



October/November 2013

Grapevine

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Store Hours: Mon – Sat, 9 – 9 & Sun, 12 – 6

A Look at Locally Distilled Craft Spirits

What better time to celebrate the growth of locally produced craft spirits in our region than during the anniversary month of Wine & Spirits of Slingerlands, a prime example of local business success? October 30th will mark 16 years that owner Sheila McNeil opened the doors in the Price Chopper Plaza.

A bit of history

From colonial days and into the 1800s, farmers distilled excess fruit and grain, using it to make spirits rather than letting it go to waste. Prohibition, the national ban on the sale, production, and transportation of alcohol, was enacted in 1920, giving way to bootlegging and organized crime as a means of alcohol distribution and consumption for a thirsty US citizenry. It was repealed in December 1933, but those thirteen years wreaked havoc on the spirits industry, as well as US tax revenues.

Regional Craft Spirits

New York distillers are back to their roots, producing everything from Rye, Bourbon and Whiskey to Vodka, Gin, Rum, flavored Brandies and Absinthe. Though, Whiskey, Bourbon and Vodka are popular choices for producers, rye is a sturdy grain that thrives in New York's cold climate, making Rye an attractive spirit for many of the State's distillers. Gin, traditionally a European spirit, is now being made by regional distillers using ingredients including elderberries, cucumber, cloves, rosemary, ginger, citrus and of course juniper to achieve each producer's vision of the ideal Gin.



Left: Ironweed Rye and Bourbon Whiskey and Coal Yard New Make Whiskey, produced by Albany Distilling Co. in downtown Albany. Right: Albany Distilling co-owner, John Curtin in front of the fermentation tank.

Many small New York craft spirits producers use locally grown grain and fruit, and distillers are scattered all over the state, from Brooklyn and Manhattan to the Finger Lakes and all along the Hudson Valley, including Albany.

Located upstate in Gardiner, New York, Tuthilltown Spirits is one of the most well known East Coast distillers. When the company started producing spirits in 2004, it was one of the first of New York State's contemporary craft distillers. Using apples from local orchards, the owners began making Vodka. The well-known Hudson line of Whiskeys, Bourbons and a Manhattan Rye soon followed, packaged in those easily recognizable, squat shaped bottles. In 2009, Tuthilltown struck gold with a marketing and distribution deal that gave it nationwide visibility; and they are now working to

help other State distillers by lobbying for laws that permit partnerships between distillers and local farmers with excess crops that could be used to make spirits. Tuthilltown owners believe that it's an effective way to help farmers make more income while also increasing tax revenue for the State.

Ten years ago, locally made spirits from New York was for the most part non-existent, but due to revised zoning laws and the growth of the craft spirits movement by innovative distillers who care about the importance of honoring local products, it is no longer a fruitless search.

Kings County Distillery is the oldest known distillery in New York City since prohibition. And Harvest Spirits in Valatie began using their excess cider about five years ago to make Cornelius Applejack and Core

Vodka, two other Hudson Valley treasures.

Adding to all of these New York distillery success stories is the Capital Region's own local spirits champion, The Albany Distilling Company, in operation since October 2012. Located in downtown Albany not far from the City's 18th Century distillery, spirits are produced in small batches, honoring the methods used in bygone days while focusing on quality and the use of New York grains. Albany Distilling produces Ironweed Aged Whiskeys, Coal Yard New Make Whiskey and Quackenbush Still House Rum. Owners John Curtin and Matthew Jager say they produce roughly 50 gallons per week, using a blend of grains for variety and interest. Eventually, they would like purchase all their grains from wholly local sources, and they plan to broaden their spirits offerings in the next year or so to include Vodka and Gin.

Many of these local craft spirits can be found at Wine & Spirits of Slingerlands. And keep in mind that we have two special upcoming tastings: Joe Carr Wines for our anniversary on Saturday, October 26th from 2 to 4, and craft spirits on Friday, November 1st, from 5 to 7. ♦

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

Wine Tastings Fri, 4-8 & Sat, 2-6

Sat 10/19, 11/2, 11/9 & 11/16: New Arrivals Come in and taste our latest, greatest finds!

Fri 10/18: Spanish Wines: Spain produces sensational wines, so we will pour our latest dazzlers for you.

Fri 10/25: Vampire Wines & Berkshire Bourbon: Vampire wines for Halloween and Berkshire Bourbon from 4:30 to 7:30!

Sat 10/26: Joseph Carr Wines: Joseph Carr will be here to pour his portfolio of wines and help us celebrate our 16th Anniversary! Signed bottles make great gifts.

Fri 11/1: 90s Wines & Albany Distilling Co. Whiskey: Featuring a few wines found on page 2, we'll pour 90+ rated gems and a spirits tasting from local craft spirits producer, Albany Distilling Co., featuring their Ironweed and Coal Yard Whiskeys and Quackenbush Rum!

Fri 11/8: Staff Picks: We'll pour our October/November favorites, and you can decide who has the best staff pick!

Fri 11/15: West Coast Wines: Don't miss the opportunity to taste wines from Washington, Oregon and California.

Fri 11/22: Wines for Thanksgiving: A spectrum of wines to pair with turkey and a variety of Thanksgiving sides.

Spice-Rubbed Pork Tenderloin with Whiskey Sauce

1 tsp allspice
3 dried bay Leaves
1/2 tsp whole black peppercorns
1 tsp dried sage, chopped
2 tsp sugar
1/4 tsp salt
1 1-11/2 pound pork tenderloin
1 Tbsp Olive Oil
1/4 cup Whiskey
1/4 cup chicken stock
2 tsp dark brown sugar
1 tsp spicy mustard



Heat the oven to 400 degrees F. Grind the first six ingredients in a spice grinder or mortar and pestle. Pat spice mixture evenly onto all sides of the tenderloin.

Heat the olive oil in a large skillet over medium-high heat. Add the tenderloin and sear on all sides -- about 5 minutes. Transfer to the oven, and roast until the tenderloin's internal temperature reads 140 degrees F — about 20 minutes.

Meanwhile, in a separate bowl, combine whiskey, stock, brown sugar and mustard in a small sauce pan and bring to a gentle, bubbling simmer, cooking for about 20 minutes.

Transfer the meat to a clean cutting board and let rest for 10 minutes before slicing. Serve drizzled with whiskey sauce. Enjoy with roasted parsnips and potatoes, and a round of *Ironweed* Bourbon Whiskey Manhattans.

Welcome Back Joseph Carr!

Join us in welcoming Joseph Carr at a special tasting to celebrate Wine & Spirits of Slingerlands' 16th Anniversary in the Price Chopper Plaza on Friday, October 26th. Joe will be here from 2 to 4, pouring all of the wines from his collection and signing bottles.



Join Our Email Club Sign up as a member of our email club! We'll send weekly emails to let you know what we'll be pouring at the weekend tastings, Bellini's Tuesday specials-wine pairings and any special events. You'll receive a free bottle of wine from the Three-fer section during your birthday month when you bring in a copy of the email.



Apple Cider Sangria

Courtesy of customer Geraldine Garrity

1 bottle Pinot Grigio
2 1/2 cups fresh apple cider
1 cup Sparkling Wine or soda
1/2 cup Ginger Brandy
3 Honeycrisp apples, chopped
3 pears, chopped
A few apple slices for garnish



Combine all ingredients in a Sangria pitcher and stir, stir, stir! Refrigerate to blend flavors. To serve, pour into glasses, each garnished with some of the chopped apples and pears and an apple slice. Toast with friends to beautiful Autumn.

October/November Staff Wine Picks

Sheila: 2011 Acacia Chardonnay (Carneros) \$19.99 (reg \$22.99) An intriguing hint of ginger, honeycomb fragrance and silky lemon custard. The full body and rich flavors would be terrific with butter and cream dishes, like pan roasted chicken breast with sage butter, grilled lobster tails or scallops in a mornay sauce -- with new potatoes.

Damian: 2011 Aviary Cabernet Sauvignon (Napa Valley) \$15.29 (reg \$17.99) Mostly Cabernet, with a bit of Merlot and Petit Syrah, this Cab is a deep garnet jewel, offering scents of berry, plum and fresh cigar box and a palate of plum, currant and black tea, finishing with soft tannins. Imagine it with filet mignon, drizzled with wine sauce.

Graham: 2011 Kermit Lynch Cotes du Rhone (Rhône Valley) \$10.99 (reg \$12.99) This ravishing Rhone is abundant with aromas and flavors of plums, berries, olives and earth. It is medium-bodied with a soft-dry finish and would be the ultimate accompaniment to grilled lamb chops or a roast chicken and herb-flecked couscous.

Ted: 2011 Beckmen Vineyards Cabernet Sauvignon (Santa Ynez Valley) \$17.89 (reg \$20.99) This estate grown Cab has a lush mouthfeel and long, silky tannins. A stylish wine with great balance and flavor. Red cherry and raspberry are followed by notes of charred oak, deep earth and subtle pepper spices. Beautiful with strip steaks.

Renee: 2010 Fattoria di Lucignano Chianti (Colli Fiorentini) \$10.29 (reg \$11.99) A blend of Sangiovese and Cannaiolo, with a heady nose of peppercorn, dried fruit and a whisper of smoked meat; ripe fruit and spice flavors segue to a lingering finish. Sublime with pasta a l'amatriciana -- a simmering pan of tomatoes, garlic, onions and pancetta.