



Grapevine

March 2019

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A Closer Look at Organic Wines

What exactly is meant by organic wine, and how does it differ from biodynamic or sustainably produced wines? *Organic* certification is government regulated and refers to certified organically grown grapes grown without synthetic pesticides or additives. It can also mean that in addition to nothing synthetic, the wines are made without *added* sulfites. *Biodynamic* also eschews chemicals but treats the vineyard like a holistic ecosystem, heeding the connection between the earth, moon, agriculture and all living creatures. Only wild yeasts are used, and there is less manipulation, allowing the wine to reveal itself without makeup, if you will. *Sustainably farmed* wines may or may not be organic or biodynamic; the principal aims are energy conservation and waste reduction. Each classification represents grapes grown conscientiously.

Officially located in Napa Valley but straddling both Sonoma and Napa, Lovall Valley sits just above Carneros. Home to Grieve Family Vineyard, the appellation has the coolest temperatures in all of Napa. For Grieve wines, harvest occurs in two or three stages to allow grapes in different areas of the vineyard to fully ripen. The **2015 Grieve Sauvignon Blanc** is organic



Woodward Canyon Vineyards in Walla Walla Valley, Washington

and sustainably grown. Owing to more than one harvest, the wine shows balanced acidity and rich stone fruit flavors with some viscosity, thanks to allowing the juice brief contact with the skins. Aged in oak and concrete, this is an ethereal Sauvignon Blanc. \$24.99

From the Mâconnais appellation of Burgundy, the **2017 Les Héritiers du Comte Lafon** is a premier example of how good Chardonnay can be. Certified organic and biodynamic, the wine is aged in both tank and seasoned oak foudres. Using indigenous yeasts, the wine has bright citrus and melon flavors with creamy body and a mineral finish. \$19.99

Danny Seo's Philosophy wines are made with grapes sourced from the best global regions. Hailing from Italy

and made from Sangiovese and Merlot, **Philosophy Extra Dry Sparkling Rosé** is not only organic, but vegan, avoiding all animal-derived ingredients. Striking a stance between dry and soft, it is fruity with a clean finish and bountiful bubbles. The rosé season is fast approaching, and this organic, vegan sparkler is a kiss of springtime. \$10.99

Situated on hundreds of acres containing evergreens and perennial wildflowers, Woodward Canyon's vineyards were once home to a wheat ranch, all of which contribute to the incredibly diverse soils. Grapes for the **2015 Woodward Canyon Artist Series Cabernet Sauvignon** from Walla Walla Valley, Washington were organically and sustainably grown. Harvested and sorted by

hand, grapes were fermented in stainless steel and aged in neutral French oak barrels to let the characteristics of the grapes shine. With delicious notes of black olives, tobacco and spice, rich notes of toffee and mocha accompany the lingering finish. \$41.99

Meaning *good earth*, *Bonterra* has been a familiar name in the world of organic, sustainably produced wines for decades, before organic was popular. Located in Mendocino, flowers are planted around grapevines to attract beneficial bugs, and sheep are let to graze and 'mow' between the vines. **Bonterra's 2016 Cabernet Sauvignon** has lush flavors of cherries, berries and vanilla. \$12.99

It can seem at times that understanding *organic* can be intimidating; yet it needn't be, not when winemakers are doing all of the work for us. All we need to do is have an open mind and enjoy the fruits of their labor. Give these wines a try. ♦

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

Did you know... By the laws of nature, sulfur dioxide is a by-product of fermentation, so there will almost always be trace amounts of naturally occurring sulfites in wine.

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

Days not mentioned will feature New Arrivals.

Fri 3/8: March staff picks...always fantastic

Sat 3/9: Light-bodied wines to celebrate longer days ahead with daylight saving time

Fri 3/15: Organic wines from page 1 of *Grapevine*

Sat 3/16: Wines to pair with corned beef and cabbage dinner for St. Patrick's Day

Fri 3/22: Spring has officially arrived! Let's celebrate with wines from the 90s Club

Fri 3/29: Ode to Chardonnay, Pinot Noir and Rosé wines

Seared Salmon with Balsamic-Blistered Tomatoes

Adapted from Cooking Light Magazine

1 1/2 Tbsp olive oil, divided
4 6-oz. salmon fillets, about 1" thick
1 tsp kosher salt, divided
1 tsp freshly ground black pepper, divided
2/3 cup thinly sliced shallots
3 cups cherry tomatoes
1/2 cup torn basil leaves, divided
2 Tbsp balsamic vinegar



Preheat oven to 500°F. Line a rimmed baking sheet with foil.

Sprinkle fillets evenly with 1/2 teaspoon salt and 1/2 teaspoon pepper and let rest 10-15 minutes. Heat 1 tablespoon oil in a large cast-iron skillet over high. When hot but not smoking, add fillets to pan; cook 4 minutes on one side or until golden brown. Place fillets, seared side up, on prepared baking sheet; bake at 500°F for 4 minutes or until desired degree of doneness.

Meanwhile, return skillet to medium-high. Add remaining 1 1/2 teaspoons oil to pan. Add shallots, and sauté 2 minutes. Add

remaining 1/2 teaspoon salt, remaining 1/2 teaspoon pepper, tomatoes, and 1/3 cup basil; cook 2 minutes or until tomatoes begin to break down. Stir in vinegar, and cook 1 minute.

Place 1 fillet on each of 4 plates; top evenly with tomato mixture and remaining basil and serve with a green salad and bread to mop up any juices. Enjoy with John's pick, below.

Mezcal Sour

Adapted from Bon Appétit Magazine

3 oz fresh lime juice
3 oz Vida Mezcal
2 oz Amaro Montenegro
2 tsp light agave nectar
2 large egg whites
Angostura bitters
2 lime twists, for garnish



Shake all ingredients in a cocktail shaker until frothy, about one minute. Fill shaker with ice, cover and shake again until the outside of shaker is frosty, about 30 seconds. Strain through a fine-mesh sieve into two coupe glasses. Garnish each drink with a few drops of Angostura bitters and drag a toothpick through drops to create a swirl pattern. Top each with a lime twist and toast to the official beginning of Spring.

March 2019 Staff Wine Picks

Sheila: 2016 Jax Vineyards Y3 Chardonnay (Napa Valley) **\$16.99** (reg \$19.99) **91 WE** Fermented in concrete tanks and matured for 11 months in neutral French oak barrels, seeing a touch of malolactic fermentation, this delicate wine has aromas of honeysuckle and Meyer lemon, finishing with green apple and ginger notes. *Poached halibut w/ lemon and chives

Ian: 2017 Benito Ferrara 'Terra d'Uva' Greco di Tufo DOCG (Campania) **\$17.99** (reg \$20.99) **94 JS** A sustainably produced wine, it is made from greco grapes grown in volcanic soils in close proximity to Mount Vesuvius. Flavors of golden peaches are balanced by a salty tang and rich texture. *Fettuccine with spring peas and fennel bulb

Brian: 2016 Route Stock Cabernet Sauvignon (Napa Valley) **\$19.99** (reg \$23.99) Bolstered with a 13% mix of Merlot, Cabernet Franc and Malbec, the wine is aged 18 months in seasoned and new French and American oak barrels, yielding flavors of black plums, chocolate and savory bay leaf. *Slow braised pot roast with new potatoes and carrots

Ted: 2017 Dry Creek Vineyard Fumé Blanc (Sonoma) **\$10.99** (reg \$12.99) Made from 100% Sauvignon Blanc, this certified sustainable Loire-style wine sees a slow, cool fermentation in stainless steel, resulting in delectable flavors of nectarines and apricots with balanced acidity and a soft, clean finish. *Goat cheese and caramelized onion tart

John: 2017 Idlewild The Bird Flora & Fauna Red (Mendocino) **\$18.99** (reg \$21.99) **93 WE #37 WE Top 100** Light-bodied with bright fruit flavors, this Dolcetto-driven blend is supported by 35% Barbera and Nebbiolo; it is fragrant and flavorful, with tempting notes of wild strawberries and gorgeous acidity. *Seared salmon w/ balsamic blistered tomatoes, see above

Tony: 2015 Messmer Rotwein Trocken Pinot Noir (Pfalz, GER) **\$16.59** (reg \$19.99) Organically farmed in rich slate soils, this wine sees a long, cool fermentation and is then aged nine months in large, neutral oak barrels. Its gemstone color and soft red fruit aromas segue to balanced acidity and a supple finish. *Porcini risotto