



Grapevine

October 2018

Price Chopper Plaza
1355 New Scotland Road Slingerlands, NY 12159
518.439.5535 slingerlandswine@yahoo.com

Celebrating our 21st Anniversary Kentucky Style!

We're celebrating our 21st anniversary in Slingerlands Kentucky style! To crown our monthlong fête, on **Friday, November 2nd**, we'll bring two special guests and dear friends from Kentucky Bourbon country, Tim and Lori Laird. With decades of experience in the industry, Tim is the spirits ambassador and Chief Entertaining Officer for Brown-Forman, a major producer of fine wines and spirits; a gourmet chef; cookbook author; and frequent guest on radio and television shows devoted to cooking and entertaining. Lori is the tireless support, glue and inspiration for all their head-spinning endeavors. Together, they embody the bold reinvention of southern cuisine and entertaining.

The Lairds will share food and drink recipes from Tim's newest book, *The Bourbon Country Cookbook: New Southern Entertaining*, as well as talk about all-things-Bourbon and sign bottles and books. Co-written by Tim and Chef David Danielson of Churchill Downs, the cookbook is a visual feast, filled with food and drink recipes from Bourbon country and a bit of the region's spirited history. One food and both drink recipes are on page 2



Lori and Tim Laird, the First Couple of new Southern entertaining.

of this newsletter. Melissa Del Savio, Brown-Forman whiskey and tequila specialist for upstate NY, will mix drinks from the book and sample spirits from the portfolio.

According to *Bourbon Country's* introduction, people are entertaining more at home and enjoying their own kitchens. College game night is now *home-gating*, emphasizing the South's new approach to food: "light imaginative and often influenced by the... diversity of delicious food cultures" from around the world. In writing *Bourbon Country*, the goal was "to distill both the spirit and tradition of great Southern food and drink into accessible recipes for memorable entertaining in a thoroughly modern setting."

The word *bourbon* is French in origin, and there are different theories about its provenance. Some attribute it to an attempt to appeal to French brandy lovers, a popular libation at the time; while others say the word migrated from New Orleans' Bourbon Street. Regardless, Kentucky is the birthplace of the first uniquely American distilled spirit and is inextricably linked with southern hospitality.

The art of making bourbon first took place in 1812 on the site of the Woodford Reserve Distillery, a National Historic Landmark. Woodford Reserve toasts and chars their own barrels, creating the smooth, rich taste. Slane and Jack Daniel's are also beloved brands by spirits drinkers, made with

strict standards and offering their own taste profiles.

On November 2nd, we'll pour **Woodford Reserve Kentucky Straight Bourbon, Woodford Reserve Double Oaked Kentucky Straight Bourbon, Woodford Reserve Kentucky Straight Rye Whiskey, Slane Irish Whiskey and Jack Daniel's Tennessee Fire Cinnamon Whiskey.**

We'll also have a bottle engraving (great gift!) and a Sonoma-Cutrer wine tasting.

It will be a festive night of toasting to 21 years in a store we call home and welcoming friends who will talk about bourbon and spirits and share their love of new Southern cuisine and entertaining. *The Bourbon Country Cookbook* would make a perfect gift for that foodie or Bourbon lover on your list, along with a signed or engraved bottle. It will be a night not to be missed. Please join us. ♦

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

Did you know... There are strict laws governing what makes Bourbon different from other whiskeys. While all whiskeys are made from grain mash, Bourbon must have 51% corn and be aged in new charred oak barrels.

Wine Tastings Friday, 4-7 & Saturday, 2-5

Days not mentioned will feature New Arrivals.

Fri 10/5: Wines from the 90s Club

Fri 10/12: Old and New World Wines for Columbus Day

Fri 10/19: October Staff Picks

Fri 10/26: FitVine Wines

Sat 10/27: Fun wines for Your Halloween Bash

Fri 11/2: 21st Anniversary Bourbon and Wine Tasting!

In addition to the spirits mentioned on page 1, which will be paired with Bourbon Pecan Fudge (a perfect Bourbon pairing) and Bacon and Pecan Pimento Cheese (see below), we'll pour wines from the Sonoma-Cutrer portfolio.

Bacon and Pecan Pimento Cheese from *The Bourbon Country Cookbook* (makes 3 cups)

12 oz grated sharp cheddar (3 cups)
12 oz grated extra sharp cheddar (3 cups)
1 cup mayonnaise
1 4-oz jar diced pimentos, drained
¼ cup toasted pecan pieces
½ cup cooked, diced bacon (about 8 strips)
½ Tbsp Dijon mustard
Pinch cayenne pepper
Pinch celery seed
Pinch salt and freshly ground black pepper, to taste



In a large bowl, combine the two cheddars, mayonnaise, pimentos, pecans, bacon, mustard, cayenne pepper and celery seed. For a smoother mixture, use a stand mixer with a paddle attachment and beat on medium speed for 2 to 3 minutes. When the mixture is completely combined, taste and add salt and pepper, as needed. Transfer to an airtight container and store in refrigerator for up to a week. Serve with crisp toasts, celery and Woodford Bourbon.

Maple Old Fashioned from *The Bourbon Country Cookbook*

The marriage of bourbon and maple syrup is heavenly. The syrup emphasizes the flavors of rye, cinnamon and vanilla in rye whiskey, resulting in a robust cocktail. Use a shaker with ice to ensure the maple syrup is fully incorporated in the drink.

2 oz Woodford Rye Whiskey
2 oz maple syrup
1 dash bitters
1 2-inch disk orange peel, for garnish



In a shaker filled with ice, combine the rye whiskey, syrup and bitters. Shake the mixture vigorously and strain it into a rocks glass filled with ice. Rub the rim of the glass with the orange peel and squeeze the peel over the top of the drink to release its oils. Garnish with the orange peel and serve.

French Manhattan from *The Bourbon Country Cookbook*

2 oz Woodford Bourbon
¾ oz black raspberry liqueur, such as Chambord
2 dashes bitters
3 raspberries or blackberries, for garnish



In a shaker filled with ice, combine the bourbon, liqueur, and bitters. Shake the mixture and strain into a chilled martini glass. Garnish with the berries and serve.

October 2018 Staff Wine Picks

Sheila: 2016 Route Stock 'Route 121' Chardonnay (Carneros) \$15.29 (reg \$17.99) Seeing nine months barrel aging in new and seasoned French oak, this rich Chard has notes of lemon curd, herbs and ginger, with a touch of oak, balanced acidity and a long finish. *Farrotto with pears and butternut squash, p 123

Ian: 2014 Outlot Cabernet Sauvignon (Alexander Valley) \$16.99 (reg \$19.99) 90 WE Buttressed with small amounts of Syrah and Pinot Noir, it was fermented in stainless steel and aged in seasoned French oak for 30 months. Notes of figs, baking spices and black pepper. *Bourbon mustard glazed beef short ribs, p 177

Brian: 2015 Antinori Santa Cristina Rosso (Toscana) \$8.99 (reg \$11.99) 90 JS A Sangiovese-based blend with small amounts of Merlot and Syrah is fermented in stainless steel and undergoes malolactic fermentation; undertones of cherries and strawberries with medium body and a crisp finish. *Hickory smoked mac and cheese, p 132

Bill: 2017 Domaine Laroche La Chevaliere Pinot Noir (Languedoc) \$10.19 (reg \$11.99) Malolactic fermentation and six months' aging in stainless steel amplify the ripe cherry aromas and flavors, juicy mouthfeel and supple tannins. *Dry brine roasted chicken, p 166

Ted: 2014 Breca Garnacha (Aragon, SP) \$13.69 (reg \$15.99) 91 AG/90 RP Fermented in stainless steel tanks and then aged for 18 months sur lie in new and seasoned French oak barrels, it tastes like juicy red berries with a long, smooth finish. *Grit fritters with country ham, p 131

Tony: 2015 Chateau La Grange Clinet Grande Réserve (Bordeaux) \$12.99 (reg \$14.99) 90 WE Organically grown and sustainably farmed blend of 60/25/15 Merlot, Cabernet Sauvignon and Cabernet Franc; aged 12 months in French oak, it is rich and spicy with blackberry flavors and balanced acidity. *Kentucky smoked lamb shoulder, p 167