



December 2010

Grapevine

Price Chopper Plaza 1355 New Scotland Road Slingerlands, NY 12159
518.439.5535 slingerlandswine@yahoo.com www.slingerlandswine.com

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

Beautiful Wines for Your Christmas Table & New Year's Eve Fete



Christmas is on our doorstep, and for most of us, dinner plays a huge role in the day. Unlike Thanksgiving, though, Christmas dinner tends to have fewer courses. Many may opt to serve beef, lamb, duck, pork or fish — not just ham and turkey — opening up the choices for wine pairing. And New Year's Eve is hardly the only occasion for Champagne. Christmas Eve and Christmas Day hors d'oeuvres are beautiful with bubbles.

Whether your traditional dinner is casual or formal, choosing the wines to complement your feast should be fun, not frustrating. It really doesn't have to be complicated. There are many

terrific wines to go with your holiday dinner that will please any palate.

A good way to approach it is to choose one wine for the main course and one for everything else on the table, ideally one white and one red. Salmon, the darling of the fish world these days, is another festive choice for Christmas Day or Christmas Eve. Imagine a roasted whole salmon kissed with herbs and lemon and served with Cakebread Cellars Chardonnay '09 from Napa Valley, elegant with apple, melon and citrus. Laced with a wine glaze and garnished with sweet whole roasted

shallots, Sonoma-Cutrer Pinot Noir '07 from the Russian River Valley would be terrific. Turkey perfumed with sage would also partner well with the Chard and the Pinot would pair nicely with a baked ham — the saltiness tempered by the sweetness of a glaze — or breast of duck with a blueberry jus.

Thinking crown roast of pork bedecked with small new potatoes and sweet young carrots? Banfi Brunello di Montalcino '03, a supple wine with notes of cherries, licorice and spice, would be sublime. And if your Christmas dinner can't possibly go on without a pan of baked ziti or ravioli, raise a glass to your Italian heritage with the Brunello — it would be right at home.

Beef and lamb are classics for Christmas, and there are some incredible reds to make it a stellar wine pairing with bold meats bold. Two real show stoppers are Continuum '07 from Napa Valley, a Bordeaux-style blend and Robert Mondavi Cabernet Sauvignon Reserve '07, another Napa gem. Whether it's the robust flavors of beef or lamb with a

wine reduction or the roaring fireplace and candlelight that have your revelry soaring, a bold beautiful Cab will rise up to meet the festivity of your Christmas fete.

And let's not overlook beautiful Champagne. Whether it's hors d'oeuvres on Christmas or New Year's Eve, all eve long, bubbles will transform any occasion, reminding us all that whatever the day, being surrounded by family and friends is the true celebration. Pierre Moncuit Brut Blanc de Blancs, a growers Champagne is crisp and yeasty, and it would make a fabulous addition — or centerpiece — to your celebration. So, select some special bottles to complement your dinner, or offer them as gifts to your wine-loving friends. Just remember: It's a special time that rolls around only once a year, so enjoy it. ♦

Look for Wines for Superbowl Sunday in the January 2011 issue of Grapevine!

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

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

New 90s:

Paul Dolan Organic Chardonnay 2008	90 pts. WE	Mendocino	\$12.99	(reg \$14.99)
Bodega Norton Reserva Malbec 2007 (Top 100/WS)	90 pts. WS	Mendoza	\$14.99	(reg \$14.99)
Lan Crianza 2006 (Top 100/WS)	90 pts. WS	Rioja	\$10.99	(reg \$11.99)
Pillar Box Red Shiraz/Cabernet/Merlot 2007	90 pts. RP	Australia	\$ 9.99	(reg \$11.99)
Elements by Artesa Red Cabernet/Grenache/Tempranillo 2006	90 pts. WE	California	\$14.49	(reg \$16.99)
A to Z Pinot Noir 2008 (Top 100/WS)	90 pts. WS	Oregon	\$16.99	(reg \$19.99)
Felino Vina Cobo Cabernet Sauvignon 2008	91 pts. RP	Mendoza	\$15.49	(reg \$17.99)
Ruffino Ducale Chianti Classico Riserva 2006	90 pts. WS	Chianti	\$21.39	(reg \$26.99)
La Carraia Sangiovese 2009	90 pts. RP	Umbria	\$ 9.49	(reg \$10.99)
Ruffino Modus 2006	90 pts. WS	Toscana	\$19.99	(reg \$24.99)
Gloria Ferrer Sonoma Brut Sparkling Wine	90 pts. WS	Sonoma	\$13.59	(reg \$15.99)
Mumm Napa Brut Prestige Sparkling Wine (Top 100/WS)	90 pts. WS	Napa	\$16.19	(reg \$19.99)

Primus Cabernet/Syrah/Merlot/Carmenere 2006	90 pts. WE	Mendoza	\$16.49	(reg \$18.99)
Flechas de los Andes Gran Malbec 2007	92 pts. RP	Argentina	\$14.99	(reg \$17.99)
King Estate Pinot Gris 2008	90 pts. WS	Oregon	\$13.59	(reg \$15.99)
Standing Stone Riesling Ice 2008	91 pts. WS	Finger Lakes	\$18.69	(reg \$21.99)
Santa Alicia Reserva Camenere 2008	90 pts. WS	Chile	\$ 6.99	(reg \$ 8.99)
Standing Stone Gewurztraminer Ice 2008	91 pts. WS	Finger Lakes	\$18.69	(reg \$21.99)
Arnoux & Filis Vieilles Vignes Gigondas 2007	91 pts. RP	Rhone Valley	\$16.99	(reg \$19.99)
Robert Mondavi Cabernet Sauvignon 2007	90 pts. RP	Napa	\$19.99	(reg \$24.99)
Bernardus Chardonnay 2008	92 pts. WS	California	\$17.99	(reg \$20.99)
J Pinot Gris 2009	90 pts. WE	California	\$12.99	(reg \$14.99)
Pacific Rim Riesling (Organic) 2008	92 pts. WE	Columbia Valley	\$11.99	(reg \$13.99)
Petalos 2008	90 pts. RP	Spain	\$18.99	(reg \$21.99)
Montgras Quatro Cabernet/Malbec/Carmenere/Syrah 2008	90 pts. WS	Chile	\$12.99	(reg \$14.99)
Rodney Strong Alexander Valley Cabernet Sauvignon 2007	90 pts. WE	Sonoma	\$17.29	(reg \$20.49)
Lapostolle Casa Carmenere 2008	90 pts. WE	Chile	\$ 9.99	(reg \$11.99)
Villa Antinori Savgiovese/Cabernet/Merlot/Syrah	90 pts. WS	Tuscany	\$16.99	(reg \$23.49)
Perrin & Fils Vinsobres Les Cornuds 2007	91 pts. WS	Rhone Valley	\$17.99	(reg \$21.29)
Ruffino II Ducale 2007	90 pts. WS	Tuscany	\$12.99	(reg \$14.99)
Tikal Patriota Bonarda/Malbec 2008	92 pts. RP	Argentina	\$17.99	(reg \$20.99)
Monte Antico Sangiovese, Merlot, Cabernet 2006	90 pts. WS	Tuscany	\$ 9.99	(reg \$11.99)
Louis M. Martini Napa Cabernet Sauvignon 2006	90 pts. RP	Napa Valley	\$19.99	(reg \$24.99)
St. Urbans-Hof Bockstein Riesling 2009	92 pts. WS	Mosel	\$14.59	(reg \$16.99)
Chateau Malmaison Merlot/Cabernet 2006 Top 100 (WS)	90 pts. WS	Bordeaux	\$16.99	(reg \$19.99)
Michael & David '7 Deadly Zins' Zinfandel 2007	90 pts. RP	Lodi	\$13.59	(reg \$15.99)
Kaesler Stonehorse Shiraz/Grenache/Mourvedre 2007	90 pts. RP	Australia	\$14.99	(reg \$17.99)
Chalk Hill Sauvignon Blanc 2007	92 pts. WE	Russian River Val	\$19.99	(reg \$27.99)
Concannon Chardonnay 2008	90 pts. WE	California	\$ 9.99	(reg \$11.99)
Artesa Carneros Chardonnay 2008	90 pts. WE	Carneros	\$15.49	(reg \$18.29)
Trimbach Riesling 2007 Top 100 WS	91 pts. WS	Alsace	\$15.99	(reg \$18.99)
La Posta Cocina Blend Malbec 2008	90 pts. RP	Mendoza	\$14.49	(reg \$16.99)
Marquis Philips Shiraz 2008	91 pts. RP	Australia	\$11.99	(reg \$14.99)
Kunde (Sustainably Farmed) Zinfandel 2006	90 pts. IWC	Sonoma	\$10.49	(reg \$12.49)
Lagone Aia Vecchia 2007	90 pts. WS	Tuscany	\$12.99	(reg \$14.99)
Montebuena Rioja 2009	90 pts. RP	Spain	\$10.19	(reg \$11.99)
Penelope Sanchez Tinto Joven Garnacha Syrah 2009	90 pts. RP	Spain	\$10.99	(reg \$12.99)
Mas Donis Barrica Old Vines 2007	90 pts. RP	Spain	\$10.99	(reg \$12.99)
Thorn-Clarke Terra Barossa Estate Grown Shiraz 2008	90 pts. RP	Australia	\$12.99	(reg \$14.99)

December Staff Wine Picks

Sheila: Gloria Ferrer Chardonnay '07 (Carneros) \$16.99 (reg \$19.99) Expresses spicy pear and citrus aromas with shades of tropical fruit, peach and toast flavors. A beautiful pairing with salmon or roast turkey.

Damian: Downing Family Vineyards 'Fly By Night' Zinfandel '07 (Napa) \$19.99 (reg \$23.49) This Zin has bright fruit with remarkable balance and Cabernet like complexity. Blissful w/ prime rib or leg of lamb.

Denise: Gloria Ferrer Sonoma Brut (Sonoma) \$13.59 (reg \$15.99) Fresh apple with overtones of cream and toast abound in this lovely sparkler, perfect for the holidays. Wonderful with mini crab cakes or baked brie.

Graham: Kaesler Stonehorse Shiraz/Grenache/Mourvedre (Barossa) \$13.99 (reg \$17.99) 90 Pts (RP) Fruity and earthy with notes of licorice. Bring on the roast leg of lamb and small whole potatoes with a wine sauce.

Sale Prices + Mail-in-Rebates = Incredible Savings!

Simi Alexander Valley Cabernet Sauvignon 2006	Alexander Valley	\$16.99	(reg \$22.99)
Simi Sonoma Chardonnay 2008	Sonoma	\$12.99	(reg \$15.99)
Franciscan Estate Cabernet Sauvignon 2006	Napa Valley	\$18.99	(reg \$24.99)
Robert Mondavi Napa Cabernet Sauvignon 2006	Napa Valley	\$19.99	(reg \$25.99)
Robert Mondavi Napa Pinot Noir 2008	Napa Valley	\$19.99	(reg \$24.99)
Robert Mondavi Napa Fume Blanc 2008	Napa Valley	\$12.99	(reg \$15.99)

\$40 mail-in-rebate on 12-btl purchase mix 'n match

Markham Vineyards Merlot 2006	Napa Valley	\$15.99	(reg \$19.99)
Markham Vineyards Cabernet Sauvignon 2007	Napa Valley	\$23.99	(reg \$28.99)
Markham Vineyards Chardonnay 2009	Napa Valley	\$13.69	(reg \$16.49)
Markham Vineyards Sauvignon Blanc 2008	Napa Valley	\$10.99	(reg \$12.99)
Rutherford Hill Napa valley Merlot 2006	Napa Valley	\$16.99	(reg \$19.99)

\$40 mail-in-rebate on 12-btl purchase mix 'n match/\$18 mail-in-rebate on 6-btl purchase/\$8 mail-in-rebate on 4-btl purchase

Monkey Bay Sauvignon Blanc 1.5 ltr	New Zealand	\$14.49	(reg \$16.99)
Mouton Cadet Red or White Bordeaux 1.5 ltr	Bordeaux	\$12.99	(reg \$15.99)
Blackstone Merlot 1.5 ltr	California	\$16.99	(reg \$19.99)
Clos du Bois Chardonnay 1.5 ltr	Sonoma	\$19.99	(reg \$25.99)

\$20 mail-in-rebate on 12-btl purchase

Villa Antinori Toscana 2006	Tuscany	\$16.99	(reg \$23.99)
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\$36 mail-in-rebate on (6) 1.5 litre bottles

7 Deadly Zins	Lodi	\$13.59	(reg \$15.99)
Michael & David Petite Petit	Lodi	\$13.99	(reg \$16.49)
Earthquake Petit Syrah/Cabernet Sauvignon/Zinfandel	Lodi	\$19.99	(reg \$24.99)

\$36 mail-in-rebate on 12-btl purchase

Frei Brothers Russian River Chardonnay 2008	Russian River Valley	\$15.39	(reg \$18.49)
Louis Martini Sonoma Cabernet Sauvignon 2008	Sonoma	\$10.99	(reg \$13.99)
Louis Martini Napa Cabernet Sauvignon 2006	Napa Valley	\$19.99	(reg \$23.99)
Mac Murray Ranch Sonoma Pinot Noir/Pinot Gris 2008	Sonoma	\$13.99	(reg \$15.99)

\$5 off mail-in-rebate on 2-btl purchase & \$15 mail-in-rebate on 4-btl purchase

Sterling Chardonnay/Meritage/Syrah	California	\$ 7.69	(reg \$ 9.99)
Rosenblum Zinfandel Cuvee XXXI	Lodi	\$10.19	(reg \$11.49)

\$20 mail-in-rebate on 12-btl purchase

Columbia Crest Merlot 2007	Washington	\$ 9.99	(reg \$12.49)
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\$24 mail-in-rebate on (6) 1.5 litre bottles

Smoking Loon Cabernet Sauvignon 2009	California	3/\$24.99	(reg \$9.99 ea)
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\$12 mail-in-rebate on (6) 750 ml bottles -- limit 2 per household

Banfi Le Rime 2009	Tuscany	3/\$24.99	(reg \$ 9.99 ea)
Banfi Chianti Superiore 2008	Tuscany	3/\$24.99	(reg \$9.99 ea)

\$14 mail-in-rebate on (6) 750 ml bottles mix 'n match

Francis Coppola Claret 2008 Black Label	California	\$13.99	(reg \$18.99)
Francis Coppola Merlot 2007 Blue Label	California	\$15.49	(reg \$18.99)

\$20 mail-in-rebate on 12-btl purchase

Rodney Strong Sonoma Cabernet Sauvignon 2007	Sonoma	\$13.59	(reg \$16.99)
Rodney Strong Sonoma Chardonnay 2009	Sonoma	\$ 9.99	(reg \$12.99)

\$14 mail-in-rebate on (6) 1.5 litre bottles mix 'n match

Sebastiani Sonoma Cabernet Sauvignon 2006	Sonoma	\$12.99	(reg \$ 15.99)
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\$15 mail-in-rebate on (6) 1.5 litre bottles

Irony Pinot Noir 2009	California	\$11.99	(reg \$13.99)
337 Lodi Cabernet Sauvignon 2008	Lodi	\$11.49	(reg \$13.49)
Gnarly Head Pinot Noir 2009	California	3/\$24.99	(reg \$9.99 ea)
Gnarly Head Zinfandel 2008	California	3/\$24.99	(reg \$9.99 ea)

\$24 mail-in-rebate on 12-btl purchase mix 'n match

Cupcake Chardonnay 2009	California	\$8.59	(reg \$10.49)
Cupcake Sauvignon Blanc 2010	New Zealand	\$8.59	(reg \$10.49)
Cupcake Prosecco	Italy	3/\$24.99	(reg \$9.99 ea)
Cupcake Red Velvet	California	3/\$24.99	(reg \$9.99 ea)
Cupcake Sparkling Brut Rose	France	\$10.99	(reg \$12.99)

\$36 mail-in-rebate on 12-btl purchase

Beringer Founders' Estate Chardonnay/Merlot/Cabernet Sauvignon 1.5 ltr	Napa Valley	\$15.99	(reg \$18.99)
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\$15 mail-in-rebate on 6-btl purchase

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

Sat 12/11, 12/18: New Arrivals: Check out our latest finds.

Fri 12/17: Staff Picks: Come in and taste our favorites!

12/18: Medea Vodka Tasting

Fri 12/24: Wines for Christmas Dinner: Ideas for your Christmas Eve and Christmas Day celebration.

Wed 12/29: Van Gogh Vodka flavors & Black Box wines.

Thurs 12/30: Prosecco & Godiva Tastings!

Fri 12/31: Champagne for New Year's! A beautiful line-up of sparkling wines and Champagnes to ring in the New Year.

Fri 1/7: Ravenous Reds & Winter Whites: These delicious Reds and whites will warm you up in the cold.

Food & Wine Pairing Menu

Roast Beef Tenderloin with Port Wine Sauce

(Adapted from Bon Appetit)

- 1 4- to 5-lb trimmed whole beef tenderloin, tied every 3"
- 2 tsp coarse kosher salt
- 4 Tbsp chilled unsalted butter, divided
- 1/4 cup finely chopped shallots
- 3 Tbsp Cognac or brandy
- 1 fresh rosemary sprig
- 1 teaspoon coarsely cracked black pepper
- 1 cup ruby or tawny Port
- 3 cups beef stock
- 2 Tbsp extra-virgin olive oil
- 2 Tbsp black peppercorns, coarsely cracked



Sprinkle entire surface of tenderloin with coarse kosher salt and place on rack set over large rimmed baking sheet. Refrigerate uncovered 24 to 36 hours.

Melt 2 Tbsp butter in large saucepan over medium-low heat. Add shallots; sauté until soft, 3 minutes. Add Cognac, rosemary, and 1 tsp cracked pepper and cook until liquid evaporates, 1 minute. Add Port; bring to simmer. Add beef stock and boil until reduced to 1 1/2 cups, about 20 minutes.

Let beef stand at room temperature 1 hour before roasting. Position rack in center of oven and preheat to 425°F. Rub beef all over with oil; sprinkle with 2 Tbsp cracked peppercorns, pressing to adhere. Return beef to rack on baking sheet and roast until instant-read thermometer inserted into thickest part of meat registers 125°F for rare (135°F to 140°F in thinnest part) about 30 minutes. Remove from oven and let rest 15 minutes.

Bring sauce to boil; whisk in remaining butter. Add salt and pepper to taste. Remove string, cut roast into 1/2-inch-thick slices; arrange on platter. Serve with sauce.

Give the people on your Christmas list the gift of wine by treating them to our Rudolph's Reds gift baskets or a custom-made gift basket. (And give yourself the gift of less stress this Christmas season by letting us do the work for you!) Rudolph's Reds is a basket with two 90-rated wines for only \$25.99. Pillar Box Red is a blend of Shiraz, Merlot and Cabernet Sauvignon. La Carraia is 100% Sangiovese — both are delicious. We will be making these throughout the month, so stop by and see us! And have a Merry Christmas and a Happy New Year!

We put two great 90 rated wines in a gift basket and call it

Rudolph's Reds

(Sorry Blitzen!)

Henry's Drive Padthaway Pillar Box Red 2007

90pts Robert Parker

The 2007 Pillar Box Red, a blend of 85% Shiraz, 25% Cabernet Sauvignon, and 10% Merlot. Purple-colored, it exhibits an expressive nose of spice, earth notes, blueberry, and black currant. Ripe, sweet, and layered, this richly textured red has exceptional balance and length for its humble price.

La Carria Sangiovese from Umbria Italy

90pts Robert Parker

La Carria's 2009 Sangiovese is a big, deep red laced with dark fruit, French oak, and spices, all of which flow in an enervated multidimensional expression of Sangiovese. The finish is long, harmonious and juicy. This isn't for the timid, but readers who enjoy a full-throttle style of Sangiovese will find much to admire.

\$25.99



HAPPY HOLIDAYS!!!

Cocktail of the Month: Pama Party Punch

- 12 oz PAMA Pomegranate Liqueur
- 12 oz light rum
- 1 liter cranberry juice
- 8 oz orange juice
- 1 1/2 oz lemon juice
- 2 liters seltzer, chilled



In pitcher, combine PAMA, rum and juices. Chill and then pour into a large punch bowl. Add ice and stir in seltzer. Float orange, lemon and lime slices on top.

**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.*