



# Grapevine

August 2019

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## Wine Pairings for Summer's Spirited Pastimes

Here we are at the last full month of summer, so let's take advantage of every opportunity to enjoy outside adventures. August wine pairing, then, is centered only peripherally on food, with more focus on favorite sizzling weather pastimes.

Heading to Thacher Park or a Tanglewood concert with your one and only anytime soon? Picture this: A blanket, a basket and a cooler to keep a chill on the **Gruet Blanc de Noirs Sparkling Wine** from New Mexico and your favorite flutes. Made from 75/25 Pinot Noir and Chardonnay, a classic blend for many Champagnes, the wine is, aged *en tirage*—meaning, in the bottle for the second fermentation—for 24 months. The wine is a beautiful balance of creamy texture and a crisp finish, with notes of berries, cherries and toasty brioche—a perfect kiss amidst mountain views or echoes of Yo Yo Ma. **90/Top 100 WS** \$13.59

Lobster or clambakes featuring steaming, briny shellfish, corn on the cob, potatoes and perhaps a punctuated zip of spicy chorizo calls for a refreshing Spanish white like the **2017 Blanco Nieva Verdejo** from Rueda. Verdejo is a varietal indigenous to and grown



almost exclusively in Spain; Rueda is 100 or so miles northwest of Madrid. Stony notes, thanks to the vineyard's sandy soil, are complimented by nectarine flavors and a pleasing streak of salinity, perfect for compadres, sunshine and horseshoes. \$8.49

Whether you're floating with a book or reclining in a lounge chair alongside friends or amiable strangers, make a poolside splash with the **2018 Sheldrake Point Rosé** from the western shore of Cayuga Lake in the Finger Lakes. Made from 100% Cabernet Franc—the varietal of Bordeaux origin and the result of Sauvignon Blanc and Cabernet Sauvignon's dalliance—this clean, dry rosé is a soft salmon hue and parties oh so nicely with watermelon and cannonballs or swan dives. \$10.99

Weekend early evening barbecues hover over a variety of activities, cuisines and company. At the hour of still quite warm but not sweltering and when the fare features a spectrum of grill-marked meats and garden jewels, consider it an invitation for light bodied reds bolstered by a slight chill. Try the **2017 Nielson Pinot Noir** from Santa Barbara. With a subtle amount of heft from 16 months' aging in French oak and varietal flavors of bright red fruit and rose petals, it balances elegance with stance; and the chill will make it a marriage of light and hearty, balancing tastes, preferences and personalities for your backyard fête. \$12.99

Whether you're heading off for a week at the Cape or a day trip to Grafton, beach bonfires under the stars when the temps cool

down a touch bring back our thirst for bigger reds. A light hoodie and sandy feet around a flame-thrower with an evening chill call for something bolder. The **2016 Viña Real Crianza** from Spain's Rioja region is made from 90% Tempranillo with the rest from Garnacha, Mazuelo and Graciano. Displaying warmth, richness and medium tannins it's a perfect pairing. **91 WS** \$13.99

Though summer in general demands lighter wines, we can't deny our yen for the plethora of wine's colors, weights and styles, whatever the season. Here then is a guide to your last month of full-summer blast. Do try and revel in wine and adventure pairings. ♦

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**Did you know...** Red wines are often served at room temperature, whatever the temp of the room may be. Ideally, lighter-bodied reds like Pinot Noir should be served somewhere between 54 and 60 degrees, toward the cooler end when it's hot out. Fuller-bodied reds should be served at 60 to 65. Proper temps highlight vibrant aromas, rounded tannins and balanced acidity. And when outside temps go way up, bringing the wine temp down a bit even more will strike a good balance for reds without sacrificing the wine's integrity.

## Wine Tastings Fridays, 4-7 & Saturdays, 2-5

*Days not mentioned will feature New Arrivals.*

**Fri 8/2:** Wines from Italy

**Fri 8/9:** Wines to pair with favorite summer activities, from page 1 of this newsletter

**Fri 8/16:** August Staff Picks

**Sat 8/17:** In honor of Pinot Noir Day on 8/18, we'll taste a Pinot Noir or two and a Pinot-based sparkler

**Fri 8/23:** In honor of Cabernet Sauvignon Day on 8/29, we'll taste a Cab and some varietal relatives.

**Fri 8/30:** Barbecue wines for your upcoming Labor Day festivities

### Corn Feta Salad

*Salty, creamy feta is a nice contrast to the sweet corn*

Eight ears of corn, husked  
Six whole scallions, trimmed and sliced thinly  
1 cup cherry tomatoes, halved  
5 Tbsp extra virgin olive oil  
4 Tbsp red wine vinegar  
½ tsp salt, more to taste  
½ tsp freshly ground black pepper, more to taste  
¼ tsp Aleppo pepper, more to taste  
½ cup Genovese or Thai basil chiffonade  
1 cup crumbled good quality Greek or French feta cheese



Holding each corn cob vertically, cut the kernels off the cob, cutting close to the cob.

Add the kernels to a large bowl with the sliced scallions, olive oil, vinegar, salt and both kinds of pepper. Just before serving, add the fresh basil and feta. Taste and adjust seasonings. Serve cold or at room temperature with Sheila's staff pick.

### Negreenie

*From a friend of Wine & Spirits of Slingerlands*

A riff on the Negroni, this refreshing, simple cocktail is excellent for a hot day when you want a tall glass of something cold.

*Makes two drinks*

1 oz Sweet Vermouth  
4 oz Campari  
4 oz Boodels Gin  
1 oz freshly squeezed juice from half a lemon or lime  
10-12 oz chilled club soda  
Two wheel-slices of lemon or lime



In a shaker filled with ice, add the Sweet Vermouth, Campari, Gin and lemon or lime juice. Shake well.

Fill two large glasses with ice. Strain the contents of the shaker into the glasses, filling each about a third of the way. Top off with the club soda, garnish with the lemon or lime wheel and serve. Toast to the last full month of summer and to a cold drink on a hot day. *Cheers!*

## August 2019 Staff Wine Picks

**Sheila: 2016 Macari Chardonnay** (North Fork of Long Island) **\$16.99** (reg \$19.99) Fermented in stainless steel, this medium-bodied, rich and layered Chardonnay is aromatic of ripe pears and apples, with a touch of white flowers. \*Corn feta salad, see above

**Ian: 2015 Cantina Castidas 'Rei' Cannonau di Sardegna** (Capo Ferrato) **\$18.99** (reg \$22.99) Capo Ferrato is one of three sub-zones in Sardegna, one of the world's blue zones for longevity and the home of Cannonau, a relative of Grenache. Aged in cement vats, it is medium-bodied, spicy and aromatic \*Eggplant, pepperoncini and ricotta pizza on the grill

**Brian: 2016 McNab Ridge Cabernet Sauvignon** (Mendocino) **\$16.99** (reg \$19.99) **91 WE** Blended with 10% Syrah, the wine is aged for 11 months in French and American oak barrels. With rich notes of black cherries and tobacco, it has integrated oak, moderate tannins and a smooth finish. \*Steak fajitas

**Ted: 2017 Pine Ridge Chenin/Viognier** (Veneto) **\$11.49** (reg \$13.49) **90 WE** Seeing cold fermentation and aging in stainless steel, this delicious blend has enticing aromas of honeysuckle, orange blossoms and spice with bright fruit flavors and a pleasing touch of acidity. \*Spicy shrimp and avocado tacos

**John: 2017 Garzon Tannat Reserva** (Uruguay) **\$16.99** (reg \$19.99) **92 JS** Made from 100% Tannat, it is fermented in concrete tanks and aged on the lees in stainless steel tanks. The result is stellar — aromas of raspberries and black plums followed by mouthwatering, ripe tannins and lean minerality. \*Grilled spatchcocked chicken with a cumin-pimenton dry rub

**Tony: 2016 Rupert & Rothschild 'Classique'** (Western Cape, SA) **\$15.29** (reg \$17.99) With nearly half Merlot buttressed by hefty Cabernet Sauvignon and touches of Cabernet Franc, Shiraz and Petit Verdot, this Bordeaux style blend — save for the Shiraz — has aromas of currants, plums and cedar with fine-grained tannins. \*Pulled pork sandwiches