

WINE & SPIRITS



Grapevine

November 2017

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With Thanksgiving Dinner...Red Zinfandel!

The season of colorful leaves and bountiful harvest has returned. The chill in the air is countered and consoled by warmth at the stove and of course, by a glass of wine — while you cook and scheme for the holidays and while you dine. We'll look at a selection of red Zinfandels to compliment the myriad flavors of Thanksgiving dinner; and as it happens, they're all 2014s. Let's explore.

Named for the green veins serpentine through the iron red soils in the steep hills of eastern Napa Valley, **Green & Red Vineyard's** first planting goes back to 1972 on land used for wine grapes since the 1890s. Their 2014 **Chiles Canyon Vineyards Zinfandel** is a blend of grapes from three mountain vineyards overlooking Chiles Canyon. Grapes are destemmed, but not crushed, cold fermented and aged for 13 months in 50/50 American and French oak. Dark cherry and red berry notes mingle with bay leaf and clove. **92 W&S \$23.49**

Layer Cake harvests grapes from sites around the world, finding grapes from locales where they flourish. **Layer Cake's 2014 Primitivo** (aka Zinfandel) from Puglia in the heel of Italy's boot on a vineyard site layered with coral and shells from ancient seabeds is fermented in



stainless steel and aged in seasoned French barrels for four months. The result is jammy black fruit and baking spices with an unctuous mouthfeel. **\$12.99**

St. Francis Winery is family-owned and certified sustainable, harnessing and using solar power. Having farmed grapes since 1971 and making wine since 1979, St. Francis makes it their mission to grow grapes and make wines that embody the beauty of its Sonoma vineyards. Grapes for the **2014 Old Vines Zinfandel** come from Dry Creek, Sonoma, Russian River and Alexander Valleys, blended with a bit of Petite Sirah and aged in French oak for 16 months. The result is an aromatic wine brimming with berries, cherries, white pepper and a long, spicy finish. **90 RP/WS \$15.99**

The Martinelli family has been making wine in Sonoma's Russian River Valley since the 1880s,

though their roots go back to Tuscany, Italy, from where a newly married young couple, Giuseppe and Luisa Martinelli, came to pursue their grape growing and winemaking dreams in America. Grown in the rich soils amidst an old apple orchard, grapes from **Martinelli Vineyards** are used for the family's own wines and are also sold to other winemakers. Made with minimal intervention and natural yeasts, grapes for the **2014 'Martinelli Road' Zin** are grown on one of the coolest vineyard sites in the Russian River Valley. Made with 100% Zinfandel, the wine is aromatic of raspberry and tobacco, with a palate of blackberry, plum, cassis and clove spice. **\$25.99**

We'll conclude with the outstanding **2014 Dylan's Ghost Zinfandel**, as it is the vinous offspring of our friend, the celebrated Joseph Carr. Joe was born and raised in Rensselaer County, and through a series of fortuitous

and strategic career moves, he is now an accomplished winemaker in Napa Valley. A collaboration with winemaker Aaron Pott, Dylan's Ghost wines began as a *let's see* project that evolved into the launch of wines with depth and intrigue. Aged in hand selected French oak barrels with minimal intervention to allow the terroir to stand out, the palate is expressive of plum, fig, cherry, cola, rhubarb, and caramel. Its bright acidity lends freshness, culminating in a lengthy finish of strawberry, licorice and hazelnuts. **\$57.99**

With so much planning and cooking ahead of you, let us help with the wine. Zinfandel comes in a range of styles and varying degrees of fruit and spice. The menagerie of dishes at your Thanksgiving table will argue for attention, much like aunts and siblings and dear friends. Unite and enjoy them in the spirit of festivity with Zinfandel. *Happy Thanksgiving.* ♦

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

Did you know... A genetic researcher from UC Davis confirmed that Zinfandel and Primitivo, as it is known in Italy, are more than just related, they share identical DNA.

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

Days not mentioned will feature New Arrivals.

Sat 11/4: Unrated Gems

Fri 11/10: November Staff Picks & Spirits Tasting: Staff Picks and festive spirits for the season.

Fri 11/17: Thanksgiving Zins & Nine Pin Cider: Zins from page 1, plus a few others, and a Nine Pin Cider tasting.

Sat 11/18: More Thanksgiving Wines for All to Enjoy

Fri 11/24: Turkey Leftovers Comfort Wines

Butternut Squash Bisque with Brown Butter

Adapted from the New York Times

- 1 Tbsp extra-virgin olive oil
- 1 ½ cups finely chopped onion
- 2 cloves garlic, minced
- 4 ½ cups peeled butternut squash in 2-inch cubes (about 2 squashes)
- 3 carrots peeled and diced
- 4 cups water
- 1 cup well-flavored chicken or vegetable stock
- ½ cup medium-dry sherry
- Salt and freshly ground black pepper
- 4 Tbsp butter, melted in a saucepan until as brown as hazelnuts
- ½ cup freshly grated Parmesan cheese



1. Heat the oil in a heavy four-quart saucepan. Add the onions, reduce heat to low, and sauté slowly until they are tender but not brown. Stir in the garlic.
2. Add the squash, carrots and water, cover and simmer until the squash is tender, about 40 minutes. Allow the mixture to cool for about 15 minutes, then puree in two batches in a food processor. Up to this point the soup can be prepared in advance, even refrigerated or frozen.
3. Return the puree to the saucepan and add the stock and the sherry. Reheat and season to taste with salt and pepper. Serve with a drizzle of brown butter and a sprinkling of Parmesan cheese on each portion. Serve with Sheila's staff pick, below.

News & Events

Revving up for the Holidays...Hosting and Guesting

Welcome to the 2017 holidays! In the spirit of festivity and practicality as you navigate what wines to serve with holiday dinners or to bring to your hosts, we have built a special display of **our own staff selections** in varying price ranges, complete with brief, personalized reviews of why we like them.

SLINGERLANDS STAFF SELECTIONS

As well, we'll feature other tasting events on a couple of weekends, in addition to our regular wine tastings. If wine isn't what the chef of your Thanksgiving table prefers, perhaps holiday spirits are in order (which we'll taste on November 10th) or Nine Pin Cider (which we'll taste on November 17th). Whatever you need, we've got you covered. We look forward to talking and tasting with you this season. Cheers!

Cranberry Bourbon Cocktail

Adapted from foodnetwork.com

- 2 cups fresh cranberries
- 1 cup orange juice
- 1/3 cup sugar
- 3 cinnamon sticks
- 1 liter (about 4 cups) bourbon
- Orange peels, for garnish



Combine the cranberries, orange juice, sugar and cinnamon sticks in a small saucepan over medium-high heat. Bring to a simmer and cook, stirring, until the sugar dissolves and cranberries start to pop, about 5 minutes. Let cool completely, then combine with the bourbon in a pitcher. To serve, pour into glasses over ice and garnish with an orange peel.

November 2017 Staff Wine Picks

Sheila: 2015 Newton Red Label Chardonnay (Napa County) **\$17.99** (reg \$23.99) The warm vintage resulted in tropical fruit aromas, including pineapple and star fruit, apricots and apple-pears. On the palate, fresh stone-fruit and lychee flavors are balanced by a touch of oak and a skim of butter. *Butternut squash bisque, see above

Joe: NV Champagne Laherte Frères Extra Brut Rosé de Meunier (Champagne) **\$39.99** (reg \$47.49) **94 AG** Made from 100% Pinot Meunier, it is crisp, bright and berry-scented with a dry finish. *Pumpkin and wild mushroom crostini

Max: 2015 Nelms Road Cabernet Sauvignon by Woodward Canyon (Washington) **\$18.99** (reg \$22.99) A warm 2015 season developed enticing aromas of black currant fruit, exotic spices, tobacco, and earth. *Beef stew w/mushrooms

Ian: 2016 Michel Chapoutier Côtes-du-Rhone (Rhône Valley) **\$10.19** (reg \$11.99) Grown on one of the oldest vineyards in France, notes of black olives, herbs and violets with balanced acidity. *Roasted chicken thighs

Bill: 2013 Ruffino Riserva Ducale Chianti Classico (Tuscany) **\$21.99** (reg \$25.99) Made from Sangiovese, it is aromatic and dry, calling to mind leather, tobacco, rosemary and figs. *Penne with sausage and sundried tomatoes

Brian: 2013 Ruffino Modus (Toscana) **\$23.49** (reg \$27.99) **93 JS** An equal blend of Sangiovese, Cabernet Sauvignon and Merlot aged in small oak barrels for 12 months. Full-bodied with silken tannins. *Baked ziti and meatballs