



October 2014

# Grapevine

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

## Celebrating with Weekend Wines!

When the weekend rolls around and you can finally slow down, it's time to savor a glass of wine, something you've eyed during the harried week and now have time to enjoy. Whether it's to accompany the time spent cooking and eating a leisurely dinner or something to sip on its own, weekends are the time to treat yourself and company to something a little more special. We have a few suggestions for you to consider.

### Weekend Whites

The Fall season is upon us, but cooler temps and turning leaves don't mean we have to bid *goodbye* to whites. Pinot Grigio fans, try the **2013 Banfi San Angelo** (\$15.29) from Toscana, a crisp, delicious partner to cheeses and a perfect warm-up to dinner while your friends are all standing around the island, watching you work. There are whites rich in texture and flavorful enough to stand up to pan roasted chicken breasts with a white wine and sage butter sauce or a whole roasted fish. And you don't have to wait for dinner to uncork them either. **Robert Mondavi's 2012 Chardonnay** from Napa Valley (\$15.99) **90 Pts (WE)** is aged in French oak and stainless steel, giving it a pure fruit flavor and rich, creamy finish. The **2013 Loveblock Sauvignon Blanc** from New Zealand (\$16.99) **90 Pts (WE)** is softer in texture than most Sauvignon Blancs, thanks to a bit of malolactic fermentation. Both of these aromatic, flavorful whites are worthy of a swirl and a thoughtful sip.

We don't believe sparkling wines should be limited to holidays because every day is worth celebrating. We pop a fair amount of bubbly corks mid-week, and we definitely believe they belong on your weekend table. **Mumm Napa's Sparkling Brut Rosé** \$16.99 **90 Pts (WE)** is a blend

of Pinot Noir and Chardonnay, and it is a kiss hello to Friday night.

### Weekend Reds

The **2011 Mettler Old Vine Zinfandel** (\$15.29) from Lodi has warm aromas of vanilla and plums, with velvety tannins. The Chilean **2013 Altamana Grande Reserve Malbec** (\$16.19) **92 Pts (WA)** from 60-year old vines is French oak-aged for nine months, making it a standout for a slow cooked, herb-spiked pork shoulder.

The stellar **2011 Philippine de Saint-Cyrille Chateauf-neuf-du-Pape Grande Reserve** (\$20.49) **91 Pts (WS)**, a blend of Syrah, Mourvedre and Grenache, with its notes of figs and plums could tango with leg of lamb and would grace your full Sunday afternoon dinner table. Beringer launched a new upscale red blend, the **2012 'Waymaker Red'** (\$16.99), sourced from the Camatta Hills vineyard in Paso Robles. Made from Cabernet Sauvignon and Syrah, the 2012 vintage is the debut of this new series from Beringer's portfolio and is more than worth checking out.

A long, leisurely afternoon of cooking osso bucco—fork-tender veal shanks in a velvety sauce of wine, stock, shallots and herbs—demands a fitting wine to toast your cooking and dinner companions. **Castello Banfi's 2011 Rosso di Montalcino** (\$18.69) from Tuscany is that wine. Rated **90 Pts (JS)**, it is made entirely from Sangiovese and aged for ten to twelve months in oak. This garnet-hued stunner will not disappoint and is the essence of a weekend wine.

These wines and many others in the store are the perfect opportunity to kick back and celebrate the end of the work week, and they're just right for weekends of hearty stews and fireside chats. Welcome, Autumn weekend. ♦



### Happy Anniversary to Wine & Spirits of Slingerlands!

October is Anniversary month for Wine & Spirits of Slingerlands — the 17th, to be exact! Opened in 1997 by owner Sheila McNeil, who has worked in the business for 35 years, the store stands markedly apart from other wine stores. The vast selection, competitive pricing, ever-changing displays and staff of wine-loving enthusiasts all attract a loyal clientele and forge a family feeling as soon as you walk in the door.

This past September, Sheila had the pleasure of running into longtime friend and celebrated winemaker, Joseph Carr at the Newport Wine Festival in Rhode Island. It was a beautiful event with plenty of food and wine industry celebrities and celebrations. Always the gentleman and generous with his time, Joe agreed to come back to Wine & Spirits of Slingerlands later this month to pour his wines for the store's anniversary.

It is business relationships and friendships like theirs that make Sheila and her store such a grand success. She works tirelessly to make sure it is a fresh experience for her customers to come into the store, no matter how long they've been coming in. Please don't miss the opportunity to celebrate this special anniversary tasting, featuring Joe Carr's wines—including his newest collection, 'Dylan's Ghost'—on October 24<sup>th</sup>. (For more information on Joe, his wines and the tasting, please see page 2.) We can't wait to see you!

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

### Did you know...

One ton of grapes makes about 60 cases of wine, or 720 bottles. One bottle of wine contains about 2.8 pounds of grapes.

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

**Fri 10/3: Weekend 90s:** Beautiful wines from the 90s Club that are perfect for celebrating the weekend.

**Sat 10/4: School Night 90s:** Easygoing 90s Rated Wines to ease through those hectic school nights.

**Fri 10/10: Staff Picks:** Stop by and taste this stellar line-up of October Staff Picks. You won't be disappointed.

**Sat 10/11, 10/18 & 11/1: Fantastic New Arrivals**

**Fri 10/17: New Vintages of Tried & True:** Wines change with each vintage. Check out the latest Tried & True wines.

**Fri 10/24: Welcome, Joseph Carr!** Joe will pour his wines and sign bottles to celebrate our 17<sup>th</sup> anniversary, from 5 to 7.

**Fri 10/25: No Tricks, All Treats:** Stop by and try this line-up of Vampire wines to get ready for your ghoulish guests.

**Fri 10/31: Jackpot Wines:** Trust us...you will love these wines.

## News & Our Latest Goings-on



### Joseph Carr Coming to Wine & Spirits of Slingerlands on Friday, October 24<sup>th</sup>!

The New York Times called Joseph Carr, founder and vintner of Dylan's Ghost Winery, "A producer to watch." Joe began his career as a sommelier, passing the initial Master Sommelier exams before age 25. He went on to work for wineries in France, Italy, Spain, Australia and Napa Valley.

He began Joseph Carr Wines in 2005, producing Napa Valley Cabernet Sauvignon, Merlot and Sonoma Coast Chardonnay. In 2009, he collaborated with Sonoma grower/winemaker Tom Larson to produce the Josh wines, a brand dedicated to his father.

Dylan's Ghost, his latest project, was created in Napa Valley's Stag's Leap District with winemaker Aaron Pott. Destined to be a cult wine classic, with less than 800 cases produced, the Dylan's Ghost portfolio is only available online and at a few select luxury retailers and restaurants. Wine & Spirits is one of those select few.

Joe will be pouring his wines, including Dylan's Ghost wines—'Angel' Rosé, Stag's Leap 'Beast' and Hell Hollow Meritage—and signing bottles on Friday, October 24<sup>th</sup> from 5 to 7 pm to celebrate our 17<sup>th</sup> Anniversary. Our own Joe Maloney will provide culinary pairings for the event. *Don't miss this fabulous tasting!*



### Veal Osso Bucco

*From Sheila's recipe box*

Preheat oven to 350°. Season veal with salt and pepper, dust with 3 Tbsp of the flour, setting remaining Tbsp aside.

In large oven-safe pot, heat olive oil until it smokes, add veal and cook on both sides until browned. Remove and set aside.

Lower heat, add garlic, onions, celery and herbs to pan. Cook 3-5 minutes, until vegetables begin to sweat.

Add wine and simmer for 3 minutes. Add lemon zest and tomato paste, stirring to combine.

Add veal shanks back to pot and add enough stock to cover. Bring to a simmer and cover with lid. Place pot in oven and cook for 2-2 1/2 hours, checking periodically to see if more stock is needed. Test shanks with pairing knife. It should go through with no resistance. If not, cook for another 20 minutes.

Remove shanks from pot and set aside, discard herbs. Mix butter with remaining flour, add to stock, stirring over medium heat until thickened. Add shanks back and serve.

**Wine Pairing:** *Castello Banfi's 2011 Rosso di Montalcino is a beautiful pairing (see article on page 1).*

4 veal shanks  
1/4 tsp salt  
1/4 tsp black pepper  
1/4 cup flour  
2-3 Tbsp olive oil  
4 cloves garlic, peeled and smashed  
1 medium onion, chopped  
2 ribs celery, chopped  
1 sprig rosemary or 1 tsp dried  
3 sprigs thyme or 1 tsp dried  
3/4 cup red wine  
1/4 tsp lemon zest  
2 Tbsp tomato paste  
beef stock  
1 Tbsp butter

## October 2014 Staff Wine Picks

**Sheila: 2012 Joseph Carr Chardonnay (Sonoma) \$16.99 (reg \$19.99)** Elegant accents of tropical and stone fruits tinged with vanilla and smoke from partial barrel fermentation. Sheila wants to enjoy this with classic shrimp scampi.

**Ted: 2011 Embocadero (Spain) \$11.99 (reg \$13.99) 91 Pts (WA)** Made from Tempranillo and aged in oak for 14 months, it comes from a sustainably farmed vineyard and has notes of orange and chocolate. Enjoy with a beef stir-fry.

**Joe: 2010 Chateau de L'Estang (Bordeaux) \$12.99 (reg \$14.99) 90 Pts (WE)** Merlot-dominant with Cabernet Franc, this fruity wine has full, ripe red fruit and silken tannins. Divine with sautéed calf's liver with caramelized onions.

**Ian: 2011 Penfolds Bin 8 Cabernet Shiraz (Australia) \$16.99 (reg \$19.99) 92 Pts (JS)** This 62/38 blend of Cabernet and Shiraz, reminiscent of blackberries, herbs and mint. A natural for lamb chops with garlic, rosemary and wine reduction.

**Damian: 2011 Tikveš Vranec (Macedonia) \$9.49 (reg \$10.99) 90 Pts (RP)** Zinfandel-like raspberry, earthy, peppery character, with medium to full body and supple tannins. Pair with creamy, rich pastitsio.

**Graham: 2010 Basilica Cafaggio Chianti Classico (Chianti) \$11.99 (reg \$13.99) 91 Pts (WE)** Made from 100% Sangiovese and aged in Slavonian oak for 12 months, its flavors of cherries, leather and cinnamon beg for rigatoni Bolognese.