



June 2010

Grapevine

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A Look at Organic Wines

The most basic definition of organic wine is that which is made from grapes that have been grown without resorting to using chemical fertilizers, pesticides, fungicides or herbicides and that which is made without techniques such as reverse osmosis or excessive filtration. Even the addition of oak chips or yeast is eschewed because they are considered a manipulation of the wine, interfering with terroir and muddying the identification of a wine's origins. Instead, the amount of oak present is a result of aging and barrels used, and only wild yeasts are used for fermentation. Organic wine must meet particular standards established by the government, and the criteria set forth to meet those standards differs, naturally, from one country to the next.

Many wineries that are technically organic choose to forgo certification for any number of reasons: cost, red tape and even as a marketing tactic — as 'organic' wine can sometimes put certain consumers off with the connotation that *if it's organic, it must not be*

good. Whatever the reason, winemakers are not allowed to use organic on their labels without certification.

Two alternatives to organic wines are those made according to biodynamic and sustainable practices. Biodynamic winemaking employs homeopathic treatments, as well as astronomical and astrological guidance, planting, pruning, watering and harvesting only at certain times, with respect to the seasons, time of day and the earth's position relative to the moon. Sustainable wineries give consideration to the ecology of the vineyard by trying to minimize energy use and chemical treatments, unless the grapes will be compromised without them, in which case, they use such treatments only to the degree necessary.

The use of added sulfites is debated heavily within the organic winemaking community. Many vintners favor their use in miniscule quantities, to help stabilize wines, while others avoid using them completely. In the United States, wines labeled organic cannot contain added



Bonterra vineyards, 378 acres of hills and valleys in mountainous Mendocino County, CA, is one of the world's premier organic vineyards. Since 1987, they have farmed according to advanced organic practices. Its carefully balanced ecosystem has created the winery's signature bounty.

sulfites, otherwise they are labeled as *made from organic grapes*.

Those winemakers in favor of sulfur believe that since the earth, many foods and even the human body contain sulfur naturally, it is not harmful to the average person, unless they are allergic to it. That, they say, is the issue with adverse responses to sulfites: an allergy. According to some winemakers and importers in favor of using sulfur, the perceived danger of sulfites to all people became mistakenly entwined with legislation for organic wines because they were issues government agencies dealt with close to

the same time. In the 1980s, sulfur was heavily used in certain foods, and people had serious allergic reactions to it. Still, others believe they should not be permitted in wine at all.

Among wineries that can claim organic status are Natura, Bonterra, Pacific Rim, Snoqualmie, Frey and Veramonte. Allow yourself to be surprised by just how good organic wine can be and give them a try! ♦

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

Incredible Savings with Sale Prices! 15% off all wine: Every Bottle, Every Day!

Value Priced Wines from the 90's Club — Fine Wines Rated 90 or Above...Under \$20

Marques de Casa Concha Cabernet Sauvignon 2007	91 pts. WS	Chile	\$16.99	(reg \$19.99)
Layer Cake Malbec 2008	90 pts. RP	Argentina	\$13.99	(reg \$15.99)
Monte Antico Sangiovese/Merlot/Cabernet 2006	90 pts. WS	Tuscany	\$ 9.99	(reg \$11.99)
Bogle Cabernet Sauvignon 2007	90 pts. WE	California	\$10.29	(reg \$11.99)
Marquis Philips Shiraz 2008	91 pts. RP	Australia	\$12.99	(reg \$14.99)
Solanera Monastrell/Cabernet/Tinotera 2005	91 pts. RP	Spain	\$11.49	(reg \$13.99)
Bodegas Bilbainas Vina Zaco Tempranillo 2006 Top 100 (WS)	90 pts. WS	Spain	\$11.99	(reg \$13.99)
Thorn Clarke Shotfire Shiraz 2008	90 pts. RP	Australia	\$18.99	(reg \$22.49)
Kaesler Stonehorse Shiraz/Grenache/Mourvedre 2007	90 pts. RP	Australia	\$14.99	(reg \$17.99)
Chateau Malmaison Merlot/Cabernet 2006 Top 100 (WS)	90 pts. WS	Bordeaux	\$16.99	(reg \$19.99)
Santa Ema Merlot Reserve 2007	90 pts. RP	Chile	\$ 9.99	(reg \$11.99)
DaVinci Chianti 2007	90 pts. WE	Tuscany	\$10.99	(reg \$13.99)
Michael & David '7 Deadly Zins' Zinfandel 2007	90 pts. RP	Lodi	\$13.59	(reg \$15.99)
Louis M. Martini Sonoma County Cabernet Sauvignon 2007	90 pts. RP	Sonoma	\$10.99	(reg \$13.99)
Las Rocas Garnacha 2007	90 pts. RP	Spain	\$10.29	(reg \$12.99)
Newton Napa Cabernet Sauvignon 2007	91 pts. WE	Napa	\$17.99	(reg \$21.99)
Edmeades Mendocino County Zinfandel 2007	90 pts. RP	California	\$16.49	(reg \$19.99)
Marquis Philips Sarah's Blend 2008	91 pts. RP	Australia	\$12.99	(reg \$14.99)
Armador Cabernet Sauvignon 2007	90 pts. WE	Chile	\$ 8.49	(reg \$ 9.99)
Trapiche Broquel Malbec 2007	91 pts. WE	Argentina	\$11.99	(reg \$13.99)
Artesa Carneros Chardonnay	90 pts. WS	Carneros	\$15.49	(reg \$18.29)
Trimbach Riesling 2007 Top 100 WS	91 pts. WS	Alsace	\$15.99	(reg \$18.99)
King Estate Pinot Gris 2008 (Top 100 WS)	90 pts. RP	France	\$13.59	(reg \$15.99)
Chateau Ste. Michelle Chardonnay 2008	90 pts. RP	Washington	\$ 9.99	(reg \$11.99)
Snoqualmie Naked Riesling 2008	90 pts. WE	Washington	\$ 8.33	(reg \$ 9.99)
Beaulieu Vineyard Napa Valley Cabernet Sauvignon 2006	90 pts. WS	Napa Valley	\$15.99	(reg \$18.99)
Catena Malbec 2007 (Top 100 WS)	91 pts. WS	Argentina	\$16.99	(reg \$19.99)
The Stump Jump Shiraz by d'Arenberg 2008 (Top 100 WS)	90 pts. WS	Australia	\$ 9.99	(reg \$11.99)
Luzon 2008	90 pts. RP	Spain	\$ 8.49	(reg \$ 9.99)
Loosen Bros. Riesling 2008 (Top 100 WS)	90 pts. WS	Germany	\$ 9.99	(reg \$11.99)
St.-Michael-Eppan Pinot Grigio Alto Adige 2008 (Top 100 WS)	90 pts. WS	Italy	\$12.99	(reg \$14.99)
Perrin & Fils Vinsobres Les Cornuds 2007	91 pts. WS	France	\$17.99	(reg \$21.99)
Kendall Jackson Grand Reserve Chardonnay 2007	90 pts. RP	California	\$16.49	(reg \$19.99)
Casajus Vendmia Seleccionada 2006	91 pts. WA	Spain	\$16.99	(reg \$19.99)
Two Hands Gnarly Dudes Shiraz 2007	91 pts. ST	Australia	\$19.99	(reg \$29.99)
Perrin Cotes du Rhone Villages 2007	90 pts. WS	Rhone	\$11.99	(reg \$13.99)

“Destination Marlborough” New Zealand Sauvignon Blanc: “Wild Ripe One”

Monkey Bay Sauvignon Blanc 2009 750 ml	\$ 8.59	(reg \$ 9.99)
1.5 ltr	\$14.49	(reg \$16.99)
Cupcake Vineyards Sauvignon Blanc 2009	\$ 8.59	(reg \$ 9.99)
Nobilo Sauvignon Blanc 2009	\$10.29	(reg \$12.49)
Kim Crawford Sauvignon Blanc 2009	\$14.49	(reg \$16.99)
Craggy Range Single Vineyard Sauvignon Blanc 2009	\$16.99	(reg \$19.99)
Cloudy Bay Sauvignon Blanc 2008	\$24.99	(reg \$29.99)

**Owner, Sheila McNeil & Wine Director, Ian Ostrander have just completed
the Academy of Wine Course!**

Facts about NZ: Did you know...

- *Coolest wine climate gives green flavor (close to Antarctica)
- *Lots of Sunshine: Cool weather + sun = dry, acidic wine & fruit
- *Vineyard acreage same as Napa Valley
- *Among most food friendly wines in the world. Versatile food & wine pairing
- *Will be totally sustainable by 2012.
- *Clean & green with verve and zest.

Organic Wines from Around the Globe — Over 30 to Choose from...

Bio-Weingut Hoffer Gruner Veltliner 2009	AUS	\$10.29	(reg \$11.99)
Veramonte Sauvignon Blanc Reserva 2009	CH	\$ 9.49	(reg \$10.99)
Frey Pinot Noir 2008	CA	\$16.99	(reg \$ 19.99)
Snoqualmie Naked Riesling 2008	WA	3/\$24.99	(reg \$9.99 ea)
Pacific Rim Riesling 2008	WA	\$ 11.29	(reg \$13.99)
Natura Emiliana Chardonnay 2009	CH	\$ 8.59	(reg \$ 9.99)
Gewurztraminer 2008	CH	\$ 9.49	(reg \$10.99)
Sauvignon Blanc 2009	CH	\$ 8.59	(reg \$ 9.99)
Merlot 2007	CH	\$ 8.59	(reg \$ 9.99)
Carmenere 2009	CH	\$ 8.59	(reg \$ 9.99)
Bonterra Zinfandel 2007	CA	\$12.99	(reg \$14.99)
Cabernet Sauvignon 2007	CA	\$12.99	(reg \$14.99)
Chardonnay 2008	CA	\$10.99	(reg \$12.99)
Viognier 2008	CA	\$16.99	(reg \$19.99)

More Great Wine Sales & Rebates for our "Party-Size Spirits Sale"...

Barbecue Wines all Summer Long!!!

Marqués de Cáceres Rioja Rosé 2009.....	SP	\$ 6.89	(reg \$ 7.99)
Martin Códax Albariño 2008.....	SP	\$ 11.99	(reg \$13.99)
Clean Slate Riesling 2008	GER	\$ 11.99	(reg \$13.99)
St. Michael-Eppan Pinot Grigio 2008 90 Pts /Top 100 WS.....	IT.....	\$12.99	(reg \$14.99)
Perrin et Fils Réserve Cotes du Rhone 2007	FR	\$ 8.59	(reg \$ 9.99)
Four Vines Maverick Zinfandel 2007.....	CA	\$15.49	(reg \$18.99)
Francis Coppola Diamond Collection Zinfandel 2008	CA	\$11.99	(reg \$13.99)
The Wolftrap Syrah/Mourvèdre/Viognier 2008.....	SA	\$ 9.99	(reg \$11.99)
Tormaresca Nèprica 2008.....	IT.....	\$ 8.69	(reg \$10.49)
Tempra Tantrum Tempranillo/Grenache 2008.....	SP	\$ 7.99	(reg \$ 9.99)

Jose Cuervo Especial

Tequila Gold

1.75 ltr

\$34.99

- 5.00 mail-in-rebate

\$29.99 final cost

(reg \$38.99)

Grey Goose

1 ltr

\$34.99

- 5.00 mail-in-rebate

\$29.99 final cost

(reg \$38.99)

Smirnoff Vodka

1.75 ltr

\$19.99

- 3.00 mail-in-rebate

\$16.99 final cost

(reg \$21.99)

Gilbey's Gin

1.75 ltr

\$15.99

- 5.00 mail-in-rebate

\$10.99 final cost

(reg \$17.99)

Grey Goose

1.75 ltr

\$59.99

- 10.00 mail-in-rebate

\$49.99 final cost

(reg \$67.99)

Svedka Vodka

1.75 ltr

\$19.99

- 4.00 mail-in-rebate

\$15.99 final cost

(reg \$20.99)

Captain Morgan

Original Spiced Rum

1.75 ltr

\$29.99

(reg \$33.99)

Pearl Vodka

(from Canada)

1.75 ltr

\$19.99

- 8.00 mail-in-rebate

\$11.99 final cost

(reg \$26.99)

June Staff Wine Picks

Sheila: Mac Murray Ranch Chardonnay 2008 (Sonoma) **\$12.99** (reg \$14.99) A rich mouth feel and sweet aromatics with ripe fruit flavors of melon, citrus and a hint of vanilla. Beautiful with olives or crostini and creamy goat cheese drizzled with orange blossom honey.

Damian: King Estate Pinot Gris 2008 (Oregon) **\$13.59** (reg \$15.99) From this sustainably farmed winery comes a delicious Pinot Gris with hints of apples and minerals and a balanced, refined finish. A beautiful wine.

Denise: Chalk Hill Estate Bottled Sauvignon Blanc (2007) **\$19.99** (reg \$24.99) 90 Pts (RP) Notes of honeyed grapefruit and white citrus in a medium-bodied, fresh, lively style with good texture as well as a crisp finish.

Ian: Rancho Zabaco Stefani Vineyard Zinfandel 2004 (Sonoma) **\$21.49** (reg \$25.99) 90 Pts (RP) Impressive structure, aromatic bouquet and deep cassis fruit flavors. An ideal match with classic dishes such as pepper steak or chicken braised in red wine with bacon and mushrooms.

Graham: Gloria Ferrer Sonoma Brut Sparkling Wine (Sonoma) **\$12.99** (reg \$15.99) Delicate pear and floral notes backed by toasty almond. On the palate, one finds lively citrus, toast and apple flavors overlaid with persistent effervescence, a creamy mid-palate and toasty finish.

Michele: Cupcake Sauvignon Blanc 2008 (NZ) **\$8.59** (reg \$10.29) A palate of Meyer lemons, Key limes and lemon chiffon cupcake, this is one crisp, fruity and delicious wine. Wonderful with salads and light appetizers.

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

Fri 6/4: New Arrivals: Taste our latest finds.

Sat 6/5: Three-fer Wines: As in 3 for \$24.99 wines.

Fri 6/11: Organic Wines & Vesica Potato Vodka from Poland: Give organic wines a shot and taste Vesica 'New' Vodka from Poland. Two great tastings!

Sat 6/12: Grenache from Around the World: So many places and styles of Grenache. It's a can't-miss!

Fri 6/18: Barbecue Wines: With the whole summer ahead of you, come in and find a few barbecue wines.

Sat 6/19: Father's Day Wine & Single Malt Scotch Tastings: Wines and spirits to taste so you can find the perfect gift for the Dad in your life. Scotch tasting will feature Dalwhinnie 15-yr old Scotch (**\$39.99** reg \$51.99 & Oban 14-yr old Scotch **\$47.99** reg \$60.99).

Fri 6/25: Staff Picks, Medea Light Vodka & St. Germain Signature Cocktail Tastings: Taste the wines we like to drink as well as Medea Light Vodka and St. Germain Signature Cocktail. Recipe available day of tasting.

Sat 6/26: New Arrivals: There's always something new coming through our door. Come by and see what we've got!

Fri 7/2 & Sat 7/3: Fourth of July all weekend long: In honor of the Fourth, we'll light up your weekend with not one but two tastings to get you going for the holiday.

In the July 2010 issue of *Grapevine*: *Discovering Sauvignon Blanc*

Here's to the corkscrew - a useful key to unlock the storehouse of wit, the treasury of laughter, the front door of fellowship, and the gate of pleasant folly.

— W.E.P. French

Fabulous Savings! 15% off All Wine --
Every Bottle, Every Day

Check out Our Ongoing Store Specials

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.

Wine News, Events or Musings

Wine & Spirits of Slingerlands is recognized by the NYS Wine & Grape Foundation

As you know from last month's newsletter, May was NYS wine month -- *Uncork New York* -- with wine-centered events taking place throughout the state. In a recent issue of Wine Press, the NYS Wine & Grape Foundation's newsletter, Wine & Spirits of Slingerlands was acknowledged for doing its part with this mention:

"...Some wine stores like Wine & Spirits of Slingerlands are doing a great job promoting New York wines through newsletters, in-store tastings, and 'specials'. That store was the recipient of our 'Retailer Award' several years ago, and owner Sheila McNeil continues her commitment to the local wines."

We in turn thank all of our customers for helping us in our endeavor to support New York State wines.

Food & Wine

Marinated Goat Cheese Appetizer

(Recipe from Bonterra Organic Winery)

- 1 pound softened goat cheese
- 1/4 cup of extra virgin olive oil
- 1 tablespoon grapeseed oil (optional)
- dash of salt (optional, to taste)
- 1 tablespoon fresh chopped rosemary
- 2 tablespoons fresh chopped parsley
- 1 tablespoon fresh chopped garlic
- 2 teaspoons balsamic vinegar
- 1 teaspoon fresh ground black pepper (or to taste)
- 1/2 cup chopped sun-dried tomatoes

1. Press softened goat cheese flat into a platter with a raised rim; the cheese should be flattened to about 1/2 " thick. With hands, shape the cheese so the rim rises up about a quarter inch to prevent oils from spilling off the top of the cheese. Use a fork to poke holes into the cheese to allow flavors of olive oil, vinegar, and herbs to penetrate cheese). Be careful not to poke the rim.

2. Drizzle half of the oils onto the cheese. Sprinkle on the fresh chopped herbs, garlic, salt, pepper, vinegar, and sun-dried tomatoes.

3. Drizzle the rest of the oils over the mixture. Put the cheese in the refrigerator and let marinate overnight.

Serve with crostini, crackers, sliced cucumbers or carrot sticks. Wine pairing: Bonterra Chardonnay.