



# Grapevine

October 2020

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## Celebrating 23 Years with Exceptional Wines from Italy

**F**or our 23rd anniversary, we're toasting with wines from Italy, always close to our hearts. Three of the six are from the 2015 vintage, a stellar year across Europe.

From Veneto in the northeast, the **2016 Terre Molin Valpolicella Ripasso Superiore** is made from Corvina, Corvinone, Rondinella and Molinara. Fermented in cement and steel for four months, it is then refermented on the pomace left from Amarone fermentation. This second fermentation on Amarone's spent grapes provides a full, rich body. Elegant and complex, it finishes with notes of dried and ripe fruits. \$13.59

Also from **Terre Molin** is the **2015 Amarone della Valpolicella**, striking, thanks to the process used to make Amarone and the exceptional vintage that yielded perfectly ripened Corvina, Corvinone and Rondinella. The grapes are partially dried, slowly pressed and macerated before 60% of the wine is aged 24 months in large oak casks, while 40% is aged 18 months in smaller barriques. The wine then undergoes six months' bottle aging. It is striking, with dark cherry and almond aromas, a rich palate and velvety texture. \$25.99



An island west of the mainland, Sardinia is known as one of the world's five blue zones, claiming the longest-living populations, thanks in part to the wine. Cannonau, aka Grenache or Garnacha, is thought to be the oldest native Mediterranean varietal. **Cantine di Dolia Nova's 2016 'Anzenas' Cannonau** is fermented in cement tanks and aged in stainless steel, allowing the raspberry and strawberry flavors to develop their fullest expression. A fine balance of fruitiness and dryness. \$15.99

From Sicily, the largest island in the Mediterranean and southeast of Sardinia, we bring you **Tenuta Delle Terre Nere's 2018 Etna Rosso**. Grown in the volcanic soils of Mount Etna, 95/5 Nerello Mascalese and Nerello Cappuccio undergo

spontaneous malolactic fermentation before 16 months' aging in French oak and one month in stainless steel. Elegant and fresh with aromas and flavors of ripe fruits and baking spices, this is a complex, polished red to put on your list. \$18.49

And two more from the 2015 vintage: Piedmont in the country's northwest is best known for Barolo, made from Nebbiolo. The Povero Family has been making wine for nearly 85 years, having lived in Cisterna d'Asti since 1837. Mindful of respecting the land, the family uses environmentally safe technologies in pursuit of excellent winemaking. **Cantine Povero's 2015 'Priore' Barolo** sees 3 years' oak aging, yielding flavors of violets and cinnamon with rich tannins. \$33.99

Moving to Tuscany, we'll conclude our Italian chapter with **Caparzo's 2015 Brunello di Montalcino**, an absolute stunner. Owner Elisabetta Gnudi Angelini's passion for winemaking can be tasted in this ruby gem. Brunello must be made with 100% Sangiovese. Fermented for seven days, it undergoes spontaneous, temperature-controlled malolactic fermentation before two years' aging in oak casks and at least four months' bottle aging. Aromas of wild berries and a palate of red fruits, cedar and spice, it is dry with a long, luscious finish. 95/JS 93/RP \$38.99

After a day in the apple orchard or pumpkin patch, the trees a glorious riot of color, why not celebrate with one of these Italian rubies. *Happy October.* ♦

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

**Did you know...** In Italy and other parts of Europe in 2015, a cold, wet winter and rainy spring provided ample water reserves to quench the soil during the hot, dry June and July, followed by welcome rains again in August, all of which added up to optimal conditions for the grapes. The 2015 vintage is outstanding and would be a terrific taste of Italy from home.

## Wines & Spirits for October Holidays and Events

Just because weekend wine tastings aren't happening these days doesn't mean you can't look forward to **wine and spirits celebration days at home** or with friends. We have aisles and shelves of gorgeous bottles meant for every occasion. Up this month:

- 10/4: **National Vodka Day**
- 10/10: **Columbus Day** (Italian wine) and **International Pinotage Day** (South Africa, anyone?)
- 10/16: **Global Champagne Day**
- 10/30: **Wine & Spirits of Slingerlands' 23rd anniversary...** more Champagne!

### Bucatini all'Amatriciana

Serves 4

1 Tbsp extra-virgin olive oil  
4 oz pancetta, cut ¼-inch thick, then into matchsticks  
generous pinch red pepper flakes  
½ tsp freshly ground black pepper  
1 medium yellow onion, diced  
2 medium cloves garlic, minced  
1-28 oz can San Marzano tomatoes, cores and stems removed, crushed by hand  
pinch of Kosher salt  
1 lb dried bucatini pasta  
1 Tbsp chopped fresh basil  
Pecorino Romano for serving



Heat oil in a large skillet over medium. Add pancetta and sauté until crisp and golden, 4 to 5 minutes. Add pepper flakes and black pepper, stirring for about 30 seconds. Add onion, stirring occasionally, until soft and just barely starting to turn golden, about 10 minutes. Add garlic and stir for 20-30 seconds. Add tomatoes, stir and bring to a simmer. Cook uncovered until sauce thickens, 10-15 minutes.

Meanwhile, bring a large pot of water to a boil. Season with salt; add the pasta and cook, stirring occasionally, until 2 minutes before al dente. Drain, reserving 1 cup of pasta cooking water.

Remove a half-cup of sauce from pan and set aside. Add drained pasta to sauce in skillet and toss to coat. Add 1/2 cup of the reserved pasta water and basil, and toss again, cooking until sauce clings to pasta and the pasta is al dente, about 2 minutes. Transfer pasta to warmed bowls, topping with a bit more sauce from reserved half-cup. Grate Pecorino over top and serve with Carol's pick, below and page 1 or Brunello di Montalcino, page 1.

### Vesper

Makes 2 cocktails

6 oz Boodles Gin  
2 oz Pristine Vodka  
1 oz Lillet Blanc  
2 lemon twists



Add the first three ingredients into a mixing glass with ice and stir until well-chilled. Strain into two chilled cocktail glasses.

Express the oils from the lemon twists, one over each glass, and rub each along the rims before dropping it into the cocktail.

## October 2020 Staff Wine Picks

**Sheila: 2018 Saint-Véran 'Les Pierres Grises'** (Bourgogne) **\$13.59** (reg \$15.99) Named for the grey rocks of St. Véran's limestone soils, this sustainably produced wine from the Mâconnais region of Southern Burgundy is made from 100% Chardonnay, fermented and aged in tank, and has a palate of rich fruit and elegant minerality. *\*Lobster risotto*

**Ian: 2017 Perez Cruz Cabernet Sauvignon Reserva** (Valle del Maipo) **\$10.19** (reg \$11.99) **90 RP** From the foothills of the Andes Mountains, this Cab is bolstered with touches of Syrah, Carmenère and Petit Verdot, and aged one year in French and American oak. Notes of red berries and vanilla with smooth tannins. *\*Bacon-wrapped meatloaf*

**Brian: 2018 Smith & Hook Cabernet Sauvignon** (Central Coast) **\$16.99** (reg \$19.99) Blending grapes from different Central Coast appellations creates a layered profile. The wine is barrel-fermented in French oak and then aged 10 months, revealing a palate of cocoa, boysenberries and cloves, finishing with supple tannins. *\*Grilled sausages and red peppers*

**Tony: 2019 Michel Sarrazin et Fils Bourgogne Rouge** (Bourgogne) **\$18.49** (reg \$21.49) Sustainably grown Pinot Noir grapes are fermented with wild yeasts before fermentation in seasoned French barrique. Well balanced with signature cherry fruit flavors and excellent minerality. *\*Pan-seared salmon with soy-mustard glaze*

**Carol: 2015 Terre Molin Amarone della Valpolicella** (Veneto) **\$25.99** (reg \$35.99) Made from Corvina and Corvinone Veronese and Rondinella, the wine is made in the *appassimento* method, whereby the grapes are partially dried on straw mats and slowly pressed. It is rich with dark fruit aromas and flavors. *\*Bucatini all'Amatriciana, see above*

**Ben: 2018 Domaine de l'Ecu Love & Grapes 'Nobis' Syrah** (Southern Rhone Valley) **\$13.59** (reg \$15.99) Grapes grown near the village of Chateauneuf-du-Pape are farmed using organic and biodynamic practices, fermented with wild yeasts and aged in stainless steel, resulting in delicious notes of cherries, berries, peppercorns and signature Syrah smokiness. *\*Grilled lamb burgers*