



December 2011

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

Celebrating New York's Finger Lakes with Wines for the Holidays



Holiday dinners and their multitude of side dishes can be a wine-pairing challenge. Not only do you have to juggle numerous dishes to arrive at the table in perfect harmony or bring your signature side dish, but you have to find the wine to suit a multi-faceted dinner and a table full of different opinions. Set aside for this month, or as long as it takes you to read this article anyway, the notion that if you are drinking American wines, they must hail from California, Oregon or Washington. From the perspective of a winemaker faced with how to make lemons into lemonade — or, more appropriately, grapes into wine — the unique New York State Finger Lakes terroir is ideal for countering a brutally cold climate and producing elegant, complex wines.

Turkey, ham and beef tenderloin are classics for the holidays. Sparklers, Gewürztraminer, Riesling and Pinot Noir are ideal due to their lighter body, lower alcohol levels and range of styles. This month, we'll celebrate the Finger Lakes. Quench your thirst for buying local this holiday season and by enjoying New York wines.

The real challenge is to find wines that go with the wide array of dishes ranging from turkey, gravy and herb stuffing to ham, scalloped potatoes and buttery carrots or beef and earthy mushrooms. Flavorful New York Whites or light Reds stand up to richness without being too light. To cut through the strong and sweet or herbal and rich palette, acidity is essential and subtle sweetness will offer nice counterpoint.

With a climate and terrain reminiscent of the Mosel in Germany, the Finger Lakes region allows wineries to produce some of America's most elegant, appley sparklers, aromatic Rieslings, spicy Gewürztraminers and earthy Pinot Noirs. These are all festive, elegant options. The Finger Lakes soil, composed largely of shale, and the thermal effect of the lakes — especially Seneca Lake, which is just over 600 feet deep at its deepest — are ideal growing conditions for wine grapes, despite harsh New York winters. The variety of slope levels provides different micro climates. Cooler climates produce drier and somewhat more austere wines,

while warmer micro climates encourage amplified fruitiness.

Sparkling wine goes with just about anything, especially as a first-course wine on Christmas or the main player for New Year's Eve. Hermann Wiemer makes a beautiful bubbly that will not disappoint. Riesling is food-friendly and runs from bone dry to sweet, and a Christmas turkey or ham are prime time for this dazzling wine. Riesling is moderate to light in alcohol, with nice acidity to balance rich food, and a hint of sweetness to complement seasonally sweet squash or carrots. Off-dry with apple, citrus and apricot flavors, while being minerally and crisp, it is stellar with hors d'oeuvres and the plethora of flavors on the table. The warm 2010 summer in the Finger Lakes provided ideal grape-growing conditions, and its wines would be sublime dinner guests.

Dr. Konstantin Frank helped pioneer the introduction of European grapevines to the Eastern US. Real Simple magazine chose Dr. Frank's 2010 Salmon Run Riesling as one of the best holiday wines for 2011. And Wine & Spirits magazine featured Dr. Frank's 2008 Semi-Dry and Bunch Select Late Harvest Rieslings. These wines from Keuka Lake, just west of Seneca Lake, would lend a note of grace to your holiday table. Dr. Frank's Dry Riesling has brisk acidity and good, apple-pear fruitiness that pairs well with sweet and savory dishes. The winery also produces noteworthy methode Champenoise sparkling

wines, which would also be a delicious, festive choice for New Year's Eve.

Born in the Mosel to a generations-old winemaking family, Hermann J. Wiemer immigrated to New York in the early 1970s and began producing elegant, complex, German-style Rieslings at his Seneca Lake winery, not to mention delicious, spicy Gewürztraminer, another terrific bet for turkey or ham dinner. The winery uses sustainable practices to produce their wines, including using no chemical fertilizers or herbicides and only naturally occurring yeast.

If beef tenderloin is your tradition, Pinot Noir would be a wonderful complement. Dr. Frank's Salmon Run Pinot Noir is full of cherry, raspberry, spice and foresty notes that would balance delicate beef tenderloin and earthy mushrooms without dominating the meal.

Whether it's Christmas Dinner or New Year's Eve, the season is about family and friends gathered around the table or waiting for the ball to drop. Enjoy the holidays by raising a glass to each other and to New York's bounty of wines. Happy Holidays from all of us at Wine & Spirits of Slingerlands! ♦

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

Wine Enthusiast 2011 Top 100 Selections & Wines from the 90's Club...Under \$30

A to Z Wineworks Pinot Noir '09	90 pts. WS	Oregon	\$16.99	(reg \$19.99)
Alamos Seleccion Malbec '08	90 pts. WE	Argentina	\$14.49	(reg \$16.99)
Anima Negra '08 (AV2)	90 pts. RP	Spain	\$21.49	(reg \$24.99)
Avant Chardonnay '09 by Kendall Jackson (WE Top 100)	90 pts. WE	California	\$12.99	(reg \$14.99)
Baby Blue '08	90 pts. RP	California	\$20.99	(reg \$24.99)
Bai Gorri Reserva '04	90 pts. RP	Spain	\$19.99	(reg \$29.99)
Bodegas Abanico Rua '10	90 pts. RP	Spain	\$ 8.49	(reg \$ 9.99)
Bodegas Cal Blanca '07	90 pts. RP	Spain	\$11.99	(reg \$13.99)
Buehler Cabernet Sauvignon '08	90 pts. RP	California	\$19.99	(reg \$24.99)
Castello Banfi Rosso di Montalcino '09	90 pts. RP	Tuscany	\$18.69	(reg \$21.99)
Catena Zapata 2009	91 pts. WS	Argentina	\$16.99	(reg \$19.99)
Chalone Vineyard Chardonnay '08	92 pts. WS	California	\$23.99	(reg \$27.99)
Chateau de Beaucastel Cotes du Rhone Coudoulet '08	91 pts. RP	France	\$21.29	(reg \$32.99)
Chateau St. Jean Sonoma County Merlot '07	93 pts. WE	Sonoma	\$16.99	(reg \$19.99)
Chateau Ste. Michelle Indian Wells Merlot '08	90 pts. WS	Columbia Valley	\$14.49	(reg \$16.99)
Columbia Crest Horse Heaven Hills H3 Cabernet Sauvignon '09	90 pts. WS	Washington	\$11.99	(reg \$13.99)
Concannon Conservancy Chardonnay '09 (WE Top 100)	90 pts. WE	Livermore Valley	\$10.19	(reg \$11.99)
Domaine d'Andezon Cotes du Rhone '10	90 pts. RP	France	\$10.99	(reg \$12.99)
Domaine Vendemie Cotes du Ventoux Imagine '10	95 pts. RP	France	\$19.99	(reg \$24.99)
Dona Paula Estate Malbec '10	90 pts. WS	Argentina	\$12.99	(reg \$14.99)
Emmolo Sauvignon Blanc '10	91 pts. WE	Napa Valley	\$12.99	(reg \$14.99)
Falesco Merlot '09	92 pts. RP	Italy	\$12.99	(reg \$14.99)
Francis Ford Coppola Votre Sante Chardonnay '09 (WE Top 100)	90 pts. WE	California	\$10.19	(reg \$12.49)
Franciscan Estate Cabernet Sauvignon '08	91 pts. WE	Napa Valley	\$18.99	(reg \$24.99)
Fratelli Ravello Barolo '05	90 pts. RP	Italy	\$27.69	(reg \$32.99)
Gilles Ferran Cotes du Rhone 'Les Sablieres' '09	90 pts. WS	France	\$10.99	(reg \$14.99)
Graffigna Reserve Malbec 2008	90 pts. RP	Argentina	\$ 9.39	(reg \$10.99)
Grandes Beso de Vino Selection '09	90 pts. WE	Spain	\$ 8.49	(reg \$ 9.99)
Hogue Columbia Valley Gewurztraminer '09 (WE Top 100)	90 pts. WE	Columbia Valley	\$ 8.33	(reg \$ 9.99)
Isabel Mondavi Carneros Chardonnay '09	90 pts. WE	California	\$16.99	(reg \$19.99)
King Estate Oregon Pinot Gris '09	92 pts. WS	Oregon	\$13.59	(reg \$15.99)
Knez Winery Anderson Valley Pinot Noir '09	90 pts. ST	Anderson Valley	\$23.49	(reg \$27.99)
L'Ostal Cozes Minervois Estibals '07	90 pts. RP	France	\$12.99	(reg \$14.99)
La Crema Chardonnay '09	93 pts. WE	Sonoma	\$15.99	(reg \$19.99)
Lan Crianza 2006 (Top 100/WS)	90 pts. WS	Rioja	\$10.19	(reg \$11.99)
Layer Cake Shiraz '09 (WE Top 100)	91 pts. WE	Australia	\$13.59	(reg \$15.99)
Maculan Brentino '08	90 pts. RP	Veneto	\$15.39	(reg \$17.99)
Maipe Reserve Malbec 2009	90 pts. RP	Argentina	\$12.99	(reg \$14.99)
Malenchini Bruzzico '07 (80% Cabernet, 20%Sangiovese)	90 pts. WS	Tuscany	\$16.99	(reg \$19.99)
Markham Vineyards Merlot '07	90 pts. WS	Napa Valley	\$15.99	(reg \$21.99)
Marques de Casa Concha Cabernet Sauvignon '09	90 pts. WS	Chile	\$15.29	(reg \$21.99)
Marques de Casa Concha Chardonnay '09	90 pts. WS	Chile	\$13.99	(reg \$19.99)
Martin Codax Albarino (Rias Baixas) '10	90 pts. WE	Spain	\$12.49	(reg \$14.99)
Montgras Quatro '09 (WE Top 100)	90 pts. WE	Chile	\$12.99	(reg \$14.99)
Mumm Napa Brut Prestige Sparkling Wine (Top 100/WS)	90 pts. WS	Napa	\$14.99	(reg \$19.99)
Pacific Rim Riesling '10 (WE Top 100)	90 pts. WE	Columbia Valley	\$8.49	(reg \$ 9.99)
Pago de Valdoneje '09	91 pts. RP	Spain	\$11.99	(reg \$13.99)
Pascal Jolivet Sancerre '10	90 pts. WS	France	\$21.49	(reg \$24.99)
Pennywise Pinot Noir '09	90 pts. WE	California	\$ 8.49	(reg \$ 9.99)
Qupe Syrah '08	91 pts. W&S	California	\$15.29	(reg \$17.99)
Rex Hill Willamette Valley Pinot Noir '09	93 pts. WS	Oregon	\$23.99	(reg \$28.99)
Sbragia Family Dry Creek Valley '10	91 pts. WS	California	\$16.99	(reg \$19.99)
Sebastiani Chardonnay '09 (WE Top 100)	91 pts. WE	Sonoma	\$9.99	(reg \$11.99)
Seghesio Sonoma Zinfandel '09	90 pts. WS	Sonoma	\$19.99	(reg \$24.99)
Sonoma-Cutrer Chardonnay '09	91 pts. WE	Sonoma	\$21.49	(reg \$24.99)
Splendore '07	90 pts. RP	Spain	\$12.99	(reg \$14.99)
St. Cosme Cotes du Rhone '10	90 pts. WS	France	\$11.99	(reg \$13.99)
Starmont Chardonnay 2008	90 pts. WS	Napa Valley	\$13.99	(reg \$16.49)
Tablas Creek Vineyard Patelin de Tablas '10	91 pts. WS	Paso Robles	\$15.29	(reg \$17.99)
Thorn-Clarke Terra Barossa Estate Grown Shiraz 2008	90 pts. RP	Australia	\$12.99	(reg \$14.99)
Tikal Patriota Bonarda/Malbec 2008	92 pts. RP	Argentina	\$17.99	(reg \$20.99)
Washington Hills Sauvignon Blanc '10 (WE Top 100)	90 pts. WE	Washington	\$6.79	(reg \$7.99)
Willamette Valley Vineyards Pinot Noir '08	90 pts. WS	Willamette Valley	\$23.99	(reg \$28.99)
Xabec '08	92 pts. RP	Spain	\$12.99	(reg \$15.99)

Incredible Savings + Mail-in Rebates this Holiday Season on 1.5 ltr & 750 ml

Incredible Savings with Rebates on 1.5 ltr Bottles

	Pink Price	Mail-in-Rebate	Final Cost After Rebate	Reg Price
Bolla (all types)	\$10.99	\$7.00/2-btl mix 'n match	\$7.49	(reg \$13.99)
Ruffino Chianti	\$11.99	\$9.00/3-btl	\$8.99	(reg \$14.99)
Beringer White Zin/ White Merlot	\$9.99	\$12.00/6-btl mix 'n match	\$7.99	(reg \$11.99)
Beringer Founder's Estate				
Chardonnay/Merlot/Cabernet Sauvignon	\$15.99	\$12.00/6-btl mix 'n match	\$13.99	(reg \$19.99)
CK Mondavi (all types)	\$9.99	\$12.00/6-btl mix 'n match	\$7.99	(reg \$11.99)
Woodbridge by Robert Mondavi				
Sauv Blanc/Chard/Merlot/Cabernet Sauv	\$11.99	\$12.00/6-btl mix 'n match	\$9.99	(reg \$13.99)
Mouton Cadet Red & White Bordeaux	\$11.99	\$20.00/6-btl mix 'n match	\$8.66	(reg \$14.99)
Monkey Bay Sauvignon Blanc	\$14.49	\$20.00/6-btl	\$11.16	(reg \$16.99)
Clos du Bois Chardonnay	\$19.99	\$20.00/6-btl	\$16.66	(reg \$24.99)
Black Stone Merlot	\$15.99	\$20.00/6-btl	\$12.66	(reg \$19.99)
Robert Mondavi Private Selection				
Chard/Merlot/Pinot Noir/Cabernet Sauv	\$16.99	\$20.00/6-btl mix 'n match	\$13.66	(reg \$19.99)
Fronterra (all types)	3/\$27.99	\$28.00/6-btl mix 'n match	\$ 4.66	(reg \$10.99)

Terrific Rebates on 750 ml Bottles

Menage a Trois Red	\$8.99	\$12.00/6-btl	\$ 6.99	(reg \$11.99)
Toasted Head Chardonnay	\$11.99	\$30.00/12-btl	\$ 9.49	(reg \$13.99)
Smoking Loon Pinot Noir	\$ 8.33	\$24.00/12-btl	\$ 6.33	(reg \$ 9.99)
Mark West Pinot Noir	\$ 9.99	\$24.00/12-btl	\$ 7.99	(reg \$11.99)
Four Vines Chardonnay	\$ 9.99	\$24.00/12-btl	\$ 7.99	(reg \$11.99)
Rodney Strong Chardonnay	\$ 9.99	\$24.00/12-btl	\$ 7.99	(reg \$13.99)
Cabernet Sauvignon	\$13.69	\$24.00/12-btl	\$11.69	(reg \$16.99)
Zinfandel	\$16.49	\$24.00/12-btl	\$14.49	(reg \$19.99)
Sebastiani Chardonnay	\$ 9.99	\$36.00/12-btl	\$ 6.99	(reg \$11.99)
Cabernet Sauvignon	\$13.59	\$36.00/12-btl	\$10.59	(reg \$16.99)
Centine Rosso	\$ 9.49	\$ 5.00/ 2-btl	\$ 6.99	(reg \$11.99)
Coppola Rosso	\$ 7.69	\$42.00/12-btl	\$ 4.19	(reg \$ 9.99)
Coppola Zinfandel	\$11.99	\$42.00/12-btl	\$ 8.49	(reg \$13.99)
Casillero del Diablo (all types)	\$ 7.99	\$24.00/12-btl	\$ 5.99	(reg \$ 9.99)
St. Francis Cabernet Sauvignon Sonoma	\$13.99	\$24.00/12-btl	\$11.99	(reg \$19.99)
Claret Sonoma County	\$14.49	\$24.00/12-btl	\$12.49	(reg \$17.49)
Chardonnay Sonoma County	\$ 9.99	\$24.00/12-btl	\$ 7.99	(reg \$13.99)
Merlot Sonoma County	\$13.99	\$24.00/12-btl	\$11.99	(reg \$19.99)
Zinfandel Old Vine	\$13.99	\$24.00/12-btl	\$11.99	(reg \$19.99)
Cellar No. *8 (all types)	\$ 8.33	\$15.00/6-btl	\$ 5.83	(reg \$ 9.99)
Colores del Sol	\$ 7.99	\$15.00/6-btl	\$ 5.49	(reg \$ 9.99)
Penfolds Koonunga Hill (all types)	\$ 8.49	\$15.00/6-btl	\$ 5.99	(reg \$ 9.99)
Michael & David Earthquake Wines	\$19.99	\$36.00/12 mix 'n match	\$16.99	(reg \$24.99)
Cabernet Sauvignon	\$19.99	\$36.00/12 mix 'n match	\$16.99	(reg \$24.99)
Petite Sirah	\$19.99	\$36.00/12 mix 'n match	\$16.99	(reg \$24.99)
Syrah	\$19.99	\$36.00/12 mix 'n match	\$16.99	(reg \$24.99)
Zinfandel	\$19.99	\$36.00/12 mix 'n match	\$16.99	(reg \$24.99)
Michael & David 7 Deadly Zins	\$12.99	\$36.00/12 mix 'n match	\$ 9.99	(reg \$14.99)
Michael & David Petite Petit	\$13.99	\$36.00/12 mix 'n match	\$10.99	(reg \$16.49)
Hess Select Cabernet Sauvignon	\$14.49	\$12.00/6-btl	\$12.49	(reg \$16.99)
Blackstone Merlot	\$ 8.49	\$30.00/12-btl	\$ 5.99	(reg \$ 9.99)

More Fabulous Rebates on 750 ml Bottles of Sparkling Wine

Chandon	\$14.99	\$20.00/12-btl	\$13.33	(reg \$17.49)
Maschio Prosecco	\$ 9.99	\$ 5.00/ 2-btl	\$ 7.49	(reg \$13.99)
Freixenet Cordon Negro Brut	\$ 9.49	\$15.00/6-btl	\$ 6.99	(reg \$11.99)
Gloria Ferrer Brut	\$13.59	\$15.00/6-btl	\$11.09	(reg \$16.99)
Gloria Ferrer Blanc de Noir	\$13.59	\$15.00/6-btl	\$11.09	(reg \$16.99)

...And \$40 mail-in-Rebate mix 'n match on any of the four wines below

Franciscan Estate Cabernet Sauvignon '08				
Napa Valley 91 Pts (WE)	\$18.99	\$40.00/12-btl mix 'n match	\$15.66	(reg \$24.99)
Robert Mondavi Cabernet Sauvignon '08				
Napa Valley	\$18.99	\$40.00/12-btl mix 'n match	\$15.66	(reg \$24.99)
Robert Mondavi Pinot Noir '09 Napa Valley	\$19.99	\$40.00/12-btl mix 'n match	\$16.66	(reg \$25.99)
Simi Chardonnay '09 Sonoma County	\$12.99	\$40.00/12-btl mix 'n match	\$ 9.66	(reg \$14.99)
Simi Cabernet Sauvignon '07 Alexander Valley	\$16.99	\$40.00/12-btl mix 'n match	\$13.66	(reg \$19.99)

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

Sat 12/3, 12/10 & 12/17: Try our New Arrivals:

Check out our latest finds for December's chill and discover wines to keep you company next to the fireplace.

Fri 12/2: Wines from the 90s Club & WS Top 100: A lineup of 90+ rated wines from Wine Spectator's Top 100 list

Fri 12/9: Gifts for Wine Lovers: We'll taste wines that will help to make your holiday shopping that much easier — including our two special Rudolph's Reds gift basket selections. Make your list and check it twice.

Fri 12/16: December Staff Picks: Fabulous December staff favorites to ease your holiday baking and shopping mania.

Fri 12/23 & Sat 12/24: Christmas Wines: Whether it's for your Christmas dinner, something for the host or a special gift, we'll sample two evenings of special wines for Christmas.

Fri 12/30 & Sat 12/31: Sparklers & Gems for New Year's Eve: We'll revel in two 'hello kiss to 2012' tastings, so join us for a stellar lineup of Ruby gems, golden glitter and Champagne sparklers to ring in the New Year. Don't miss it!

Look for 'Spanish Wine Tasting Panel' in the January 2012 Issue of Grapevine!

Baileys Pumpkin Pie

1 prepared pie crust
3 eggs
1½ cups canned pumpkin
¾ cup brown sugar
½ tsp cinnamon
½ cup heavy cream
¼ cup Baileys original Irish Cream



Preheat oven to 350 °. Beat pumpkin and eggs in a medium bowl until creamy. Beat in brown sugar and cinnamon until smooth. Add cream and Baileys and beat until thoroughly combined. Pour pumpkin mixture into pie crust. Bake for 40 to 50 minutes or until a toothpick or knife inserted comes out clean. (If pie crust edges get too brown during baking, cover with aluminum foil.) Serve at room temperature or slightly chilled.

Grey Goose Mistletoe Martini

1 part Grey Goose Vodka
2 parts cranberry juice
splash of lime juice
splash of lemon lime soda
red currants for garnish
mint leaves for garnish



Pour chilled Vodka, cranberry juice, lime juice and soda over ice in a martini glass. Garnish with red currants and a sprig of peppermint, and toast to the holidays.

December Staff Wine Picks

Sheila: MacRostie Chardonnay '08 (Sonoma) \$17.99 (reg \$20.99) 92 Pts (WS) Soft and luscious and full of rich, ripe flavors. A rich, elegant style, with intense, concentrated citrus, green apple, spice and fresh-cut flowers. Full-bodied, gaining depth and complexity on the finish, where the minerality shines through.

Damian: Mont Gras Quatro '09 (Chile) \$12.99 (reg \$14.99) A perfect blend of Cabernet Sauvignon, Malbec, Carmenera and Syrah with ripe fruit and velvety smooth tannins that would be perfect for braised beef.

Denise: Morgan Metallico Chardonnay '10 (Monterey) \$16.99 (reg \$19.99) 91 Pts (WS) Fresh and lively, with pure, ripe honeydew and honeysuckle scents that are refreshing on the palate, with a mix of white peach and nectarine.

Graham: Vidal-Fleury Cotes du Rhone '07 (Rhône Valley) \$7.99 (reg \$9.99) 89 Pts (WE) A blend of Grenache, Syrah, Mourvedre and Carignan, with aromas of jammy black and red berry fruit, black olives and dried herbs.

Kris: Pennywise Pinot Noir '09 (California) \$8.49 (reg \$9.99) 90 Pts (WE) It's dry, light-bodied and elegantly structured, with nice acidity and tannins. The palate is delicate sour cherries, sweet tomato jam and dusty spice.

Ted: L.A. Cetto Petite Sirah '08 (Mexico) \$8.49 (reg \$9.99) This ruby colored wine is well balanced with a palate of sweet strawberry, raspberry, cherry, blueberry and a touch of mocha and perfume on the smooth finish.

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



Happy Holidays from Wine & Spirits of Slingerlands!

We have many special tastings this month to help you choose special wines for the upcoming holiday season. In addition to tastings and wine suggestions for your Christmas and New Year's Eve celebrations, we have already started making our holiday gift baskets. We have beautiful, pre-made baskets and would be happy to make custom gift baskets, as well. Let us ease your holiday shopping and help you with your holiday wine selections. We hope to see you soon. Merry Christmas and Happy New Year.