



Grapevine

June 2009

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Store Hours: Mon — Sat, 9am-9pm & Sun, 12pm-6pm

Wines from the Pacific Northwest:

Washington & Oregon

While Starbucks and the Portland Trailblazers might be among the first things to come to mind when thinking about Washington and Oregon, both of these states have become increasingly noteworthy wine producers, as well. Though both states grow several varieties of grapes, Washington is known largely for Cabernet, Merlot and Chardonnay; while Oregon's climate and growing conditions are well suited to Pinot Noir and Pinot Gris. Both states produce other wines like Riesling and Gewurztraminer, as well, but they are not the emblematic wine grapes of the Pacific Northwest.

Washington's Columbia Valley and Oregon's Willamette Valley are primary sources for most of the wine grapes from these states. The majority of both states' most notable wineries are located along the same latitudes as the French regions of Bordeaux and Burgundy.

Washington

Washington's winemaking history dates back to 1825 when the first wine grapes were planted, and by 1910, wine grapes were growing in most areas of the state. It is the second largest producer of wine grapes in the U.S., surpassed only by California, with wine grapes being one of the State's most important fruit

crops, behind apples, cherries and pears. A cobbler or tart made with any of these fruits would be well served by the sweetness of a semi-dry Riesling; while a Chardonnay would shine with grilled pineapple chicken skewers. For a Father's Day barbecue with grilled pork roast or hearty burgers and steaks, a Merlot or full-bodied Cab would make a thoughtful, festive addition.

Located in the northwest corner of the United States and cross cut north to south by the Cascade Mountains, the arid climate and long daylight hours in this pocket of the state make vineyard conditions in eastern Washington prime for growing wine grapes. Protected from coastal wetness by the looming Cascades, vineyards in the eastern part of the state are very dry. Coupled with plentiful hours of sunshine and cool nights, the grapes can be left on the vines well into October, giving them a long growing season. These conditions allow grapes to ripen fully and develop complex flavors and good acidity.

Oregon

Oregon's mild climate, wet winters, dry summers and coastal breezes foster favorable growing conditions for wine grapes. Rainfall is heaviest during the winter, favoring the growing season



Oregon's Willamette Valley Vineyards.

with relatively drier weather. The cooler Willamette Valley in the north — 150 miles long and 60 miles wide — is renowned for its Pinot Noir, a cool-weather-loving grape. Comprised of a volcanic and sedimentary seabed overlaid with gravel, silt and rock brought by floods 15,000 years ago, the region has the largest concentration of wineries and vineyards in Oregon.

Modern winemaking in the Willamette Valley dates back 40 years to between 1965 and 1968 when David Lett and other winemaking pioneers gambled on the unexplored territory for winemaking,

planting Pinot Noir and a small amount of Pinot Gris. Today, the region is recognized for Pinot noir, but consistently garners notoriety for Pinot gris and its close relative Pinot Blanc, and Dijon clone Chardonnay.

For summer salads and grilled vegetables, bring on a fruity, mineraly Pinot Gris; or if grilled salmon is on the menu, the softness and subtlety of a Pinot Noir will shine. ■

**15% off all wines
without pink-sticker
pricing throughout the
month of June.**

Great Savings with Sale Prices & Mail-in-Rebates on June Gems

Black Box

3 ltr bag-in-box
Paso Robles Cabernet Sauvignon
Monterey Chardonnay
Barossa Shiraz
New Zealand Sauvignon Blanc
California Merlot

\$19.99 – 3 ltr bag-in-box
– **\$ 5.00** – mail-in-rebate
\$14.99 – final cost

After case discount and mail-in-rebate
Save \$10.00 per 3 ltr bag-in-box
(reg \$24.99)

Sale Prices
– **Mail-in-rebates**
= **Summer Savings**

Rosemount

Pinot Noir 2006
750 ml

\$90.00 – 12 btl purchase (\$7.50 ea)
– **\$24.00** – mail-in-rebate
\$66.00 – final cost

Regular case price – \$120.00
Save \$46.00 per case
Final btl cost \$5.50 ea
After case discount and mail-in-rebate
(reg \$9.99)

“Customize Your Case of Wine”

Save \$25 on any combination of the
following wines with an extra \$25
mail-in-rebate
(Mix & Match any 12 bottles)

Sterling Vintner’s Collection

Chardonnay, Meritage, Sauv Blanc
\$7.69 / reg \$9.99

Dynamite

Merlot, Sauvignon Blanc
\$6.79 / reg \$9.99

Edna Valley Vineyards

Chardonnay
\$8.49 / reg \$14.99

Rosenblum

Cuvée Series Zinfandel XXX
\$9.99 / reg \$11.99

Beringer

California Collection

“Mix & Match”

750 ml

Chardonnay, Cabernet Sauvignon,
Pinot Grigio, Merlot, Chenin Blanc,
Pinot Noir, Sauvignon Blanc, Moscato

\$4.99 / reg \$6.99

Mail-in Rebate Available for:

\$4 off 2-btl purchase

\$9 off 4-btl purchase

\$15 off 6-btl purchase

Lindeman’s

Chardonnay, Merlot, Shiraz,
Cabernet Sauvignon – 1.5 ltr

\$59.99 – 6-btl purchase (\$9.99 ea)
– **\$15.00** – mail-in-rebate
\$44.99 – final cost

Regular case price – \$71.99
Save \$27.00
Final btl cost \$7.50
After case discount and mail-in-rebate
(reg \$11.99)

Monkey Bay

New Zealand Sauvignon Blanc
750 ml

\$32.00 – 4-btl purchase (\$8.00 ea)
– **\$12.00** – mail-in-rebate
\$20.00 – final cost

Regular case price – \$40.00
(Half-price) Save \$20.00
Final btl cost \$5.00
After case discount and mail-in-rebate
(reg \$10.00)

Little Penguin

Chardonnay, Shiraz, Pinot Noir,
Cabernet Sauv, Merlot – 1.5 ltr

\$56.99 – 6-btl purchase (\$9.49 ea)
– **\$15.00** – mail-in-rebate
\$41.99 – final cost

Regular case price – \$71.99
Save \$30.00
Final btl cost \$7.00
After case discount and mail-in-rebate
(reg \$11.99)

From the Spirits World: More Great Sales and Mail-in-Rebates

SAVE GAS...SAVE MONEY...SHOP LOCALLY

Gilbey's Gin

\$14.99 - 1.75 ltr
- \$ 5.00 - mail-in-rebate
\$ 9.99 - final cost

* \$20.00 mail-in-rebate on 4-btl purchase
Save \$7.00 per btl
After case discount and mail-in-rebate
(reg \$16.99)

Save 15%
off all wines without
pink-sticker pricing
throughout the
month of June!

Absolut Vodka

80 Proof

\$29.99 - 1.75 ltr
- \$ 5.00 - mail-in-rebate
\$24.99 - final cost

Save \$15.00 per btl
After case discount and mail-in-rebate
(reg \$39.99)

Tenure Vodka

From Poland

\$22.99 - 1.75 ltr
- \$20.00 - mail-in-rebate
\$ 2.99 - final cost

Save \$27.00 per btl
After case discount and mail-in-rebate
(reg \$29.99)

Check out the
July 2009
issue of *Grapevine*
as we taste wines
from the Napa Valley.

Bombay Dry Gin

\$34.99 - 1.75 ltr
- \$ 6.00 - mail-in-rebate
\$28.99 - final cost

Save \$10.00 per btl
After case discount and mail-in-rebate
(reg \$38.99)

"Here's to the corkscrew — a useful key to unlock the storehouse of wit, the treasury of laughter, the front door of fellowship, and the gate of pleasant folly."— W.E.P. French

June Staff Wine Picks

Sheila - Chalk Hill Sauvignon Blanc (2006) Sonoma **\$23.99** (reg \$27.99) Aromas of honeysuckle, pear, vanilla and peach lead to intense tropical flavors of mango and melon with a touch of spice. A wonderful aperitif or as an accompaniment to Asian-inspired dishes or crisp, summer salads.

Damian - Villa Antinori Sangiovese Blend (2004) Tuscany **\$18.99** (reg \$21.99) Blended with Cab, Merlot and Syrah, this rich, silky Tuscan has aromas of red berries and a kiss of oak. It is subtle but complex with soft tannins: a wine with integrity. A blissful match for hearty meat dishes and earthy mushrooms.

Seaborn - Ex Libris Cabernet Sauvignon (2006) Columbia Valley **\$15.79** (reg \$18.49) This Northwestern Cab boasts deep cassis fruit with hints of cedar and spice on the nose with a concentrated fruit palate and a Bordeaux structure. An ideal companion to grilled steak and herb-flecked roasted potatoes.

Denise - Morgan Cotes du Crow's Syrah—Grenache (2007) Monterey **\$13.59** (reg \$15.99) Notes of spice, violets and blueberries on the palate with medium body. A versatile food wine that is easy to enjoy.

Ian - Waterbrook Reserve Cabernet Sauvignon (2006) Columbia Valley **\$19.54** (reg \$22.99) Subtle and round with ripe cherry and currant flavors and an expressive, lingering finish. A great juicy burger wine.

Hunter - Girard Old Vine Zinfandel (2007) Napa Valley **\$21.99** (reg \$25.99) With aromas of raspberry preserves, kirsch, red licorice, tobacco and cedar, this Zin has layers of complexity. Think: smoky BBQ ribs.

Graham - Willamette Valley Pinot Gris (2007) Willamette Valley **\$13.59** (reg \$15.99) With a 90 rating from WE, this Oregon gem is crisp, dry and racy with aromas of pear, honey and flowers. The mineral flavors and full mouthfeel are Alsatian in style. It is a quintessential partner to salmon, shellfish, chicken and soft cheeses.

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

Fri (6/5, 6/12, 6/19, 6/26): Friday Sojourns: Taste wines from every grapevine and pocket of the globe on free-wheeling Fridays as we indulge our desire for whim. **Note:** *On Fri, 6/26 we'll have a Parrot Bay Mojito Tasting in addition to wines.*

Sat 6/6: Wines of the Pacific Northwest: Join us as we survey the Washington and Oregon wine landscape with Pinot Gris, Chardonnay, Pinot Noir, Merlot and Cabernet.

Saturday, 6/13: Tried and True — Blackstone: We'll taste wines from the Blackstone collection of wines.

Saturday, 6/20: Tried and True - Mondavi Cabs for Dads and Glenmorangie Single Malt Scotch: Enjoy our special Father's Day tasting with Mondavi's terrific wines and Scotland's Favorite Scotch.

Fri 6/26: Parrot Bay Mojito Tasting: This dual tasting will feature Parrot Bay Mojitos and a stellar line-up of wines from our off-the-cuff Friday tasting.

Saturday, 6/27: Tried and True - Gallo: Revisit or get to know for the first time some of the great and great tasting bargains from Gallo.

Asian grilled salmon (Serves 4)

Adapted from Ina Garten, the Barefoot Contessa

1 1/2 to 2 lbs. fresh salmon, boned but skin on
2 tablespoons Dijon mustard
3 tablespoons good soy sauce
6 tablespoons good olive oil
1/2 teaspoon minced garlic

Light charcoal briquettes in a grill and brush the grilling rack with oil to keep the salmon from sticking. While the grill is heating, cut salmon crosswise into 4 equal pieces.

Whisk together the mustard, soy sauce, olive oil, and garlic in a small bowl. Drizzle half of the marinade onto the salmon and let sit for 10 minutes.

Place the salmon skin side down on the hot grill; discard the marinade the fish was sitting in. Grill for 4 to 5 minutes, depending on the thickness of the fish. Turn and grill for another 4 to 5 minutes. The salmon will be slightly underdone in the center, but it will keep cooking as it sits.

Transfer the fish to a flat plate, skin side down, and spoon the reserved marinade on top. Allow the fish to rest for 10 minutes. Remove the skin and serve.

Wine Pairing: For white wine lovers, a Washington state Chardonnay like Chateau Ste. Michelle will be delicious. And for red fans, Cloudline or A to Z Pinot Noir, both from Oregon, would be an ideal match.

Wine News and Events

Tried and True American Classics

In tough economic times, more bang for your buck is more important than ever. Wine & Spirits of Slingerlands hears your cautious-spending concerns and is responding in kind with our 15% discount on all wines continued throughout the month of June, as well as special rebates listed on pp 3-4.

According to numerous surveys and studies, consumers are coming home to the tried and true American Classics that may have served as an entry into wine and spirits drinking and through their consistent ability to please, have endured as a reliable mainstay. Dependable brands like Beringer, Blackstone and Mondavi have prevailed in times when you want to continue to enjoy wine but without the higher price point. And by spending less on certain wines, you have the opportunity to spring for that special bottle or two that's always held your curiosity.

Whether it's a reacquaintance with long-forgotten friends or a chance to get to know some of the great bargain wines you've never gotten around to try, we'll spend some of our Saturdays here at Wine & Spirits of Slingerlands tasting some of the tried and true American classics. Please see the tasting schedule and pencil us in.

History of the Tom Collins Cocktail

The Tom Collins dates back to the year 1874. It was originally known as the John Collins -- named after a bartender -- but it was changed when bartenders began making the drink with Old Tom gin. Though no longer nearly as popular as it once was and now typically made with bar mix, it has a history as a once beloved drink in what came to be called the Collins glass and, made properly, is delicious.

Classic Tom Collins

2 oz Bombay Dry gin
1 oz fresh lemon juice
1 tsp superfine sugar or simple syrup
4 ounces cold club soda
slice of orange and a maraschino cherry

1. Shake gin, lemon juice, and sugar or syrup with ice, then strain into a chilled Collins glass filled with ice.

2. Add club soda and garnish with orange slice and maraschino cherry.

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.