



Grapevine

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American Wines to Pair with Thanksgiving Dinner

Leaves and temps are dropping, and Thanksgiving is upon us. As is tradition, all American wines will compliment myriad courses on the all-American holiday.

Welcome guests with a glass of bubbles. Whether with hors d'oeuvres or any part of the meal, sparklers are versatile. **Emmolo's NV Sparkling Wine No. 4**, made by the Wagner Family is named 'No. 4' because it's the fourth bottling. A 59/41 blend of Chardonnay and Pinot Noir, it's fermented in stainless and oak. The secondary bottle fermentation for 42 months gives those bubbles time to multiply. It sings with white peach, dried apricot and vibrant acidity. \$28.99

Grgich Hills Winery owner Mike Grgich is the winemaker who crafted Mondavi's notorious 1973 Chateau Montelena Chardonnay. Prior, in 1968, Grgich made the inaugural release of Fumé Blanc, oak-aged Sauvignon Blanc pioneered by Robert Mondavi. Fumé Blanc refers to aging Sauvignon Blanc in oak in order to emulate the whiff of smoke in Loire Valley whites. The **2018 Grgich Hills Estate Grown Fumé Blanc** from Napa Valley is fermented in oak and aged six months on the lees in neutral barrels. Notes of green



apple, lemongrass and minerality make it ideal with lighter side dishes. \$28.49

The Trefethen Family crafts their estate-grown wines in Napa Valley's Oak Knoll District. After partial barrel fermentation, the **2019 Trefethen Chardonnay** from is aged nine months in French oak. Aromatic of pineapple and Meyer lemon, partial malolactic fermentation gives the wine a creamy mouthfeel. Its full body and balanced acidity can take you from buttery root vegetables and lighter stuffings to white meat turkey. **90 DEC** \$26.49

On the eastern shore of Seneca Lake in the Finger Lakes sits Silver Thread Winery. **Silver Thread's 2020 Riesling** is made with minimal manipulation, forgoing adjustments to acid or sugar levels. The

wine is clean, with peach flavors and clean acidity. Sweeter vegetables will shine with this wine. \$16.99

Oregon's Southern Willamette Valley's diverse soils birth complex wines. After a cold soak to extract color and flavor, the estate-grown **2019 Benton Lane Pinot Noir** underwent malolactic fermentation and aging in French oak for ten months. The plush palate of raspberry and plum, with fine tannins and bright acidity would be just right with white or dark turkey, gravy or even cranberry sauce. **92 JS** \$19.99

Founded in 1896, Foppiano Vineyards in the Russian River Valley is one of Sonoma's oldest continually operating, family-owned vineyards. Blended with 7% Petite Sirah, the **2019 Foppiano Vineyards Zinfandel** was

aged for 18 months in French and Hungarian oak. Aromas of raspberry and cinnamon are followed by blueberry and baking spice flavors, finishing with soft tannins. Excellent with dark meat turkey, gravy, stuffing and sweet potatoes. **91 WS 90 JS** \$21.49

Also from Seneca Lake, Wagner Vineyards Estate Winery is known for making wines from bone dry to sweet. The **2021 Wagner Ice** eiswein is made from frozen Riesling grapes. With gentle pressing, water in the form of ice is left behind, leaving only concentrated Riesling juice to ferment in stainless steel. Full-bodied with vibrant stone fruits, it'll make any dessert shine. \$25.49 375 ml

Thanksgiving's many courses can make it a challenge to pair wines. Grab a few or all of these selections, and you'll have something for every dish and everyone at your table. Happy Thanksgiving! ♦

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Thanksgiving wine pairing
Rather than trying to pair with individual flavors or dishes, wines that complement a variety of foods are versatile, elegant and pleasing.

Roasted Butternut Squash With Brown Butter Vinaigrette

Adapted from New York Times

1 large butternut squash, 3 to 4 lbs
3 T extra-virgin olive oil
Kosher salt and black pepper
3 T unsalted butter
1 tsp apple cider vinegar, more as needed
¼ tsp red pepper flakes, more as needed
½ cup fresh mint leaves, optional
Flaky salt



Arrange a rack at the bottom of the oven and heat to 425 degrees. Slice the squash ½-inch-thick crosswise, without peeling. Cut slices in half, if desired, to make half moons. Remove the seeds and discard.

On a rimmed baking sheet, toss the squash with olive oil, and season with salt and pepper. Spread in an even layer and roast on the bottom rack until browned, 20 to 25 minutes. Flip and roast until tender, another 5 to 10 minutes.

After you flip the squash, make the brown butter: Melt the butter in a small saucepan over medium. Cook, swirling occasionally, until the foam subsides, the milk solids turn golden-brown and it smells nutty, 3 to 4 minutes. Remove from heat and add the vinegar and red-pepper flakes. Season with salt and pepper and set aside on the stovetop until the squash is ready. (The heat from the oven keeps the butter from hardening.)

Dip a piece of squash into the vinaigrette, try it, and adjust vinegar, salt and red-pepper flakes to taste. Spoon the vinaigrette over the squash and top with mint leaves, if using, and flaky salt.

Thanksgiving Margarita

2 T simple syrup
2 T brown Sugar
2 oz apple Cider
1 oz apricot Juice
1 oz pear Juice
1 ½ oz Tequila Mi Campo
½ oz Cointreau
Apple slice to garnish
Cinnamon stick for garnish



Pour the simple syrup on a small plate. On a separate plate spread out the brown sugar. Dip the cocktail glass into the simple syrup, then into the brown sugar. Keep the glass in the brown sugar for 3-4 minutes to harden. In your rimmed cocktail glass add juices and stir to combine. Fill with ice. Pour in Tequila and stir. Top with Cointreau. Garnish with apple slice and cinnamon stick.

Calvados Blossom

Embrace apple season with this elegant cocktail

2 oz Daron Calvados
½ oz St. Germain Elderflower Liqueur
¼ oz freshly squeezed lemon juice
4-5 oz Fever Tree tonic
Orange or lemon peel for garnish



Add Calvados, St. Germain and lemon juice to a mixing glass with a large ice cube. Stir, pour into a fresh glass with ice, top with tonic and express the orange or lemon peel's oils over the top. Garnish with the peel. Toast and give thanks.

November 2022 Staff Wine Picks

Sheila: 2021 Stags' Leap Chardonnay (Napa Valley) **\$26.99** (reg \$31.99) **92 WE** Fog cools the vineyards, preserving the grapes' freshness and acidity. Fermenting and aging in stainless steel, and new and seasoned French oak results in a complex wine, redolent of golden apple, pear and vanilla. **Roasted butternut squash with brown butter vinaigrette, see above*

Ian: 2020 Oddero Barbera d'Alba Superiore (Piedmont) **\$16.49** (reg \$18.99) Made from 100% Barbera, the wine sees malolactic fermentation and aging in French oak for 16 months. Fragrant with cherries and green and black peppercorns, it has soft tannins and fresh acidity, making it a most food-friendly wine. **Porcini mushroom risotto*

Brian: 2019 The Hess Collection Cabernet Sauvignon (Napa Valley) **\$29.99** (reg \$34.99) From the Allomi Vineyard, Cab is blended with skoshes of Petite Sirah, Malbec, Merlot and Petit Verdot, aged in seasoned and new French oak. Fragrant with blackberry and lavender, it tastes like black cherries and espresso, with integrated tannins. **Steak au poivre*

Bill: 2020 Matias Riccitelli 'The Apple Doesn't Fall Far From the tree' Malbec (Mendoza) **\$13.99** (reg \$16.99) Made from 100% Malbec, it was fermented at controlled temperatures and aged 12 months in French oak barrels. The nose of black fruit, vanilla and chocolate gives way to smooth, ripe tannins and a long finish. **Barbecued chicken*

Ben: 2018 Masi Campi Fiorin del Veronese (Veneto) **\$16.49** (reg \$18.99) **92 WE** A gorgeous blend of Corvina, Rondinella and Molinara, using both fresh and dried grapes, the intense nose of ripe red cherries carries over to the palate, followed by subtle baking spice and soft, lingering tannins. **Salumi and cheeses with warm focaccia*

John M: 2018 Familia Torres Altos Ibéricos Crianza Rioja (Spain) **\$13.59** (reg \$15.99) **91 JS** Made from 100% Tempranillo, it's fermented in stainless steel and aged in French and American oak for 12 months, followed by six months in bottle before release. Savory, it has flavors of blackberry, clove, tobacco and supple tannins. **Chorizo and beans with greens*