



November 2015

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

Wines to Pair With a Bountiful Thanksgiving Dinner

Thanksgiving is, for many, *the* favorite holiday. The first is said to have taken place in Plymouth in 1621 when the Pilgrims and the native Wampanoag tribe shared a feast. It did not become an official holiday for more than two centuries.

Writer Sarah J. Hale — who penned “Mary had a Little Lamb” — wrote to President Lincoln in 1863, pleading with him for an official Thanksgiving holiday. An attempt to bridge the divide brought on by the Civil War, Lincoln declared a national observance on November 26 of that year. He issued it again the following year and subsequent presidents continued the tradition. In 1941, FDR called for the last Thursday in November as the official Thanksgiving.

The meal has changed over the centuries. In 1621, there was wild fowl, venison and shellfish, as well as leeks, parsnips, onions and squash. No potatoes or stuffing. And to drink: water. Apples didn't appear for another half-century, rivaling the claim that hard cider was the celebratory beverage. That came later.

Almost four centuries after, pairings for the current staples of turkey, gravy, stuffing, potatoes, squash, cranberry sauce and pies is challenging.

While there isn't one wine to suit the varied Thanksgiving flavors — with the exception, maybe of sparkling wine —



Thanksgiving presents a fun opportunity for multiple wine pairings.

there are wines better suited to the meal. While there are wines from around the globe that would pair beautifully, we'll stick mostly to American wines in honor of the holiday.

A versatile sparkling wine that offers just the right amount of oomph to stand up to the meal and refinement to balance it is the **NV Chandon Brut Classic** from California. Founded in 1973 by Moët and Chandon, this sophisticated, vibrant sparkler tastes like apples and pears. It partners well with hors d'oeuvres, salad, rich oyster stuffing, right on through to apple pie. \$15.99

If sparkling isn't your drink but a dry white is, a Chardonnay with enough butteriness to harmonize with rich potatoes or turkey's white meat would pair beautifully. The **2013 Acacia Chardonnay** from Carneros boasts seductive ginger and

lemon custard with full body, making it assertive but not dominating. \$19.99

Riesling's inherent sweetness and acidity balances anything with a hint of spice. The **2014 Hermann J. Wiemer Dry Riesling** from the Finger Lakes is a pure expression of the varietal's stone fruit flavors and refreshing crispness. \$16.59

The beauty and poise of a bone dry rosé compliments the dinner's lighter notes. The **2014 Commanderie de la Bargemone Rosé** from Provence (exception to our American roster) is delicate with strawberries, currants and floral notes, and its crispness and hint of spice would partner well with salads and hors d'oeuvres. \$13.59

When it comes to reds, two in particular stand out for turkey and the trimmings...pinot noir

and zinfandel. Pinot's lighter body and zinfandel's fruit forward profile and low tannins are divine pairings.

The **2012 Merriman 'Cummins Road' Pinot Noir** from Willamette Valley has an almost creamy mouthfeel and balanced fruit, allowing it to stand up to the bird and compliment rich gravy without overwhelming either. \$21.29

The **2012 Green & Red Zinfandel** from Chiles Canyon Vineyards in Napa Valley is a blend of three terraced mountain vineyards. Its dark berry, bay leaf and clove notes attest to zinfandel's reputation as an ideal partner to turkey and stuffing. \$21.69

Desserts from cinnamon-spiked apple and pumpkin pies to sweet pecan tart would be sublime with the **2007 Dolce Late Harvest Wine** from Napa Valley \$46.79 half-bottle

This Thanksgiving, we hope you will be surrounded by family and friends, enjoying the bounty of the season and giving thanks. ♦

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

Did you know...The Vikings called America *Vinland* (wine-land) for the profusion of native grape vines they found there around A.D. 1000

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

Fri 11/13: Super Rebate Wines: Simi, Clos du Bois and Robert Mondavi Wines.

Sat 11/14: First round of Wines for Thanksgiving!

Wed 11/18: Special Thanksgiving Pairing Wines: 20 wines and four pairing stations with appetizers by Nicole's.

Fri 11/20: November Staff Picks: Our latest favorites.

Sat 11/21: 90s-Rated Wines: What the experts like.

Fri 11/27: Wines for Thanksgiving Leftovers: For the leftovers and turkey sandwiches, some easygoing quaffers.

Sat 11/28 & 12/5: New Arrivals: Our latest discoveries.

Fri 12/4: Winter Reds & Whites: For cold December nights.

News & Events

Thanksgiving Food and Wine Pairing Tasting!

Please join us for a special mid-week Thanksgiving food and wine pairing tasting on **Wednesday, November 18th from 4 to 7**. We'll feature 20 wines and four pairing stations with passed hors d'oeuvres from Nicole's on Delaware Ave, Albany.

Cooking Thanksgiving dinner has enough of its own challenges; you don't need the stress of finding just the right wines for the multitude of dishes and wine drinkers at your table. Join us for this special tasting and experience just how the right wine goes with a bounty of flavors. Wine pairing makes a dinner special. Let us take the work out of it for you. We hope to see you Wednesday, the 18th.

Butternut Squash Bisque

Thanks to customer and friend Maureen Leary

1 butternut squash peeled and cubed
3 cups vegetable stock
3 cups apple cider
2 honey crisp apples peeled and cubed
2 tsp fresh chopped ginger
2 tsp fresh chopped garlic
3 sweet Vidalia onions, chopped
2 Tbsp butter and
1 Tbsp olive oil
1 cup Madiera, Chardonnay or your favorite fruity white wine
toasted sliced almonds



Place squash in a large pot with stock, cider, apples, ginger and garlic. Over medium heat, bring to a gentle boil. Meanwhile, put butter and oil in sauté pan over medium heat. When hot, add onion and cook until soft and caramelized. Deglaze pan with wine or Madeira. Add onion mixture to stock pot and cook for a total of one hour. Remove pan from heat and let cool slightly. Purée mixture with immersion blender until smooth. Place pan back on heat until hot and serve in warmed soup bowls garnished with sliced almonds. Pour a glass of wine and cheer on your favorite team.

Autumn Bourbon Americano

INGREDIENTS

1 piece of fresh ginger, peeled (about a 1" piece will do)
2 shots apple cider
1 shot good bourbon
squeeze of lemon juice
cinnamon-sugar for rimming glass
Optional: apple slice and cinnamon stick for garnish



DIRECTIONS

Peel piece of ginger and rub rim of a rocks glass with it. Dip glass rim in a cinnamon/sugar mixture and set aside.

Muddle ginger in cocktail shaker with some ice.

Add apple cider, bourbon and lemon juice.

Shake well and pour over ice in rocks glass.

Garnish with apple slice and cinnamon stick, if desired.

Watch the sparks in the fire and raise your glass in thanks.

November 2015 Staff Wine Picks

Sheila: 2012 Schramsberg Blanc de Blancs Brut Champagne (North Coast) \$28.99 (reg \$32.99) Aromas and flavors of hazelnuts and brioche with crisp, balanced acidity. *Rich oyster stuffing and buttery roasted parsnips

Max: 2013 Cline Ancient Vines Zinfandel (Contra Costa County, CA) \$12.99 (reg \$14.99) Appealing notes of black cherries, strawberries and dark chocolate, with a medium-bodied finish. *Spicy cornbread stuffing with crumbled chorizo

Ian: 2013 Renwood Old Vine Zinfandel (Amador County, CA) \$16.99 (reg \$19.99) Fragrant with blackberries, dark cocoa and hints of French vanilla, finishing with velvety tannins. *Crisp-skinned dark turkey and butternut bisque

Bill: 2013 Domaine de la Roncière Cuvée Traditionnelle Côtes du Rhone (Rhône Valley) \$11.99 (reg \$13.99) Grenache-driven with dark fruit, spice and earth with a lingering finish. *Breast of duck with cherry sauce

Damian: 2013 Banshee 'Rickshaw' Pinot Noir (Sonoma) \$12.99 (reg \$14.99) A bright palate of cherries, pomegranate, raspberries and cola with medium body and a smooth, silken finish. *White or dark turkey and carrots in Dijon cream

Carol: 2013 Sostener Pinot Noir (Santa Lucia Highlands) \$16.19 (reg \$18.99) Elegant, smooth and supple, with classic notes of cherry and cola and balanced acidity. *Sage stuffing studded with mushrooms and Italian sausage