



March 2009

Grapevine

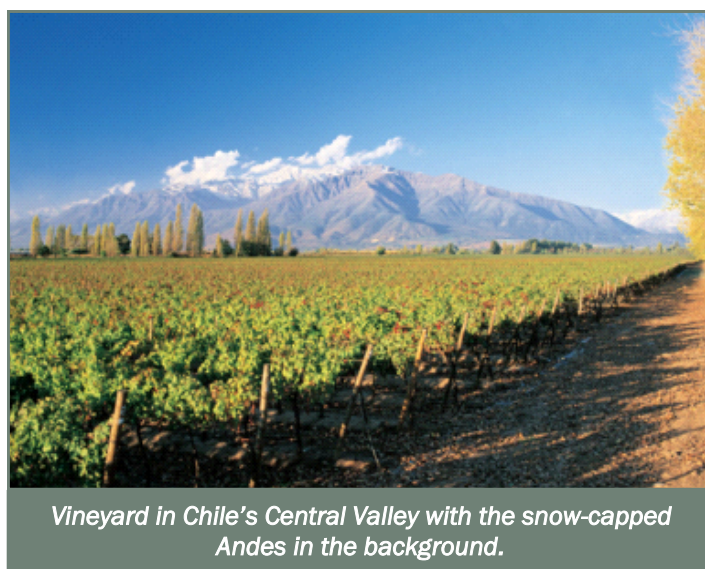
Price Chopper Plaza 1365 New Scotland Road Slingerlands, NY 12159
Store Hours: Mon — Sat, 9am-9pm & Sun, 12pm-6pm

A Look at Harvest Season

South of the Equator

While we're doing our best to endure the approaching end of winter and welcome a long awaited Spring, those countries south of the equator are picking grapes and making wine for the 2009 vintage. Because seasons in countries in the southern hemisphere are opposite northerners, wine producing countries there are a vintage ahead of North America, Europe and other countries north of the equator. For Australia, New Zealand, Argentina, Chile and South Africa — the major winemaking countries — it's the height of wine grape harvest season. Between late January and early May, depending on temperature, vineyards on these patches of the globe are in full swing, picking grapes for sparkling wine and white varietals, anticipating reds and dessert wine grapes.

By March, New Zealanders and Aussies are picking grapes for sparkling and white wines. Argentina and Chile, too, are harvesting



Vineyard in Chile's Central Valley with the snow-capped Andes in the background.

grapes for whites, including the floral, perfumed Torrontes from Argentina. During March, Chilean winery Concha y Toro is in the throws of harvesting grapes for their full range of whites: Sauv Blanc, Chard, Pinot Grigio, Riesling, Gewurztraminer and Viognier. And in South Africa, where the harvest begins in late January, vintners will have moved on to red grapes, harvesting Cabernet and Pinotage, the country's popular reds.

While wines from each of these countries have their devoted fans, Chile offers a good perspective on how climate and geography come into play. A narrow strip located to the west of Argentina on the other side of the Andes, Chile's proximity to mountains, the Pacific Ocean and rivers creates an ideal micro-climate for growing grapes. Vineyards benefit from soft ocean breezes, plentiful irrigation — thanks to Chile's rivers and melting

mountain snow — the protective Andes looming over the valleys in which the vineyards lay, and plentiful days of blazing sun.

Whether you are a wine-loving fan of Australia or Argentina or anywhere in between, you could do worse than to spend an evening swirling a glass of buttery Chardonnay or chocolaty Syrah with your salmon or steak. So, brace yourself for the current crop that will yield New Zealand's telltale citrusy, Sauvignon Blancs, Australia's oaky Chards and lush Shirazes, Argentina's inky, meaty Malbecs, Chile's leathery, Cabs, coffee-tinged Syrahs and red-berry Carmeneres.

With Spring just around the corner and March's relentlessly unpredictable weather having its way with us, it's a perfect time to mix it up, enjoying both whites and reds. After all, even if the thermometer says its still winter, Spring fever is a perfect excuse to pop open your favorite white. ■

Sale Prices & Everyday Pink Pricing

SPARKLING WINES

Santa Margherita Brut Prosecco (NV)
Italy \$16.99 (reg \$19.99)

Chandon Brut Classic (NV) CA \$14.99
(reg \$17.99)

Veuve Clicquot Ponsardin Brut (NV)
Champagne \$39.99 (reg \$53.99)

Schramsberg Mirabelle Brut Rose (NV)
CA \$21.99 (\$29.99)

Domaine Carneros by Taittinger (2005)
CA \$21.29 (reg \$26.99)

Moutard Brut Rosé (NV) Champagne
\$33.99 (reg \$39.99)

J Cuvée 20 (NV) CA \$19.99 (reg
\$26.99)

Featured Sparkling:

Philippe Prie Brut (NV) France \$29.99
(reg \$34.99) Crisp with fine bubbles,
this Brut is minerally with red berry
notes.

FRANCE

Guigal Cotes du Rhone (2004) \$10.99
(reg \$12.99)

Joseph Drouhin La Foret Burgundy
(2006) 11.99 (reg \$13.99)

Louis Jadot Pouilly-Fuissé (2007)
\$19.99 (reg \$26.99)

Domaine La Roquette Chateauneuf du
Pape (2005) \$29.99 (reg \$35.99)

Walden Cotes du Roussillon Rouge
(2006) \$11.99 (reg \$13.99)

Chateau Les Grandes Mottes Bordeaux
(2000) \$9.99 (reg \$11.99)

Chateau Saint-Sulpice Bordeaux (2006)
\$9.39 (reg \$10.99)

Featured French Wine:

The "Pauillac" from Pichon (2005)
\$25.49 (reg \$29.99) The nose is

toasty vanilla, black currant and toasty
vanilla; the flavors are licorice and to-
bacco; the tannins are smooth, the fin-
ish — long.

SPAIN

Olivares Altos de la Hoya Monastrell
(2007) \$10.99 (reg \$12.99)

Lar de Sotomayor Tempranillo (2007)
\$9.99 (reg \$11.99)

Las Rocas Garnacha (2006) \$10.99
(reg \$12.99)

Ardales Tempranillo (2007) \$9.99 (reg
\$11.99)

Lan Reserva Tempranillo (2004)
\$15.99 (reg \$18.99)

Alceno Seleccion Tinta Crianza (2003)
\$16.99 (reg \$19.99)

Featured Spanish Wine:

Condado de Haza Tempranillo (2005)
\$24.99 (reg \$29.99) Rated 90 Pts (WA),
the bouquet is cedar, blackberry and
espresso with ripe fruit flavors and firm
structure.

AUSTRALIA

Fetish The Watcher Shiraz (2006)
\$18.99 (reg \$22.99)

The Winner's Tank Shiraz (2007)
\$12.99 (reg 14.99)

Peter Lehmann Barossa Shiraz (2005)
\$11.49 (reg \$14.99) 90 Pts (WS)

Heartland Cabernet Sauvignon (2006)
\$13.49 (reg \$15.99)

Tapestry Cabernet (2005) \$18.49 (reg
\$21.99)

Greg Norman Cabernet Merlot (2005)
\$12.99 (reg \$14.99)

Featured Australian Wine:

Pillar Box Reserve (2006) \$15.99 (reg
\$18.99) Aromas of mocha, mint and

red fruit, the palate is graced with cedar
and spice. The silky tannins spiral
down to a prolonged finish.

ITALY

Maso Canali Pinot Grigio (2007)
\$13.99 (reg \$15.99)

Santa Margherita Pinot Grigio (2007)
\$19.99 (reg \$26.99)

Belpoggio Rosso de Montalcino (2006)
\$19.99 (reg \$24.99)

Allegrini Palazzo Della Torre (2005)
\$16.99 (reg \$19.99)

Villa Antinori Toscana (2004) \$18.99
(reg \$21.99)

Coraggio Chianti Sangiovese blend
(2007) \$8.49 (reg \$9.99)

Castello di Monastero Chianti Classico
(2004) \$15.29 (reg \$17.99)

Featured Italian Wine:

Casa Venezia Amarone Della Val-
policella (2003) \$28.99 (reg
\$32.99) Aromas of dried cherries and
dark, sweet raisins, the tannins are
smooth and round, the finish — warm.

ARGENTINA

Trapiche Broquel Malbec (2006)
\$11.99 (reg \$13.99)

Alamos Chardonnay (2008) \$8.49 (reg
\$9.99)

Trivento Amado Sur Malbec (2006)
\$10.99 (reg \$12.99)

Crios Malbec (2007) \$14.99 (reg
\$18.99)

Colores del Sol Malbec (2008) \$8.49
(reg \$9.99)

Featured Argentinian Wine:

La Posta Malbec (2007) \$12.99 (reg
\$14.99) Soft caramel and blueberries
tease the nose while fresh berries and

Sale Prices & Everyday Pink Pricing

spice on the palate lead to a lingering finish in this well-structured wine.

CHILE

Marques de Casa Concha Chardonnay (2006) \$14.99 (reg \$17.99)

Palo Alto Reserve Sauvignon Blanc (2008) \$9.99 (reg \$11.99)

Concha y Toro Terrunyo Carmenere (2005) \$29.99 (reg \$39.99)

Concha y Toro Casillero del Diablo Carmenere (2007) \$7.69 (reg \$8.99)

Concha y Toro Casillero del Diablo Malbec (2008) \$7.49 (reg \$8.99)

Root: I Cabernet Sauvignon (2006) \$9.39 (reg \$10.99)

Featured Chilean Wine:

Concha y Toro Marques de Casa Concha Merlot (2006) \$14.49 (reg \$16.99) The bouquet comes alive with blackberries and currants; the flavors are captivating with dark cherries, smoke and black tar,

90s CLUB

Signargues Granacha (2007) Cotes du Rhone \$14.49 (reg \$16.99) 91 Pts (RP)

Concha y Toro Terrunyo Sauvignon Blanc (2007) Chile \$14.99 (reg \$19.99) 90 Pts (WS)

Louis M. Martini Cabernet Sauvignon (2006) Sonoma \$9.99 (reg \$12.99) 90 Pts (RP)

Robert Mondavi Cabernet Sauvignon (2006) Napa Valley \$19.99 (reg \$24.99) 91 Pts (RP)

Argiano NC Rosso Toscano Cabernet blend (2006) Italy \$19.99 (reg \$24.99)

Kim Crawford Sauvignon Blanc (2008) Australia \$14.49 (reg 16.99) 91 Pts (WS/WS Top 100)

Featured 90s Club Wine:

Domaine de Nizas Syrah/Mourvedre/Grenache (2004) France \$15.99 (reg \$18.99) Rated 90 Pts and earning a place on Wine Spectator's Top 100 for 2008, this blend from the Languedoc has aromas of pine and spice with a palate of cherries and mineral notes.

Check out the April 2009 issue of *Grapevine* as we hunt for Easter and Passover wines.

"Wine makes every meal an occasion, every table more elegant, every day more civilized." — *Andre Simon, "Commonsense of Wine"*

March Staff Wine Picks

Sheila - Schramsberg Mirabelle Brut Rosé (NV) Carneros, CA **\$21.99** (reg \$25.99) This beautiful sparkling rosé boasts aromas of ripe, sweet strawberries and a hint of toast. The palate sings with crisp apple, raspberry and a touch of spicy ginger. It would be in perfect harmony with citrus-glazed salmon and a green salad.

Damian - Kim Crawford Sauvignon Blanc (2008) NZ **\$14.49** (reg \$16.99) With a 91 rating and a place on Wine Spectator's Top 100 for 2008, this clean, bright New Zealander offers up ripe stone fruit, herbal and tropical flavors. The clean, crisp finish would welcome grilled vegetables and shrimp, and a spirited, crowded dinner table.

Seaborn - Chateau Les Grandes Mottes Bordeaux (2000) Bordeaux **\$11.99** The enticingly rich flavors of plums, cherries and cassis lead the way to fine but firm tannins, giving this Bordeaux structure, balance and a long finish. It's a wine with integrity, and it would pair well with steak Bordelaise or a creamy camembert.

Denise - Wild Rock Pinot Noir Cupid's Arrow (2007) NZ **\$16.99** (reg \$19.99) The aromas are floral, cranberry and wild thyme; the flavors are elegant cherry and boysenberry. Think: roasted Cornish game hens and wild rice.

Ian - Lalande d'Auvion Bordeaux (2000) Medoc **\$14.99** Caramel, leather and earth emanate from the glass. With pot roast slow-cooked on a bed of sweet carrots and earthy potatoes, an evening is transformed.

Hunter - Eskadale The Winner's Tank Shiraz (2007) Langhorne Creek **\$12.99** Perfumed with black cherry and blueberry, this Shiraz is full-bodied and rich and makes an ideal partner for slow-cooked ribs.

Graham - 'Petite Petit' Petite Sirah (2006) Lodi, CA **\$15.99** With tar, chocolate and dense, jammy fruit, this inky, toasty Petite Sirah would be well served by a juicy, grilled burger topped with smoked gouda.

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

Fri (3/6, 3/13, 3/20, 3/27): Friday Sojourns: Taste wines from every grapevine and pocket of the globe on free-wheeling Fridays as we indulge our desire for whim.

Sat 3/7: On Safari in South Africa: Experience South Africa's crisp, flinty whites and bold, meat-loving reds.

Sat 3/14: Exploring Chile and Argentina: We'll toast the 2009 wine harvest with older vintages of South American Sauvignon Blanc, Torrontes, Syrah, Carmenere and Malbec.

Sat 3/21: A Taste of New Zealand and Australia: Join us as we welcome Spring, at least in theory, with a taste of NZ Sauvignon Blanc and Australian Chard, Cab and Shiraz.

Sat 3/28: A Nod to the Old World: We'll tip our hats to the old winemaking world with exceptional wines from France, Spain, Italy and Germany.

Irish Beef Stew

(Adapted from www.Elise.com)

1/4 c olive oil ■ 1 1/4 lb stew beef, cut into 1" pieces ■ 6 large garlic cloves, minced ■ 6 c beef stock ■ 1 c Guinness beer ■ 1 c Concha y Toro Syrah ■ 2 T tomato paste ■ 1 T sugar ■ 2 tsp chopped fresh thyme ■ 1 T Worcestershire sauce ■ 2 bay leaves ■ 2 T butter ■ 3 lb russet potatoes, peeled and cut into 1/2" pieces ■ 1 large onion, chopped ■ 2 c carrots, peeled and cut into 1/2" pieces ■ salt and pepper to taste ■ 3 T chopped fresh parsley

1 Heat olive oil in large Dutch oven over medium-high heat. Add beef and sauté until brown on all sides, about 5 minutes. Add garlic and sauté 1 minute. Add beef stock, Guinness, wine, tomato paste, sugar, thyme, Worcestershire sauce and bay leaves. Stir. Bring mixture to a boil. Reduce heat to medium-low, then cover and simmer 1 hour, stirring occasionally.

2 While the meat and stock are simmering, melt butter in another large pot over medium heat. Add potatoes, onion and carrots. Sauté vegetables until golden, about 20 minutes. Set aside until the beef has simmered for one hour.

3 Add vegetables to beef. Simmer uncovered until vegetables and beef are very tender, about 40 minutes. Discard bay leaves. Skim fat. Salt and pepper to taste. Sprinkle with parsley and serve with Concha y Toro Syrah. Serves 4 to 6.

Check out Our Ongoing Store Specials

Case discounts — 12 bottles: 15%; six bottles: 10%

Pink pricing — 15% discount on select bottles

Two for Tuesday — 25% off

Mix & Match — Three for \$24.99 on select bottles

The 90s Club — Wines rated 90+ Pts for under \$20

Wine & Spirits offers year-round custom made gift baskets and a variety of wine bar gifts and accessories: Riedel glasses, foil cutters, corkscrews, decanters, wine stoppers and wine bags.

Wine News and Events

Last month, International Ambassador of Concha y Toro wines Italo Jofre visited the Capital Region, presiding over a luncheon and wine tasting at Creo in Albany. After tasting at least a dozen Concha y Toro wines that had been paired with a variety of excellent courses, Wine & Spirits of Slingerlands had the good fortune to host a special tasting for which Mr. Jofre poured wine and signed bottles. Soft spoken and with an impressive breadth of knowledge about winemaking, Mr. Jofre discussed the Chilean winery's winemaking philosophy and history.

There is a legend, he explained, that Concha y Toro's founder, Don Melchor, suspected his workers of stealing his precious wine. To remedy the situation, he spread a rumor that his cellar was the Casillero del Diablo – Cellar of the Devil – and went as far as to go down there himself at night and rattle the bottles to make the noise of the devil. This put a fearful stop to the pillaging of his wines and gave rise to one of Concha y Toro's most appreciated lines of wines – Casillero del Diablo. It was truly a delightful day, and we are grateful to Mr. Jofre and to our many customers who were able to attend the tasting.



Italo Jofre, International Wine Ambassador for Concha y Toro wines, at Wine & Spirits of Slingerlands in February.

Traditional Irish Coffee

(Adapted from recipe by Chef Joe Sheridan — credited with inventing Irish coffee in the 1940s — of Foyne's Restaurant in Ireland.)

6 oz. strong black coffee, very hot

1 1/2– 2 tsp sugar

1 jigger Jameson's Irish whiskey, very hot

Heavy cream, lightly whipped to a froth

In a heated 8 oz glass cup, add coffee and sugar. Stir. (The sugar is said to help prevent the cream in this layered drink from sinking.) Add hot whiskey, without stirring. Pour frothy cream into glass over the back of a spoon so that the 'collar' of cream floats on top. Sip through the layer of cream. Happy St. Patrick's Day.