



September 2014 Grapevine

Price Chopper Plaza 1355 New Scotland Road Slingerlands, NY 12159
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Store Hours: Mon – Sat, 9 – 9 & Sun, 12 – 6

Back in the Saddle with School Night Wines!



Check out our special display the next time you're in the store and take home some irresistible school night wines.

Wine can be an easygoing pleasure — if you know how to spot gems that don't cost a fortune but that taste like they should, or if you let us help you find them. To complement Wednesday night's meatloaf, there are terrific wines out there when you just don't want to break the bank. We like to call those bottles school night wines, and we make it our mission to seek them out. School night wines are delicious value wines in the \$10 and under range, and there are plenty.

Winning Whites

Whether you prefer Chardonnay, Sauvignon Blanc or have another favorite white, we have some terrific suggestions. You would do yourself a favor by trying the **2011 Turn Key Chardonnay** (\$10.19), made in Santa Barbara on a sustainably farmed vineyard. Located just ten miles from the Pacific Ocean, the grapes benefit from the coastal influence, producing a wine with generous notes of mango and guava and kisses of oak and vanilla. Whether

you're pairing it with a roasted chicken or baked mac 'n cheese to ward off a September evening's chill, you'll love this wine.

The **2013 BV Sauvignon Blanc** (\$5.99) is a crisp, refreshing Californian with tropical, citrus and floral nuances and would be delicious with a grilled chicken breast over a green salad or even tunafish sandwiches after you've finished driving your soccer star to and from practice.

The **2013 Chateau de Bonhoste Bordeaux Blanc** (\$10.19) is a blend of Muscadelle, Sauvignon Blanc and Semillon. This light, crisp, restrained white has notes of grass and spearmint and would be right at home with a quick dinner of scrambled eggs with chives and a chunk of crusty bread.

Calling all Riesling fans...the **2013 St. Urbans-hof Weingut Urban Riesling** (\$8.99) is medium-bodied with lively acidity to balance the sweetness. Because Riesling's touch of sweetness is an ideal

pairing for a kick of spice, you could throw some white bean and chicken chili into the crockpot before work and allow this Riesling's captivating fruit to do its job in exemplary fashion.

Pinot Grigio fans, you've got to try the **2013 Riff** (\$8.49) from Italy's Alto Adige region. Coming from the slopes of Italy's Dolomites, this is a flavorful wine that would sing an operatic note paired with a shrimp or chicken Caesar salad.

Remarkable Reds

Shorter evenings that accompany back-to-school vacillate between a tenacious hold on summer's warmth and the beginning of cooler temps that make us long for both indoor and outdoor cooking. Between homework and bedtime, is dinner. The soft, round tannins and delicious plum fruit of the **2012 Casillero del Diablo Carmenere** (\$7.99) would be terrific with a turkey burger topped with a slice of garden tomato. Originally a Bordeaux varietal, it made its way to Chile, where the soil and climate nurture the grape's polish and finesse.

September is when we start reigniting our passion for the simplicity and goodness of spaghetti and meatballs, and we can think of no two finer weeknight pairings than Chianti or Cannonau di Sardegna — also known as Grenache or Garnacha in other parts of the world and which has been Italy's recent superstar ever since Dr. Oz regaled it for its antioxidant properties. The **2012 Banfi Chianti** (\$9.49), with balanced acidity and notes of violets and cherries would be delicious. That is the kind of wine and food pairing that will bring

back your mid-week sanity and remind you that the dinner hour is a vital part of everyday, not just special occasions. The **2011 Picco del Sole Canonau** (\$8.49) has notes of ripe fruit, sweet spice and soft tannins and would be another match made in heaven. Both are delicious, and we believe that you won't be disappointed with either.

The crimson-tinged treetops and transition from grills to chimney smoke beg for a Wednesday night meatloaf. We have two of many terrific pairing options. Consider the **2013 Trivento Malbec** (\$8.49). Hailing from Mendoza, Argentina, it has plum, raspberry jam and vanilla notes with sweet tannins and a velvety finish, making it a friendly match for a homey meatloaf. We would be remiss not to mention the **2010 Marques de Caceres Rioja Crianza** (\$10.19) from Spain, made mostly from Tempranillo. It tastes of licorice and smoke and has modest tannins. Spain is well known for its delicious values, and this is only one of many in the store.

As the sun goes down earlier and earlier, the temperatures begin to drop and your schedule gets back in touch with mayhem, let us help you find the perfect and perfectly priced school night wine to pair with dinner, whatever it may be. ♦

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

Did you know...

When wine and food are paired, they have *synergy*, or a third flavor beyond what either the food or drink offers alone.

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

Sat 9/6, 9/13, 9/20, 9/27 & 10/4: New Arrivals: We'll pour a spectrum of our latest, greatest discoveries.

Fri 9/12: Staff Picks: Taste our September Staff Picks and let us introduce you to some delicious good values.

Fri 9/19: School Night Wines: There are plenty of delicious great value wines for school nights. Check out our display in the store, and don't miss this tasting!

Fri 9/26: Weekend Wines: And then there are times when you want to notch it up a little for the weekend. Here's your chance.

Fri 10/3: The Beautiful 90s: Wines from the 90s Club that will leave you breathless. Now, how can you resist?

News & Our Latest Goings-on

Wine & Spirits of Slingerlands and Price Chopper got Together!



Last month, Wine & Spirits of Slingerlands Manager Joe Maloney, CWP paired NYS wines at the Price Chopper Market Bistro Cooking School. Chef Instructor John Winnek, Team Leader Nancy Huggins and Program

Director Maureen Murphy hosted a 'Farm to Table' cooking class at their Latham Facility to showcase New York's bounty of fresh and local foods, and they invited us to be a part of this community event. Cheers to Joe!

Three Olives Apple Cider Martini

Makes 1 drink

1 oz Three Olives Jacked Apple Vodka
1 oz Apple Cider
1 Tbsp Lime Juice
1 cup Crushed Ice
2 Thin Slices of Apple



Add first four ingredients to cocktail shaker and shake until icy chilled. Strain and pour into chilled martini glass.

Slide in the apple slices and sip, as you watch the sun go down.



Brown Sugar Glaze
1/2 cup ketchup or chili sauce
4 T brown sugar
4 tsp cider vinegar or white vinegar

Meatloaf
2 tsp vegetable oil
1 medium onion, chopped
2 medium cloves garlic, minced
2 large eggs
1/2 tsp dried thyme
1 tsp table salt
1/2 tsp ground black pepper
2 tsp Dijon mustard
2 tsp Worcestershire sauce
1/2 cup whole milk or plain yogurt
1 lb ground beef chuck
1 lb ground pork
1 1/3 cups fresh bread crumbs or
2/3 cup crushed saltine crackers
4 slices bacon

Classic Comfort Meatloaf

This simple, free-form meatloaf can be put together quickly — perfect for a school night.

Mix glaze ingredients in a small bowl; set aside.

For the meatloaf...Preheat oven to 350 degrees. Heat oil in a medium skillet. Add onion and garlic, sauté until softened, about 5 minutes; set aside to cool.

Meanwhile, mix eggs with thyme, salt, pepper, mustard, Worcestershire and milk or yogurt. Add egg mixture to meat in a large bowl, along with crackers or bread crumbs and cooked onions and garlic; mix with a fork until evenly blended.

Pat mixture into a loaf approximately 9 by 5 inches and place on a foil-lined cookie sheet.

Brush loaf with all of glaze, then arrange bacon slices crosswise over loaf, overlapping them slightly and tucking them under to prevent curling.

Bake loaf until bacon is crisp, about 1 hour. Cool for at least 20 minutes. Slice and serve.

Wine Pairing: See Bill's Staff Pick below and front page for other wine pairing suggestions.

September 2014 Staff Wine Picks

Sheila: 2013 Chateau St. Jean 'Bijou' Chardonnay (California) \$9.49 (reg \$10.99) A crisp, refreshing Chard, lightly oaked letting the core of peach, pineapple and passion fruit shine. Beautiful with buttery pan-fried cod.

Ted: 2013 Domaine LaRoque Cité de Carcassonne (Languedoc-Rousillon) \$9.49 (reg \$10.99) This Cabernet Franc has subtle raspberry, rhubarb, spice and tobacco aromas. Pair with burgers and spicy pepperjack cheese.

Joe: 2012 Colli Perugini Goretti Grechetto (Umbria) \$10.19 (reg \$11.99) 89 Pts (WE) Grechetto is a white grape indigenous to Umbria. A rich palate of fruit, flowers and almonds, pair it with tortellini and the last of your garden pesto.

Bill: 2011 Trapiche Broquel Malbec (Argentina) \$10.99 (reg \$12.99) A big fruity wine with mulberry and blackberry aromas, hints of oak, flowers, herbs and dark chocolate. Try with bacon-topped meatloaf with a brown sugar glaze.

Ian: 2012 Chateau de Manissy Cotes du Rhone (Rhône Valley) \$8.99 (reg \$10.99) 91 Pts (WE) A blend of Grenache, Clairette and Cinsault, it has an assertive nose of blackberries and pine. Try with glazed chicken with coffee barbecue sauce.

Damian: 2012 Les Vignes de Bila-Haut Cotes de Roussillon Villages (Roussillon) \$10.99 (reg \$12.99) 91 Pts (RP) A tank-aged blend of Syrah, Grenache and Carignan, it tastes like currants and smoke. Try with smoked pork chops.

Graham: 2012 Belleruche Cotes du Rhone (Rhône Valley) \$10.29 (reg \$11.99) 88 Pts (RP) A blend of Grenache and Syrah, it has notes of dark cherries, earth, and black pepper. Pair with pasta with tomato sauce and sausages.