



August 2009

Grapevine

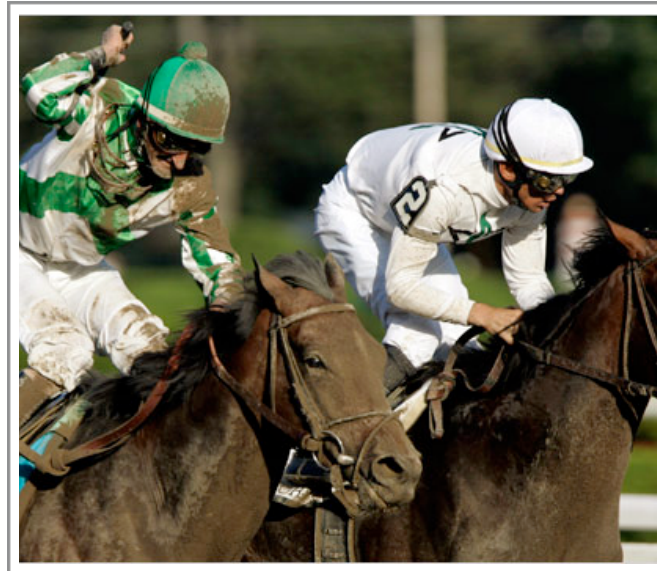
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An August toast to the historic and festive Saratoga Race Track

Track season is one of the mainstays of summertime for many upstaters. Most people who've grown up in or near the Capital Region are well acquainted with the pomp and circumstance surrounding Saratoga's thoroughbred racing season. It's easy to take for granted the Saratoga buzz in the air for six weeks every summer; but its beginnings, not unlike alcohol's Prohibition era, make a salty contribution to our region's history.

According to historical records, the founding of Saratoga Race Course is attributed to John Morrissey, a politician who held the first race *meeting* in 1863 over a period of four days across from the track's present location. (Congressman Morrissey's résumé also included bare-knuckles boxing champion, bouncer, gambler and head of a gang from New York City.) Central to the meeting were William Travers and John Hunter,



two highly respected businessmen whose names and reputations went a long way in achieving horse racing's acceptance and the building of the track's current location across the street in 1864. While it was Morrissey's money that funded construction, his controversial name was wisely omitted from official documents, instead referencing only Hunter and Travers, for whom the Travers Stakes was named.

Over time, the racing season was lengthened to four weeks, then five, and now six. And as the season is in the dead of hot weather, making all those fashionable hats one of the ways to deal with the heat, another is, of course, the right beverage. (And we're not talking about Saratoga water, either.) Whether your race time festivities include smuggling wine into the track in coolers or waiting for a post-race

celebration, there is a variety of winning wines to make your race day complete. For a clean and crisp partner to shellfish, consider Martin Codax Alabrino. Or to partner with just about any light fare including salads, fish or chicken, there are some terrific Rosés out there, including the 2008 Bieler et Fils. A perfect accompaniment to all kinds of shellfish or grilled peaches and pork chops is the soft and fruity 2007 Trefethen Dry Riesling.

For never-say-die red fans enjoying grilled salmon or jumbo shrimp and summer vegetables, a Saratoga Cuvée Pinot Noir is your champion. And, in case we need to remind you: on race day victory or defeat, a racy Champagne or sparkling wine like Veuve Clicquot, Domaine Carneros or Piper Sonoma Brut is just the ticket. ♦

**15% off all wines
without pink-
sticker pricing all
summer long!**

Fabulous Buys with Your Win, Place or Show Ticket! -- 15% off all wine all summer!

Win: *You need a winning ticket for these wines.*

Dom Perignon Champagne 1999	Champ.....	\$169.99	(reg \$199.99)
Cakebread Cellars Chardonnay 2007 ..	CA	\$ 39.99	(reg \$ 47.99)
Cakebread Cellars Sauvignon Blanc 2007	CA	\$ 27.99	(reg \$ 34.99)
Cakebread Cellars Cabernet Sauvignon 2005.....	CA	\$ 69.99	(reg \$ 84.99)
Cakebread Cellars Merlot 2006	CA	\$ 57.49	(reg \$ 67.99)
Santa Margherita Pinot Grigio 2007	IT.....	\$ 19.99	(reg \$ 26.99)
Chateau de Beaucastel Chateauneuf-du-Pape 2005 96 pts WS ...	FR.....	\$ 99.99	(reg \$127.99)
Louis Jadot Chassagne-Montrachet 2006	FR.....	\$ 35.69	(reg \$ 41.99)
Banfi Brunello di Montalcino 2003.....	Tuscany ..	\$ 63.99	(reg \$ 74.99)
Silver Oak Alexander Valley Cabernet Sauvignon 2004.....	CA	\$ 67.99	(reg \$ 79.99)
Joseph Drouhin Gevrey-Chambertin 2005	FR.....	\$ 37.99	(reg \$ 44.99)
Michael & David Gluttony Old Vine Zinfandel 2006.....	Lodi.....	\$ 49.99	(reg \$ 75.99)

Look for Wines from New York State in the September 2009 issue of Grapevine.

Place: *Wines that deserve a place at your table to celebrate your almost-winning horse.*

Veuve Clicquot Brut Champagne NV	Champ....	\$39.99	(reg \$52.99)
Mount Eden Vineyards Saratoga Cuvée Chardonnay 2006	CA	\$27.99	(reg \$32.99)
Sbragia 'Home Ranch' Chardonnay 2007 92 pts (WS)	CA.....	\$23.99	(reg \$27.99)
Robert Mondavi Winery Cabernet Sauvignon 2006 90 pts (WS)	Napa	\$19.99	(reg \$24.99)
Sebastiani Secolo Sonoma Red Wine 2005	Sonoma...	\$19.99	(reg \$35.99)

Show: *Show your friends some nice wines thanks to your third-place champion.*

Piper Sonoma Brut Champagne (NV)	Sonoma	\$12.99	(reg \$15.99)
Sagelands Vineyard Four Corners Merlot 2005.....	Columbia Valley	\$ 9.99	(reg \$12.99)
Beckmen Vineyards Sauv Blanc 2008 91 pts (WS)	Santa Ynez Valley	\$12.99	(reg \$14.99)
Monkey Bay Sauvignon Blanc 2008	NZ	\$ 8.00	(reg \$10.99)
<i>(\$12 mail-in-rebate on 4-btl purchase, final cost \$5 per btl)</i>			
Markham Vineyards Sauvignon Blanc 2006	Napa.....	\$10.99	(reg \$13.99)
Markham Vineyards Chardonnay (estate grown) 2006 ..	Napa.....	\$13.99	(reg \$16.99)
Marquis Philips Shiraz 2007 92 pts (RP)	McLaren Vale	\$12.99	(reg \$14.99)

The Daily Double and Trifecta: Sure bets with these winning prices!

Daily Double: All double bottles: 1.5 ltr bottles at outrageous sale prices

7 Deadly Zins Old Vine Zinfandel 2007	Lodi	\$24.99 (reg \$29.99)
Arancio Nero D'Avola 2007 (new size)	IT	\$12.75 (reg \$14.99)
Torres Sangre de Toro Red Wine 2006	SP	\$15.29 (reg \$17.99)
Night Harvest by R. H. Phillips Chardonnay 2008.....	CA	\$10.99 (reg \$12.99)
Woodbridge by Robert Mondavi Chardonnay, Cabernet Sauvignon, Merlot.....	CA	\$11.99 (reg \$14.99)
Robert Mondavi Private Selection Chardonnay, Merlot, Cabernet Sauvignon.....	CA	\$16.99 (reg \$20.99)
C.K. Mondavi Family Vineyards Pinot Grigio, Sauv Blanc, Chardonnay, Merlot, Cab Sauv, Red Zin.....	CA	\$ 9.99 (reg \$11.99)
Fetzer Vineyards Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon.....	CA	\$11.99 (reg \$14.99)
Jacobs Creek Shiraz, Chardonnay.....	CA	\$11.99 (reg \$14.99)
Clos du Bois Chardonnay 2007	CA	\$19.99 (reg \$24.99)

Trifecta: A tube of wine the equivalent size of three liters (four bottles) called Four

Four: a super premium wine tube of Cabernet Sauvignon 2006 from Healdsburg, CA **\$33.49** (reg \$44.99)

Four fun, Four ease of entertainment, Four special moments, Four celebrations. Be *four*warned: it's delicious!

August Staff Wine Picks

Sheila - Mount Eden Saratoga Cuvée Chardonnay (2006) CA **\$27.99** (reg \$32.99) Aromas of honeyed citrus, white flowers and hazelnut leads to pear and anise flavors. This medium-bodied wine with its long, clean finish is just the wine for pan roasted chicken breasts with a tarragon butter sauce.

Damian - Trefethen Dry Riesling (2007) Napa Valley **\$16.99** (reg \$19.99) Enticing jasmine, tangerine and floral scents captivate; the bright palate of citrus, white peach and minerals with a crisp finish, makes it a beautiful aperitif wine or a stunning match for crab cakes, scallops or sushi.

Seaborn - Mount Eden Saratoga Cuvée Pinot Noir (2006) CA **\$27.99** (reg \$32.99) The bouquet and palate sing with blueberry, raspberry and strawberry notes layered with warm baking spices. This would shine with grilled salmon or butterflied, grilled whole chicken and sauteed button mushrooms.

Denise - Roederer Champagne (NV) FR **\$19.99** (reg \$23.99) With a 91 rating from WE, the citrus, apple and rich toast flavors cry out for brie and summer fruit or crostini with silky foie gras.

Ian - Marquis Philips Shiraz (2007) AUS **\$12.99** (reg \$14.99) Rated 92 pts (RP), the aromas are rich brown sugar, black fruit and earth with a palate of molasses and vanilla and a long, structured finish. A perfect wine to accompany hearty grilled meats with a not-too-sweet barbeque sauce and baked beans.

Hunter - King Estates Pinot Gris (2007) OR **\$13.59** (reg \$15.99) Citrus and spice aromas with apple, peach and mineral flavors. This Pinot Gris would be beautiful with pork chops and grilled peaches.

Graham - Atrea Old Soul Red (2005) Mendocino **\$21.69** (reg \$25.49) This delightful blend of Red Zin, Syrah, Petite Syrah and Malbec with notes of sweet kirsch, licorice, pepper and toast has smooth, light tannins. With ribs or steaks cooked on the charcoal grill, you'll want more than one bottle.

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

Fri (8/1, 8/8, 8/15, 8/22, 8/29): Friday Sojourns: Taste wines from every vine and region on free-wheeling Fridays as we indulge our desire for whim.

Sat 8/1: Wines from Italy: Taste a variety of red and white wines -- including a Prosecco -- from all over Italy.

Sat 8/8: Spanish reds and whites: Spanish wines are great tasting and great values. Stop by for a sampling of Spain's spectacular whites and reds.

Sat, 8/15: Everything Bordeaux: Our own Seaborn Jones is *the* Bordeaux guy. Join us for a stellar tasting of this refined wine meant to be savored on the best of occasions, keeping in mind that every day is a best occasion.

Sat, 8/22: Wines from Napa Valley: Whether it's Chard, Sauvignon Blanc, Zin, Cab or anything else Napa, there's a treasure trove of wines to taste and enjoy.

Fri/Sat, 8/28/29: Travers Race Wines: We'll have a weekend long fiesta of wines perfectly suited to your Travers Day celebration.

Wine News, Events or Musings

Want in on two coveted secrets? One: The next time you're at the track, betting and working up an appetite for *the best food* available, stop by to see our dear friend Pat at Pat's Saratoga Chicken located at the bottom of the Club House stairs. Tell him we sent you and receive a discount.

Two: Those wines they're serving at the track? We've got 'em, and naturally, we've got 'em at excellent prices!

Heidsieck & Co Monopole Blue Top Champagne Brut
\$37.99 (reg \$43.99)

Four Vines Naked Chard 2008 Santa Barbara **\$9.99** (reg \$12.49)

Sebastiani Cab Sauv 2005 Sonoma **\$13.59** (reg \$16.99)

Sebastiani Chardonnay 2006 Sonoma **\$9.99** (reg \$11.99)

Cycles Gladiator Cabernet Sauvignon 2007 CA 3/ **\$24.99**
(reg \$9.99 ea)

Cycles Gladiator Chardonnay 2007 CA 3/ **\$24.99** (reg \$9.99 ea)

Shrimp and Pineapple Kabobs *Adapted from Epicurious.com*

Pineapple-Lime Marinade

- 2 tablespoons olive or vegetable oil
- 1 teaspoon grated lime zest
- 2 tablespoons lime juice
- 2 tablespoons reserved pineapple juice (see below)
- 1/4 teaspoon salt
- 1/4 teaspoon red pepper sauce
- 2 cloves garlic, finely chopped

Kabobs

- 3/4 lb uncooked, peeled, deveined large shrimp
- 1/2 lb pineapple chunks, 2 tablespoons juice reserved
- 1 orange bell pepper, cut into 12 pieces
- 4 medium green onions, cut into 1 1/2-inch pieces

1. In shallow glass or plastic dish or resealable food-storage plastic bag, mix all marinade ingredients. Add shrimp, pineapple, bell pepper and onions to marinade; stir to coat. Cover dish or seal bag and refrigerate 15 to 30 minutes, turning once or twice.
2. Brush vegetable oil on grill rack. Heat coals or gas grill for direct heat. Thread shrimp, pineapple, bell pepper and onions alternately on each of four 12- to 14-inch metal skewers; reserve marinade.
3. Cover and grill kabobs over medium heat 5 to 7 minutes, turning and brushing with marinade until shrimp are pink and firm and vegetables are tender.

Adult Tuscan Lemonade

- 3 oz Limoncello liqueur
- 2 oz fresh lemon juice
- ice cubes
- 8 oz Prosecco
- lemon slices for garnish

Shake first three ingredients in cocktail shaker, pour into white wine glass, top with Prosecco and garnish with lemon slice. Serve with olives and bread.

Saratoga Sunrise

- 2 oz chilled orange juice
- 2 oz chilled cranberry juice
- 2 oz chilled Vodka
- 1 slice Hand melon (from Hand Farms in Greenwich)

Pour Vodka, then cranberry juice, then orange juice into a flute or narrow parfait glass. Garnish with a slice of melon from Hand Farms in Greenwich.

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.