



October 2011

Grapevine

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Endless Possibilities: School Night, Weekend and Special Occasion Wines

School night, weekend and special occasion wines: There are myriad possibilities for finding the right wine for any occasion. These are tough economic times, and while what constitutes inexpensive, moderately priced or special is relative, choosing wines according to the occasion is a sensible way to approach it — buying less expensive wine for casual dinners justifies buying a bottle that you might otherwise consider too expensive for a more special evening. And if you attend wine tastings and find a wine you really like but that might not suit your budget on just any night, file it away and save it for a weekend with friends or a holiday. Consider wine tastings your research!

You're an Italian-wine-lover and you're in the mood for a Red to go with dinner, but which one? It's a Wednesday night and you've worked all day, piloted your superstars to soccer practice and are in need of a wine to go with tonight's sausage and mushroom pizza. Consider a reasonably priced, light-bodied Valpolicella. Or, the weekend has arrived, good friends are coming, and you need a wine for the steak Florentine with sauteed spinach and tomato and mozzarella salad. A Ripasso would be perfect. It costs a little more, sure; but they're good friends and you're all worth it. Or, you're



Amarone, from the Veneto region of Italy is a perfect holiday choice that your family and friends won't forget. **Chateau St. Jean** has a variety of wines, suitable for any occasion. And **Merry Edwards** Pinot Noir and Sauvignon Blanc are elegant, esteemed wines, perfect for a night with friends.

headed to a holiday dinner, and you want to bring something really special to complement the osso bucco, not to mention you want to acknowledge your appreciation for the host's fine meal by bringing a beautiful bottle that will be enjoyed and remembered. Enter, the big brother of the first two, Amarone.

From the Veneto region of Italy, comes these three options for three occasions. While they are all made from the Corvina grape (or sometimes Rondinella or Molinara), Valpolicella is a conventionally made wine, whereby grapes are pressed and the juice is

fermented for varying lengths of time. The more esteemed Amarone is made from the same grapes, but in a far different manner. The best grapes are dried on straw mats until they're like raisins. Then they're pressed, capturing the concentrated juices that result in a rich, dry wine. For Ripasso, partially fermented Valpolicella wine is poured over the pressed grapes used to make Amarone, creating something richer than the light-bodied Valpolicella but less so than Amarone. This is just one example of enjoyable school night, weekend and holiday wines. You have options.

And for Cabernet lovers, school night Cabs could be anything from quality box wines, such as Bota Box or Out of the Box, to BV Coastal Estates or Chateau St. Jean's California selection — all friendly, easygoing wines. Joseph Carr or Chateau St. Jean's Sonoma Cabs are prime examples of a weekend option perfect for grilled strip steaks and those best friends you haven't seen since last month. And for upcoming holiday parties, consider in the Chateau St. Jean line the Sonoma Cinq Cepages. The '07 was awarded 90 points by Robert Parker and would be a memorable and elegant addition to your host's or your holiday table.

Whatever your preference, there is a wine suited for any occasion. Don't apologize for a weeknight BV Sauvignon Blanc or Hob Nob Pinot Noir, and don't hesitate to splurge on a La Crema Chardonnay, a Merry Edwards Sauvignon Blanc or a Tommasi Amarone. Whatever the occasion and whatever your taste, there is a wine just waiting to be the perfect companion for your Tuesday, Friday or Thanksgiving Day dinner. ♦

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

Wine Enthusiast 2011 Top 100 Selections & Wines from the 90's Club...Under \$25

Washington Hills Sauvignon Blanc '10 (WE Top 100)	90 pts. WE	Washington	\$6.79	(reg \$7.99)
Sebastiani Chardonnay '09 (WE Top 100)	91 pts. WE	Sonoma	\$9.99	(reg \$11.99)
Layer Cake Shiraz '09 (WE Top 100)	91 pts. WE	Australia	\$13.59	(reg \$15.99)
Francis Ford Coppola Votre Sante Chardonnay '09 (WE Top 100)	90 pts. WE	California	\$10.19	(reg \$12.49)
Concannon Conservancy Chardonnay '09 (WE Top 100)	90 pts. WE	Livermore Valley	\$10.19	(reg \$11.99)
Pacific Rim Riesling '10 (WE Top 100)	90 pts. WE	Columbia Valley	\$8.49	(reg \$9.99)
Montgras Quatro '09 (WE Top 100)	90 pts. WE	Chile	\$12.99	(reg \$14.99)
Hogue Columbia Valley Gewurztraminer '09 (WE Top 100)	90 pts. WE	Columbia Valley	\$ 8.33	(reg \$ 9.99)
Chateau St. Jean Sonoma Fume Blanc '09 (WE Top 100)	91 pts. WE	Sonoma	\$ 9.99	(reg \$13.99)
Avant Chardonnay '09 by Kendall Jackson (WE Top 100)	90 pts. WE	California	\$12.99	(reg \$14.99)
Rex Hill Willamette Valley Pinot Noir '09	93 pts. WS	Oregon	\$23.99	(reg \$28.99)
Gilles Ferran Cotes du Rhone 'Les Sablieres' '09	90 pts. WS	France	\$10.99	(reg \$14.99)
Chateau de Beaucastel Cotes du Rhone Coudoulet '08	91 pts. RP	France	\$21.29	(reg \$32.99)
St. Cosme Cotes du Rhone '10	90 pts. WS	France	\$11.99	(reg \$13.99)
Domaine Vndemio Cotes du Ventoux Imagine '10	95 pts. RP	France	\$19.99	(reg \$24.99)
Cercius Cotes du Rhone '10	93 pts. RP	France	\$12.99	(reg \$14.99)
Pascal Jolivet Sancerre '10	90 pts. WS	France	\$21.49	(reg \$24.99)
Domaine Andezon Cotes du Rhone '10	90 pts. RP	France	\$10.99	(reg \$12.99)
Fratelli Ravello Barolo '05	90 pts. RP	Italy	\$27.69	(reg \$32.99)
Xabec '08	92 pts. RP	Spain	\$12.99	(reg \$15.99)
Anima Negra '08 (AV2)	90 pts. RP	Spain	\$21.49	(reg \$24.99)
Bodegas Cal Blanca '07	90 pts. RP	Spain	\$11.99	(reg \$13.99)
Pago de Valdoneje '09	91 pts. RP	Spain	\$11.99	(reg \$13.99)
Bai Gorri Reserva '04	90 pts. RP	Spain	\$19.99	(reg \$29.99)
Splendore '07	90 pts. RP	Spain	\$12.99	(reg \$14.99)
Grandes Beso de Vino Selection '09	90 pts. WE	Spain	\$ 8.49	(reg \$ 9.99)
Martin Codax Albarino (Rias Baixas) '10	90 pts. WE	Spain	\$12.49	(reg \$14.99)
Isabel Mondavi Carneros Chardonnay '09	90 pts. WE	California	\$16.99	(reg \$19.99)
Chalone Vineyard Chardonnay '08	92 pts. WS	California	\$23.99	(reg \$27.99)
Woodward Canyon Cabernet Sauvignon Artist Series #17 '08	93 pts. RP	Washington	\$33.15	(reg \$38.99)
Buehler Cabernet Sauvignon '08	90 pts. RP	California	\$19.99	(reg \$24.99)
Baby Blue '08	90 pts. RP	California	\$20.99	(reg \$24.99)
Qupe Syrah '08	91 pts. W&S	California	\$15.29	(reg \$17.99)
King Estate Oregon Pinot Gris '09	92 pts. WS	Oregon	\$13.59	(reg \$15.99)
Sbragia Family Dry Creek Valley '10	91 pts. WS	California	\$16.99	(reg \$19.99)
Montebuena Tempranillo '09	90 pts. RP	Spain	\$10.19	(reg \$12.99)
Knez Winery Anderson Valley Pinot Noir '09	90 pts. ST	Anderson Valley	\$23.49	(reg \$27.99)
Crios Torrontes '10	91 pts. RP	Argentina	\$10.99	(reg \$12.99)
Bodegas Abanico Rua '10	90 pts. RP	Spain	\$ 8.49	(reg \$ 9.99)
Chateau Ste. Michelle Indian Wells Merlot '08	90 pts. WS	Columbia Valley	\$14.49	(reg \$16.99)
Malenchini Bruzzico '07 (80% Cabernet, 20%Sangiovese)	90 pts. WS	Tuscany	\$16.99	(reg \$19.99)
Emmolo Sauvignon Blanc '09	91 pts. WE	Napa Valley	\$12.99	(reg \$14.99)
Seghesio Sonoma Zinfandel '09	90 pts. WS	Sonoma	\$19.99	(reg \$24.99)
Marques de Casa Concha Cabernet Sauvignon '08	90 pts. WS	Chile	\$18.48	(reg \$21.99)
Marques de Casa Concha Chardonnay '09	90 pts. WS	Chile	\$13.99	(reg \$19.99)
Benziger Family Sonoma Coast Cabernet Sauvignon '07	90 pts. WE	California	\$16.99	(reg \$22.99)
Falesco Merlot '09	92 pts. RP	Italy	\$12.99	(reg \$14.99)
La Crema Chardonnay '09	93 pts. WE	Sonoma	\$16.99	(reg \$19.99)
Sonoma-Cutrer Chardonnay '09	91 pts. WE	Sonoma	\$21.49	(reg \$24.99)
La Crema Pinot Noir '09	90 pts. WE	Sonoma	\$21.49	(reg \$24.99)
Maipe Reserve Cabernet Sauvignon 2009	90 pts. RP	Argentina	\$12.99	(reg \$14.99)
Maipe Reserve Malbec 2009	90 pts. RP	Argentina	\$12.99	(reg \$14.99)
Graffigna Reserve Malbec 2008	90 pts. RP	Argentina	\$ 9.39	(reg \$10.99)
Catena Zapata 2009	91 pts. RP	Argentina	\$16.99	(reg \$19.99)
Schramsberg Mirabelle Brut Rose	93 pts. WS	California	\$22.99	(reg \$26.99)
Domaine Carneros Brut by Taittinger 2006	91 pts. WS	California	\$20.99	(reg \$24.99)
Mollydooker 'The Boxer' Shiraz 2009	91 pts. WS	Australia	\$21.99	(reg \$27.99)
Starmont Chardonnay 2008	90 pts. WS	Napa Valley	\$13.99	(reg \$16.49)
Alamos Seleccion Malbec 2008	90 pts. WE	Argentina	\$14.49	(reg \$16.99)
Lan Crianza 2006 (Top 100/WS)	90 pts. WS	Rioja	\$10.19	(reg \$11.99)
Mumm Napa Brut Prestige Sparkling Wine (Top 100/WS)	90 pts. WS	Napa	\$14.99	(reg \$19.99)
Tikal Patriota Bonarda/Malbec 2008	92 pts. RP	Argentina	\$17.99	(reg \$20.99)
Thorn-Clarke Terra Barossa Estate Grown Shiraz 2008	90 pts. RP	Australia	\$12.99	(reg \$14.99)

Look for 'Wines for Thanksgiving' in the November 2011 Issue of Grapevine!

All Treats, No Tricks! & Wines for Holidays, Weekends or School Nights

All Treats -- No Trick...

\$36 mail-in-rebate/12 btls mix 'n match	Pink Price	Mail-in-Rebate	Final Cost After Rebate	Reg Price
Earthquake Wines (California)	\$19.99	\$36.00/12 mix 'n match	\$16.99	(reg \$24.99)
Cabernet Sauvignon.....	\$19.99	\$36.00/12 mix 'n match	\$16.99	(reg \$24.99)
Petite Sirah.....	\$19.99	\$36.00/12 mix 'n match	\$16.99	(reg \$24.99)
Syrah.....	\$19.99	\$36.00/12 mix 'n match	\$16.99	(reg \$24.99)
Zinfandel.....	\$19.99	\$36.00/12 mix 'n match	\$16.99	(reg \$24.99)
7 Deadly Zins (California)	\$12.99	\$36.00/12 mix 'n match	\$ 9.99	(reg \$14.99)
Petite Petit '09 (California)	\$13.99	\$36.00/12 mix 'n match	\$10.99	(reg \$16.49)
6th Sense Syrah '09.....		California.....	\$13.59	(reg \$15.99)
The Velvet Devil Merlot '09.....		Washington.....	\$10.99	(reg \$12.99)
Poizin Zinfandel '09.....		California.....	\$16.99	(reg \$19.99)
Glenora Wine Cellars Booberry Breeze.....		New York.....	\$ 5.99	(reg \$ 6.99)
Vampire Pinot Noir '09.....		California.....	\$ 8.49	(reg \$ 9.99)
Vampire Pinot Grigio '09.....		California.....	\$ 8.49	(reg \$ 9.99)
Superstition Riesling/ Pinot Blanc.....		Germany.....	\$ 7.69	(reg \$ 8.99)

Holiday, Weekend and School Night Wines -- Wines for Any Occasion

Over the Top Holiday Wines...

Rialze Amarone della Valpolicella (91 Pts WS).....	Italy.....	\$31.89	(reg \$37.99)
Fratelli Revello Barolo '05 (90 Pts RP).....	Italy.....	\$27.69	(reg \$32.99)
Chimney Rock Stags Leap Cabernet Sauvignon '07 (94 Pts WE).....	California.....	\$49.99	(reg \$65.99)
Robert Mondavi Oakville Cabernet Sauvignon '08 (94 Pts WS).....	California.....	\$38.99	(reg \$49.99)
Ken Wright Cellars Mc Crone Vineyards '08 (93 Pts WS).....	Willamette Valley.....	\$46.99	(reg \$54.99)
Don Melchor Cabernet Sauvignon Puente Alto Vineyard '07 (93 Pts WS).....	Chile.....	\$59.99	(reg \$79.99)
Clos du Mont Olivet Chateauf-neuf-du-Pape '94.....	Chateauf-neuf-du-Pape.....	\$37.99	(reg \$45.99)
Martinelli Russian River Chardonnay '08 (90 Pts WS).....	Russian River Valley.....	\$49.99	(reg \$69.99)
Caymus Vineyards Napa Valley Cabernet Sauvignon '09.....	Napa Valley.....	\$67.99	(reg \$79.99)
Banfi Brunello di Montalcino '06 (92 Pts WE).....	Tuscany.....	\$55.99	(reg \$65.99)
Joseph Drouhin Puligny-Montrachet '08.....	Burgundy.....	\$48.99	(reg \$57.99)
Cheval des Andes '06 (96 Pts RP).....	Argentina.....	\$74.99	(reg \$88.99)

Weekend Wines...

St. Francis Sonoma County Cabernet Sauvignon '07.....	Sonoma.....	\$13.99	(reg \$19.99)
Joseph Carr Napa County Cabernet Sauvignon '09.....	Napa County.....	\$16.99	(reg \$19.99)
Santa Margherita Pinot Grigio '10.....	Italy.....	\$19.99	(reg \$26.99)
Buehler Vineyards Cabernet Sauvignon '08 (91 Pts WS).....	Napa Valley.....	\$19.99	(reg \$24.99)
Mumm Napa Brut Prestige (90 Pts WS/Top 100).....	Napa Valley.....	\$14.99	(reg \$17.99)
Carmel Road Pinot Noir '09.....	Monterey.....	\$14.49	(reg \$16.99)
Robert Mondavi Napa Valley Cabernet Sauvignon '08.....	Napa Valley.....	\$19.99	(reg \$24.99)
Starmont Chardonnay '08 (90 Pts WS).....	Napa Valley.....	\$13.99	(reg \$16.49)
Xabec '08 (92 Pts RP).....	Spain.....	\$12.99	(reg \$14.99)
Catena Malbec '09 (90 Pts WS).....	Argentina.....	\$16.99	(reg \$19.99)
Chateau de Segries Lirac Red Rhone Wine '09.....	Rhone Valley.....	\$15.49	(reg \$17.99)
Vincent Marie-Antoinette Pouilly-Fuisse '09.....	Burgundy.....	\$18.99	(reg \$22.49)

School Night Wines...

Beaulieu Vineyard Coastal Sauvignon Blanc.....	California.....	\$ 5.00	(reg \$ 8.99)
Beaulieu Vineyard Cabernet Sauvignon.....	California.....	\$ 6.99	(reg \$ 9.99)
Colores del Sol Malbec.....	Argentina.....	\$ 7.99	(reg \$ 9.99)
Flip Flop Wines (Pinot Grigio, Pinot Noir, Moscato, Riesling).....	California.....	\$ 5.99	(reg \$6.99)
Almira Los Dos '09 87 Pts (RP).....	Spain.....	\$ 6.49	(reg \$ 7.99)
Menage a Trois California Red '09.....	California.....	\$ 8.99	(reg \$11.99)
Villa Pozzi Nero d'Avola & Pinot Grigio.....	Italy.....	\$ 5.99	(reg \$ 7.99)
Cristalino Brut Rose Cava (inexpensively priced bubbly).....	Spain.....	\$ 6.99	(reg \$ 7.99)
Concannon Pinot Noir '09.....	California.....	\$ 7.99	(reg \$ 8.99)

...And 3/\$24.99 mix 'n match any of the four wines below.....	Mix 'n Match	3/\$24.99	(reg \$9.99ea)
Cupcake Vineyards Sauvignon Blanc '09.....	New Zealand.....	3/\$24.99	(reg \$9.99 ea)
Newman's Own Cabernet Sauvignon.....	California.....	3/\$24.99	(reg \$9.99 ea)
Vidal-Fleury Cotes du Rhone '07 (88 Pts RP).....	Rhone Valley.....	3/\$24.99	(reg \$9.99 ea)
Kunde Viognier.....	Sonoma.....	3/\$24.99	(reg \$9.99 ea)

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

Sat 10/22, 11/5 & 11/12: Try our New Arrivals: Check out our latest vinous gems for cool Autumn nights.

Fri 10/21: Staff Picks: Taste what we like to drink and discover potential new favorites of your own. See Staff Picks below.

Fri 10/28: Anniversary Tasting Part I: We'll welcome Joseph Carr to pour his wines and sign bottles from 3 to 5, and we'll also have a few other tasting stations with special hors d'oeuvres from 4 to 8.

Sat 10/29: Anniversary Tasting Part II. More special wine tasting stations with hors d'oeuvres to complement them.

Fri 11/5: School Nights & Weekends: Delicious wines for school nights and for wonderful — exhale — weekends.

Fri 11/11: Weekends and Special Occasions: At this festive tasting, we'll compare wines for weekends and wines for special occasions.

Caramel Apple Cosmo

3/4 parts Hiram Walker Caramel Apple Liqueur
1 1/2 parts Absolut Citron
1/2 part lime juice
1 part cranberry juice
apple slice



Build ingredients in a mixing glass with ice. Shake and strain into a chilled cocktail glass. Garnish with an apple slice, and toast to October.

Fettuccine with Porcini

Adapted from the New York Times

Serves 4

2 ounces dried porcini
5 tablespoons extra virgin olive oil
1 1/2 ounces pancetta, finely diced
2 cloves garlic, sliced
Salt and freshly ground black pepper
1 pound fresh fettuccine



4 eggs at room temperature, beaten
1 1/2 tablespoons minced flat-leaf parsley leaves
Grated Parmigiano-Reggiano for serving.

1. Place porcini in a bowl, cover with about 1 cup warm water, and soak 30 minutes. Drain well, straining liquid into large measuring cup. Place porcini on several thicknesses of paper towel, cover with paper towel and press to remove moisture. Cut very large pieces in half.

2. Meanwhile, heat 3 tablespoons oil in a skillet large enough to hold pasta for 4 servings. Add pancetta and sauté until barely beginning to brown. Add garlic and sauté another minute or so.

3. Add porcini and cook until heated through and beginning to brown. Remove from heat. Season with salt and pepper. Warm 4 plates.

4. Bring a pot of salted water to a boil for pasta. Cook pasta about 3 minutes and drain well. Transfer to skillet, add remaining oil, and cook over low heat to incorporate and heat ingredients. Gradually add 3/4 cup porcini liquid. When some has been absorbed, remove pan from heat. Add eggs and fold together quickly, to warm eggs without scrambling them. Add a little more liquid if needed. Immediately divide among plates and garnish with parsley. Serve at once with cheese alongside. Pour your favorite Pinot Noir, and enjoy.

October Staff Wine Picks

Sheila: Montaubret Brut Champagne (Champagne) \$25.49 (reg \$29.99) To celebrate Wine & Spirits of Slingerlands' 14th anniversary, Sheila loves this Champagne. Mostly Pinot Noir with a little Chardonnay, it has expressive floral notes with hints of peach and mineral tones on the complex, long finish. Happy Anniversary!

Damian: Fattoria di Rodano Chianti Classico '06 (Tuscany) \$16.99 (reg \$19.99) Ample fruit, earth and baking spice notes sing in the glass of this medium-bodied and perfectly balanced Chianti. A beautiful wine.

Denise: Cercius Cotes du Rhone '10 (Rhône Valley) \$12.99 (reg \$14.99) 93 Pts (WA) A blend of Grenache and Syrah, this delicious Rhône gem has a nose of black raspberry, cherry, licorice and pepper. An excellent quaffer.

Graham: Cuvée de Peña (French Pyrenees) \$8.49 (reg \$10.99) 90 Pts (WA) Made from Grenache, Syrah and Carignan, it is medium-bodied with black cherry aromas and light, spicy notes with soft silky tannins.

Kris: Red Rock Winemaker's Blend Reserve '09 (California) 3/\$24.99 (reg \$9.99 ea) Made from Merlot, Cabernet Sauvignon and Petite Sirah. It has dark berry jam flavors and black fruit integrated harmoniously.

Ted: Chateau de Paraza Cuvee Speciale Rouge Minervois '09 (Languedoc) \$8.49 (reg \$9.99) A blend of Syrah, Grenache and Mourvedre, it has lush texture with spicy, ripe, dark fruit flavors and soft tannins.

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

Happy Anniversary to Wine & Spirits of Slingerlands!

It was 14 years ago this October when Sheila opened the doors to Wine & Spirits of Slingerlands. The wine business has been great to Sheila, and she has been and continues to be terrific to her customers. To celebrate this special day -- October 30th, to be exact -- we will have a weekend extravaganza of tastings on October 28th and 29th with special hors d'oeuvres. On Friday, in addition to our own special tasting, we will welcome Joseph Carr, who will be here from 3 to 5 to pour his wines and sign bottles. And there will be plenty more on Saturday. We hope to see you.