



Grapevine

October 2019

Price Chopper Plaza 1355 New Road Slingerlands, NY

Price Chopper Plaza
1355 New Scotland Road Slingerlands, NY 12159
518.439.5535 slingerlandswine@yahoo.com

Happy 22nd Anniversary with a Bourbon Bash!

Happy 22nd anniversary to Wine & Spirits of Slingerlands! To celebrate, we bought an **Elijah Craig** Bourbon barrel and the very same bourbon that was aged inside that particular charred oak vessel. The bottles sitting on top of it hold inside our private barrel's own aged spirit, amber and rich and lovely. After tasting samples from a number of small batches, our staff settled on a favorite, one that we hope may become yours, too.

First, a little background. Made by Heaven Hill Distillery, **Elijah Craig Bourbon** is named for the 18th century Baptist preacher credited as the pioneer of charring oak barrels used to age bourbon. Virginia born, Reverend Craig later moved to Kentucky where he became a distiller and continued to preach the gospel. No definitive explanation exists for how the charring process came to be, but a favorite myth is that a fire at his distillery burned some of the barrels; being too parsimonious to replace them with new ones, he used them and discovered the rich taste imparted by the char.

So, how did we come to buy our own bourbon barrel? Each year Elijah

Craig's Master Distiller hand selects a small quantity of Heaven Hill barrels between the ages of 8 and 12 years deemed worthy of the Private Barrel process. These barrels are the truest reflection of bourbon's transformation. Whether it's the number of years' aging, temperature fluctuation of the barrel's place in the rickhouse or the amount of charring that gives each small batch its unique flavor, this process is a step away from tasting bourbon straight from the rickhouse.

Once we chose our favorite small batch bourbon, aged 10 years, the rickhouse crew strained all sediment and barrel remains and sent our special *barrel select* to be bottled. Private batch availability is limited and in

order to adhere to traditional practices, this process is labor intensive and slow, but trust us when we tell you that it is more than worth the wait.

We are especially proud to bring to you our private batch bourbon and hope that you'll join us at our **22nd anniversary 'Bourbon Bash' tasting**, featuring Meghan Leary, local author of *Whiskey for Women* on Friday, October 18th from 4 to 7. Ms. Leary will be here to talk whiskey and sign books. In addition to our own **Elijah Craig 10-Year Private Batch**, we'll taste **Elijah Craig Barrel Proof**, **Evan Williams 'Extra Aged' Kentucky Straight** and **Single Barrel Vintage**, and **Larceny Very Special Small Batch** bourbons.



Naturally, we'll also have a special wine tasting, TBA.

And to pair with those sips of bourbon and wines, we'll have hors d'oeuvres by Brian Farley, chef and owner of Emma Cleary's Café. Now that's a celebration.

We're proud of our 22 years here at Wine & Spirits of Slingerlands, and we are thankful to our customers who continue to make it possible for us to be a part of the area's wine and spirits community. We hope to see you at our anniversary **Bourbon Bash** and wine tasting and the days before and after. Until then, *cheers*. ♦

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

Did you know...Angel's Share is a term used in the wine and spirits industry that refers to the portion of wine or spirits that is absorbed by the barrel's porous wood—simultaneously adding barrel flavor to the aging spirits or wine as well as claiming its own thirsty share. The wood absorbs distillates, such as sulfur; in return, it imbues the liquid with unique flavors. There is an enigmatic harmony between whiskey or wine and wood. However, there is a loss of about 2% of the total volume per year of aging. Because the liquid is said to evaporate into the heavens, it was dubbed the *angel's share*.

Wine Tastings Fridays, 4-7 & Saturdays, 2-5

Days not mentioned will feature New Arrivals.

Fri 10/4: New vintages and arrivals

Fri 10/11: October Staff Picks

Sat 10/12: American wines for Columbus Day

Fri 10/18: Our 22nd anniversary Bourbon Bash (see page 1) and a wine and Champagne tasting with a

special appearance by local author and whiskey aficionado Meghan Leary. *Hors d'oeuvres by Emma Cleary's Café.*

Fri 10/25: Italy, France, Germany and Spain: Let's taste! Plus, a Jack Daniels tasting

Fri 11/1: Whites and reds for autumn bakes and braises

Mussels in Pernod with Pancetta

Mussel season is just starting. This seasonal dish is a wonderful way to warm up the house and reconnect with indoor cooking.



2 Tbsp olive oil
4 oz small diced pancetta
thinly sliced shallots
2 tsp minced garlic
1 cup plus 2 Tbsp Pernod
2 Tbsp tomato paste
2 cups peeled tomatoes, diced
1/4 tsp salt
1/4 tsp crushed red pepper flakes
4 lb mussels, scrubbed and de-bearded
2 T chopped fresh basil leaves
2 T chopped fresh parsley leaves

Set a very large sauté pan over medium heat and add the olive oil. Once the oil is hot, add the pancetta and render until crispy, about 6 minutes. Add the shallots and sauté, stirring often, for 1 minute. Add the garlic and sauté for 30 seconds. Raise the heat to medium-high and deglaze the pan with one

cup Pernod, reducing until nearly evaporated, about 3 to 4 minutes. Add the tomato paste, diced tomatoes, salt and crushed red pepper flakes and bring to a boil. Add the mussels and remaining 2 Tbsp Pernod to the pan and stir once, cover with a lid and cook until the mussels just begin to open, about 4 to 5 minutes. Remove the lid, add the basil and parsley and stir the mussels. Serve in large, deep bowls with French fries or French bread and Bill's staff pick, below.

Gold Rush

Adapted from elijahcraig.com

A modern classic cocktail to keep you warm during October's chilly evenings.

2 oz Elijah Craig Small Batch Bourbon
3/4 oz Domaine de Canton Ginger Liqueur
1/2 oz fresh lemon juice

A brandied cherry or two for garnish



Combine all ingredients in a mixing glass, add ice and shake until well chilled. Strain into a cocktail glass and garnish with a brandied cherry.

October 2019 Staff Wine Picks

Sheila: 2016 Ramey 'Fort Ross' Chardonnay (Sonoma Coast) **\$34.99** (reg \$40.99) **96 WE** Grapes from a special vineyard site are pressed whole cluster, undergoing full malolactic fermentation in barrel, with sur lies bâtonnage and 12 months' aging in new French oak. It is aromatic and rich with a long finish. *Fettuccine with crab and crème fraîche

Ian: 2017 Chateau Maris 'La Touge' (Languedoc) **\$15.99** (reg \$18.99) **90 RP** From the Minervois La Livinière appellation, this organic, biodynamically produced blend of Syrah and Grenache is aged in seasoned oak and cement tank. Medium- to full-bodied, it has delicious blue and black fruit flavors with peppery notes. *Strip steak and mushrooms

Brian: 2016 Shatter Grenache by Joel Gott (Roussillon) **\$18.99** (reg \$21.99) The rocky soil retains the daytime heat, allowing slow ripening Grenache to reach full ripeness despite cool nights. Aged in new oak barrels, the wine is round and intense with bright fruit character. *Porterhouse pork chop and mashed potatoes

Ted: 2012 Contratto Pas Dosé Millesimato Sparkling Wine (Piedmont) **\$22.99** (reg \$27.99) **93 RP** This sparkling stunner is an 85/15 blend of Pinot Noir and Chardonnay made *metodo classico*, with the secondary fermentation in bottle and is aged sur lie for 48 months prior to disgorgement. *Lobster risotto

Bill: 2019 Domaine Bousquet 'Virgen' Organic Red Blend (Mendoza) **\$10.19** (reg \$11.99) This organic blend of Malbec, Cabernet Sauvignon and Cabernet Franc grown at the foothills of the Andes is made with no added sulfites. It is elegant with floral aromas and a palate of soft red and black fruits. *Mussels in Pernod with pancetta, *see recipe above*

Tony: 2017 Equis 'Equinoxe' Crozes-Hermitage (Northern Rhone Valley) **\$16.99** (reg \$19.99) Made from 100% organic Syrah, this elegant, earthy wine was fermented and aged in concrete tank and large wooden vats to allow the dark fruit and peppery notes shine through. *Lollipop lamb chops and roasted potatoes