



March 2017

# Grapevine

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

## In France...a Stellar 2015 Vintage

**W**ord has it that the 2015 vintage of French wines is stellar, and we agree. After a hot summer with cooling rains late August and early September, the 2015 wines from France are something to celebrate. Particularly in Bordeaux, Burgundy, Loire Valley and Rhone Valley.

**In Bordeaux**, the extreme heat and drought during the summer months brought about an early ripening and harvest by one to two weeks. The gentle rains that followed cooled off temps, providing relief and preventing the raisiny character and weak acidity that afflicts heat-worn vines; but there was not so much rain that it caused mildew. Grapes reaped the best of both, resulting in exquisite balance. For whites, the property of **Château Gravelle-Lacoste** by Hervé Dubourdieu is situated in one of the appellation's cooler microclimates with exceptionally stony soil. Comprised of 75% Semillon, with the rest from Sauvignon and a touch of Muscadelle, it is clean and flinty. \$14.49

**Château de Bon Ami** from Le Puy in the Gironde area of Bordeaux is a 70/30 blend of Merlot and Cabernet Franc. Daytime heat and cooler nights concentrated the aromas of



Michel Chapoutier's vineyard in Côtes du Roussillon in Southern France.

this stainless steel-aged wine. \$8.49

**In Burgundy**, the high heat and water-stress, thickened skins encouraged ripening with harvest completed by early September. With concentrated fruit and good acidity, quality is high, but quantity is low, thanks to those thickened skins and beautiful ripeness. **Les Héritiers du Comte Lafon** from the Macon is organic and biodynamic. This lovely Chardonnay tastes of bracing minerals and ripe stone fruits. \$23.49

**Maison Chanzy Rouge** by Jean-Baptiste Jessianne comes from Bouzeron in the heart of Burgundy. This Pinot Noir has vibrant fruit and roundness, thanks to those fully ripened grapes. \$16.99

**Loire Valley** conditions were similar to Bordeaux, producing beautiful wines. **Fournier Père & Fils' Sancerre Blanc** from Verdigny was #48 on Wine Spectator's Top 100 for 2016, scoring 92 points. With subtle notes of anise, this Sauvignon Blanc is full and round with a crisp finish. \$18.99

**Domaine Martin's Sancerre Rouge** from Chavignol is a sustainably produced Pinot Noir. Coming from high altitude vineyards, the wine was fermented in tank and aged in neutral oak, resulting in cola aromas and cranberry flavors. \$18.99

**The Rhone Valley** had a hot July, a perfectly warm August and pleasantly cool September mornings during and after harvest, allowing ample time for cold

maceration before the onset of alcohol fermentation. This extracts more flavor and color and results in roundness over tartness. The biodynamic **Parallèle 45 Cotes du Rhone Blanc** by Paul Jaboulet Aîné is made from 50% Grenache Blanc, with the rest comprised of Marsanne, Viognier and Bourbolenc. Its floral nose and palate of stone fruits is a fine example of how those cool mornings allowed the wine to develop. \$10.99

**Michel Chapoutier's Bila-Haut** from the Côtes du Roussillon Villages is 50/40/10 Grenache/Syrah/Carignan and earned 93 points from Robert Parker. Aged in concrete tank and stainless steel, Parker calls it 'unctuous and luxuriously textured.' \$10.99.

Look for 2015 reds from select appellations in Bordeaux, Burgundy and the Rhone Valley that are still aging. In the mean time, enjoy these terrific 2015s from neighboring vineyards. You won't be disappointed. ♦

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**Did you know...** The most widely planted grape variety in Bordeaux is Merlot, followed by Cabernet Sauvignon.

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

In addition to the tastings below, we'll have plenty of New Arrivals tastings.

**Fri 3/10: March Staff Picks:** Our latest favorites.

**Fri 3/17: Wines for Corned Beef Dinner:** A selection of pairings for your luck o' the Irish Friday night dinner.

**Fri 3/24: French Wines from Page 1:** We'll feature the much lauded 2015 French wines from the front page article.

### Sole Meunière Amantine *Adapted from Saveur Magazine*

1 cup (2 sticks) unsalted butter  
1 tbsp. red wine vinegar  
2 tsp. fresh lemon juice  
Canola oil, for frying  
2 cups milk  
2 eggs  
2 cups flour  
4 (8-oz.) sole filets  
Kosher salt and ground black pepper, to taste  
¼ cup sliced almonds, toasted  
1 tbsp. minced parsley, for garnish  
1 lemon, cut into slices, for serving



Heat butter in an 8" skillet over medium heat; cook, stirring, until solids turn dark brown, 20-25 minutes. Remove from heat; whisk in vinegar and lemon juice; set sauce aside.

Pour oil into a 6-qt. Dutch oven to a depth of 2"; heat over medium-high heat until a deep-fry thermometer reads 350°. In a shallow dish, whisk together milk and eggs; put flour into another shallow dish. Season fish with salt and pepper. Working with one filet at a time, dip fish in flour and then in egg mixture, shaking off excess. Return filets to flour; transfer to a rack over a baking sheet. Working in two batches, fry fish until golden brown, 5-6 minutes, then drain on paper towels. To serve, divide fish between 4 plates; sprinkle almonds on top. Whisk sauce and spoon over fish. Garnish with parsley; serve with lemon slices and Sheila's staff pick.

## News & Events

Our Academy Awards tasting on February 24th featured the same Francis Ford Coppola wines the stars enjoyed, poured by Tamar, our own superstar, along with classic movie fare — popcorn and candy. We'll have more great tastings this month with new wines arriving almost daily. Check out our weekly email blast and pencil us in for your weekend festivities.



### French 75

*Adapted from Saveur Magazine*

*Named for an innovative piece of French artillery and comprising just four ingredients--vodka, lemon, simple syrup, Champagne--the French 75, when made properly, features nose-tickling bubbly as the gateway to a perfectly integrated combination of clean vodka and citrus.*



Makes 2 cocktails

#### INGREDIENTS

2 oz. Grey Goose vodka  
1 oz. simple syrup  
1 oz. fresh squeezed lemon juice  
Charles de Fère sparkling wine  
Lemon twists, to garnish

#### DIRECTIONS

Combine vodka, simple syrup, and lemon juice in a cocktail shaker filled with ice. Shake until well chilled and strain into two glasses. To serve, top each with sparkling wine and a garnish of lemon twist.

## March 2017 Staff Wine Picks

**Sheila: 2015 Bernard Defaix Petit Chablis (Burgundy) \$14.49 (reg \$16.99)** Grown on lower elevation sites than Grand Crus — hence, 'Petit' — it has bracing minerality with clean notes of green apple and lemon. \*Sole meunière amantine

**Joe: 2015 Grayson Merlot (California) \$8.99 (reg \$11.99)** Aged in French oak, it has aromas of black cherry preserves and white chocolate, with a rich finish of elaborate oak and soft tannins. \*Lamb burgers with Gouda

**Max: 2014 Rancho Zabaco Heritage Vines Zinfandel (Sonoma County) \$12.99 (reg \$14.99)** Opening with mouthwatering blackberries, the soft structure leads to a smooth peppercorn finish. \*Grilled chorizo and black beans

**Ian: 2015 Hardin Cabernet Sauvignon (Napa Valley) \$23.99 (reg \$27.99)** Blended with 2% Cabernet Franc and aged in French oak for 22 months, it tastes of intense plum, cherries and baking spices. \*Grilled ribeye

**Carol: 2016 Gerard Bertrand Côte des Roses Rosé (Languedoc) \$11.49 (reg \$13.49)** A blend of Grenache, Cinsault and Syrah, it is bone dry with fresh aromas of summer berries and white flowers. \*Shrimp risotto

**Karen: 2013 James T. Prosody CC Pinot Noir (Santa Lucia Highlands) \$13.59 (reg \$15.99)** Aged in seasoned and new French oak, it has aromas of black cherries, lavender and mint, with a structured finish. \*Cedar plank salmon