



# Empire Wine

## & Liquor Outlet



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# Easter Wines & Treats

**Easter is Sunday, April 4th**

**DON'T FORGET TO STOCK UP ON WINE FOR YOUR EASTER DINNER. SHOP ONLINE FOR EASY IN-STORE PICKUP OR DELIVERY!**



Besides the Mimosa, the Blood Mary is the undisputed queen of the brunch cocktail world. Savory and spicy while still being refreshing, the iconic red drink is known for its restorative qualities, as well as for providing the opportunity to garnish with enthusiasm. But not all Bloody Marys are the same: for this adaptation, we lose the tomato juice in favor of carrots, lemon juice, honey syrup and caper brine.

## Bunny Mary

### INGREDIENTS

- 1 1/2 ounce aquavit or vodka
- 3 ounce carrot juice
- 1/2 ounce lemon juice
- 1/2 ounce honey syrup (equal parts honey and water)
- 1 teaspoon Crystal hot sauce
- 1 teaspoon caper brine
- Garnish: Pimenton salt rim\*
- Garnish: Parsley sprig



**Directions:** Coat the rim of a Collins glass with the pimenton salt and fill with ice. Combine all of the ingredients in the glass, and stir until chilled. Add more ice if needed. Garnish with a parsley sprig.

\*Pimenton salt rim: Combine 1 tablespoon smoked sweet paprika, 1 tablespoon salt and 1/2 tablespoon cayenne pepper in a small bowl, enough to rim 14 glasses.



### Domaine Blain Soeur & Frere Brouilly 2018

Empires price: **\$21.95** per 750ml

**Vinous 91**  
 "Brilliant violet color. Aromas of fresh red/blue fruits, candied flowers and smoky minerals pick up a spicy nuance with air. Taut and focused on the palate, offering appealingly sweet raspberry, boysenberry and spicecake flavors that very slowly loosen up on the back half. Shows appealing vivacity and finishes gently sweet and quite long, with fine-grained tannins making a late appearance.



### Kruger-Rumpf 'Estate' Riesling 2019

Empires price: **\$13.95** per 750ml

**James Suckling 90**  
 "Plenty of citrusy charm and attractive balance of juicy fruit and crisp, slightly sappy acidity make this just off-dry estate riesling easy to enjoy. Drink now. Screw cap." Vineyard: a Cuvée of Kapellenberg and Dautenpflinger selection of the younger vineyards 15-25 years. Production: stainless steel, fermentation with natural yeasts



### E. Guigal 'Rose' Cotes du Rhone 2019

Empires price: **\$12.95** per 750ml

**Vinous 90**  
 Light, bright orange-pink. Vibrant red currant, raspberry and orange zest aromas show very good clarity and take on a spicy white pepper quality with air. In a lithe, precise style, offering tangy red berry and blood orange flavors and a subtle floral nuance. Finishes taut and dry, with clinging spiciness and a touch of succulent herbs. This a pretty grown-up wine for the category.



### Juve Y Camps Pinot Noir Brut Rosé NV

Empires price: **\$13.45** per 750ml

**Wine Advocate 91**  
 "The NV Pinot Noir Brut Rose, a non-vintage sparkling wine from Pinot Noir grapes, which is quite dark-colored, displays a bright cherry red color with a showy nose of cherries, truffles and strawberry jam with a fresh, pungent palate, balanced acidity and flavors. Different, with a strong personality.



### Francois Chidaine 'Clos de la Grange' Sauvignon Blanc

Empires price: **\$12.95** per 750ml

"Year in, year out, one of the finest Sauvignon Blanc values coming from the Loire Valley. Rockstar Loire producer Francois Chidaine makes this custom cuvee especially for Polaner Selections. It boasts notes of citrus and stonefruit on the nose, followed by lovely acid and mineral undertones on the palate.



### Bodegas Ponce Clos Lojen 2019

Empires price: **\$10.95** per 750ml

**Wine Advocate 92**  
 "The entry-level Bobal 2019 Clos Lojen mixes grapes from two villages, Villanueva de la Jara and Iniesta. The grapes fermented with full clusters in 4,500-liter oak vats and matured in 10,000- and 15,000-liter oak vats for six months. It started with a strong nose reminiscent of carbonic maceration, but it soon turned into more licorice and serious aromas.

