



May 2010

Grapevine

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Store Hours: Mon – Sat, 9 – 9 & Sun, 12 – 6

A Month-long Celebration...

May is New York Wine Month!!!

May is New York wine month, so free your mind and open a bottle. New York's wine making history goes back to before Prohibition. The three primary wine-producing regions are the Finger Lakes, followed by Long Island and the Hudson Valley. Beyond the popular Riesling, Gewurztraminer (often called Gewurz), Pinot Noir, Chardonnay, Merlot and Cabernet Franc, other New York varietals include Seyval Blanc, Cayuga and Niagara, among others.

The primary grapes grown in the Finger Lakes include Riesling, Gewurz, Pinot Noir, Cayuga and Niagara. Long Island's wines are largely Bordeaux varietals like Chardonnay, Merlot and Cabernet Franc.

The Riesling spectrum goes far beyond the cloyingly sweet wines many of us shun. Sure, sweet and semi-dry Rieslings can have a high residual sugar content; but they are sublime with desserts and complement pork and spicy food. New York and German dry Rieslings differ

in that Germany's are often flowery, while New York's are closer to a lean Alsatian style. And a bone dry Riesling, with its supreme balance of fruit and acidity, is a beautiful wine to grace your dining room table.

New York wineries that make good Riesling (Dr. Konstantin Frank and Hermann J. Wiemer, both Finger Lakes producers, are two) also boast awards for Gewurz, with its notes of roses, spice and lychee. Often in the shadow of Riesling, Gewurz is delicious and goes well with Asian fare, smoked fish and meats and oily cheeses, like Muenster.

Two of Germany's most notable wines, they thrive, though with different results, in New York's Finger Lakes — thanks to the slate soil and cool microclimate, similar to that of Germany's Mosel. These complex wines, from dry to sweet, make the 'what is it' game of deducing flavors a fun challenge; and the balanced acidity allows the fruit to soar, not sink, on the palate.

The Atlantic Ocean and Long Island Sound



A view of Keuka Lake, one of the five Finger Lakes and home to, among others, the esteemed winery of Dr. Konstantin Frank. A beautiful destination visit, why not tour through New York's premier winemaking region, tasting its gold during the 'May is Riesling Month' celebration?

moderate Long Island's temperatures, thus facilitating a long season on the vine and ideal growing conditions — similar to the mild temperatures afforded to Bordeaux, thanks to its proximity to the Atlantic Ocean and the Garonne River. The result in Long Island is full-bodied Chardonnays and Merlots.

In the Finger Lakes, May is 'Riesling Month', and several wineries will be hosting Riesling tastings and Riesling-themed events during May. In the Capital Region, it's New York Wine Month. Restaurants and wine merchants will team up with 46 state winemakers to

feature their wines in an attempt to draw more attention to our own backyard and help to bolster state pride and, yes, capital.

So, before you write off New York as a homely underachiever, give our wines a chance by visiting any of the wine regions throughout the state and by patronizing some of the month-long events going on right here in the Capital Region. Cheers! ♦

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

Incredible Savings with Sale Prices! 15% off all wine: Every Bottle, Every Day!

Value Priced Wines from the 90's Club — Fine Wines Rated 90 or Above...Under \$20

Marques de Casa Concha Cabernet Sauvignon 2007	91 pts. WS	Chile	\$16.99	(reg \$19.99)
Layer Cake Malbec 2008	90 pts. RP	Argentina	\$13.99	(reg \$15.99)
Monte Antico Sangiovese/Merlot/Cabernet 2006	90 pts. WS	Tuscany	\$ 9.99	(reg \$11.99)
Bogle Cabernet Sauvignon 2007	90 pts. WE	California	\$10.29	(reg \$11.99)
Marquis Philips Shiraz 2008	91 pts. RP	Australia	\$12.99	(reg \$14.99)
Solanera Monastrell/Cabernet/Tinotera 2005	91 pts. RP	Spain	\$11.49	(reg \$13.99)
Bodegas Bilbainas Vina Zaco Tempranillo 2006 Top 100 (WS)	90 pts. WS	Spain	\$11.99	(reg \$13.99)
Thorn Clarke Shotfire Shiraz 2008	90 pts. RP	Australia	\$18.99	(reg \$22.49)
Kaesler Stonehorse Shiraz/Grenache/Mourvedre 2007	90 pts. RP	Australia	\$14.99	(reg \$17.99)
Chateau Malmaison Merlot/Cabernet 2006 Top 100 (WS)	90 pts. WS	Bordeaux	\$16.99	(reg \$19.99)
Santa Ema Merlot Reserve 2007	90 pts. RP	Chile	\$ 9.99	(reg \$11.99)
DaVinci Chianti 2007	90 pts. WE	Tuscany	\$10.99	(reg \$13.99)
Michael & David '7 Deadly Zins' Zinfandel 2007	90 pts. RP	Lodi	\$13.59	(reg \$15.99)
Louis M. Martini Sonoma County Cabernet Sauvignon 2007	90 pts. RP	Sonoma	\$10.99	(reg \$13.99)
Las Rocas Garnacha 2007	90 pts. RP	Spain	\$10.29	(reg \$12.99)
Newton Napa Cabernet Sauvignon 2007	91 pts. WE	Napa	\$17.99	(reg \$21.99)
Edmeades Mendocino County Zinfandel 2007	90 pts. RP	California	\$16.49	(reg \$19.99)
Marquis Philips Sarah's Blend 2008	91 pts. RP	Australia	\$12.99	(reg \$14.99)
Armador Cabernet Sauvignon 2007	90 pts. WE	Chile	\$ 8.49	(reg \$ 9.99)
Trapiche Broquel Malbec 2007	91 pts. WE	Argentina	\$11.99	(reg \$13.99)
Artesa Carneros Chardonnay	90 pts. WS	Carneros	\$15.49	(reg \$18.29)
Trimbach Riesling 2007 Top 100 WS	91 pts. WS	Alsace	\$15.99	(reg \$18.99)
King Estate Pinot Gris 2008 (Top 100 WS)	90 pts. RP	France	\$13.59	(reg \$15.99)
Chateau Ste. Michelle Chardonnay 2008	90 pts. RP	Washington	\$ 9.99	(reg \$11.99)
Snoqualmie Naked Riesling 2008	90 pts. WE	Washington	\$ 8.33	(reg \$ 9.99)
Beaulieu Vineyard Napa Valley Cabernet Sauvignon 2006	90 pts. WS	Napa Valley	\$15.99	(reg \$18.99)
Catena Malbec 2007 (Top 100 WS)	91 pts. WS	Argentina	\$16.99	(reg \$19.99)
The Stump Jump Shiraz by d'Arenberg 2008 (Top 100 WS)	90 pts. WS	Australia	\$ 9.99	(reg \$11.99)
Luzon 2008	90 pts. RP	Spain	\$ 8.49	(reg \$ 9.99)
Loosen Bros. Riesling 2008 (Top 100 WS)	90 pts. WS	Germany	\$ 9.99	(reg \$ 11.99)
St.-Michael-Eppan Pinot Grigio Alto Adige 2008 (Top 100 WS)	90 pts. WS	Italy	\$12.99	(reg \$14.99)
Perrin & Fils Vinsobres Les Cornuds 2007	91 pts. WS	France	\$17.99	(reg \$21.99)
Kendall Jackson Grand Reserve Chardonnay 2007	90 pts. RP	California	\$16.49	(reg \$19.99)
Casajus Vendmia Seleccionada 2006	91 pts. WA	Spain	\$16.99	(reg \$19.99)
Two Hands Gnarly Dudes Shiraz 2007	91 pts. ST	Australia	\$19.99	(reg \$29.99)
Perrin Cotes du Rhone Villages 200X	90 pts. WS	Rhone	\$11.99	(reg \$13.99)

Uncork New York in May — Visit our Newly Expanded NYS Wine Section w/ Over 140 Wines!

Duck Walk Vineyards Chardonnay 2007	Long Island	\$ 6.79	(reg \$ 7.99)
Cabernet Sauvignon 2007	Long Island	\$ 7.69	(reg \$ 8.99)
Merlot 2007	Long Island	\$ 7.69	(reg \$ 8.99)
Palmer Vineyard Private Reserve Chardonnay 2007	Long Island	\$ 9.39	(reg \$10.99)
Millbrook Chardonnay 2008	Hudson Valley	\$12.99	(reg \$15.99)
Pinot Noir 2008	Hudson Valley	\$12.99	(reg \$15.99)
Tocai Friulano 2008	Hudson Valley	\$14.49	(reg \$16.99)
Red Tail Ridge Semi-Dry Riesling 2008	Finger Lakes	\$13.59	(reg \$15.99)
Rooster Hill Estate Semi-Dry Riesling 2006	Finger Lakes	\$13.99	(reg \$16.49)
Standing Stone Vineyards Chardonnay 2007	Finger Lakes	\$ 8.49	(reg \$ 9.99)
Cabernet Franc 2007	Finger Lakes	\$12.74	(reg \$14.99)
Dry Vidal 2007	Finger Lakes	\$ 7.64	(reg \$ 8.99)
Gewurztraminer 2007	Finger Lakes	\$12.74	(reg \$14.99)
Shaw Vineyards Riesling 2006	Finger Lakes	\$13.49	(reg \$15.99)
Gewurztraminer 200X	Finger Lakes	\$11.99	(reg \$13.99)
Sauvignon Blanc 2007	Finger Lakes	\$11.99	(reg \$13.99)
Sauvignon Blanc 2008	Finger Lakes	\$15.49	(reg \$18.29)
Chateau Lafayette Reneau Dry Riesling 2008	Finger Lakes	\$10.99	(reg \$12.99)
Chateau Lafayette Reneau Riesling 2008	Finger Lakes	\$10.99	(reg \$12.99)
Brotherhood (Oldest American Winery) Dry Riesling	Hudson Valley	\$ 9.39	(reg \$10.99)
Brotherhood (Oldest American Winery) Riesling	Hudson Valley	\$ 9.39	(reg \$10.99)
Brotherhood (Oldest American Winery) Pinot Noir	Hudson Valley	\$ 9.39	(reg \$10.99)
Hermann J. Wiemer Frost Cuvée 2008	Finger Lakes	\$ 9.49	(reg \$11.49)
Dry Riesling 2008	Finger Lakes	\$14.49	(reg \$16.99)
Cabernet Franc 2007	Finger Lakes	\$17.99	(reg \$20.99)
Heron Hill Eclipse Red & White	Finger Lakes	\$12.99	(reg \$14.99)
Bully Hill Wines -- Over 25 different types	Finger Lakes	\$6.79& up	(\$7.99 & up)

More Great Sale Prices & Fabulous Savings

Stroll down Sangria Row and find wonderful Reds, Whites and Rosés to make your own Sangria. We suggest...

Reds:

Tempra Tantrum Tempranillo/Grenache 2008.....	Spain.....	\$ 7.99.....	(reg \$ 9.99)
Tempranillo/Shiraz 2008.....	Spain.....	\$ 7.99.....	(reg \$ 9.99)
Tempranillo/Cabernet 2008.....	Spain.....	\$ 7.99.....	(reg \$ 9.99)
Luzon Jumilla 2008 (90 Pts. RP).....	Spain.....	\$ 9.99.....	(reg \$11.99)
Don Ramon Red Wine 2007.....	Spain.....	\$ 5.09.....	(reg \$ 5.99)
Torres Sangra de Toro 2007.....	Spain.....	\$ 7.69.....	(reg \$ 8.99)
Cortijo Iii Tinto 2008.....	Spain.....	\$ 9.49.....	(reg \$10.99)
Lorca Monastrell 2008.....	Spain.....	\$ 8.99.....	(reg \$10.49)

\$36 mail-in rebate on 12-btl purchase of Tempra Tantrum

Whites:

Montecillo Albarino 2008.....	Spain.....	\$ 8.59.....	(reg \$10.99)
Martin Codax Albarino 2008.....	Spain.....	\$11.99.....	(reg \$13.99)
Gazela Vinho Verde 2009.....	Portugal.....	\$ 4.24.....	(reg \$ 4.99)
Lurton Pinot Gris 2009.....	Argentina.....	\$ 8.49.....	(reg \$ 9.99)
Rene Barbier "Mediterranean White".....	Spain.....	\$ 4.75.....	(reg \$ 5.59)
Cupcake Sauvignon Blanc 2009.....	New Zealand.....	\$ 8.59.....	(reg \$10.99)
Wolfgang Gruner Veltliner 2009.....	Austria.....	\$ 8.99.....	(reg \$11.99)
Villa Pozzi Pinot Grigio.....	Italy.....	\$ 5.99.....	(reg \$ 6.99)
Les Rials 2009.....	France.....	\$ 8.33.....	(reg \$ 9.99)
HB Picpoul de Pinet.....	France.....	\$ 8.33.....	(reg \$ 9.99)
Mauta Sauvignon Blanc 2009.....	New Zealand.....	\$ 9.39.....	(reg \$10.99)

Visit our Rosé Garden!

Bieler Père et Fils 2009.....	Provence.....	\$ 9.49.....	(reg \$10.99)
Mulderbosch 2009.....	South Africa.....	\$ 8.99.....	(reg \$11.99)
Riondo Pink Prosecco.....	Italy.....	\$ 9.39.....	(reg \$10.99)
Cupcake Brut Rose Pinot Noir.....	France.....	\$10.99.....	(reg \$12.99)
Paul Jaboulet Aine Parallèle 45 2008.....	France.....	\$ 9.39.....	(reg \$10.99)
Red Bicyclette 2008.....	France.....	\$ X.99.....	(reg \$ 9.99)
Well Oiled Wine Co. La Bruja 2009.....	Argentina.....	\$ 9.99.....	(reg \$11.99)
M. Chapoutier Belleruche 2009.....	France.....	\$ 8.59.....	(reg \$10.99)

The Ultimate Sangria Please take me to the party!

Night Before Mix:

2 bottles light red, rosé or white wine
1/2 cup simple syrup
1/2 cup brandy
2 shots orange liqueur
Stir gently, add sliced apples or seasonal fruit of choice.

Day of party:

Pour into ice-filled glasses with orange slices and serve.

**Recipes Available
at our Sangria
Center**

**In the June 2010
issue of Grapevine:
Discovering
Organic Wines**

May Staff Wine Picks

Sheila: Shaw Chardonnay 2006 (Finger Lakes) \$11.99 (reg \$13.99) Light, fruity, with a tremendous nose of tropical fruits and flowers, this Chard has a dry, smooth finish. A dazzling, light, bright wine.

Damian: Two Hands Gnarly Dudes Shiraz 2007 (Barossa) \$19.99 (reg \$29.99) 91 Pts. (ST) Big and bold with black cherry, raspberry, red plum and Asian spice aromas and flavors. Mouth-filling and delicious.

Denise: Chateau LaFayette Reneau Semidry Riesling (Finger Lakes) \$10.99 (reg \$12.99) Pale gold color with pineapple and honeysuckle aromas. Lovely with a long, lingering, spicy pear finish.

Ian: Perrin & Fils Vinsobres Les Cornuds 2007 (Rhône) \$17.99 (reg \$21.99) Rated 91 Pts (WS), this is one racy red, with raspberry, violet, red cherry and herbal notes. Integrated acidity and a lengthy, graphite finish.

Graham: Celler de Capcanes Mas Donis Barrica Old Vines Montsant 2007 (Spain) \$11.99 (reg \$13.99) A blend of Grenache and Syrah, there are beautiful notes of licorice, blueberry, and violets.

James: Joseph Carr 'Josh' Cabernet Sauvignon 2006 (Sonoma) \$11.99 (reg \$13.99) A Bordeaux-style Cab with ripe black currant, dark fruit, spice and smoke -- and a long, smooth finish.

Michele: Les Rials 2009 (FR) \$8.33 (reg \$9.99) Made from the rare Loin de l'oeil grape, this easygoing white is soft and clean, a beautiful aperitif wine served with mild cheeses and crusty bread with olive oil.

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

Fridays: 5/7, 5/14, 5/21, 5/28 New Arrivals: Taste our newest finds and discover your new favorites. And on Fri, 5/28, a Sangria tasting!

Sat 5/8: Mother's Day Tasting: Beautiful wines to celebrate, in honor of Mother's everywhere.

Sat 5/15: 90s Rated Wines & Brotherhood Winery Tasting: You can't lose with 90+ rated wines. We'll also taste Brotherhood's May Wine, Pinot Noir, Riesling and Carpe Diem Moscato. One day, two great tastings!

Sat 5/22: May Staff Picks: Stop by to see what we love to drink at this all-over-the-map tasting.

Fri 5/28: Memorial Day Weekend Sangria Tasting & 3-ltr Premium Box Wines and Cupcake Winery: Kick off your Memorial Day weekend by stopping in to taste red, white and rosé Sangria, premium box wines, and the spectrum of Cupcake Winery wines!

Sat 5/29: In Our Own Back Yard: In honor of this month's newsletter, we'll taste a line-up of delicious NYS wines, including D. K. Frank & Hermann J. Wiemer wines.

French 75

30 grams Hendrick's Gin
20 grams simple syrup
40 grams fresh lemon juice
Glenora Wine Cellars Brut 2002
Lemon Twist

Shake the gin, syrup and lemon juice with ice. Strain into a Martini glass. Top with sparkling Brut wine and garnish with lemon twist. Salut!

Fabulous Savings! 15% off All Wine --
Every Bottle, Every Day

Check out Our Ongoing Store Specials

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, Events or Musings

Uncork New York with a Wine Dinner at Slingerlands Sake Café

Who: Oskar Bynke, co-owner of Hermann J. Wiemer winery on Seneca Lake in the Finger Lakes

What: Wine Dinner at Sake Café with Hermann J. Wiemer wines paired with a 5-course Asian dinner

Where: Saké Café, Slingerlands Price Chopper Plaza, 1365 New Scotland Rd., Slingerlands, NY 12159

When: Wednesday, May 19th — reception @ 6:30 pm & dinner @ 7 pm

Why: Why not? \$55 plus tax and gratuity. For reservations, call Sake Café at 518.439.8666

A meal without wine is like a day without sunshine. — Some wine-loving sage

Food & Wine

Long Island Steamed Mussels

2 qts mussels (approx. 38 count)
8 oz. New York State Dry Riesling
3 Tbsp olive oil
1 small onion, thinly sliced
4 cloves garlic, pressed
4 stalks celery and tops, chopped
1/4 tsp dried thyme
1/2 tsp fresh parsley, finely chopped

1. Rinse mussels and remove beards.
2. Heat olive oil in a heavy pot. add onion, garlic and chopped celery to hot oil. Sauté until onion becomes translucent.
3. Add mussels and wine; cover pot tightly. Allow mussels to steam over high heat for approximately five minutes, shaking pot occasionally.
4. Turn heat off and allow to stand for two to three minutes. Remove cover and discard any mussels that have not opened.
5. Sprinkle with parsley and serve with broth and warm, crusty bread for dipping.

Wine pairing: New York State Dry Riesling or Shaw Chardonnay 2006 (see Sheila's wine pick on p 3.)