value Wines: Try these celebration-worthy, terrific value wines we'd like to share with you.

Sat 2/14: Beautiful Wines for Valentine's Dinner: Try these wines from page 1 for your table for two or dinner party.

Fri 2/20: 90+ Rated Wines: These wines are loved by the wine experts, and we think you'll like them, too.

Fri 2/27: Cabs & Winter Whites: Stop in for wonderful winter whites and a couple of stellar Cabernet Sauvignons.

Steak Diane for Six

Adapted from Mark Bittman

6 6-ounce beef fillets 1" thick
Salt and pepper
3 Tbsp extra virgin olive oil
6 Tbsp butter
1/4 cup minced shallots
1 Tbsp Dijon mustard
1 Tbsp Worcestershire sauce
1 1/2 cups heavy cream
Lemon juice to taste
Chopped fresh chives for garnish



INSTRUCTIONS

Salt and pepper fillets. Add oil and 3 Tbsp butter in skillet over medium-high heat. Sear steaks for 2 minutes each side. Remove to platter.

Wipe pan clean. Add remaining butter over medium heat, with shallots. Cook, stirring occasionally for 2 minutes. Add mustard, Worcestershire, cream, some salt and a fair amount of pepper.

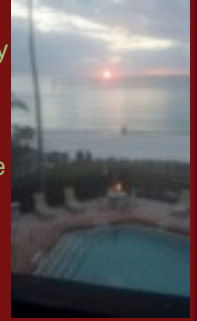
Keeping mixture at a steady simmer, return meat and juices to pan. Cook until meat is done to your liking, 1 or 2 minutes a side for medium-rare. Remove to a plate and add lemon juice, salt and pepper to the sauce. Spoon sauce over meat, garnish with chives and serve.

News & Our Latest Goings-on

Florida Sunset Parties & Friends

Sunset at the beach is a fine way to enjoy a January evening. With friends and bottles of Champagne, it becomes a warm celebration.

Sheila went south in January and had the pleasure of running into a friend...Tim Laird, CEO — *Chief Entertaining Officer* — and brand spokesman for Brown-Forman, a major producer of fine wines and spirits. He is also the author of *That's Entertaining!* Poolside, over flutes of Champagne, they discussed the festivity of spending Valentine's Day cooking and toasting not just your special someone, but a table full of friends, family and loved ones, inspiring the article on page 1. Here's to friends and sunsets!



Cinnamon Toast for Two

3 oz Fireball Cinnamon Whisky
4 oz RumChata
Cinnamon sugar for glasses
2 Cinnamon sticks for garnish

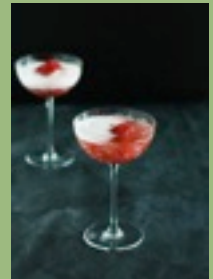


Mix ingredients in a shaker with ice and strain into two martini glasses or rocks glasses rimmed with cinnamon sugar. Garnish with cinnamon sticks. Toast!

Sweet Spice Prosecco Sunset

1 bottle chilled Prosecco
3/4 tsp ground black pepper
1 pint raspberry sorbet, softened slightly

In a bowl, sprinkle pepper over sorbet and fold in with a rubber spatula. Cover and freeze for about 3 hours, until firm. Chill 6 coupe glasses. Using a small ice cream scoop, place 3 scoops of sorbet into each coupe and top with 4 oz Prosecco.



February 2015 Staff Wine Picks

Sheila: NV Nicolas Feuillatte Brut Réserve X'Ploration (Champagne) \$29.99 (reg \$42.99) Made with 40/40/20 Pinot Noir, Pinot Meunier and Chardonnay, it is elegant and round with delicate notes of apricots and lemon. *Lobster w/ cream sauce

Ted: NV Per Ora Prosecco (Italy) \$10.99 (reg \$12.99) Made from the Glera grape, it is deliciously dry and crisp with aromas and flavors of tropical fruit, pears and honeydew melon. *Sautéed bay scallops laced with butter, wine and cream

Bill: 2012 La Framboisière Cotes du Rhone (Rhône Valley) \$10.99 (reg \$12.99) Made from 80/20 Grenache and Syrah from the Rasteau appellation, it has notes of raspberries, blackberries and pepper spice. *Fork tender Osso bucco

Ian: 2011 Luzón 'Selección 12' Crianza (Spain) \$11.99 (reg \$15.99) Blend of Monastrell, Tempranillo, Merlot and Cabernet Sauvignon, it tastes of pipe tobacco, allspice, toast and cocoa. *Cowboy steak and roasted red peppers

Graham: 2012 Cartlidge & Browne Pinot Noir (North Coast) \$11.99 (reg \$13.99) Bright flavors of cherry, raspberry and ripe tomato are balanced by earthy mushroom. Smooth and silky. *Pork tenderloin with Dijon cream and chanterelles

Damian: 2012 Rombauer Zinfandel (Napa Valley) \$27.29 (reg \$31.99) Boysenberry, clove, black pepper and raspberries perfume from the glass. Plush and velvety flavors of dark berry fruits and vanilla. *Short ribs braised with Zin and rosemary

Max: 2012 Mano a Mano (La Mancha, SP) \$9.49 (reg \$10.99) 90 AG Made from 100% Tempranillo, it has aromas of ripe forest fruit, cocoa, violets and balsamic against a smoky background. *Juicy hamburgers with Manchego cheese