



Grapevine

Price Chopper Plaza 1355 New Scotland Road Slingerlands, NY 12159
518.439.5535 slingerlandswine@yahoo.com www.slingerlandswine.com

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

Rosé Wines: Don't Be Afraid of the Pink A Refreshing Alternative to Whites

Rosé wine, a rosy-hued and often misunderstood vinous gem that many people mistakenly confuse with White Zinfandel or blush wines that became particularly popular back in the 80s, is not a frequent choice of wine drinkers in the US; but it is enjoyed throughout Europe — particularly France, Spain and Italy — and other countries, as well. Rosés produced in Europe tend to be bone dry with freshness and fruit, whereas American Rosés tended in the past to be sweet — which most likely has a lot to do with American wine drinkers' resistance to trying it. And while many American Rosés are still made in that overly sweet, crowd pleaser tradition, many — American and otherwise — are dry and delicious and warrant being given a fair chance.

So, what gives Rosé wine those shades from pink or salmon to soft copper or red? Rosé is made from red wine grapes, and most wine grapes have colorless juice, regardless of skin color. Whites are made by extracting the juice and discarding the skins, and reds are made by extracting the juice and leaving it in contact with the skins, giving it color and tannins. The main methods for producing Rosé wine, each of which yields varying color and flavor are pressing, limited maceration and bleeding.

Pressé is the technique of putting the red grapes through a press — as the majority of Red and White



Left: A lovely glass of Rosé on the terrace. Right: Vineyard in Provence.

wines are made — pressing until the juice has reached the desired color and flavor intensity. The grape skins are then separated from the wine. However, sometimes the grapes are stacked in a tank first, letting the grapes' weight gently, naturally crush the wine before pressing. The resulting color is pale, soft and lovely. Rosé wines made according to this method are rich, fruity and fresh.

Limited maceration leaves the skins in contact with the juice after pressing until the desired shade is reached. The grape skins are then discarded and the grape juice is put into another tank to finish fermenting.

With *saignée* or *bleeding*, it starts out as the process for making Red wine, and then the wine destined

to be Rosé is removed from the fermentation tank when it reaches the shade and flavor of Rosé the winemaker seeks. This process results in two wines being produced: a darker, more intense Red wine — because the ratio of skins to juice increases when the Rose wine is removed — and the Rose, which was pulled out early.

Simply combining red and white wines is sometimes done but is not a respected practice, unless it is for Champagne or sparkling wine, which is often a combination of Pinot noir and Chardonnay.

French Rosés are likely made from Rhone varietals, like **Commanderie de la Bargemone Rosé '11** from Provence. It is a blend of Grenache, Cinsault, Syrah, Cabernet Sauvignon, Carignan

and Ugni Blanc and has classic aromas of wild strawberries and red currants, with a light floral character and crisp, bone-dry palate \$12.99 (reg \$14.99).

Spanish Roses might be made from Tempranillo, Monastrell or Garnacha. **Marqués de Cáceres Rosé '10** from Rioja is a blend of Tempranillo and Garnacha, and is crisp and light, kissed with berries and flowers \$6.99 (reg \$8.99).

From South Africa, comes **Mulderbosch '11**, made entirely of Cabernet Sauvignon. This wine has intense aromas of tangerine peel, raspberry and wild strawberries and grapefruit on the palate \$8.49 (reg \$9.99).

And after all the bad press American Rosés are given, we would be remiss not to mention at least one — although, these days, there are plenty more. Let us welcome to the Rosé stage the magnificent **Étude '11** from Carneros. Made with Pinot Noir, this lovely Rose is brimming with dried cranberries, fresh cherries and a touch of orange peel. \$16.99 (reg \$19.99)

So the next time you're in, stop by our Rosé garden and treat yourself to a delicious experiment. ♦

Look for 'Sensational Sauvignon Blanc' in the July 2012 Issue of *Grapevine*.

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Tablas Creek Patelin de Tablas '10	91 pts. WS	California	\$16.99	(reg \$19.99)
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What though youth gave love and roses, age still leaves us friends and wine.

Thomas Moore 1779 - 1852

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

Fri 6/8: Rosés & Reds: Three varietals, six wines ~ taste three sets of Rosés and Reds, each from the same grape.

Sat 6/9: Three-fer Wines: A line-up of good wines at a great price -- 3 for \$24.99. Now, how can you go wrong?

Fri 6/15: Happy Birthday, Robert Mondavi: Celebrate Robert Mondavi's 99th birthday with us at this special tasting, featuring his Napa Valley wines. A truly special occasion.

Sat 6/16: Barbeque Wines for Father's Day: Forget the tie this year. Find the perfect barbeque wine for Father's Day.

Fri 6/22: Staff Picks: Want some new ideas to add to your stable of favorites? Come in and taste what we like to drink.

Sat 6/23: New Arrivals: Taste our latest great discoveries.

Fri 6/29: Sangria for Summer: Welcome to Summer with a variety of scintillating Sangria recipes.

Sat 6/30: Wedding Wines for Renee & Mike's Wedding:

In case you haven't heard, Renee ~ our Friday wine-tasting pourer ~ is marrying Mike ~ a wine taster she met right here at Wine & Spirits of Slingerlands. Today is their wedding day, so we'll pour their wedding wines. Stop by and raise a glass with us!



Pissaladiere (Provencale Pizza ~ perfect w/ Rosé)

1/4 c olive oil
2 1/2 lbs yellow onions, thinly sliced
2 T minced garlic
1/2 t salt
1/4 t ground black pepper
1 1/2 t minced fresh thyme
1 sheet puff pastry, thawed
10 anchovy fillets, packed in oil
1/4 c pitted, halved Nicoise olives
Extra virgin olive oil

Preheat oven to 400° and lightly grease 1 large baking sheet. In a large, heavy skillet, heat oil over medium-high heat. Add onions and lower heat. Stir occasionally until cooked down and lightly caramelized, 35-40 minutes. Add garlic salt, pepper and thyme, and cook, stirring 1 minute. On lightly floured surface, roll out pastry to a 16" x 12" rectangle. Transfer to greased baking sheet. Wet outer 1/4" edge with water and fold in to form a border. Lightly prick bottom of pastry with a fork. Spread onion filling over middle, leaving border uncovered. Arrange anchovies in criss-cross pattern over onions and arrange olives around anchovy groups. Bake until bottom and edges are golden, about 20 minutes. Remove from oven and serve warm, drizzled with olive oil. Serve with a Rosé and thank your lucky stars. A bon santé!

Iris

2oz Grey goose Vodka
1 1/4 ounces fresh grapefruit juice
1 1/4 ounces honey syrup
5-6 fresh mint leaves
2 dashes Fee Brothers Grapefruit Bitters
1 ounce Mumm Brut Prestige sparkling wine



Combine vodka, grapefruit juice, honey syrup, mint leaves and bitters in a cocktail shaker, add ice and shake vigorously. Strain into a cocktail glass, top with sparkling wine and garnish with a smacked mint leaf. Enjoy a perfect summer cocktail.

June Staff Wine Picks

Sheila: Talbott 'Kali Hart' Chardonnay '10 (Monterey) \$14.49 (reg \$16.99) Bright and tangy with lively acidity, fresh fruit and vibrant flavors, this Chard has subtle oak and is balanced and fresh with a long finish.

Damian: Slingshot Cabernet Sauvignon '10 (Napa Valley) \$16.99 (reg \$19.99) Aromas of violet, raspberry and vanilla, with subtle scents of cassis and plum. The palate is dark fruit and clove with well-rounded, smooth tannins.

Denise: Mulderbosch Rose (South Africa) \$17.99 (reg \$20.99) Fresh, crisp with classic Bien Nacido aromas and taste. It displays crisp apple and asian pear flavors with a lovely savory, buttered toast finish.

Graham: Paul Jaboulet Aine 'Les Jalets' Crozes Hermitage '07 (Rhône Valley) \$19.29 (reg \$22.99) Made from 100% Syrah, this ravenous Rhône has spicy black fruit character, balanced by elegant, silky tannins. Enjoy with lamb.

Kris: Red Rock Pinot Noir '10 (California) 3/\$24.99 (reg \$9.99 ea) Dark red cherries are complemented with layers of raspberry jam, creating a wine that is truly balanced. Wonderful with grilled salmon.

Ted: Commanderie de la Bargemone Rose '11 (Provence) \$12.99 (reg \$14.99) Classic aromas of strawberries and red currants, with a crisp, bone-dry palate. A perfect picnic wine, with cold roast chicken, shrimp and salads.

Renee: Schug Pinot Noir '08 (Sonoma) \$19.99 (reg \$21.99) Aromas of cherries, berries and smoke, and a palate that shows cherry, cranberry, strawberry and earthy notes. This smooth, elegant Pinot is perfect with salmon.

Fabulous Savings! 15% off All Wine --
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We learn about wine by tasting, certainly. But now and then we have the privilege of meeting a winemaker. In May, Sheila and Ted enjoyed lunch and a wine tasting with Marc Mondavi, son of Peter Mondavi. 'The Divining Rod' brand is named for Marc Mondavi's ability to find underground water sources for the C Mondavi and Sons wines. Look for these wines in the store.