



Grapevine

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

Cheers to Organic, Biodynamic & Sustainably Made Wines!



There is much talk about organic products, these days, but the legitimacy of calling wine *organic* involves more than forsaking Miracle Gro. Even if grapes are grown without chemicals, organic certification demands adhering to specific standards set forth by a government agency.

Wineries that practice organic may choose not to be certified, whether to avoid costs, red tape or the stigma that can accompany the term. It's about more than just how the grapes are grown. Winemaking techniques are held to organic standards, too. Manipulation of wines using reverse osmosis, added sulfites (more on that one below) or flavor additives such as oak chips is prohibited; and wild yeasts — found on grape skins of unsprayed grapes — in lieu of commercially produced yeast, is preferable for fermentation.

Wines from **Frey Vineyards** are certified organic and contain no sulfites. You'll find a display of Frey wines in the store, including the **2012 Chardonnay \$12.99** (reg \$14.99), perfect for a Mother's Day dinner of crab cakes or creamy Spring Onion Soup (featured on page 2), and the **2011 Cabernet Sauvignon \$14.49** (reg \$16.99) for your Memorial Day barbecue.

Sulfites, aka sulfur dioxide, occur naturally in wine, as they are a by-

product of yeast metabolism during fermentation, acting as a preservative, due to antioxidant and antibacterial properties. The use of additional sulfites has its proponents and opponents, and both sides feel strongly. Some vintners add only a small amount, just enough to preserve the wine and provide some aging potential. In the US, wines labeled *organic* may not contain any added sulfites. Wines made from organic grapes but with added sulfites are labeled *wine made from organic grapes*.

Bonterra and **Emiliana Natura** wines are both made with organic grapes and contain added sulfites, albeit far less than commercially produced wines. Among the spectrum of Bonterra wines, the **2012 Viognier \$12.99** (reg \$14.99) would flatter spicy Thai. Grilled pork tenderloin? Consider the **2013 Natura Pinot Noir \$8.49** (reg \$9.99).

How do biodynamic winemaking and sustainable practices differ from organic? Some biodynamic and sustainable practitioners are opposed to organic because, among other reasons, it requires more soil tillage to control weeds. Biodynamics treats the vineyard as a holistic, self-supporting living organism. It incorporates homeopathic treatments and considers astronomical and astrological factors — pruning and

harvesting in harmony with the earth's cycles, for example. However, it does not mean that a wine is certified organic.

Cover crops are planted in between rows of grapevines, adding natural nitrogen, nourishing the soil and reducing the need for irrigation. These crops are composted and added back to the soil. Sheep or grazing animals control the weeds, and chickens keep the insect population in check and agitate and naturally till the soil with their feet. As with organic, calling a vineyard *biodynamic* entails completing a rigorous certification process.

Though there are no set standards or certification process for a winery to practice sustainably, wineries that respect and nurture the ecology of the vineyard while minimizing chemical treatments and energy use are considered sustainable.

The certification on a label specifies and guarantees that a wine is either organic, made with organic grapes or is from a biodynamic or sustainable vineyard; but as said above, not all wineries indicate this on their labels. A terrific example is the **Fleury Rosé de Saignée Brut Champagne \$52.99** (reg \$62.99), an elegant, beautiful Champagne. It is not uncommon outside the US for wines to fall into one of these

categories, but vintners are less inclined to specify it on the label.

Wine is a special part of any meal. If you'd like to try a few more organic or biodynamic options...

The **2012 Telmo Rodriguez LZ Rioja \$12.99** (reg \$14.99), **2012 Domaine de Pajot Les Quatre Cepages 3/\$24.99** (reg \$9.99 ea), **2009 Green Truck Zinfandel \$10.19** (\$11.99) and **2011 Luretta Gutturmo Superiore Bonarda-Barbera \$15.39** (reg \$17.99) are all made from organic grapes; and the **2011 Pacific Rim Riesling \$12.99** (reg \$14.99) is made from organic grapes and comes from a sustainably farmed vineyard. Check out some of these delicious wines and raise a glass to a long awaited and *green* Spring! ♦

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

Did you know...

It takes about three years for a newly-planted vine to produce grapes that would be considered merely suitable for winemaking.

Wine Tastings Fri, 4-7 & Sat, 2-5

Fri 5/9: Staff Picks: Taste what the Wine & Spirits of Slingerlands staff likes to drink (see Staff Picks below).

Sat 5/10: Wines for Mother's Day: Whether she likes whites, rosés, reds or sparklers, we'll have something for everyone.

Fri 5/16: Bonterra Organic Wines: We'll pour Bonterra wines made from organic grapes (see page 1), including their Sauvignon Blanc in honor of Sauvignon Blanc Day.

Sat 5/17, 5/24 & 5/31: New Arrivals: We'll pour a stellar line-up of our latest, greatest discoveries.

Fri 5/23: Barbecue Wines: Wines for your Memorial Day barbecue and a special Chardonnay for Chardonnay Day.

Fri 5/30: NYS Wines & Spirits: A special NYS tasting, featuring Finger Lakes wines and Hudson Baby Bourbon.

News & Our Latest Goings-on

Renewed Respect for Finger Lakes Wines

Sheila's latest read, *Summer in a Glass: The Coming of Age of Winemaking in the Finger Lakes* by Evan Dawson, has given her a renewed appreciation for Finger Lakes wines. With charming and captivating stories of Anthony Road winemaker Johannes Reinhardt, Hermann Wiemer and the family of Dr. Konstantin Frank, among many others, Sheila felt as if she had come to know all of these winemaking pioneers. To celebrate what she calls a 'beautiful book', as well as honoring New York State's much heralded winemaking region, the store will host a special wine tasting, devoted to Finger Lakes wines and New York spirits on Friday, May 30th from 4 to 7.

We hope you'll join us and let yourself fall in love with Finger Lakes wines. See you then!

On a recent trip to Newport, Sheila fell in love with two cocktails at The Spiced Pear Restaurant at the Chanler at Cliff Walk.

Cliff Hanger

1 1/2 oz Absolut Pear
1/2 oz Absolut Raspberry
1 oz cranberry juice
Splash of Chambord
Juice from one lime wedge
Extra lime wedge for garnish



Combine all but the lime wedge in a shaker with ice; strain into a martini glass and garnish with the extra lime wedge.

Robin's Nest by Maurice

2 oz Absolut Pear
1/2 oz Cointreau
1 oz cranberry juice
Juice from one lime wedge
Twist or orange zest for garnish



Combine all but the orange zest in a shaker with ice; strain into a martini glass and garnish with the orange zest.



Creamy Spring Onion Soup

Adapted from *Food and Wine* magazine

In a large pot, heat the oil. Add the white and tender green parts of the scallions, along with the leeks, fennel and onion; season with salt and white pepper. Cook over low heat, stirring, until the vegetables begin to soften, 15 minutes. Add the wine and boil over high heat until reduced to a few tablespoons, 12 minutes. Add the water and cream and bring to a simmer. Cook until the vegetables are very tender and pale green, 15 minutes. Working in batches, puree the soup in a blender and return it to the pot. Season with salt and white pepper. Add the scallion green tops and cook just until softened, 2 minutes.

In a medium bowl, whisk the buttermilk with the goat cheese. Ladle the soup into shallow bowls, drizzle with the creamed goat cheese and serve.

SUGGESTED PAIRING A light, lemony Chardonnay or elegant Champagne like the **2012 Frey Chardonnay** or **Fleury Rosé de Saignée Brut Champagne** (both on page 1).

May 2014 Staff Wine Picks

Sheila: NV Bohigas Brut Rosat Cava (Spain) **\$12.99** (reg \$14.99) A 90/10 blend of Pinot Noir and Trepas. The nose of flowers and red fruit is balanced by the bubbly crispness. Pair with seared salmon and roasted asparagus.

Ted: 2012 A. Portella Mencia (Spain) **\$12.99** (reg \$14.99) **90 Pts (ST)** Powerful aromas of black berries, licorice, violet and cracked pepper. Lush, intensely flavored and smooth. Beautiful with grilled steak and avocado salad.

Joe: 2010 Wildewood Wine Company Pinot Noir (Willamette Valley) **\$13.59** (reg \$15.99) Delicate aromas of cherry, tobacco and leather come together seamlessly, culminating in a soft, dry finish. Enjoy with a simple roast chicken.

Bill: 2012 Domaine Michel Barraud 'Les Pierres Dorées' (Macon-Villages, Burgundy) **\$11.99** (reg \$13.99) Made from old vines Chardonnay, this rich wine redolent of citrus, apples and pears and a generous mouthfeel begs for lobster.

Graham: 2010 La Sacristie de la Vieille Cure (Fronsac, Bordeaux) **\$15.29** (reg \$17.99) Made with 80% Merlot and the rest Cabernet Sauvignon and Cabernet Franc, the ripe fruit and mellow tannins are a natural with classic steak frites.

Damian: 2010 Monte Hiniesta (Spain) **\$11.99** (reg \$13.99) **92 Pts (RP)** Made from Tinta de Toro, it has intense full body with notes of blackberries, raspberries and a touch of balsamic and would be sublime with Jamaican jerk chicken.

Ian: 2011 Martín Códax Albariño (Rias Baixas, Spain) **\$12.49** (reg \$14.99) Aged in stainless steel, this vivacious, clean white has aromas of green apples and herbs and a round, fresh palate. Pair with grilled whole snapper or risotto.