



Grapevine

October 2017

Price Chopper Plaza
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Let's Celebrate...California Cabernet Sauvignon

The offspring of Cabernet Franc and Sauvignon Blanc, Cabernet Sauvignon is the Golden State's most widely planted varietal, and October is when new Cabs are released. We look to California Cabs to help us celebrate **our 20th anniversary** this month.

Comprised of redwood forests, fertile valleys and the Pacific Coastline, Sonoma County includes 17 wine appellations (AVAs). The **2014 Arrowood Cabernet Sauvignon** from Sonoma is made from organic, sustainably grown grapes sourced from Knights, Alexander, and Sonoma Valleys. The diverse topography results in a superb wine with flavors of dark cherry, licorice and coffee, with a weighty texture. **91 AG** \$18.99

Paso Robles, half way between San Francisco and Los Angeles along the Central Coast, was established as an AVA in 1983 and claims 40,000 acres dedicated to vineyards. Justin Baldwin planted the winery's first grapes in 1981 with the goal of producing Bordeaux-style blends, fusing old world methods with new world technology. With wide day-to-night regional temperature swings in general and a hot, dry 2015 summer, **Justin's 2015 Cabernet Sauvignon** is an



The verdant Chimney Rock Estate Vineyards in the Stags Leap District.

ace example of maximizing the potential of seasonal conditions. Heat coupled with expert winemaking made for a wine of concentration and intensity, aromatic of baking spices and sage. **\$22.99**

In 1981, Napa Valley was named California's first AVA. The **2013 O'Shaughnessy Cabernet Sauvignon** from Howell Mountain in Napa Valley is 76% Cabernet Sauvignon, with the remainder comprised of Malbec, Merlot, Petit Verdot, Cabernet Franc, Carménère, and St. Macaire — all Bordeaux varietals. According to Robert Parker, it has "a dense, full-bodied mouthfeel, and wonderfully sweet, well-integrated tannin." **95 RP/AG** \$82.99

Celebrated winemaker and friend **Joseph Carr produced an exceptional 2014 Cabernet Sauvignon**. Raised locally, Joseph Carr took his wine knowledge, experience and work ethic to Napa Valley, where he

began making wine in 2005. Bridging his respect for old world wines with an appreciation for Californian terroir and winemaking, Joseph Carr's wines are both refined and friendly. Blended with other Bordeaux varietals — Merlot, Petit Verdot and Cabernet Franc — it is 81% Cabernet Sauvignon that is cold fermented and aged in French oak for 16 to 18 months. With balanced acidity and tannins, the long black plum and dark chocolate finish will entice you to sip and savor. **\$19.99**

The Stags Leap District of Napa Valley was the first viticultural area in the United States to be designated an AVA based on its distinctive soils. Located seven miles north of the town of Napa, the district is a mere one mile wide and three miles long, with gravelly soils, plentiful sun and cool breezes. **Chimney Rock's 2012 Cabernet Sauvignon** is elegant with structured tannins and irresistible

flavors of cassis, licorice and herbs. **94 WE** \$76.49

Made up largely of gravelly-sandy soils in the west and volcanic in the east, Napa Valley's Rutherford AVA's moderate warmth is tempered by early morning fog. Frog's Leap winery from Rutherford has grown grapes organically and without irrigation since 1988, striving to produce wines of restraint. The **2013 Frog's Leap Estate Grown Cabernet Sauvignon** blends 8% Cabernet Franc and 3% Merlot with the Cabernet, resulting in a beautiful wine with velvety tannins, balanced acidity and notes of tomato leaf, cedar and cassis. **90 WE** \$47.99

California's complex growing conditions allow Cabernet Sauvignon to show more facets than a diamond. As October is the true start of cooler months, take this opportunity to try out as many Cabs as you are willing, and help us toast to 20 wonderful years. ♦

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

Did you know... California's first commercial winery was established by Charles Krug in Napa Valley in 1861. He introduced the cider press to press grapes in 1858.

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

Days not mentioned will feature New Arrivals!

Fri 10/6: Italian Wines for Columbus Day

Fri 10/13: October 2017 Staff Picks

Fri 10/20: Cabs and Other Californians: Wines from page 1 and more California gold.

Fri 10/27: 20th Anniversary Wines: A special tasting to celebrate 20 years in the Slingerlands Price Chopper Plaza.

Steak Diane for Two

Adapted from Mark Bittman

2 6-ounce fillet mignons
Salt and pepper
1 T extra virgin olive oil
2 T butter
1 T minced shallot
1 tsp Dijon mustard
1 tsp Worcestershire sauce, or to taste
½ cup heavy cream or half-and-half
Lemon juice to taste, optional
Chopped fresh chives or parsley leaves for garnish



1. Flatten fillets a bit with the palm of your hand to about 1 inch thick. Sprinkle with salt and a lot of pepper. In small skillet just large enough to hold fillets, combine oil and tablespoon of butter over medium-high heat. When butter foam melts, sear steaks on both sides, just until browned, no more than 2 minutes a side. Remove to platter.
2. Wipe pan clean; add remaining butter over medium heat, with shallot. Cook, stirring occasionally, until tender, about 2 minutes. Stir in mustard, Worcestershire and cream. Add some salt and a fair amount of pepper. Stir once or twice, then taste and adjust seasoning.
3. Keeping mixture at a steady simmer, return meat and accumulated juices to pan. Cook, turning two or three times, until meat is done to your liking (125 degrees internal temperature for medium-rare). Remove to a plate, and add lemon juice, if using, salt and pepper to the sauce as needed. Spoon sauce over meat, garnish with chives or parsley, and serve with your favorite Cabernet Sauvignon.

News & Events

Twenty for our 20th...\$30 Wines at \$20 for the Month of October!!!



October marks the 20th anniversary for Wine & Spirits of Slingerlands in the Price Chopper Plaza. Owner Sheila McNeil remembers those first days clearly, and many of our first customers are still coming in today, along with a bunch of new and equally treasured customers we've come to call friends.

To celebrate, we will feature **20 spectacular buys for the month of October**, some of which will make their way into our tastings this month. **Check out our '20 for 20' display, twenty \$30 wines on sale for \$20 all month long to celebrate 20 years.** It's our customers that keep us going; and to all of you, we say *thank you*, and here is to more years to come.

Harvest Sangria

Pour yourself a glass of Autumn

6 c ice
1 gallon apple cider
1 bottle prosecco
1 c vodka
2 12-oz. bottles ginger beer
3 apples, sliced
2 oranges, sliced into triangles
8 cinnamon sticks
Cinnamon sugar, for rimming glass



In a large punch bowl or two large pitchers, add ice. Pour in apple cider, prosecco, vodka, and ginger beer. Add apples, oranges, and cinnamon sticks. Stir to combine. Rim glasses with cinnamon sugar and toast to October.

October 2017 Staff Wine Picks

Sheila: 2015 Bravium Chardonnay (Russian River Valley) **\$16.99** (reg \$19.99) **91 WW** Aged for 11 months in French and Hungarian oak, this cool climate Chard has aromas of pineapple, key lime and white flowers, with a viscous, tropical palate, refreshing acidity and a round finish. *Alaskan king crab legs with melted butter and lemon

Joe: 2015 Paul Mas 'Vignes de Nicole' Cabernet Sauvignon-Merlot (Languedoc-Roussillon) **\$12.99** (reg \$14.99) Partially aged in new oak barrels for eight months, the intense, opening bouquet of black fruit and violets is followed by scents of wood, green pepper, toast and spices. *Beef and olives braised in red wine or steak Diane, above

Max: 2015 Penfolds 'Max's' Shiraz-Cabernet (South Australia) **\$16.99** (reg \$19.99) **93 TP** This 70/30 blend of Shiraz and Cabernet Sauvignon sees 12 months in new and seasoned oak, providing assertive tannins to counter the sweet fruit, and lusty notes of cedar, toast, char and black licorice. *Barbecued smoked brisket

Ian: 2014 Chateau de la Durandière Saumur Rouge (Loire Valley) **\$16.49** (reg \$18.99) Made from Cabernet Franc and Cabernet Sauvignon, this elegant red has raspberry aromas and, thanks to the Cabernet Franc, excellent structure and fine tannins. *Grilled merguez sausages and red peppers or steak Diane, above

Bill: 2016 Loveblock Sauvignon Blanc (Marlborough, NZ) **\$15.29** (reg \$17.99) **90 WS** Using the best batches for fermentation and made organically, it was aged in neutral French oak for six months and underwent malolactic fermentation. Elegant peach notes and a creamy mouthfeel. *Clams steamed in white wine and lemongrass