



Grapevine

May 2020

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Virtual Wine Tastings: Socializing while Social Distancing

During these COVID-restricted days, we have to be creative about socializing. To partner with your virtual happy hours with friends over Zoom, tune into wineries' virtual wine tastings on social media to learn about wines and satisfy your wine wanderlust. It's free entertainment, save for the price of the bottles.

Frog's Leap Winery's founder, owner and winemaker, John Williams, Cornell and then UC Davis graduate, worked at Stag's Leap Wine Cellars when the 1973 Cabernet Sauvignon won the Paris tasting. He founded Frog's Leap Winery in Napa Valley in 1981 and the following year released his first Sauvignon Blanc. These days, you can taste along with Williams, and his son, Rory, viticulturist and winemaker. You'll learn about how the wines are made and the stories behind each of them. What to try: *2018 Sauvignon Blanc \$18.99 and 2018 Zinfandel \$23.99.*

Founded in 1982 by Jess Jackson, **Kendall-Jackson** grows the grapes for their wines on the family's estate vineyards along Sonoma's coastal ridges. Sustainable practices include water and energy conservation and natural pest control. K-J Winemaker, Randy Ullom hosts virtual wine tastings, exploring Pinot Noir, Rosé and Chardonnay, among



other varietals. Their Facebook page will give you the line-up of topics, including the effects of terroir and elevation on the taste of wine. What to try: *2019 Pinot Gris \$12.99, 2017 Vintner's Cabernet Sauvignon \$16.99 and 2018 Grand Reserve Chardonnay \$15.99.*

Founded in 1883 in the Livermore Valley, **Wente Vineyard** is the Country's longest continually operated, family owned winery. Sustainably grown, grapes come from their estate vineyards in Livermore Valley and Arroyo Seco in Monterey. Sustainable practices include reduced water usage, natural pest management, waste-to-fuel conversion and recycled, organic fertilizer. They compliment tradition with innovation in their winemaking techniques to create exceptional wines. Follow them on Instagram for

entertaining and informative sessions with Ali and Niki, Sundays at 8 pm EST. What to try: *2018 Morning Fog Chardonnay \$12.99, 2018 Southern Hills Cabernet Sauvignon \$12.99 and 2017 Riva Ranch Pinot Noir \$22.99.*

For **Charles Smith** fans, KickAssWaWine on Instagram is one to follow. Having released his first vintage in 2001, Charles Smith credits his 80s and 90s rock 'n roll life in Europe for his discovery of wine and his return to the US for the realization of his own winery. Based in Walla Walla, Washington, Charles Smith's K Vintners and Wines of Substance wines are easy to identify by the label, black and white with blocky letters designed by a Danish friend. What to try: *2018 Wines of Substance Cabernet Sauvignon \$14.49, 2018 Golden West Pinot Noir*

\$16.99 and 2017 Boom Boom Syrah \$13.59.

Located in Rutherford, in Napa Valley, **St. Supéry Estate Vineyards and Winery** produces exceptional wines. Vines are nurtured in the biodiverse vineyard, replete with osprey, foxes, ducks, geese, otters, owls and geese to name a few. St. Supéry's CEO, winemaker and estate chef host virtual events and are often joined by special guests to discuss the art and science of winemaking, terroir and pairing with food. They feature a different wine each week. Join them live on Facebook, Thursdays at 6 pm or 8 pm EST. What to try: *2018 Sauvignon Blanc \$15.99, 2018 Chardonnay (no oak) \$17.99 and 2017 Cabernet Sauvignon \$33.99.*

Break out your favorite wineglasses and some cheese and bread, then settle on the couch for a night 'out.' That is the essence of *in-joying* wine. ♦

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

Where and when to tune in:
Frog's Leap Sat, 6 pm Zoom or Instagram Live
K-J Sat, 7 pm FB or Instagram
Wente Sun 8 pm Instagram
Ch. Smith Mon, 5 pm Instagram
St. Supéry Thurs, 6 or 8 pm FB

Ideas for Virtual Wine Dates with Your Favorite Wine Lovers

Use Facebook or Zoom to taste wines with friends and family to celebrate a few festive holidays this month. Each of you can buy the same wines and taste together, as if you're in the same room...or at the tasting table at Wine & Spirits of Slingerlands!

Tues 5/5: Festive wines to honor Cinco de Mayo and the spirit of liberation. Now, that's something to celebrate.

Sun 5/10: For Mother's Day, how about Chardonnay, Rosé, Pinot Noir...bubbles, anyone? Don't forget the cheeses.

Mon 5/25: Memorial Day & National Wine Day on the same day means double the fun. American wines and your favorite pantry picnic noshes or grill fare.

Tacos al pastor

Courtesy of a customer and friend of Wine & Spirits of Slingerlands, who also happens to be a jammin' cook and transforms every recipe into her own creation.

3 garlic cloves
1 tsp dried oregano
½ tsp ground cumin
½ tsp pepper
½ can of chipotle peppers in adobo sauce, more or less to taste
⅓ cup pineapple juice
¼ cup distilled white vinegar
½ of a fresh pineapple chopped into large chunks
½ of a red onion chopped into large chunks
½ tsp sea salt
1 Tbsp grapeseed or neutral flavored oil
2 lbs pork shoulder, chopped into ¾"-1" pieces



Add all ingredients but the oil and pork to a blender and purée. Heat pan over medium high heat and add the oil to the pan. When shimmering, add pork; season with salt and pepper and sear all sides.

Pour in puree and let it all cook down. This will take about 30 minutes. There will be a lot of liquid; don't be alarmed!

After about 30 minutes, the liquid will have evaporated and the color will begin to turn brown. Keep cooking, stirring frequently, until a nice caramel brown color develops.

Serve warm in corn tortillas with chopped white onion, fresh cilantro and lime slices...and a frozen peach margarita or Ian's staff pick, below.

Frozen Peach Margarita

6 cups frozen sliced peaches
3 ½ cups smallish ice cubes
1 cup Silver Patron Tequila
¾ cup fresh lime juice
½ cup Triple Sec
*¼ cup simple syrup, chilled
Lime wedges for garnish



Place first six ingredients in a blender and purée until smooth. Pour into chilled glasses and garnish with lime

*For simple syrup, combine a half-cup each of granulated sugar and water in a small saucepan over medium heat, stirring until sugar is dissolved. Let cool, then pour into a glass jar and seal tightly with a lid. Refrigerated, syrup will keep for about one month.

May 2020 Staff Wine Picks

Sheila: 2018 Domaine Lafage 'Novellum' Chardonnay (Roussillon) **\$11.99** (reg \$13.99) Made from all Chardonnay, it is aged on Viognier lees, mostly in stainless steel, with 15% in new French oak. It's rich and textured with luscious notes of honeysuckle, white peach, brioche, and spice. *Grilled salmon with browned butter and lemon

Ian: 2018 Mülheimer Sonnenlay Riesling (Mosel) **\$13.59** (reg \$15.99) This pristine wine underwent cool fermentation using only natural yeasts in seasoned oak casks before aging in stainless steel. This elegant wine has flavors of pear, slate and white flowers with bright acidity and a long, minerally finish. *Tacos al pastor, see above

Brian: 2017 Spellbound Cabernet Sauvignon (California) **\$10.99** (reg \$12.99) Aged in oak barrels and stainless steel, the wine has a lush texture and bold dark fruit flavors of blackberry, ripe plum and cassis with a hint of oak and spice. It has a full, round palate and soft, integrated tannins. *Grilled burger with smoked gouda and bbq sauce

Tony: 2018 Château Gravelle-Lacoste Blanc (Graves) **\$16.99** (reg \$19.99) From Graves, one of Bordeaux's prized appellation, it is made from 75% Sémillon, with the remainder from 20/5 Sauvignon Blanc and Muscadelle, and is aged in stainless steel for six months. Crisp and clean with stone fruit flavors. *Yellowtail sushi with avocado

Damian: 2017 Cherry Pie Three Counties Pinot Noir (California) **\$16.19** (reg \$18.99) Made with grapes from Monterey, Napa and Santa Barbara counties, it shows the best of each county's distinct terroir. It is rich and juicy with Bing cherry and raspberry flavors, and a silken finish. *Crostini with seared mushrooms and burrata

Ben: 2018 Anne Pichon 'Sauvage' Grenache Noir (Ventoux) **\$15.49** (reg \$17.99) Organic grapes are hand harvested and undergo a long, cool fermentation before aging and malolactic fermentation, partly in oak but mostly cement tanks. It has a gorgeous palate of blueberries, white pepper and lavender. *Moroccan lamb tagine with couscous