



Grapevine

Price Chopper Plaza 1355 New Scotland Road Slingerlands, NY 12159
518.439.5535 slingerlandswine@yahoo.com www.slingerlandswine.com

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

Napa vs. Sonoma — Which Wine Region Is For You?



So, how do Napa and Sonoma differ? In a nutshell, Napa is stylish, and parties late into the evening; Sonoma is bucolic, low key and goes to bed early. Both produce stellar wines and have much to recommend them as touring destinations; but it's said that Sonoma views Napa as its main competition, and Sonoma's wineries view themselves as more independent; while Napa strives to compete with wine regions around the world, and its wineries are committed to promoting all of Napa Valley.

Similar in age for wine growing, the two have been around since the mid-1800s; though Sonoma claims the oldest winery, Buena Vista, since 1857. Located north of San Francisco and separated by the Mayacamas Mountains, Sonoma is more than twice as large as Napa, though winery acreage is close.

Napa has posh hotels, restaurants and exquisite wineries that cater to tourists and offer tastings in magical settings. Considered the King of Cab because its warm

climate is well suited to the grape, Napa grows other varietals, though it is known for Cab. Stag's Leap, Chateau Montelena and Opus One are all in Napa. Its AVAs include Rutherford, Oakville, Stags Leap District, Howell Mountain, the eastern part of Carneros and Diamond Mountain.

Bold with complex flavors and striking tannins, Napa Cabs live up to their reputation. The stellar **2011 Conn Creek Cabernet** is sourced from all 15 AVAs in Napa and aged for 18 months in French oak. \$25.99 The **2012 Oberon**, sourced from Rutherford, Oakville and Yountville is a vibrant, jammy red with spice, coffee and dark chocolate flavors. \$19.49 **90 WE**

Sonoma is more agrarian and there is far less traffic with plenty of scenic back roads, dairy farms and fields of flowers. With coastal fog, mountains, valleys and the Russian River, the region is home to diverse microclimates; its AVAs include Russian River Valley, Alexander Valley, Knights Valley, Dry Creek

Valley, western Carneros and Sonoma Coast. It produces outstanding Chardonnay and Pinot Noir, in particular.

Sonoma Coast's fog and wind moderate temperatures and allow for slow ripening grapes — ideal for Chardonnay and Pinot Noir. The **2013 Paul Hobbs CrossBarn Chardonnay** is sourced from select vineyards. Having grown up on an upstate New York apple orchard, Paul Hobbs developed a respect for the subtleties of terroir. Aged mostly in stainless steel, it has a clean palate of apples and peaches. \$20.99 **90 RP/WE** Seeing five months in French oak, the **2013 La Crema Chardonnay**, also from the Coast, has balanced acidity and concentrated fruit. \$16.99

Sonoma Coast's cool climate Pinot Noir is exceptional. The **2012 Schug** has balanced acidity and bright fruit. \$16.99 The **2012 Davis Bynum**, where the vineyard sees warm days and chilly nights, has true Pinot flavors of cranberries, rhubarb, tea and cola. \$22.99 From Carneros, a more southerly region split between Sonoma and Napa, the **2012 Sean Minor Pinot Noir** benefits from San Pablo Bay's breezes and is terrific. \$16.99

Though Beringer has been a Napa Valley winery since 1875, they have owned **Knights Valley** vineyard in eastern Sonoma since the 1960s. The **2012 Cabernet Sauvignon**

comes from the warmest part of Sonoma. It has notes of cassis and licorice and *would make a fantastic Father's Day gift*. \$23.79 **90 WS**

Finally, Ghost Pines sources grapes from Sonoma and Napa and revels in the art of blending. With 65% of grapes from Sonoma and the remainder from Napa, the **2012 Ghost Pines Cabernet Sauvignon** is sensational, with a palate of chocolate and coffee and a dense texture. \$16.99

In California, 2012 was a terrific vintage, with long sunny days producing outstanding grapes. Napa's mild Spring and sunny Summer and Fall and Sonoma's long, moderate growing season allowed winemakers to let terroir speak. A fun party idea: Grab a few bottles from Sonoma and Napa and from 2012 and other vintages; have a blind tasting with bottles concealed in paper bags and see what kind of wine lover you are, Napa or Sonoma, and if you notice a difference in vintages. Then, share your discovery with us the next time you're in. Cheers! ♦

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

Did you know... The custom of bumping glasses with a *cheers* came from old Rome where they used this method to make sure no one was trying to poison the other — bumping glasses makes the drink spill from one cup to the other.

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

Sat 6/6 & 6/27: New Arrivals: Our latest wine treasures.

Fri 6/12: June Staff Picks: Give our June favorites a try.

Sat 6/13: Wines for Flag Day: American wines for Flag Day.

Fri 6/19: Wines from the 90s Club: To kick off the weekend of the US Open, a special lineup of 90s wines.

Sat 6/20: Wines for Father's Day: Don't miss a chance to taste special gift bottles for your favorite dad.

Fri 6/26: Unheralded Gems: Wines not rated but so good, they ought to have been. We want to share them with you.

Fri 7/3: Steak & Shrimp, Anyone? Special wines for those backyard garden barbecues with candles, music and friends.

Sat 7/4: 4th of July Picnic Wines! More outdoor festivity wines.

Backyard Jamaican Spice Chicken

Recipe courtesy of Martha Stewart Living

- 1 habanero chile, stemmed
- 1 bunch scallions, cut into pieces
- 2 cloves garlic, smashed and peeled
- 1 1/2 tsp dried thyme
- 2 Tbsp packed dark-brown sugar
- 1 Tbsp ground allspice
- 2 Tbsp low-sodium soy sauce
- 2 Tbsp lime juice
- 2 Tbsp vegetable oil, plus more for grill
- 3 1/2 to 4 pounds chicken pieces
- Salt and pepper



In a food processor, puree chile, scallions, garlic, thyme, brown sugar, allspice, soy sauce, lime juice, and oil. In a large zip-top bag, toss chicken with paste. Refrigerate at least 1 hour (or up to 1 day).

Heat a grill to medium-low. Clean and lightly oil hot grill. Season chicken with salt and pepper; grill, covered, turning often to prevent charring, until cooked through, 45 to 50 minutes. Serve with one of the Staff Pick-Zinfandels below and toast to your favorite dad.

News & Events



A Fond Farewell to Ted Neumann

Here's a toast to Ted Neumann, who has been with Wine & Spirits of Slingerlands since March 2011, and is retiring on Independence Day. Nice touch, Ted. Our French wine-loving guru wants to spend more time with his wife and family. And with a grandchild on the way, who could blame him? Congratulations, Ted. We'll miss you.

You'll notice a new face in the store. Look for Kathleen, and be sure to welcome her to our wine family. 'Cheers!' to Ted and Kathleen and to new beginnings.

We'll have a lot of extra tastings in the store during the month of June. Be sure to read the weekly wine tastings emails to see what you can't possibly miss.

Kentucky Cousin

Makes one drink

This Bourbon cocktail is given a refreshing twist with lemon juice and iced tea. Perfect for Father's Day or any Summer day.

- 4 mint leaves, plus 1 mint sprig
- 3 lemon slices
- 4 brandied cherries
- 1/2 ounce Simple Syrup
- 1 cup ice
- 2 ounces bourbon
- 1/2 ounce cherry liqueur
- 1 ounce chilled brewed black tea
- 1/2 ounce fresh lemon juice

In a cocktail shaker, muddle the mint leaves with 2 lemon slices, 3 cherries and the Simple Syrup. Add the ice, bourbon, cherry liqueur, tea and lemon juice. Shake well and pour into a rocks glass. Garnish with the mint sprig and remaining lemon slice and cherry.



June 2015 Staff Wine Picks

Sheila: 2013 Bennett Family Russian River Reserve Chardonnay (Sonoma) \$15.29 (reg \$17.99) Cool coastal influence allows slow ripening of grapes for crisp acidity and notes of peaches, vanilla and citrus. *Soft shell crabs with tarragon aioli

Ted: Shebang! Eighth Cuvée (Sonoma) \$11.99 (reg \$13.99) Mostly Zinfandel and Grenache, with touches of Alicante, Petite Sirah and Sangiovese and aged mostly in stainless with a little oak, it is spicy and full bodied. *Smoked pork chops

Bill: 2013 Ferrari-Carano Fumé Blanc (Sonoma) \$11.99 (reg \$14.99) Aged in stainless steel and French oak, this Sauvignon Blanc offers up luscious ripe fruit flavors and crisp brightness. *Crostini with chive-spiked goat cheese

Ian: 2013 Rancho Zabaco Heritage Vines Zinfandel (Sonoma) \$10.99 (reg \$12.99) Blended with 7% Petite Sirah and aged on its lees, it has juicy berry and chocolate flavors and a peppery finish. *Backyard Jamaican Jerk Chicken

Graham: 2013 Wyatt Cabernet Sauvignon (California) \$10.99 (reg \$12.99) Blended with 7% Syrah and aged 70/30 in stainless steel and oak, it has a palate of cassis, spice and cherries, with subtle tannins. *Bacon-wrapped meatloaf

Damian: 2013 Dry Creek Vineyard Heritage Vines Zinfandel (Sonoma) \$13.99 (reg \$16.99) 90 WS 76% Zinfandel and the rest mostly Petite Sirah, it is oak aged 15 months and has notes of berries, licorice and smoky sage. *Porterhouse steak

Max: 2012 Green & Red Zinfandel (Napa Valley) \$20.99 (reg \$24.99) Blended from three mountain vineyards in Chiles Canyon and aged 14 months in oak, it has dark cherry, raspberry and sage flavors. *Spicy country spare ribs