



# Grapevine

January 2016

Price Chopper Plaza 1355 New Scotland Road Slingerlands, NY 12159  
518.439.5535 slingerlandswine@yahoo.com [www.slingerlandswine.com](http://www.slingerlandswine.com)

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

## Kicking off the New Year with Irresistible 90s Value Wines

Hang out with wine geeks and you'll be introduced to some sensational wines at terrific values. You have to sweet-talk them a bit, but when you do, they let you in on some real wine gems. To celebrate the new year, we thought we'd introduce you to some of them from various countries.

### 2011 Masi Campofiorin Rosso del Veronese 91 RP

This *super Venetian* is made from Corvina, Rondinella and Molinara grapes, the same used in Valpolicella, using the ripasso method, refermenting the wine with semi-dried whole grapes. The wine has aromas of cherry jam, with hints of spice. Bold, rich flavors stand out, with good acidity, balance and velvety tannins. \$13.99

**2013 Castello Banfi Centine Toscana 91 JS** Made with 60/20/20 Sangiovese, Cabernet Sauvignon and Merlot, it takes its name from a 19th century farmhouse on the estate with stone arches, called *centine*, the embodiment of which is found in the wine's solid structure and well-rounded elegance. It is fragrant with black fruit and flowers. \$9.49

**2012 Greg Norman Limestone Coast Shiraz 90 WS** This bold Aussie is rich, brimming with black cherries and spice. The Limestone Coast's cool summer sea breezes ensure slow, gentle grape ripening, producing fine tannins and smooth body. \$10.99



**2013 Columbia Crest H3 Cabernet Sauvignon 90 WE/ 91 WS** The Horse Heaven Hills AVA is nestled in the Columbia Valley in Southeastern Washington. Cooler September temps allowed extended hang time, resulting in stellar fruit character. Blended with 1% Cabernet Franc and aged in new and seasoned oak for one year, this full-bodied Cab has berry flavors and soft tannins with a cocoa finish. \$10.99

**2012 Teorema Garnacha 90 ST** A well-balanced Garnacha, it was aged in French oak for four months and has a long, silken finish of licorice, raspberries and cloves. The moderate climate and cool nights in Spain's Catalayud region preserve the grapes' zesty acidity. \$9.49

**2011 Sueño Tempranillo 91 RP** The intense bouquet of dark berries and dried flowers

of Sueño, meaning *dream*, gives way to a dark chocolate-tinged finish. Located in Castilla-La Mancha, southeast of Madrid, the sun-drenched, healthy vines produce grapes with deep, concentrated aromas and flavors. Sueño is a delicious example. \$10.19

**2013 Michel Chapoutier Bila-Haut Côtes du Roussillon 91 RP** This 40/40/20 blend of Syrah, Grenache and Carignan is aged for 12 months in concrete and stainless steel tanks. Grown and produced according to biodynamic, sustainable and organic practices, Bila-Haut has richness, depth and a soft, elegant finish. \$10.99

**2012 Marrenon Doria 90 RP** From the breathtaking Luberon area of France's Rhone Valley, this blend of Vermentino and Grenache Blanc, with a touch of Roussanne is aged six

months in French oak. The tropical and buttery notes are beautifully cut with a streak of minerality. Recognized by UNESCO as a biosphere nature reserve, Marrenon practices sustainable farming and supports rural economic development, respecting and uniting both the environment and community. \$12.99

**2014 Angeline Sauvignon Blanc 90 WS/WE** This wine wholly exhibits the full potential of a Russian River Sauvignon Blanc. The 2014 drought produced exemplary fruit, though with lower yields than is typical; but moderate temps allowed for healthy vines and concentrated flavors. Aromas of Meyer lemon zest and pink grapefruit are rounded out by an underlying floral creaminess reminiscent of freesias. Nice acidity and a juicy mouthfeel segue to an inviting finish that demands another sip. \$10.19

The next time you stop by, take a look at our new 90s Value Wines section or find a new favorite, featured at a tasting later this month. ♦

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

**Did you know...**The word *sommelier* is an old French word meaning *butler* or an officer in charge of provisions, derived from the Old Provençal *saumalier*, or pack-animal driver.

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

**Fri 1/15: California Dreamin':** Featuring wines from Franciscan, Simi, Clos du Bois and Robert Mondavi.

**Sat 1/16: New Arrivals:** New wines for a new year.

**Fri 1/22: January Staff Picks:** Our current favorites.

**Sat 1/23: Three-fer Wines:** From the 3 /\$24.99 section.

**Fri 1/29: Value Priced 90s Wines:** Featuring wines from our 90s Value Wines section, see article on page 1.

**Sat 1/30: Winter Whites & Big, Bold Reds:** Wines to warm up these cold January nights.

**Fri 2/5: New Arrivals:** New wines for a new year.

**Sat 2/6: Super Bowl Wines:** Paired with Sheila's Kahlua Chili.

## News & Events

**New 90s value wines section:** The next time you're in, check out our **new 90s value wines section**, located across the aisle from our popular display of 90s wines at all price points. Currently with 20 bottles under \$15, we'll feature 90s values at tastings this month and beyond. See the article on page 1.

**Super Bowl Tasting:** On Saturday, February 6<sup>th</sup>, we'll taste wines for the Super Bowl, paired with Sheila's Famous Kahlua Chili. Recipes will be available, as usual. Don't miss it!

**Join our email club:** Sign up for our email club the next time you're in to stay up-to-date on our weekly tastings and news. You'll get a free bottle from the three-fer section during your birthday month!

### Sheila's Sweet and Sour Pork

*Thanks to our own Sheila McNeil*

2 pork tenderloins  
1 cup chicken broth  
1 cup light-bodied fruity red wine  
1 cup balsamic vinegar  
2 Tbsp Worcestershire sauce  
2 Tbsp sou sauce  
2 Tbsp honey  
red pepper flakes to taste  
3 or 4 garlic cloves, to taste  
1 bunch scallions, sliced, for garnish, if desired



Sometime during the morning, put tenderloins in a crock pot. In a bowl, combine all other ingredients but scallions and pour over pork. Cook on crock pot's low setting for six to eight hours. Garnish with scallions, if using, and serve with rice, a green vegetable and your pick of 90s value wines on page 1. Perfect for a cold, winter's mid-weeknight, when all you want to do is come home to an easy dinner and a glass of wine.

### Sour Cherry Old-Fashioned

*Courtesy of Martha Stewart Living*

#### INGREDIENTS

24 frozen sour cherries  
1/2 cup water  
3/4 cup Bourbon  
1/3 cup sugar  
1/4 cup plus 2 Tbsp kirsch  
Thin lemon-zest strips from 1 lemon



#### DIRECTIONS

Place cherries in a heatproof bowl. Stir water and sugar in small saucepan to dissolve sugar. Bring to a boil, and pour over cherries. Let cool completely. Cover and refrigerate overnight.

Drain cherries, reserving syrup. Thread 4 cherries onto each of 6 skewers. Make 3 drinks at a time: Pour 6 Tbsp whiskey, 3 Tbsp kirsch, and 4 1/2 tsp reserved syrup in a cocktail shaker 3/4 filled with ice. Shake and pour into chilled glasses. Garnish each with a skewer and 2 to 3 strips lemon zest. Repeat for the second batch.

## January 2016 Staff Wine Picks

**Sheila:** 2013 Bennett Family Reserve Chardonnay (Russian River Valley) \$15.29 (reg \$17.99) Aromas of ripe peaches and orange blossom and luscious, buttery, rich flavors of pineapple, toffee and coconut. \*Roast chicken

**Max:** 2013 Francesco Boschis Dolcetto di Dogliani 'Vigna dei Prey' (Piedmont) \$16.99 (reg \$19.99) A nose of fresh blueberries and blackberries, with soft tannins and a long finish. \*Penne with sausage, tomatoes and ricotta

**Ian:** 2014 Philippe Alliet Chinon (Loire Valley) \$16.99 (reg \$19.99) 91 WS/#90-Top 100 Made from 100% Cabernet Franc, it has notes of black cherries, violets, olives and white pepper. \*Braised pork tenderloin and mushrooms

**Bill:** 2013 Pierre Sparr Riesling (Alsace) \$9.99 (reg \$11.99) This dry Riesling opens with aromas of lemon peel and green apple; on the palate, it is smooth, with a softly spicy finish. \*Grilled salmon with spicy salsa verde

**Damian:** 2012 Stags' Leap Petite Sirah (Napa Valley) \$29.99 (reg \$34.99) 92 RP A beautiful wine, it was co-fermented with 1% Viognier, and includes Syrah, Grenache and Carignan. Aromatic of lavender. \*Braised short ribs

**Karen:** 2009 Castelgreve Chianti Classico Riserva (Tuscany) \$14.49 (reg \$16.99) 92 JS This Sangiovese has aromas of violets, roses and spices and a savory palate of black cherries, nutmeg and cinnamon. \*Pasta Bolognese