



# Grapevine

June 2020

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## Welcome Back to Summer with a Glass of Rosé

**W**hat would summer be without rosé? Ranging in a spectrum of delicate to deep hues of salmon, copper and unapologetically pink, it is grace in a glass. Flavorful and gorgeous, we've got one for every day of the week.

Marc Wölffer of Long Island's Wölffer Estate Vineyard owns vineyard acreage in Mendoza, at the base of the Andes Mountains. Working with Mendoza's Susanna Balbo, the vineyard is sustainably farmed. The **2019 Finca Wölffer Rosé** is a Malbec-driven blend with brawny additions of Pinot Noir and Syrah, the rest composed of Cabernet Sauvignon, Torrontes, Sauvignon Blanc, Bonardo, Chardonnay and Chenin Blanc. Talk about a wild party. The result is a restrained, dry wine, softly pink with aromas of citrus, berries and peaches. \$14.49

Designated a Coteaux Bourguignons, an appellation created in 2011, the **2019 Louis Jadot Rosé** from Burgundy is made from 100% Gamay, the grape of Beaujolais wines. The house of Louis Jadot was founded in 1859 and includes among its 528 vineyard acres parcels in Côte d'Or, Beaujolais and Macon. Floral and fruity with notes of bright red raspberries and red currants, it is an excellent sipper. \$10.99



From Tejo in central Portugal, the **2019 Fiuza Estate bottled Rosé** is a sunset pink wine with elegant fresh fruit notes. Made from Touriga Nacional and Cabernet Sauvignon, the 24 hours of skin contact prior to cool fermentation is what gives it that deep hue. A perfect accompaniment to appetizers, pasta or fish, it is also a refreshing end-of-day celebration on its own. \$10.99

From Monterey, grapes for **Diora's 'La Belle Fête' 2019 Rosé of Pinot Noir** are grown on the estate owned San Bernabe Vineyard. The winery was named *Diora* for the golden hills surrounding the vineyard at the southern edge of the Santa Lucia Mountains. Blended with touches of Grenache Rosé and Chenin Blanc, it was fermented for two months, mostly in stainless steel but with a small amount in barrel, resulting in elegant

strawberry notes and crisp acidity. \$13.59

Founded in 1977, La Spinetta winery has vineyards in Piedmont and Tuscany, growing grapes in soils and conditions that allow them to thrive. Meaning *top of the hill*, La Spinetta refers to the first cellar in Castagnole Lanze. Practicing green harvest, grape bunches are cut at strategic times during the growing season to thin the harvest and maximize the quality. The **2019 Casanova della Spinetta Rosato** from Toscana is a 50/50 blend of Sangiovese and Prugnolo Gentile — vibrant with red fruit and citrus notes. \$13.59

Von Winning's Rosé of Pinot Noir (known as *spätburgunder* in Germany) comes from the country's Pfalz region, not far from the French border of Alsace, and known for its blossoming almond trees.

Sustainably farmed, **Von Winning's 2019 Trocken (dry) Rosé** is clean with flavors of ripe golden apple, watermelon and stone fruit. \$17.99

Schloss Gobelsburg winery located in the Kamptal region of Austria, about 50 miles northwest of Vienna, sits on the grounds of the former Zwettl monastery, founded in 1074. The **2019 Schlosskellerei Gobelsburg 'Cisterciën' Rosé** is a blend of Zweigelt, St. Laurent and Pinot Noir grapes softly pressed with their stems, then fermented. The winemaker believes in manual practices whenever possible and minimally intrusive winemaking, resulting in a refined wine full of stone fruit flavors and exuberant acidity. \$14.49

Welcome back to longer days and dinners al fresco, to grill smoke and evening breezes connecting us all. To that and to ethereal rosé, we toast. ♦

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Rosés made according to the maceration method leave grapes in contact with the skins for varying lengths of time to achieve the desired color. Lighter colored red grapes like Grenache take many more hours than darker colored grape skins like Cabernet Sauvignon or Syrah.



## Socially Distant Picnic Plans? Shop our Rosé Garden...

More selections from our growing rosé garden — 'Tis the season

Sheldrake Point  
Josh Cellars  
Gérard Bertrand Cote des Roses  
Rock Angel

Whispering Angel  
Miraval  
Bieler Père et Fils  
Chateau de Trinquedede

### Salmon with Olives and Sun-dried Tomatoes

If you want to maintain the crackle-crisp skin, serve the olive and sun-dried 'tapenade' on the side.

12-16 oz salmon fillet  
Coarse kosher salt and cracked black pepper to taste  
1 Tbsp olive oil  
1 Tbsp unsalted butter  
¼ cup Kalamata olives  
4-6 sun-dried tomatoes  
2-3 Tbsp snipped chives  
Juice of half a lemon  
½ tsp dried oregano or 1 tsp chopped fresh  
More cracked black pepper  
Lemon wedges for serving



Wash the salmon and blot dry very well, absorbing all excess moisture to achieve the crisp skin. Sprinkle over top a skosh of salt and a few grinds of black peppercorns. Put in the refrigerator, skin side up, and let dry out for an hour or so.

On a cutting board, thinly slice the olives; slice the sun-dried tomatoes into julienne and then cut crosswise into half-inch pieces. Scrape the sun-drieds and olives together and give a rough chop. Snip some chives over top and squeeze the juice of half a lemon. Crush the oregano leaves with your fingers over top and add a few grinds of black pepper.

Heat a cast iron pan to blazing on the grates of a hot grill, at least 15 minutes. Add olive oil and butter, swirl and add salmon, flesh side down for 20 to 30 seconds to sear. Flip so the skin side is down and cook about 4 minutes. Flip again and cook skin side up for two minutes more. Remove to a plate and let rest 5 minutes.

Serve skin side up, either with the 'tapenade' on top or along side. Tony's pick, below, would make a delicious pairing.

### Sparkling Margarita

Makes a 40 oz pitcher — (8) 5 oz cocktails

1 bottle Korbel Brut Rosé Sparkling Wine, chilled  
1 cup Jose Cuervo Silver Tequila  
½ cup Cointreau  
½ cup freshly squeezed lime juice  
¼ cup Agave Syrup (equal parts agave nectar and water)  
One or two limes, sliced into wheels, for rims and garnish  
Coarse salt for glasses



Add all ingredients to a chilled pitcher with ice and stir. Rub lime wedge around the rims of white wine glasses, then turn each over on to a plate with coarse salt to coat rims. Divide Margarita blend between glasses and garnish each with a lime wheel. Hello, June.

## June 2020 Staff Wine Picks

**Sheila: 2018 Olivier Leflaive 'Les Sétilles' Bourgogne Blanc** (Burgundy) \$22.99 (reg \$26.99) Grapes are sourced from vineyards within the communes of Puligny Montrachet and Meursault; aging is roughly 60/40 in oak, mostly seasoned with a touch of new, and stainless steel. Aromas of peaches, almonds and white flowers. \*Linguine with clams in white wine

**Ian: Ian: 2014 Sur de los Andes Malbec-Cabernet Sauvignon** (Mendoza) \$10.19 (reg \$11.99) **92 WE** With native yeasts, the wine sees 100% malolactic fermentation, aiding the almost creamy, silken body. The wine has concentrated, toasty blackberry and chocolaty flavors with modest tannins. \*Spicy beef short ribs

**Brian: 2017 Uko Select Vineyards Malbec Reserva** (Mendoza) \$12.99 (reg \$14.99) After undergoing natural malolactic fermentation, the wine is aged 12 months in seasoned French oak barrels and another three months in bottle. Brimming with plum, cherry and vanilla flavors, it finishes with sweet tannins. \*Sizzling steak fajitas

**Tony: 2018 The Four Graces Pinot Noir** (Willamette Valley) \$16.99 (reg \$19.99) **90 WS** From a practicing biodynamic, sustainably farmed vineyard, the wine was aged nine months in seasoned and new French oak. Aromas of red fruit and earthy mushrooms segue to cranberry and black peppercorn flavors. \*Salmon with olives and sun-dried tomatoes, see above

**Damian: 2017 Sean Minor Cabernet Sauvignon** (North Coast) \$15.99 (reg \$18.99) Ninety percent Cabernet Sauvignon is blended with small amounts of Merlot, Cabernet Franc and Petit Verdot and aged in seasoned and new French and American oak, resulting in bold flavors of blackberries, mocha and black peppercorn with a full-bodied, rich finish. \*Grilled lamb pita with tzatziki sauce

**Ben: 2019 Casanova della Spinetta Rosato** (Toscana) \$13.59 (reg \$15.99) **92 AG** This 50/50 blend of Sangiovese and Prugnolo Gentile has a seductive bouquet of ripe melon and crushed strawberries, a palate of berries and citrus, with a lengthy finish of minerals and a streak of salinity. (See more on page 1.) \*Fig, prosciutto and arugula pizza with balsamic drizzle