



August/September 2010

Grapevine

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

Give Riesling a Chance

Riesling, one of the world's most beloved white wine grapes, originally came from Germany, where it has been cultivated at least since the 1400s. At its best, the wine scales the spectrum from bone dry and crisp to complex, fruity and sometimes minerally with perfectly balanced acidity.

Riesling's distant relatives include the hybrid varieties, Emerald Riesling (with Muscadelle du Bordelais) and Müller-Thurgau (with Sylvaner). In Germany, there are more than 60 selected Riesling clones that meet various flavor and growing condition criteria, underscoring Riesling's importance in its homeland.

Across the German border in Alsace, France, Riesling is quite different — typically much drier with less intense fruit and more pronounced notes of slate and mineral.

Washington and New York State are also notable Riesling producers, owing to a climate and growing conditions similar to that of Germany. New York's Finger Lakes region produces a lot of Riesling, declared by oenophiles to be a force to be reckoned with.

Riesling vines are hearty and cold-tolerant, and they bud late, so are well-suited to the coldest climates. When dry conditions follow a wet day, Riesling grapes left on the vine beyond normal ripeness can develop Nobel Rot — not a pretty name, but certainly a glorious transformation. The result of this mold, Botrytis, is the shriveling of the grapes, the evaporation of much of the juice, and the concentration of the sugar. The German classifications of the hierarchy are Spätlese (late-picked), Auslese (selectively-picked bunches), Beerenauslese (selectively-picked berries), and Trockenbeerenauslese (only the most affected berries). These wines are intense in flavor and, due to the sugar concentration, a significant life span.

Hillside microclimates provide the grapes with cool temperatures, plenty of sun and protection from the winds — all of which are vital to the quality of the wine. The best German vineyards with these conditions on the Mosel River produce wines that are unique in their low alcohol, powerful aroma, and high extract. The Finger



The Mosel wine growing region of Germany is being threatened by the German government's plan to erect a highway bridge over the river to ease traffic burdens between Germany and the Benelux countries. Work crews have already begun laying the foundation, which has cut into the vines. Wine experts Jancis Robinson and Hugh Johnson are among those doing everything they can to prevent the project from becoming a sad reality and a visual eyesore to the esteemed region.

Lakes' microclimate also produces some excellent Riesling; and the grapes' heartiness-tolerance can stand up to our sometimes frigid New York winters.

Riesling has a powerful and distinctive floral and apple-like aroma with notes of mineral, peach, apricots, petroleum, smoke and spice. It is often described as racy. In the right winemaker's hands, the sometimes high levels of residual sugar are balanced

by the naturally occurring acidity in the grapes.

Depending on the level of dryness, Riesling is well suited to spicy food, pork and turkey, or can even complement fruit desserts. With so much possibility, there's always an occasion for Riesling, so open a bottle and give it a chance! ♦

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)
Fetish 'The Watcher' Barossa Valley Shiraz 2006.....	90 pts. RP	Australia.....	\$19.99.....	(reg \$24.99)
Monte Antico Sangiovese/Merlot/Cabernet 2006.....	90 pts. WS	Tuscany.....	\$ 9.99.....	(reg \$11.99)
Ruffino Modus Toscana 2006.....	91 pts. WS	Italy.....	\$18.99.....	(reg \$22.99)
Marquis Philips Shiraz 2008.....	91 pts. RP	Australia.....	\$12.99.....	(reg \$14.99)
Concannon Chardonnay 2008.....	90 pts. WE	California.....	\$ 9.99.....	(reg \$11.99)
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)
Chalk Hill Sauvignon Blanc 2007.....	92 pts. WE	Russian River Val.....	\$19.99.....	(reg \$27.99)
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 2008.....	90 pts. WS	Carneros.....	\$15.49.....	(reg \$18.29)
Trimbach Riesling 2007 Top 100 WS.....	91 pts. WS	Alsace.....	\$15.99.....	(reg \$18.99)
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)
The Sum California Red Wine 2007.....	90 pts. RP	CA.....	\$16.99.....	(reg \$19.99)

(The Sum cellared and bottled by Tuck Beckstoffer)

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)
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 2007.....	90 pts. WS	Rhone.....	\$11.99.....	(reg \$13.99)
Mas Donis Barrica Old Vines 2007.....	90 pts. RP	Spain.....	\$10.99.....	(reg \$12.99)
Pillar Box Red 2007.....	90 pts. RP	Australia.....	\$ 9.99.....	(reg \$11.99)
Thorn-Clarke Terra Barossa Estate Grown Shiraz 2008.....	90 pts. RP	Australia.....	\$12.99.....	(reg \$14.99)
Montebuena Tempranillo 2009.....	90 pts. RP	Spain.....	\$10.19.....	(reg \$11.99)
Valley of the Moon Unoaked Chardonnay 2008.....	90 pts. WS	California.....	\$10.99.....	(reg \$12.99)

Beaulieu Vineyard Coastal

**2009 Sauvignon Blanc 750 ml
Top Value 85 Pts WS**

\$60.00 per 12 btl case/ \$5 per btl

- 25.00 mail-in-rebate

\$35.00 final cost

\$2.92 per btl after discount & rebate (reg \$8.99 per btl)

Woodbridge by Robert Mondavi

Chardonnay/Merlot/Cabernet
Sauvignon/Sauvignon Blanc 1.5 Ltr
\$71.99 /6 btl (\$11.99 ea)

- 12.00 mail-in-rebate

\$59.99 final cost

\$9.99 (Final cost per btl after discount & mail-in-rebate)
(reg \$13.99)

**Grand Slam Savings on
750 ml & 1.5 ltr bottles!**



1.5 Ltr Sale "Grand Slam Savings!"

● **Clos du Bois Chardonnay \$19.99 (reg \$25.99)**

● **Robert Mondavi Private Selection Merlot, Chardonnay & Cabernet Sauvignon \$16.99 (reg \$20.99)**

● **Black Stone Merlot \$19.99 (reg \$24.99)**

● **Ruffino Chianti \$12.99 (reg \$16.99)**

● **Mouton Cadet \$12.99 (reg \$15.99)**

***Mix 'n Match any (6) 1.5 Ltr bottles & receive \$20 mail-in-rebate. \$3 mail-in-rebate on any single 1.5 ltr bottle.**

**Cupcake Vineyards
Sauvignon Blanc 2009**

\$99.99 /12 btl (\$8.33 ea)

- 36.00 mail-in-rebate

\$69.99 final cost

(reg price \$119.99) Save \$50.00
\$5.83 (Final cost per btl after discount & mail-in-rebate) (reg \$10.99)

**Sterling Vintner's Collection
2008 Meritage/Chard 750 ml**

Top Value 85 Pts WS
\$92.40 per 12 btl case/ \$7.70 per btl

- 25.00 mail-in-rebate

\$67.40 final cost

\$5.62 per btl after discount & rebate (reg \$9.99 per btl)

Excellent August specials: A bounty of Rieslings

Germany

Urban 2009 **\$8.99** (reg \$10.99)
Loosen Bros 'Dr. L' 2008 **\$10.39** (reg \$12.99)
Clean Slate 2009 **\$8.49** (reg \$9.99)
Leitz Rudesheimer
Magdalenenkreuz Spatlese 2007 **\$16.49** (reg \$18.99)
Leitz Dragonstone Rudesheimer
Drachenstein 2008 **\$13.49** (reg \$15.99)
S.A. Prum Essence 2008 **\$9.39** (reg \$10.99)
Mulheimer Sonnenlay Qualitatswein 2008 **\$9.99** (reg \$11.99)

Alsace

Trimbach Riesling 2007 (Alsace) **\$15.99** (reg \$20.99) **91 Pts (WS & Top 100)**
Pierre Sparr 2008 **\$8.49** (reg \$9.99)

Washington

Pacific Rim Organic 2008 **\$11.99** (reg \$13.99)
Chateau St. Michelle Dry 2009 **\$8.59** (reg \$9.99)
Chateau Ste. Michelle 2009 **\$8.59** (reg \$9.99)
Columbia Winery Cellermaster's 2008 **\$8.49** (reg \$9.99)

New York

Hermann J. Wiemer Dry 2008 **\$16.99** (reg \$19.99)
Hermann J. Wiemer Semi-Dry 2007 **\$16.99** (reg \$19.99)
Dr. Konstantin Frank Dry 2008 **\$13.99** (reg \$16.99)
Dr. Konstantin Frank Semi-Dry 2009 **\$13.99** (reg \$16.99)
Red Tail Ridge Semi-Dry 2008 **\$13.59** (reg \$15.99)
Lakewood Vineyards Dry 2007 **\$12.49** (reg \$14.49)
Rooster Hill Estate Semi-Dry 2006 **\$12.39** (reg \$16.49)
Amici Vineyard Dry 2009 **\$12.99** (reg \$11.99)
Brotherhood 2009 **\$9.39** (reg \$10.99)
Bully Hill **\$12.99** (reg \$14.99)
Bully Hill American 2009 **\$9.39** (reg \$10.99)
Shaw Vineyard 2006 **\$13.49** (reg \$15.99)
Lamoreaux Landing Dry 2009 **\$9.99** (reg \$11.99)
Chateau Lafayette Reneau Semidry 2008 **\$10.99** (reg \$12.99)
Chateau Lafayette Reneau Dry 2008 **\$10.99** (reg \$12.99)

Ian's Corner: Wines on his mind...

The Rhone Valley

North of **Gigondas** in the Southern Rhone is **Rasteau**, often overlooked in light of its neighbors of esteemed appellation. **Domaine la Soumade** is the most famous **Rasteau** producer; and the '07 **Cuvée Prestigeis** outstanding — velvety with notes of kirsch liqueur, blackberry, spice and chocolate. Because **Rasteau** is just outside of **Gigondas**, its wines can't be called **Gigondas**, and are really **Cotes-du-Rhones**, fabulous nonetheless. **93 Pts (RP) \$22.99 (reg \$26.99)**

Two striking wines from **Chateauneuf du Pape** are the '94 **Clos du Mont Olive** and the '07 **Coudoulet de Beaucastel**. The **Mont Olivet** is a library rerelease, considered to be at its plateau of maturity right now. A palate of dried fruits, spice and herbs, it is delicious. **91 Pts (RP) \$38.99 (reg \$44.99)**

The '07 **Coudoulet de Beaucastel** has the quality of a **Chateauneuf du Pape** but doesn't have appellation status; and every year, it is one of the finest Cotes-du-Rhones produced. A blend of Mourvedre, Grenache Syrah and Cinsault, it is opulent and rich with notes of black currants, licorice and smoked herbs. **92 Pts (RP) \$28.99 (reg \$33.99)**

We'll be back with the October 2010 issue of *Grapevine* when we discover *Beautiful Bordeaux*. Enjoy September and we'll see you then!

August Staff Wine Picks

Sheila's pick: **Petit Chapeau Chardonnay '09 (Macon-Villages) \$11.99 (reg \$13.99)** From Burgundy, this Chard is steel barrel fermented and has good forward fruit without being over-the-top.

Damian: **Banfi Chianti Superiore '08 (Tuscany) 3/ \$24.99 (reg \$9.99 ea)** Flavors of wild violets, berries, cherry and plum, with a smooth finish. This is an easygoing, delicious Italian Red.

Denise: **Vincent Marie-Antoinette Pouilly-Fuissé '08 (Burgundy) \$16.99 (reg \$19.99)** An elegant white Burgundy with notes of minerality and green apple; the steel barrel fermentation renders a clean, classic French Chardonnay.

Ian: **Chateau Malmaison Baronne Nadine de Rothschild '06 (Bordeaux) \$16.99 (reg \$19.99)** A beautiful Bordeaux, it is full-bodied with dark fruit, leather and complex tannins on the finish.

Graham: **Crios Syrah-Bonarda '08 (ARG) \$12.99 (reg \$15.99)** Fruity and smooth, not too sweet, not too oaky, a well balanced blend that would be perfect with barbecued anything. Did someone say ribs?

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

Fri 8/13, Sat 8/14, 8/21, 8/28: New Arrivals: We get new wines in all the time. Taste our latest finds and find some of your own new favorites.

Sat 8/7: Three-fer Wines: A great selection of wines...all at 3 for \$24.99. You can't go wrong.

Fri 8/13: Staff Picks & Maker's Mark 46: Come in and try our latest round of favorites (as shown on p 3). And try the first new Maker's Mark product in 46 years.

Fri 8/20: Riesling from Around the Globe & Titos Vodka: Taste Rieslings from Germany, Alsace, New York and Washington State to experience the many different styles. (See article on page 1.)

Fri 8/27: 90 Rated Wines & Sauza Boxed Margaritas: Come in and try some of the best rated wines from our ever-expanding 90s section and a great line of festive Margaritas.

We'd like to extend a special thank-you to all of our customers for helping us to keep wine out of grocery stores.

Peach Margarita

(A bright tasting festive addition to any party!)

1 part Tequila
1 part Peach Schnapps
1 part Margarita Mix or Sour Mix
Ice
Fresh peaches for garnish



Mix first three ingredients together in a shaker, pour over ice and garnish with fresh peaches. Now that's a margarita for the dog days of summer or a post-track celebration!

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

A Potpourri of News!

First, please join us in congratulating our beloved *Ian Ostrander* for his promotion to Wine Director at Wine & Spirits of Slingerlands. Amazing with his ability to pinpoint customers' preferred wine style and make new suggestions, you'll do yourself a favor the next time you're in by talking to him to find your next new favorite wine.

Second, allow us to help make your Tuesdays easier. Each week, we match a delicious, good-value wine to Bellini's Tuesday dinner special. When you stop by Bellini's to pick up your order, just come next door for the perfect wine to match. Look for our e-mail on Mondays with the featured wine; and if you're not on our e-mail list, sign up the next time you're in.

Finally, check out *Pat's Saratoga Chickerat* the Track, located under the Carousel, for the best — and healthiest — chicken sandwich around.

Food & Wine

Medallions of Pork with Riesling

12 oz pork tenderloin; cut into 1-inch rounds
flour for dredging
4 Tbsp unsalted butter
1 onion; thinly sliced
3 cloves garlic; minced
1/2 c dry Riesling
1/2 c raisins
3 Tbsp Balsamic vinegar
1 Tbsp green peppercorns; drained
1 tsp chopped, fresh thyme or 1/2 tsp dried
1 tsp chopped, fresh oregano or 1/2 tsp dried
1/4 c unsalted butter; chilled, cut in pieces
1/4 c pine nuts; toasted



Season pork with salt and pepper. Dredge in flour; shake off excess.

Melt 2 Tbsp butter in heavy skillet over medium-high heat. Add onion and garlic and saute until golden brown, about 5 minutes. Transfer mixture to bowl. Melt remaining 2 Tbsp butter in same skillet over medium-high heat. Add pork and saute about 4 minutes per side.

Transfer pork to plate; tent with foil to keep warm. Add onion mixture, wine, green peppercorns and herbs to same skillet and boil until sauce thickens, about 4 minutes. Add pork to skillet and heat through. Divide pork among plates. Add 1/4 cup chilled butter to sauce in skillet and whisk just until melted. Mix in pine nuts. Spoon sauce over pork and serve.