



Grenache in all its Gorgeous Guises

Grown around the world, including France, Italy, Spain, and the US, Grenache — aka *Garnacha* in Spain and *Canonau* in Italy — is one of the world's most widely planted grape varieties. Possessing notes of black cherries, raspberries, strawberries, white pepper, cinnamon, anise, lavender and tobacco, it is light- to medium-bodied with gemstone-like color transparency and typically more juicy fruit than acidity.

The **2014 Picco del Sole Cannonau di Sardegna** is a terrific example of how good 100% Grenache, or Canonau, can be. The name Picco del Sole means *peak sun*, alluding to the importance of sunlight to the grape. The winery has been making wine for close to 100 years on the island of Sardegna, northeast of Sicily. Medium-bodied, its intense bouquet of herbs, spices and dried figs is accompanied by irresistible flavors of strawberries and licorice. Spotlighted in recent years by Dr. Oz as being associated with Sardinians' long lifespan, and a great buy, it's more than worth trying. \$8.49

Another stellar example of pure **Garnacha is the 2015 Alto Moncayo Veraton**



Vineyard in Languedoc-Roussillon on the Mediterranean Sea

Garnacha from Campo de Borja. With the goal of making exceptional Garnacha, Alto Moncayo Veraton's old vines have a deep root system on vineyards located at high elevation between the Pyrenees and the Iberian Mountain Range, allowing for long, slow ripening. Made from 30- to 50-year-old native vines, the wine is barrel aged for 16 months. Spicy and earthy with licorice, berries, balanced acidity and bold tannins, this is a powerful wine that shows Garnacha's full potential. \$24.99 **92 WS**

Bonny Doon's 2017 Clos de Gilroy Grenache from California's Central Coast, between San Francisco and Santa Barbara, is made from biodynamically grown grapes and blended with 12% Mourvèdre. Known for working successfully with Rhône varieties and employing innovative winemaking

techniques, Bonny Doon hit the mark with their Grenache. Light-bodied and glistening like a jewel, it shows the grape's light-on-its-feet personality. \$12.99

The **2014 Château La Nerthe Les Cassagnes Côtes-du-Rhône Villages** is from Serignan-du-Comtat, north of Avignon in the Rhône Valley. The region's strong Mistral winds blow in Spring and Fall, benefitting the vines by keeping them dry and free from mildew. The organic La Nerthe is composed of more than half Grenache, with the remainder coming from Syrah, Cinsault and Mourvèdre. Aged in concrete and stainless steel, it is round and fresh with intense black cherry and pepper spice. \$16.99

There is no better way to kick off Rosé season than with the **2016 La Colombette 'Notorious Pink' Grenache Rosé**.

From France's Languedoc-Roussillon region on the Mediterranean, this wine is made from a combination of old and young Grenache vines. The old vines are made into Grenache rouge, with a small amount of wine bled off from the rest, called the *saignée* method; while the younger vines are made according to the *pressé* method, pressing the grapes until the desired color, aroma and flavor are achieved. The resulting blend of old and young vines Grenache is floral and elegant. \$12.99

Known mostly for its role as a team player in excellent Rhône blends like Côtes-du-Rhône and the starry Chateaufort-du-Pape, Grenache has a storied past with various geographical ties and a multifaceted personality. Try it with us this month in its many guises. We're certain you won't be disappointed. *Welcome to Spring.* ♦

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

Did you know... Long believed to have originated in Northern Spain, there have been rival claims in recent years that Grenache is native to Sardegna, Italy.

Wine Tastings Fri, 4-7 & Sat, 2-5

Days not mentioned will feature New Arrivals.

Fri 4/6: Around-the-world wines

Fri 4/13: April Staff Picks

Fri 4/20: Grenache wines from the article on page 1

Sat 4/21: Bonterra organic and biodynamic wines in honor of Earth Day, Sunday, 4/22

Fri 4/27: Spanish reds and whites

Sat 4/28: Rosés and barbeque wines

Fri 5/4: Wines for Int'l Sauvignon Blanc Day and a couple of Cabernet Sauvignons, just because

Baked Halibut with Citrus Butter Sauce

Serves 4

1 ½ to 2 lbs halibut, cut into four pieces
salt and pepper to taste
1 stick/8 Tbsp unsalted butter, softened
juice and zest of 2 large lemons
juice and zest of 1 orange
1 shallot finely minced
¾ cup dry white wine
2 Tbsp olive oil
Wilted spinach, for serving



Preheat the oven to 400° F. Season the halibut with salt and pepper. Add citrus juices to small sauce pan and cook over medium heat until thickened and reduced by half. Remove to a small bowl. Heat one Tbsp of butter in same saucepan, and cook the shallots over medium heat until translucent. Add the wine, turn the heat to high, and cook until reduced to ¼ cup. Turn the heat to medium low. With a whisk, slowly beat in all but one Tbsp of butter at a time, adding more as it becomes emulsified and thickened. Add the citrus reduction and zest; mix well.

Meanwhile, heat remaining Tbsp of butter and the oil in a heavy, ovenproof pan on top of the stove until sizzling. Add fish and sear on both sides until golden. Place the pan into the hot oven and bake for about 15 to 20 minutes or until the fish flakes with a fork, but is still moist.

To serve, make a bed of spinach in the center of each plate, place one piece of halibut on top of each spinach pile, and spoon a citrus butter sauce over top. Enjoy with Ted's April staff pick or a Springtime Window Pane cocktail, see right.

News & Events

Reflecting on a Successful Store Event

In late March, we had the pleasure of welcoming Kirk Grace, Director of Vineyard Operations, from the iconic **Stag's Leap Wine Cellars** for a school night wine tasting of incredible, pedigreed wines, including the SLV Cabernet Sauvignon that won the **famous 1976 Judgment of Paris**. We were thankful to have notice of the tasting in the Times Union in Steve Barnes' Table Hopping blog, and the tremendous turnout was just the welcome that we were hoping for.

If you're an email subscriber, look for our emails announcing special events; and if you aren't currently a subscriber, sign up and get a heads-up on wine tasting experiences not to be missed. We hope to see you soon.

Springtime Window Pane

Adapted from liquor.com

3 oz of your favorite Whiskey
1 oz Blood Orange Liqueur
3 Tbsp fresh lemon juice
*1 Tbsp rich simple syrup
10 Mint leaves
2 Blood orange wheels and extra mint sprigs for garnish



Add all the ingredients to a shaker and fill with ice. Shake hard and pour, unstrained, into two double Old Fashioned glasses. Garnish each with a blood orange wheel and mint sprigs. Serve and savor the April rain from the inside of the window pane. Would also make a festive pairing to baked halibut with citrus butter sauce, see left. Cheers.

**To make rich simple syrup, boil two parts sugar and one part water until sugar is dissolved, then simmer 15 minutes until thickened and cool completely.*

April 2018 Staff Wine Picks

Sheila: 2015 Stag's Leap Wine Cellars 'Karia' Chardonnay (Napa Valley) \$24.99 (reg \$29.99) 90 JS Graceful and expressive, this light- to medium-bodied Chardonnay has luscious notes of lemon, stone fruit and vanilla, nuanced with creamy oak. *Pan seared sea scallops with lemon butter

Max: 2014 Clos de los Siete Malbec Blend (Mendoza) \$12.99 (reg \$14.99) 93 JS Fifty-four percent Malbec is blended with Merlot, Cabernet Sauvignon, Syrah, Petit Verdot and Cabernet Franc, yielding a rich, dense wine with juicy fruit, chocolate and spice flavors, full body and a peppery finish. *Grilled porterhouse steak with salsa verde

Ian: 2016 Gradis' Ciutta Pinot Grigio (Collio, IT) \$15.99 (reg \$18.99) 91 WE Grapes are grown on Collio's steep hillside vineyards that have sharp day-night temperature changes, encouraging complex aromas. Richer and fuller-bodied than most Pinot Grigios, it tastes of apricots and apples, streaked with salinity. *Shrimp risotto

Ted: 2017 Sheldrake Point Dry Rosé (Finger Lakes) \$13.99 (reg \$16.99) Made from Cabernet Franc grapes that were gently pressed and cold fermented, it tastes of berries and herbs with a dry finish. *Baked halibut with citrus butter

Brian: 2015 Castello di Monsanto Monrosso Red Blend (Toscana) \$12.99 (reg \$14.99) 93 WS This blend of Syrah, Cabernet Sauvignon, Merlot and Sangiovese is intense, fruity and fresh, with heady aromas and flavors of blackberries, cassis, violets and black pepper spice. *Veal saltimbocca