



September 2015

Grapevine

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The 2015 Wine Harvest in the Four Major US Wine Regions



Pinot Noir grapes from Pull Eighty Vineyard in Willamette Valley

September evokes for some of us a note of melancholy for the end of summer, tinged with joyful anticipation of woodsmoke and fall fashion, among other things. It's hunker-down time, back-to-school time, time for heartier meals and fuller-bodied wine. It's harvest season! So, what's going on in US wine country?

It has been a hot summer with water shortages and temperatures increasing, yearly. Wine grapes require far less water than other crops, fortuitous considering the drought out west. When grapes aren't getting enough moisture, their roots reach down deep into the soil to quench their thirst. A bit like a metaphor for how reasonable struggle will encourage individuals to try harder and prevail.

If we could order off the menu the desired climate for grapes, considering varietal variance, we would ask for the *Goldilocks* climate — adequate rain, sun and

warmth for optimal ripening, with no extremes, to protect the vines and avoid disease. A coolish winter with enough rain for soil replenishment and healthy budding; springtime steady temperatures, free of frost, with plentiful precipitation and cloudless days with moderately high temps to allow the flower buds to morph into the fruit that becomes the wine; summer would be dry, with enough heat to optimize the development of each varietal; fall would arrive slowly with dry, warm days and progressively cooler nights. Such a balanced, stress-free climate would set the proper stage, encouraging steady growth and slow ripening.

Oregon began harvesting the last week of August, one of the state's earliest recorded, by about two weeks. Early ripening and big grapes this

year are responsible for what is being predicted as a banner vintage. With increasing yearly temperatures, what was once seen as a cold and drizzly region is now seeing the light.

Washington state, too, is predicting a good vintage. In a land that once belonged largely to apple orchards, grapes are taking over. Requiring far less water than apples, the drought is manageable. Aging apple pickers are less inclined to climb ladders to pick fruit. With a drier climate more suited to grapes, vines at an accessible height and land available at lower prices than, say, California, Washington is in a good position and is reaping the benefits this year.

The drought in **California** is a challenge in parts of the state, but growers in Lodi claim that the decreased water supply will amplify the quality of their wines more so than in southerly areas. Dry conditions concentrate the wine's flavors. Some areas like Paso Robles have been dry for so long that not just the quantity, but the quality of water used for irrigation is at stake. Without rain to flush the soil regularly, salt builds up, raising potassium levels in the grapes and lowering acidity. This isn't to say that the state's wine industry as a whole is in peril; but that its effects are being felt in certain geographic pockets.

Conditions in **New York** are certainly drier and harvest has

begun, though the climate is not taking the toll it is out west. One Cornell University professor claims that it may actually benefit Cabernet Franc, the third most widely planted grape in the region, after Riesling and Chardonnay. Ample moisture causes vigorous growth. "Such growth needs to be limited in order to reduce the development of methoxypyrazine (MP) compounds, which give a green character to the resulting wine...A key element to limiting MP is stress to the vine, particularly regarding water supply." By limiting moisture, cutting back the canopy so that the grapes fully ripen and keeping the grapes on the vine for longer, provided conditions allow it, Cabernet Franc can realize its full potential amidst the sometimes harsh conditions of the Finger Lakes.

We're eager to taste wines of the 2015 vintage, and we hope you'll join us. Until then, keep enjoying your favorites from previous years and get ready for a little 2015 *research!* ♦

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Did you know...California, New York, and Florida lead the United States in wine consumption?

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

Sat 9/19, 9/26, 10/3 & 10/10: New Arrivals: Check out our latest 'must taste' wines.

Fri 9/18: September Staff Picks: Stop in to taste our current favorites and find a few of your own.

Fri 9/25: Wines from Napa & Sonoma: We'll round up some from each of California's two big wine regions.

Fri 10/2: Wines from Oregon & Washington: We'll taste wines from both states of the Pacific Northwest.

Fri 10/9: East Meets West: Wines from New York's Finger Lakes region and California.

News & Events



Oh, the pleasures of food and wine. The Paul Hobbs wine dinner at the Sagamore in August was a stellar evening. Hobbs' brother, Matt, a Rochester resident, presided over the four course wine dinner, featuring sustainably produced Crossbarn Chardonnay, Rosé and Cabernet Sauvignon, as well as the Russian River Valley Pinot Noir and Napa Valley Cabernet Sauvignon. Crossbarn wines were named for the crossbarn — a favorite playtime haunt for the Hobbs children — on their 150-year-old family farm in upstate New York... perfect for your special Sunday and holiday dinners.

Linguine with Shrimp Scampi

Adapted from Ina Garten

1 Tbsp kosher salt plus 1 1/2 teaspoons
3/4 lb linguine
3 Tbsp unsalted butter
2 1/2 Tbsp good olive oil
1 1/2 Tbsp minced garlic (4 cloves)
1 lb large shrimp, peeled and deveined
1/4 tsp freshly ground black pepper
1/3 cup chopped fresh parsley leaves
1/2 lemon, zest grated
1/4 cup freshly squeezed lemon juice
1/4 lemon, thinly sliced in half-rounds
1/8 tsp hot red pepper flakes



To a large pot of boiling salted water, add 1 tablespoon of salt and the linguine, and cook for 7 to 10 minutes, until al dente.

Meanwhile, in a heavy skillet, melt butter and olive oil over medium-low heat. Add garlic, sauté for 1 minute. Add the shrimp, 1 1/2 teaspoons of salt, and the pepper and sauté until the shrimp have just turned pink, about 5 minutes. Remove from the heat, add the parsley, lemon zest, lemon juice, lemon slices, and red pepper flakes. Toss to combine. Add pasta, toss and serve with the 2013 Joseph Carr Chardonnay (below)!

Stitch Kick

Courtesy of our own Ian Putnick

A refreshing, spicy cocktail that is the perfect transition from summer to fall.

INGREDIENTS

1 part Ketel One Orange Vodka
2 parts Stoli Ginger Beer
Fresh limes, cut into wedges



DIRECTIONS

Fill a chilled highball glass with ice cubes. Add Orange Vodka and Ginger Beer. Squeeze with the juice of as many lime wedges as you dare and garnish with another. Toast to friends.

The Stitch Kick is a nephew to the Moscow Mule, the drink that made vodka popular in the US. Back then, people didn't really drink vodka — gin was the leading spirit of the 1940's. That was until along came the Moscow Mule, served in copper mugs. Putting a spin on tradition by using orange vodka and serving it in a chilled glass is so fabulously 2015!

September 2015 Staff Wine Picks

Sheila: 2013 Joseph Carr Chardonnay (Napa) \$15.29 (reg \$17.99) Wet stone, apricot, strawberry, vanilla and peach in the nose. Rich opening with good acidity and length. Bright citrus, and apricot. *Linguine with shrimp scampi (above)

Max: 2013 Kendall Jackson Vinter's Reserve Pinot Gris (California) \$10.99 (reg \$12.99) Ripe citrus flavors with rich aromas of mango, melon, and peach. Bright fruit flavors and layered texture. *Grilled tilapia w/ preserved lemons

Ian: 2014 Ramsay North Coast Merlot (Napa Valley) \$10.99 (reg \$12.99) Shows bright notes of cassis, toasty vanilla, and hazelnuts, with noticeable fruit and a smooth finish. *Bacon-topped meatloaf and mashed potatoes

Bill: 2013 Graffigna Centenario Malbec Reserve (Argentina) \$8.49 (reg \$9.99) Black fruit with concentrated cherry jam, licorice, pleasing acidity and ripe tannins with hints of wood. *Ribeye steak with salsa verde

Damian: 2014 Archery Summit Vireton Rosé (Willamette Valley) \$16.99 (reg \$23.99) Made from Pinot Noir, aromas of raspberry and ripe strawberries and a palate of blood orange is juicy and refreshing *Salmon and mango salsa

Graham: 2013 Scaia Corvina (Veneto) \$10.19 (reg \$11.99) Flowery with balanced acidity and notes of roses and sweet violets, fruity hints of cherries, plums and red and black berry fruits. *Pork chops a la Pizzaiola