



March 2013

# Grapevine

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## Beguilingly Beautiful Pinot Noir



Beautiful Mac Murray Ranch Vineyards in Sonoma's Russian River Valley.

**P**inot Noir — that beguilingly beautiful garnet colored wine — is made from a grape of the same name that is both challenging and difficult to grow, far more so than other grapes. Its flavor profile changes dramatically from one region, state or country to the next because its fragility makes it vulnerable to climactic conditions.

Pinot tends to exhibit aromas and flavors of black cherry, strawberry, mushroom, truffle, earth, cola, spice and herbs. While the flavor is complex, it is lighter bodied and less tannic than most red wines.

Traditionally, Pinot Noir came from Burgundy in Eastern France, where the cooler climate and hillside vineyards provide ideal conditions for this persnickety grape. And while Pinot Noir made in the US and the Southern hemisphere is referred to by the name of the grape, French Pinot is simply known as Red Burgundy

because that's the red grape grown there. (White Burgundy, by the way, is Chardonnay.)

Though of French origin, delicious Pinot comes from new world wine producing countries, too, at which we will take a look.

California's Russian River Valley and Carneros appellations do it in spades. Cool morning fog followed by sun, coastal breezes and chilly evenings provide excellent growing conditions. Cool temperatures encourage acidity and a long ripening season, warmth from afternoon sun develops rich fruit and the breeze dries the grapes, thwarting mildew or mold that is a natural response to the damp climates in which it thrives.

**Schug**, located in Carneros, makes an excellent Pinot Noir with notes of black cherry and spice, with a sensual, silken texture. The **2010** vintage is a steal for this caliber at **\$19.99**

(reg \$21.99). **Mac Murray Ranch** in the Russian River Valley has a similar climate, creating a balanced and expressive wine with flowers and spice, berries and cherries, and a long finish. The **2010** is beyond reasonable at **\$15.39** (reg \$17.99).

Elsewhere in the US, the grape thrives in Oregon's cooler temps, particularly those from the Willamette Valley. Oregon happens to be at the same degree of latitude as Burgundy and has a similar climate. The **A to Z 2011** makes a Pinot Noir which has simultaneous restraint and allure. Rated 90 Pts (WS), it is irresistible at **\$16.99** (reg \$19.99).

We would be remiss not to mention **Chloe Creek**, from California vineyards, made by winemakers and Capital Region residents Bill and Kim Comiskey. The **2010 from Leras Family Vineyards** in the **Russian River Valley** is a little earthier and more Burgundian in style, while the **2011** from the **Sonoma Coast's Sangiacomo Vineyard** has more present red berry notes. Both are elegant and lovely **\$29.99** (reg \$39.99).

Pinot also does well in New Zealand's dry climate, plentiful sun and cool temperatures, allowing for a long, slow ripening that develops vibrant fruit and crisp acidity. **Brancott's 2011** has rich, velvety tannins, abundant cherry and savory spice **\$12.99** (reg \$14.99).

Like anything, it depends on what you like — your style. Traditionalists who enjoy a leaner, Burgundian style will appreciate wines from cooler growing regions developing less fruit and more minerals, earth or herbs. Fruit-forward wine lovers might prefer a warmer, sunnier appellation, like Chile. **Tres Palacios Reserve 2011** has notes of raspberries, cherries and smoke **\$8.49** (reg \$9.99).

And a note for the health conscious... More so than most other grapes, Pinot Noir is particularly high in resveratrol, a powerful antioxidant found in grape skins and much touted in the news as of late. It is more abundant in red wines because the wine is left in contact with the skin longer; and Pinot has a thicker skin than other grapes.

In true survivalist mode, resveratrol is produced in the grape skin in response to molds and yeasts that flourish in damp climates as a means of defense against that very mold and yeast; and Pinot happens to do very well in a cool, moist environment. So, the next time you raise a glass of Pinot Noir, toast as the French do: *à bon santé — to your health!* ♦

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**15% off all Wine —**  
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## Stunning Gems from the 90's Club...in All Price Ranges!

### \$30+ Diamonds

A. Margaine Brut Champagne NV	92 pts. WS	Champagne	<b>\$39.99</b>	(reg \$46.99)
Chartogne-Taillet Brut Rose NV	91 pts. RP	Champagne	<b>\$45.99</b>	(reg \$53.99)
Gimonnet Brut Selection Belles Années	91 pts. RP	Champagne	<b>\$33.99</b>	(reg \$39.99)
La Rioja Alta Gran Reserva '98	95 pts. RP	Spain	<b>\$41.99</b>	(reg \$48.99)
La Rioja Alta Gran Reserva 904 '01	96 pts. RP	Spain	<b>\$41.99</b>	(reg \$48.99)
Piper-Heidsieck Brut Champagne NV (Top 100/WS)	93 pts. WS	Champagne	<b>\$36.69</b>	(reg \$49.99)
RH Coutier Brut Rose Grand Cru NV	92 pts. RP	Champagne	<b>\$39.99</b>	(reg \$49.99)
Varnier-Fanniere Avize Brut Grand Cru Rose NV	92 pts. WS	Champagne	<b>\$56.99</b>	(reg \$66.99)

### \$20-30 Sapphires

Knez Anderson Valley Pinot Noir '10	91 pts. ST	California	<b>\$23.49</b>	(reg \$27.99)
La Collina dei Lecci Brunello di Montalcino '06	92 pts. RP	Italy	<b>\$24.99</b>	(reg \$37.99)
Morgan Twelve Clones Pinot Noir '10	92 pts. WS	California	<b>\$23.99</b>	(reg \$27.99)
Pascal Jolivet Sancerre '10	90 pts. WS	France	<b>\$21.49</b>	(reg \$24.99)
Perrin et Fils Gigondas la Gillé '07	92 pts. RP	France	<b>\$28.99</b>	(reg \$34.99)
Ruffino Chianti Classico Ducale Oro Reserva '07	91 pts. WS	Italy	<b>\$29.99</b>	(reg \$43.99)
Ruffino Modus '09	90 pts. WS	Tuscany	<b>\$21.99</b>	(reg \$25.99)
Talley Arroyo Grande Chardonnay '10	91 pts. WE	Central Coast	<b>\$21.99</b>	(reg \$25.99)
Two Hands Angels' Share Shiraz '09	92 pts. WS	McLaren Vale	<b>\$21.99</b>	(reg \$25.99)
Vina Ardanza Rioja Reserva '04	93 pts. WA	Italy	<b>\$27.99</b>	(reg \$32.99)

### \$15-20 Rubies

Ambra Carmignano Santa Cristina In Pilli '09	91 pts. RP	Tuscany	<b>\$14.49</b>	(reg \$16.99)
Banfi Rosso di Montalcino '10	90 pts. RP	Tuscany	<b>\$19.99</b>	(reg \$24.99)
Calera Chardonnay '10	90 pts. RP	Central Coast	<b>\$16.99</b>	(reg \$19.99)
Camp du Rouss Barbera d'Asti '08	90 pts. RP	Piedmont	<b>\$15.39</b>	(reg \$17.99)
Castello di Monsanto Chianti Classico Riserva '08 (Top 100/WS)	92 pts. RP	Italy	<b>\$19.59</b>	(reg \$22.99)
Catena Cabernet Sauvignon '10	92 pts. RP	Argentina	<b>\$16.99</b>	(reg \$19.99)
Chakana Winery Estate Malbec '11	92 pts. RP	Argentina	<b>\$18.99</b>	(reg \$21.99)
Dehesa La Granja '05	91 pts. RP	Spain	<b>\$18.99</b>	(reg \$21.99)
Katherine Goldschmidt Alexander Valley Cabernet Sauvignon '10	91 pts. WE	Alexander Valley	<b>\$16.99</b>	(reg \$19.99)
Lioco Sonoma County Chardonnay '10	90 pts. ST	California	<b>\$17.99</b>	(reg \$20.99)
Marques de Casa Concha Cabernet Sauvignon '10	91 pts. WS	Chile	<b>\$17.99</b>	(reg \$18.99)
Marques de Casa Concha Chardonnay '10	90 pts. WS	Chile	<b>\$15.99</b>	(reg \$18.99)
Mr. Black's Concoction GSM '07	91 pts. RP	Australia	<b>\$16.49</b>	(reg \$18.99)
Mumm Napa Brut Prestige Sparkling Wine NV (Top 100/WS)	90 pts. WS	Napa Valley	<b>\$15.99</b>	(reg \$18.99)
Mumm Napa Brut Rose Sparkling Wine NV	90 pts. WS	Napa Valley	<b>\$15.99</b>	(reg \$18.99)
Nozzole Chianti Classico Riserva '08	90 pts. JS	Chianti	<b>\$16.99</b>	(reg \$19.99)
Oberon Cabernet Sauvignon '10	90 pts. RP	Napa Valley	<b>\$18.99</b>	(reg \$22.99)
Robert Mondavi Fume Blanc '10	90 pts. WS	Napa Valley	<b>\$14.99</b>	(reg \$17.99)
St. Michael-Eppan Anger Pinot Grigio '11	90 pts. WS	Alto Adige	<b>\$15.99</b>	(reg \$18.99)
Tablas Creek Patelin de Tablas '10	91 pts. WS	Paso Robles	<b>\$16.99</b>	(reg \$19.99)
Talbot Logan Sleepy Hollow Vineyard Chardonnay '10	90 pts. WE	Santa Lucia Highlands	<b>\$16.19</b>	(reg \$18.99)
Tikal Patriota Bonarda/Malbec 2008	92 pts. RP	Argentina	<b>\$17.99</b>	(reg \$20.99)
Villa Antinori '09	90 pts. WS	Tuscany	<b>\$16.99</b>	(reg \$19.99)
Voliero Rosso di Montalcino '10	91 pts. RP	Tuscany	<b>\$19.99</b>	(reg \$22.99)

Look for "Wines for the Spring Season"  
in the April issue of *Grapevine*.

## More Gems from the 90's Club ~ Just Remember, They're all Precious.

### \$10-15 Pearls

Amalaya Malbec Blend '10 .....	91 pts. W&S.....	Argentina.....	<b>\$12.99</b>	(reg \$14.99)
Bodegas Borsao Tres Picos Garnacha '10.....	92 pts. RP.....	Spain.....	<b>\$13.69</b>	(reg \$15.99)
Bodegas Cepa 21 Hito Ribera Del Duero '10.....	90 pts. RP.....	Spain.....	<b>\$11.49</b>	(reg \$13.99)
Bodegas Dinastia Vivanco Rioja '08 <b>(Top 100/WS)</b> .....	90 pts. WS.....	Spain.....	<b>\$13.99</b>	(reg \$15.99)
Bodegas Torremoron Tempranillo '11.....	92 pts. RP.....	Spain.....	<b>\$10.19</b>	(reg \$11.99)
Borsao Berola '09 .....	90 pts. RP.....	Spain.....	<b>\$12.99</b>	(reg \$14.99)
Cavit Vigneti della Dolomiti Red Alta Luna '09 <b>(Top 100/WS)</b> .....	90 pts. WS.....	Italy.....	<b>\$10.99</b>	(reg \$12.99)
Chandon Brut Classic NV.....	90 pts. WE.....	California.....	<b>\$14.99</b>	(reg \$17.99)
Charles Smith Kung Fu Girl Riesling '11.....	90 pts. RP.....	Columbia Valley.....	<b>\$10.99</b>	(reg \$12.99)
Chateau de Macard Bordeaux Superieur '09.....	90 pts. WS.....	Bordeaux.....	<b>\$12.99</b>	(reg \$14.99)
Columbia Crest 'H3' Les Chevaux Red '10.....	90 pts. WS.....	Columbia Valley.....	<b>\$11.99</b>	(reg \$13.99)
Cune Vina Real Crianza Tempranillo '09.....	91 pts. RP.....	Spain.....	<b>\$13.59</b>	(reg \$15.99)
Dei Rosso Di Montepulciano '11.....	90 pts. ST.....	Tuscany.....	<b>\$13.69</b>	(reg \$16.99)
Domaine Skouras Moscofilero '11 .....	90 pts. RP.....	Greece.....	<b>\$14.49</b>	(reg \$16.99)
Dominio de Tares Baltos '08.....	90 pts. RP.....	Spain.....	<b>\$12.99</b>	(reg \$14.99)
Emiliana Novas Gran Reserva Cabernet Sauvignon '09.....	92 pts. WS.....	Chile.....	<b>\$11.99</b>	(reg \$13.99)
Emmolo Sauvignon Blanc '10.....	91 pts. WE.....	Napa Valley.....	<b>\$12.99</b>	(reg \$14.99)
Escondido Tempranillo Ribera del Duero '08.....	90 pts. RP.....	Spain.....	<b>\$10.19</b>	(reg \$11.99)
Foxglove Chardonnay '10.....	90 pts. RP.....	Central Coast.....	<b>\$13.59</b>	(reg \$15.99)
Frei Brothers Reserve Chardonnay '10.....	90 pts. WE.....	Russian River Valley.....	<b>\$13.69</b>	(reg \$15.99)
Gruet Blanc de Noirs Pinot Noir Brut NV <b>(Top 100/WS)</b> .....	90 pts. WS.....	New Mexico.....	<b>\$13.59</b>	(reg \$15.99)
Guigal Cotes du Rhone '09.....	90 pts. RP.....	Rhone Valley.....	<b>\$12.99</b>	(reg \$14.99)
Hilanda Termino de Arriba Monastrell '09.....	90 pts. W&S.....	Spain.....	<b>\$12.99</b>	(reg \$14.99)
Kendall Jackson Avant Chardonnay '11.....	90 pts. WE.....	California.....	<b>\$12.99</b>	(reg \$14.99)
La Marca Extra Dry Prosecco NV.....	90 pts. WS.....	Italy.....	<b>\$12.99</b>	(reg \$14.99)
Layer Cake Cabernet Sauvignon '10.....	90 pts. RP.....	California.....	<b>\$13.69</b>	(reg \$15.99)
Layer Cake Shiraz '09 <b>(Top 100/WE)</b> .....	91 pts. WE.....	Australia.....	<b>\$13.59</b>	(reg \$15.99)
Marques de Caceres '08.....	90 pts. W&S.....	Spain.....	<b>\$11.99</b>	(reg \$13.99)
Michael & David 7 Deadly Zins '09.....	90 pts. RP.....	California.....	<b>\$13.99</b>	(reg \$16.99)
Milcampos Vinas Viejas '10.....	90 pts. W&S.....	Spain.....	<b>\$11.99</b>	(reg \$13.99)
Monte Hiniesta Tinta de Toro '09.....	91 pts. WA.....	Spain.....	<b>\$11.49</b>	(reg \$13.49)
Montebuena Cuvee KPF Rioja '10.....	90 pts. ST.....	Spain.....	<b>\$10.49</b>	(reg \$12.99)
Penfolds Thomas Hyland Shiraz '10.....	90 pts. RP.....	Australia.....	<b>\$13.59</b>	(reg \$15.99)
Pewseyvale Eden Valley Dry Riesling '11 <b>(Top 100/WS)</b> .....	90 pts. WS.....	Australia.....	<b>\$13.69</b>	(reg \$15.29)
Sancho Baron '09.....	90 pts. RP.....	Spain.....	<b>\$11.49</b>	(reg \$13.99)
Santa Rita Medalla Real Special Reserve '08.....	91 pts. WE.....	Chile.....	<b>\$13.69</b>	(reg \$15.99)
Sottimano Dolcetto d'Alba '11.....	90 pts. RP.....	Piedmont.....	<b>\$12.99</b>	(reg \$14.99)
Tenuta Le Calcinaie Vernaccia Di San Gimignano '11.....	91 pts. ST.....	Tuscany.....	<b>\$12.99</b>	(reg \$14.99)
Trivento Amado Sur Malbec '10.....	90 pts. WS.....	Argentina.....	<b>\$10.99</b>	(reg \$12.99)
Venus Dido 'La Universal' Montsant '09.....	90 pts. ST.....	Mendocino.....	<b>\$12.99</b>	(reg \$14.99)

### Under \$10 Fiery Opals

Alamos Cabernet Sauvignon '11 .....	90 pts. RP.....	Argentina.....	<b>\$ 8.49</b>	(reg \$ 9.99)
Chateau Ste. Michelle Riesling '11 .....	91 pts. WE.....	Columbia Valley.....	<b>\$ 8.59</b>	(reg \$ 9.59)
Cristalino Brut Cava NV.....	91 pts. W&S.....	Spain.....	<b>\$ 6.99</b>	(reg \$ 8.99)
Cubo Seleccion Tempranillo '09.....	90 pts. WA.....	Spain.....	<b>\$ 9.99</b>	(reg \$11.99)
Eguren Mercedes Cabernet Sauvignon '09.....	90 pts. WS.....	Spain.....	<b>\$ 8.49</b>	(reg \$ 9.99)
Evodia Altovinum Garnacha '11.....	90 pts. ST.....	Spain.....	<b>\$ 8.49</b>	(reg \$ 9.99)
Marchesi di Barolo Barbera del Monferrato Maraia '11 <b>(Top 100/WS)</b> .....	90 pts. WS.....	Piedmont.....	<b>\$ 9.49</b>	(reg \$11.99)
Montes Classic Series Cabernet Sauvignon '11 .....	90 pts. RP.....	Chile.....	<b>\$ 7.89</b>	(reg \$ 9.99)
Pacific Rim Dry Riesling'11 <b>(Top 100/WE)</b> .....	91 pts. WE.....	Columbia Valley.....	<b>\$ 8.49</b>	(reg \$ 9.99)
Tilia Bonarda '11 .....	91 pts. RP.....	Argentina.....	<b>\$ 7.99</b>	(reg \$ 9.99)
Tilia Cabernet Sauvignon '11.....	90 pts. RP.....	Argentina.....	<b>\$ 7.99</b>	(reg \$ 9.99)
Tilia Malbec '11 .....	90 pts. RP.....	Argentina.....	<b>\$ 7.99</b>	(reg \$ 9.99)
Toscolo Chianti '11.....	90 pts. JS.....	Chianti.....	<b>\$ 8.49</b>	(reg \$ 9.99)
Urban UCO Malbec/Tempranillo '11 .....	91 pts. RP.....	Argentina.....	<b>\$ 9.99</b>	(reg \$11.99)

"Wine can of their wits the wise beguile, Make the sage frolic, and the serious smile."

- Homer



## Wine Tastings Fri, 4-8 & Sat, 2-6

**Fri 3/15: Staff Picks:** We'll pour our March favorites, and maybe you'll find a wine, or two, you can't go home without.

**Sat 3/16: Sensational New Arrivals:** Don't miss this one!

**Fri 3/22: 90s Wines:** Featuring wines from pages 2-3, we'll feature a line-up of wines to put some Spring in your step.

**Sat 3/23: Wines for Easter Brunch:** Get a head start on wines to pair with Easter brunch next week. We'll pair this tasting's wines with the Egg Strata in the recipe to the right.

**Sun 3/24: Wines for Passover:** Stop by for this Kosher wine tasting and find wines for your Passover dinner.

**Fri 3/29: Change of Vintage Tasting:** We'll pour a selection of tried and true favorites from the latest vintage.

**Sat 3/30: Easter Dinner Wines:** Wines to pair with Easter dinner and Glenora Champagne-cured ham skewered with pineapple. A Wine & Spirits of Slingerlands tradition!

**Fri 4/5: Spring Fling:** Stop by and taste these fabulous Whites and Reds to welcome in Spring.

### Join Wine & Spirits of Slingerlands' Email Club

If you're not already a member of our email club, sign up the next time you're in the store. We'll send weekly emails to let you know what we'll be pouring at the Friday and Saturday tastings, a wine pairing with Bellini's Tuesday dinner specials and any special events. **Fill in your birthday, and you'll receive a free bottle of wine from the Three-fer section when you bring in a copy of the email.**



### Strata with Asparagus, Sausage & Fontina

*Adapted and modified from Williams and Sonoma*

10-12 slices French bread, in 1" cubes  
1 Tbs. extra-virgin olive oil  
10 oz. breakfast sausage  
16 eggs  
6 cups milk  
6 scallions finely chopped  
4 roasted red bell peppers, peeled, seeded and thinly sliced  
1 lb. asparagus, spears cut into 1" pieces and cooked until tender  
Salt and freshly ground pepper, to taste  
4 cups grated fontina cheese



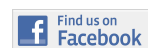
Butter a large baking dish. Place the bread cubes in large bowl. In large sauté pan, warm the olive oil. Add sausage and cook, 3 to 5 minutes. Transfer the sausage to a plate. Let cool, then cut into thin slices and transfer to the bowl with the bread.

In another large bowl, whisk together eggs and milk, and pour over the bread and sausage mixture. Add the green onions, peppers, asparagus, salt, pepper and 3 cups of the cheese and stir until well blended. Transfer to the prepared baking dish, cover with plastic wrap, and refrigerate for at least 4 hours or up to overnight.

Preheat oven to 350°. Sprinkle top of the strata with the remaining 1 cup cheese. Bake until the strata is golden brown and cooked through, about 1 hour. Let stand for 10 minutes before serving.

### Join Our Wine of the Month Club...

Puzzled as to what to give as a gift? Looking to treat yourself? Try one of our monthly Wine Club gifts, starting at just \$29.99 per month. Billed monthly at \$29.99, or prepaid:



### Cran-Pomegranate Mimosas

*makes 4 Mimosas*

1 cup pomegranate juice, chilled  
1 cup cranberry juice cocktail, chilled  
1 cup orange juice, chilled  
1/2 cup Cointreau orange liqueur  
1 bottle Freixenet Cordon Negro Brut, chilled  
orange slices for garnish

Combine juices and Cointreau in a large pitcher. Add Brut slowly and stir. Serve in Champagne flutes, garnished with orange slices. Enjoy with egg strata (recipe above) and friends.



**Fabulous Savings! 15% off All Wine --  
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## March Staff Wine Picks

**Sheila:** 2010 *Domaine Roux Pere & Fils Chassagne-Montrachet (Cote d'Or)* **\$45.99** (reg \$53.99) Aromas of honeysuckle, verbena and hazelnut, with notes of buttery toast, honey, ripe pear and minerals. Sheila says 'Smooth.'

**Damian:** 2010 *Katherine Goldschmidt 'Crazy Creek' Cabernet Sauvignon (Alexander Valley)* **\$16.99** (reg \$19.99) 91 Pts (WE) Deliciously rich with notes of blackberries, currants and dark chocolate, this is one beautiful Cab.

**Denise:** NV *Roederer Estate Brut (Anderson Valley)* **\$19.99** (reg \$25.99) 91 Pts (WS) Sleek and impeccably focused and balanced, with floral apple, cinnamon and anise aromas and supple lemon tart, cherry and spicy hazelnut flavors.

**Graham:** 2009 *Ambra Santa Cristina in Pilli (Carmignano)* **\$14.49** (reg \$16.99) 91 Pts (RP) A palate of bold cherries, flowers, spices and tobacco in this mostly-Sangiovese blend with. Graham likes it with Thursday night pasta and sausage.

**Kris:** 2009 *Michael & David 7 Deadly Zins Zinfandel (Lodi)* **\$13.59** (reg \$15.99) 90 Pts (RP) This full-bodied Zin has corpulent flavors and abundant berry fruit, pepper and spice notes, with irresistibly silky tannins.

**Ted:** 2009 *Cantina del Taburno Fidelis Aglianico (Campania)* **\$11.49** (reg \$13.49) 90 Pts (RP) With an intense nose of ripe red fruit, tobacco and black pepper, it is warm and soft with well integrated tannins and a long finish.

**Renee:** 2010 *Girard Sauvignon Blanc (Napa Valley)* **\$14.49** (reg \$16.99) Fresh and crisp with citrus and green apple notes, and a smooth finish, this Sauv Blanc is more lemony than a New Zealander and is a perfect match with crab cakes.