



Grapevine

October 2021

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Toasting to 24 Years with California Cabernet Sauvignon

To celebrate 24 years in our store this month, we wanted a royal celebration, so we chose Cabernet Sauvignon. Hailing from different appellations throughout California, we're featuring two from Napa Valley because, as we believe, Napa is the *King of Cab*.

We'll tee off with **True Myth's 2019 Cab** from Paso Robles, the PGA's 2020 Ryder Cup Limited Edition. Blended with 15% Malbec and whispers of Syrah and Petite Sirah, the 2019 vintage benefitted from a long summer with no heat spikes and a later-than-normal harvest, allowing the grapes to fully ripen and develop deep, rich flavors. Aged 18 months in French and American oak, the wine has notes of red fruits, blueberries and savory herbs with balanced tannins and a smooth finish. \$16.99

From Sonoma County, grapes for the **2018 St. Francis Cab** are sourced from the region's best appellations — Sonoma and Russian River Valleys, Dry Creek Valley and Alexander Valley. The varietals were fermented and aged separately in a combination of seasoned and new French oak barrels for 18 months before final blending. The



divine result is an aromatic wine with a palate of black licorice, cocoa, red berries and toast. \$16.99

Crafted by winemaker Nancy Walker of Vintage Wine Estates and Wine Sisterhood, the **2018 Horseplay** from Paso Robles brings together top selections from the region's diverse microclimates. Warm, sunny days and cool nights allow lush fruit, cedar, cocoa and spice flavors to develop with a silken mouthfeel and smooth tannins. Its label features a chessboard knight meant to symbolize the wine's power and intrigue. \$17.99

Michael David Winery's 2018 Earthquake Cab from Lodi is a dark, intense wine, and sipping it will move the earth on which

you stand. Family owned since the 1860s, Michael and David Phillips are fifth generation vintners and have brought in the sixth generation to carry on their wine legacy. Aged 18 months in seasoned and new French oak, this Cab has concentrated flavors of blackberries, baking spices and rich espresso. \$21.99

From the Allomi Vineyard in northeastern Napa Valley comes the **Hess Collection's 2018 Cab**. Grapes of six different Cabernet clones bring diverse characteristics to the wine, while plentiful heat allows the grapes to fully ripen. Blended with touches of Petit Sirah, Malbec, Merlot and Petit Verdot, the wine is aged 18 months in American oak. Round and lush with seamless tannins, it has a

layered palate of black fruit and spices. **92 JS** \$27.99

For the finale, another Napa Valley gem as old as we are. The 120-acre Howell Mountain Estate vineyard was planted with Cabernet Sauvignon and seven historic Bordeaux varietals in 1997, the year Wine & Spirits of Slingerlands opened its doors. Blended with a bit each of Malbec, Merlot, Petit Verdot, St. Macaire, Cabernet Franc and Carmenere, the **2017 O'Shaughnessy Howell Mountain Cab** is dense with black cherry, espresso and leather flavors, and a plush finish. **96 JD** \$91.99

October is special to us, as it brought you into our store and our lives. Stop in and check out these beautiful wines and raise a glass with us at a weekend tasting. *Happy Anniversary* to us and *cheers* to you. ♦

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

Did you know... The offspring of Cab Franc and Sauvignon Blanc, Cabernet Sauvignon arrived in Bordeaux in the late 17th to early 18th century. It is later ripening than all other Bordeaux varietals, save Carmenere. Merlot's softer tannins make it a natural blending partner to Cabernet Sauvignon.

Wine Tastings Fridays 3 to 6 and Saturdays 1 to 4

Wine Tastings are back. Stop in either day or both and see what we're up to. Stay tuned to your email in-box for our weekly missive. Just a heads-up for this month...

New arrivals

Whites and reds for cool weather dinners

October staff picks

School night wines — 3 for \$25.99

Cabs from the front page of the newsletter

Pork Tenderloin Medallions with Calvados and Cream

A nice transition into autumn, it's a little hearty and rich, while still light enough to pair with early fall vegetables.

1-1 ¼ lb boneless pork tenderloin
Salt and freshly ground black pepper
4 Tbsp grapeseed or olive oil
2 Tbsp Calvados
¼ cup heavy cream
1 tsp Dijon mustard
Chopped sage leaves or thinly sliced scallions for garnish



Sprinkle pork with salt and pepper. Put a large skillet over medium-high heat. A couple of minutes later, add half the oil. When oil bubbles and pops, add pork, curving it into the skillet if necessary. Brown the pork well on all sides, for a total of 4 to 6 minutes. Turn off heat and remove meat from pan to a cutting board for about five minutes. Once skillet has cooled a bit, proceed.

Cut meat into 1"-thick slices. Heat pan on medium-high, add remaining oil and, once bubbling, add pork slices to pan. Brown 2 or 3 minutes each side. Turn heat to low and remove meat to a warm platter.

Add Calvados to pan, turn heat to medium and cook for one minute, stirring to incorporate fond. Lower heat slightly, add cream and cook until slightly thickened. Stir in mustard, then taste and adjust seasoning. Serve meat with sauce spooned on top; garnish with sage or scallions. Pair with roasted Adirondack potatoes and Ian's staff pick.

Calvados Old Fashioned

The apple-y flavor of Calvados makes this a perfect fall sipper on a cool evening in front of the fireplace.

4 oz Calvados
1 oz honey syrup*
4 dashes each oranges bitters and Angostura
Two each orange and lemon peels



In a strainer with ice, combine the Calvados and honey syrup. Add the orange bitters and Angostura. Strain into two rocks glasses over ice. Garnish each glass with orange and lemon peel, twisting over the drink to express their citrus oils.

*To make honey syrup, combine equal amounts honey and hot water; stir.

October 2021 Staff Wine Picks

Sheila: 2019 Folly of the Beast Chardonnay (Central Coast) **\$11.99** (reg \$13.99) Made from 100% Chardonnay grapes aged partially in new French oak barrels, this is a complex wine brimming with notes of citrus, apple and peach. It finishes with warm flavors of vanilla and tropical fruits. **Chicken Milanese with lemon*

Ian: 2018 Bodega Norton Privada (Mendoza) **\$16.99** (reg \$19.99) **93 JS** Born in the foothills of the Andes Mountains, this Malbec-driven wine is blended with 30/30 Cabernet Sauvignon and Merlot. Rich and polished with black fruits, licorice and mocha, it is medium- to full-bodied and finishes with mild tannins. **Pork tenderloin medallions with Calvados and cream, see above*

Brian: 2018 Cline Cellars Cabernet Sauvignon (Sonoma/Contra Costa Counties) **\$13.49** (reg \$15.99) Blended with fruit from 70/30 Sonoma and Contra Costa Counties, the wine is aged in American oak. Aromatic of toast with blackberry jam, it has luscious flavors of black currants, olives and herbs **Grilled T-bone and portobello mushrooms*

Bill: 2017 Vallebelbo 'Le Filere' Barolo (Piedmont) **\$27.99** (reg \$39.99) Made from 100% Nebbiolo and coming from the Piedmont region's Barolo appellation, it has intense aromas of ripe red fruits and rose petals. Aged 2-3 years, the majority of it in oak barrels, it is dry, robust and velvety. This is a food wine. **Osso Bucco Milanese*

Ben: 2019 Rinomata Cantina Tombacco Aglianico (Beneventano) **\$14.99** (reg \$17.99) After the Aglianico grapes undergo malolactic fermentation, they are aged in steel vats. The wine is fragrant of red berries and vanilla with a soft, elegant palate of red plums and spice. **Pan-seared breast of duck and risotto*

Carol: 2018 Roth Estate Cabernet Sauvignon (Alexander Valley) **\$21.99** (reg \$25.99) Blended with 2/2/1 Malbec, Syrah and Petit Verdot, it's then aged in French, American and Hungarian oak for 18 months. Rich and full-bodied, it has intense aromas of cassis and cocoa with black cherry, mocha and mineral flavors. **Braised short ribs*