



Grapevine

May 2009

Price Chopper Plaza 1365 New Scotland Road Slingerlands, NY 12159
518.439.5535 • slingerlandswine@yahoo.com • www.slingerlandswine.com

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

Strolling Into Summer: A Look At Northern Spain

With Memorial Day coming up, and with it the official segue into warm weather whites and hearty grill fare complemented by equally hearty reds, it's an ideal time to look to Spain for wine suggestions.

Spain's Winemaking History

Spain's wine producing history is a long one; and while for many people Spain + wine = Rioja, we would be cheating ourselves and the bounty of Spanish wines not to consider some of the other wine-producing areas. Spain has the largest area of land dedicated to viticulture of any country in the world and is the third largest wine producing country. And though wine is produced as far south as Jerez, the Sherry producing region, we'll confine our focus to Northern Spain.

Winemaking here goes back to the 9th century in Rioja. Monasteries were the first large-scale wine producers, and in the 17th century, winemakers joined forces. The Denominación de Origen (DO) system was implemented; and Rioja was the first wine region to receive official DO status.



Above: A regional map of Northern Spain. Right: A bodega and vineyard located in Spain's Rioja Alta.



Rioja

The region's most notable grape is Tempranillo, though Garnacha Tinta, known as Grenache in France is also fairly widespread. White varietals include Garnacha Blanca, Malvasía and Viura; among others. And while the region once focused on seven key varietals, regulations now permit the growth of Verdejo, Chardonnay, Sauvignon Blanc and Monastrell, to name a few.

Red wines are usually labelled as Crianza, Reserva or Gran Reserva, depending on aging time. And while Rioja is known for its reds, there are good whites found elsewhere in Spain.

Galicia

Rias Baixas, in the Galicia region near the Portuguese border in the northwest, makes delicious and thirst-quenching whites from the Albariño grape, perfect for summer days and shellfish. Albariño wines are typically crisp, fruity and herbal and are made with the cold maceration method: soaking the grapes in cold water so they don't start to ferment.

Rueda

Located southeast of Rioja in Castilla y León, Rueda has been a wine producing region since the 11th century. The majority of its wines are light and refreshing whites made from the Verdejo grape and

are another great bet for warm weather and grilled chicken or fish.

Ribera del Duero

Just to Rueda's east is Ribera del Duero, located around the Duero river and known as the Duero in Portugal. It is in Vega Sicilia in the Ribera del Duero region where Spain's most expensive wine is made, comprised of Cabernet Sauvignon and Tempranillo. Spanish Cabs and Tempranillos are ideal paired with a grilled steak.

With the onset of summer and grill cooking, you can't go wrong with a Spanish wine. Inside, you'll find plenty of suggestions to kickoff your holiday season. ■

Sale Prices & Everyday Pink Pricing

Spain

Burgans Albarino 2007 90 Pts (W&S)
\$12.99 (reg \$14.99)

Las Rocas Garnacha 2006 91 Pts (WA)
\$10.99 (reg \$12.99)

Martin Codax Albarino 2007 90 Pts (WE)
\$9.99 (reg \$12.99)

Lorca Monastrell 2007 \$8.49
(reg \$9.99)

Castano Monastrell 2007 90 Pts (RP) \$8.49
(reg \$9.99)

Lan Rioja Reserva 2004 90 Pts/Top 100
(WS) \$15.99 (reg \$18.49)

Ochoa Rosado Garnacha 2007 88 Pts
(W&S) \$5.94 (reg \$6.99)

Anima Negra An/2 2005 91 Pts (RP)
\$21.99 (reg \$24.99)

Olivares Altos de la Hoya Monastrell 2007
91 Pts (ST) \$10.99 (reg \$12.99)

France

Signargues Granacha 2007 \$14.49 91 Pts
(WA) (reg \$16.99)

Domaine de la Gatine Bordeaux 2000
\$10.99 (reg \$12.99)

Chateau les Ormes Bordeaux 2005 \$8.49
(reg \$9.99)

Clos de la Senaigerie Muscadet 2007 \$9.99
(reg \$11.99)

Leonard de Saint-Aubin Cotes-du-Rhone
2007 \$8.99 (reg \$10.49)

St. Armand Macon Villages Chardonnay
2007 \$9.99 (reg \$11.99)

JJ Vincent Bourgogne Blanc Chardonnay
2007 \$13.99 (reg \$16.99)

Joseph Drouhin LaForet Pinot Noir 2006
\$11.99 (reg \$13.99)

Italy

Silvio Nardi Rosso di Montalcino 2007
\$21.29 (reg \$24.99)

Cantina Zaccagnini Montepulciano
d'Abruzzo 2005 \$12.99 (reg \$14.99)

Belcanto di Bellussi Brut Sparkling Cuvée
Rosé \$15.99 (reg \$17.99)

Michele Chiarlo Barbera d'Asti 2006 \$9.99
(reg \$11.99)

Castello di Ama Rosato 2007 \$13.99 (reg
\$16.49)

Da Vinci Chianti 2007 \$10.99 (reg \$12.99)

Marchesi de Frescobaldi Chianti Rufina
2005 90 Pts (WS) \$18.99 (reg \$21.99)

La Mozza Morellino Di Scansano 2006 90
Pts (RP) \$13.59 (reg \$15.99)

DEI Rosso di Montepulciano 2006 \$14.49
(reg \$16.99)

Nuar Nero d'Avola Pinot Nero 2005 \$12.99
(reg \$14.99)

Tormaresca Neprica 2007 90 Pts (WE)
\$8.49 (reg \$9.99)

Argentina

Colores del Sol Malbec 2008 \$8.49 (reg
\$9.99)

La Posta del Vinatero Malbec 2007 91 Pts
(WS) \$14.99 (reg \$17.99)

Pasion 4 Malbec 2007 90 Pts (W&S) \$9.99
(reg \$11.99)

El Portillo Malbec 2007 \$8.49 (reg \$9.99)

Finca El Origen Torrontes 2007 \$8.49 (reg
\$9.99)

Terrazas de los Andes Malbec 2007 3/
\$24.99 (reg \$9.99 ea)

Marraso Malbec 2006 \$8.49 (reg \$9.99)

Alamos Malbec 2008 87 Pts (RP) \$8.49 (reg
\$9.99)

Trivento Torrontes 2008 \$8.49 (reg \$9.99)

Tilia Malbec 2007 \$8.49 (\$9.99)

Felino Cabernet Sauvignon 91 Pts (RP)
\$17.99 (reg \$20.99)

Lancatay Cabernet Sauvignon \$8.49 (reg
\$9.99)

Barbeque Wines

Caves de l'Angevine Rosé d'Anjou 2007
(FR) \$8.49 (reg \$10.99)

Romaine de la Batardière Muscadet 2007
(FR) \$8.49 (reg \$9.99)

Columbia Winery Gewurztraminer 2007
(WA) \$8.49 (reg \$9.99)

Concha y Toro Casillero del Diablo Carmenere
2007(CH) \$7.99 (reg \$9.99)

Rabbit Ridge Zinfandel 2007 (CA) \$8.49
(reg \$9.99)

Wyatt Cabernet Sauvignon 2007 (CA) \$9.99
(reg \$11.49)

Ten Mile Petite Sirah/Zin/Barbera/Carignane
(CA) \$8.49 (reg \$9.99)

Rosemount Pinot Noir 2006 (AUST) \$8.59
(reg \$10.49)

Red Knot Shiraz 2006 (AUST) \$8.49 (reg
\$9.99)

McManis Petite Sirah 2007 (CA) \$9.99 (reg
\$11.99)

Chateau Brion la Chapelle Bordeaux 2005
(FR) 3/ \$24.99 (reg \$9.99 ea)

New York State Rieslings

May is New York State Riesling month.

Herman J Wiemer (Semi-dry) 2006 \$16.49
(reg \$18.99)

Dr. Konstantin Frank (Semi-dry) 2007
\$14.49 (reg \$16.99)

Glenora (Dry) 2007 \$10.99 (reg \$12.99)

Brotherhood 2007 \$8.49 (reg \$9.99)

Dr. Konstantin Frank (Dry) 2007 93 Pts
(W&S) \$15.99 (reg \$18.99)

Salmon Run 2007 \$11.99 (reg \$13.99)

Standing Stone 2007 \$9.99 (reg \$12.99)

Bully Hill 2007 \$8.49 (reg \$9.99)

Lakewood (Dry) 2006 \$12.99
(reg \$14.99)

Sale Prices & Everyday Pink Pricing

Boxed Wines

Andes Peaks Chardonnay, Merlot, Cabernet (CH) (\$4 Rebate on 3 Ltr) \$15.29 (reg \$17.99)

Stonehaven Chardonnay, Merlot, Shiraz (AUST) \$13.59 (\$15.99)

Fisheye Pinot Grigio (CA) \$15.29 (reg \$17.99)

Bota Box Red Zin, Pinot Grigio (CA) \$15.99 (reg \$18.99)

Black Box Cabernet, Shiraz, Merlot, Chardonnay (CA) \$20.99 (reg \$24.99)

Bully Hill Growers Red, Growers White (NY) \$15.99 (reg \$18.99)

Bully Hill Banty Red \$15.99 (NY) (reg \$18.99)

Peter Vella Chardonnay (CA) \$14.99 (reg \$16.99)

Peter Vella Burgundy, Chablis, Pink Blush (CA) \$12.99 (reg \$14.99)

1.5 Liter Values

Yellow Tail (all varieties) (AUST) \$10.99 (reg \$13.99)

Woodbridge Cabernet, Chardonnay, Merlot (CA) \$11.99 (reg \$13.99)

CK Mondavi (all varieties) (CA) \$9.99 (reg \$11.99)

Robert Mondavi Private Selection Merlot, Cabernet, Chardonnay (CA) \$16.99 (reg \$20.99)

Cavit Pinot Grigio (IT) \$11.99 (reg \$13.99)

La Vendemmia Pinot Grigio, Pinot Noir (IT) \$9.49 (reg \$10.99)

RH Phillips Night Harvest Chardonnay (CA) \$10.99 (reg \$12.99)

Bella Sera Pinot Grigio (IT) \$10.99 (reg \$12.99)

Beringer White Zinfandel, Pinot Grigio (Napa) \$9.99 (reg \$11.99)

Beringer Founder's Estate (all varieties) (Napa) \$15.99 (reg \$18.99)

Fetzer Valley Oaks Cabernet, Merlot, Pinot Noir, Chardonnay (CA) \$10.99 (reg \$13.99)

Little Penguin (all varieties) (AUST) \$9.99 (reg \$11.99)

15% off all wine...
...excluding pink pricing, continued throughout the month of May.

Check out the June 2009 issue of *Grapevine* as we take a look at the Pacific Northwest.

"In Europe we thought of wine as something as healthy and normal as food and also a great giver of happiness and well being and delight. Drinking wine was not a snobbism nor a sign of sophistication nor a cult; it was as natural as eating and to me as necessary." — Ernest Hemingway, *A Movable Feast*

May Staff Wine Picks

Sheila - Chateau-Fuissé Pouilly-Fuissé (2006) FR **\$29.99** (reg \$34.99) Rich and honeyed with notes of grilled nuts, peach and melon, this Pouilly-Fuissé is perfect for rich lobster tails with lemon and butter and a decadent baked potato with more sweet, creamy butter. A beautiful seashore vacation dinner wine.

Damian - Alceno Tinto Crianza Monastrell (2003) Jumilla, SP **\$16.99** (reg \$19.99) Juicy, ripe black cherry, licorice and olive awaken the palate. Ideal for cured Serrano ham or a pork-heavy paella.

Seaborn - Chateau Bois-Martin Pessac-Léognan (2007) White Bordeaux **\$15.29** (reg \$17.99) Rich, full-bodied and assertive but refined, this blend of Sauvignon Blanc and Semillon would be perfect paired with broiled salmon, crab cakes with an herb-infused rémoulade or chalky, creamy goat cheese.

Denise - Martin Codax Albarino (2007) Rias Baixas, SP **\$9.99** (reg \$12.99) Rated 90 Pts by WS, this clear, crisp white with citrus notes is a beautiful partner for ceviché or arroz con pollo.

Ian - The Crossings Pinot Noir (2007) NZ **\$12.79** (reg \$14.99) Rated 90 Pts by RP, this Pinot sings with blackberry, brambly fruit and a tinge of crisp cherry on the finish. Serve with chicken or seafood paella.

Hunter - Bear & Lion Old Vine Zinfandel (2006) Napa Valley **\$18.99** (reg \$26.99) With 75% of the grapes from the esteemed Hayne Vineyard, this Zin's ripe richness is ideal for sweet and smoky ribs or a beefy, fat-edged steak, sizzling in its own rich juices. Buy many bottles and invite many friends.

Graham - Quinta Dos Aciprestes Tinto Douro (2005) POR **\$11.49** (reg \$13.49) Vanilla notes dominate the nose, and ripe fruit explodes on the palate with sufficient but balanced tannins, making it supremely suited to heavy, grilled meats, crisp-skinned game or strong, heady cheeses.

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

Fri (5/1, 5/8, 5/15, 5/22, 5/29): Friday Sojourns: Taste wines from every grapevine and pocket of the globe on free-wheeling Fridays as we indulge our desire for whim. **Note: On Fri, 5/8 we'll have a Mother's Day Part I tasting with Banfi wines.**

Sat 5/2: Absolut Tasting: Explore the Absolut Universe as we taste vodkas from their regular, Citron and Mango lines.

Fri 5/8: Mother's Day Part I: Come in and sample Banfi wines to celebrate our first installment of Mother's Day wines.

Sat 5/9: Mother's Day Part II: Join us for a special selection of Mother's Day wines with a Cab, Sparkling, Rosé, Sauv Blanc and Pinot Noir to complement your Mother's Day Brunch.

Sat 5/16: Staff Picks: So you wonder what we like to drink? Come in and taste the great line-up of May Staff Picks.

Sat 5/23: Summer Kahlua Drinks and Wines from the Rhone Valley: This dual tasting will feature Kahlua drinks and wines with the wine expert, Jacky Ruelle. It's a *must taste*.

Sat 5/30: Standing Stone Vineyard Tasting: We'll taste this Seneca Lake, NY producer's Chard, Riesling, Cabernet Franc, Gewurztraminer and dessert wine.

Seafood Paella Serves: 6

1/4 cup (2 fl. oz) of olive oil
8 oz scallops
8 oz monkfish, cut into pieces
1 large onion, chopped
2 cloves garlic, minced
1 1/2 cups (12 oz) rice
3 1/4 cups (26 fl oz) fish or chicken stock
1 dried chorizo sausage link, cut into chunks (optional)
1/4 teaspoon saffron
Salt and pepper to taste
1 (6 oz) roasted sweet red bell pepper, in strips
One 14-ounce can artichoke hearts, drained and sprinkled with lemon juice
4 oz frozen peas
12 uncooked shrimp, peeled and deveined
4 tablespoon capers
Lemon wedges (optional), to serve

Heat half the olive oil in a paella pan over medium to high heat. Add the scallops and sauté for 3 minutes. Set the scallops aside. Lightly fry the monkfish pieces all over in the oil and transfer to a platter. Add the remaining olive oil to the pan, and cook the onion and garlic for about 5 minutes over medium heat. Add the rice and cook for a further 5 minutes. Mix in the stock, chorizo (if using), saffron, salt, and pepper and cook for 10 minutes. Add the roasted red bell peppers (reserving a few for the garnish, if wished) and cook for a further 10 minutes. Add the artichoke hearts, peas, shrimp, capers and scallops and cook for 5 minutes, or until the broth has been absorbed and the rice is tender. Garnish with lemon wedges or additional roasted sweet red bell pepper strips, and serve.

Wine News and Events

One of the benefits of working in the wine industry — or supporting it as an informed and eager customer — is the opportunity to taste wines from different parts of the world. In mid-April, we had the opportunity to attend a wine dinner at the Standard Restaurant in Albany, featuring a line-up of wines from New Zealand and Australia matched with spectacular courses including diver scallops in sweet corn pudding and rack of lamb with pancetta and watercress.

At the end of April, some of us from Wine & Spirits of Slingerlands attended a wine tasting at the Marriot which allowed us to taste a huge portfolio of wines we would like to introduce to you, our equally curious customers.

On Thursday, May 7th, we will be attending the Emilia Nardi wine dinner at the Wine Spectator award-winning Village Pizzeria in East Galway where we'll taste wines paired with everything from rabbit ragu to duck breast with roasted fennel truffle risotto.

Events like these are more than just dining occasions. They are an opportunity to develop our food and wine pairing sensibilities and spend an enjoyable evening with wine-loving friends.

Wine & Spirits of Slingerlands Sangria Recipes

Red Sangria

1 750 ml bottle dry red wine (Spanish wine recommended)
1 375 ml bottle Spanish Cava sparkling wine (may substitute 7UP or soda water, or use both)
50-100 ml Brandy
1/2 cup orange juice
1 bunch red grapes, frozen in small bunches
Any or all: apples, peaches, pears, melons and berries, cut into cubes

White Sangria

1 750 ml bottle dry white wine (Spanish wine recommended)
1 375 ml bottle Spanish Cava sparkling wine (may substitute 7UP or soda water, or use both)
1 bunch white grapes, frozen in small bunches
Slices of lemons, limes and oranges
1 pint fresh raspberries

Slice and place all fruit in bottom of a pitcher. Reserve the frozen grapes. Pour the wine and other ingredients over top of fruit and let sit, refrigerated for an hour or more. To serve, place some grapes directly into each glass and pour Sangria over the frozen grapes to finish.

Check out Our Ongoing Store Specials

Case discounts — 12 bottles: 15%; six bottles: 10%

Pink pricing — 15% discount on select bottles

Two for Tuesday — 25% off

Mix & Match — Three for \$24.99 on select bottles

The 90s Club — Wines rated 90+ Pts for under \$20

Wine & Spirits offers year-round custom made gift baskets and a variety of wine bar gifts and accessories: Riedel glasses, foil cutters, corkscrews, decanters, wine stoppers and wine bags.