



# Liquor And Wine

Table Mesa Shopping Center  
Boulder, Colorado 80305

303-499-BEER (2337) www.pettyjohns.com

April 2007

## Chardonnay of the Month



**\$9.99**

Some of you have discovered this Chardonnay as it seems to fly out of here month after month. This is a wine made by Michael Pozzan winery located in Oakville, in the Napa Valley. Michael, and his wife MaryAnn, are responsible for three labels: Dante, **Annabella**, and Michael Pozzan wines. Natives to the San Francisco Bay area, Michael's family has been making wine since the 1800's. His Grandfather owned 35 acres of vineyards in Sonoma after World War II, and grew Zinfandels for other wine makers. In 1991 Michael and Mary Ann founded their winery and started making premium wines for their labels. The Annabella Chardonnay is made from fruit sourced out of Sonoma. I thought this would be the perfect Chardonnay for the start of Spring because it has a medium body with a rich concentration of ripe apples, pears, and tropical fruits. There's a touch of spice and vanilla on the nose and the mouth has a slight creamy texture that just makes it a delightful aperitif, or with light Spring dishes. Grilled salmon, or chicken, or maybe some delicate cheeses, and you have the perfect dinner party. Normally this is only one dollar more, the Pozzan family wants everyone to enjoy the value of this wine. **We've just beefed up the value this month.** I can't wait to have this with grilled asparagus.

## This Month.....

- Great Kosher wines from New Zealand, Israel, France, and the U.S. (Passover doesn't have to be Concord grapes)
- Displays will be grouped by what foods they compliment (pairing food and wine will be a no-brainer)
- The Spanish wine section has expanded! There are some gorgeous bargains there.

## Spotlight Brewery



**Avery \$6.00/6pack**

Established in 1993, **Avery Brewing Co.** is a family owned and operated micro-brewery dedicated to brewing the finest quality English and Belgian Style ales. From humble beginnings, brewing 800 barrels of three different beers in 1994, they have progressed to brewing 10,000 barrels of nineteen different beers in 2006. Attributing their success to beer drinkers who are gravitating to beers with more interesting flavor profiles. Avery has made the list of best brewers in the world (33rd) and has the distinction of being the highest ranked brewery in Colorado and the 16th in North America according to rate-beer.com. **Pettyjohn's** is featuring all Avery six packs for **\$6.00** all April long! A great way for you to get back into beer drinking season. Seven different styles include: **Avery IPA** with a citrusy, floral bouquet and a rich, malty finish. And **Redpoint** amber ale rich and caramelly with the distinct flavor and bouquet of cascade hops. **14'er E.S.B.** a session beer with a delicate balance between aromatic maltiness and herbal hops. The unfiltered Belgian wheat or "white" ale, **White Rasca** spiced with coriander and curacao orange peel, producing a refreshingly fruity thirst-quencher. **Out Of Bounds Stout** with it's big roasty extreme flavor. And of course the seasonal **Karma**, a decidedly fruity and estery ale, intricate in body and nose. Also check out Avery's line up of 22oz bombers a true beer geek's delight! These Big Beers are packed full of flavor and alcohol, and just get better with age! Meaning you can cellar the beers any where from 2-7 years depending on what style you choose!

## Spring French Import Sale!



1 bottle- \$9.99 each  
3 bottles - \$8.99 each  
6 bottles - \$7.99 each

If you look outside, the weather is finally turning! There are buds on the trees and flowers are springing up in our gardens. Spring is coming, and so are the French Spring Imports. I'd love to be in Paris in the spring, but at least I can sip a glass of French wine and dream. This is the month! Many of my French imports are arriving. Several of them are less expensive to me when I buy in quantity. So I have. Now it's your turn. The wine is piled up in front by the counters. All can assort to get you to your desired quantity. Many are labels that are regularly here, and some are new to the store. All are incredible bargains at the \$9.99, but after you discover your favorites, take advantage of the quantity deals, and really save some money!

## Drink of the Month

**Peach and Prosecco Ice  
Perfect for a Spring brunch!**

3/4 cup sugar  
1/2 cup hot water  
1/4 cup orange juice  
1- 16 oz. bag frozen sliced peaches, thawed with juices reserved  
1 cup chilled Prosecco

Stir first three ingredients into a bowl until sugar dissolves. Blend peaches and reserved-peach juices in processor until peaches are finely chopped. With the processor running, gradually pour in sugar syrup. Process until smooth. Add Prosecco and blend well. Transfer mixture to container. Cover and freeze until firm, at least 3 hours. ( Can be made 2 days ahead—keep frozen).

To serve: scoop into flutes and top with Prosecco. Makes about 4 cups.

## Bourbon Glazed Ham

Try out something different for your Easter dinner

1/2 cup fresh apple juice  
1 3/4 cups packed browned sugar  
1/4 cup light molasses  
1 whole bone in 16 to 18 pound ham

1/4 cup bourbon  
1 cup toasted, finely ground pecans  
3 tbsp dry mustard

Boil juice and bourbon in saucepan until reduced to 1/3 cup ( about 6 minutes). Mix sugar, pecans, molasses, and mustard in a bowl. Add bourbon mixture and stir to form a thick paste. With the rack positioned in the lower third of the oven, preheat to 325. Line roasting pan with heavy-duty foil, and trim ham leaving only 1/4 inch of fat. Roast ham 10 minutes per pound, or 2 hours and 40 minutes for a 16 pound ham. A thermometer inserted into the roasts thickest part should read 130 to 135. Remove ham from oven and increase temperature to 425. Lightly score ham in a diamond pattern, and rub glaze thickly over top and sides. Return ham to oven and roast until glaze is thick and bubbly, at least 20 to 25 minutes. Let ham stand for at least 20 minutes before slicing. Serves 12.

## Upcoming Tastings

**Tuesday, April 17– Pinot Noir tasting** - At Carelli's, taste some of the great wines that will be on sale in the store, while enjoying Carelli's incredible appetizers. From 6:30 to 8 PM, \$40 per person. Limited to 30 people, credit card will be charged at the time of the reservation. **call 303-499-2337** to reserve your seat.

**Saturday, April 21– The Humane Society of Boulder Valley's "Puttin on the Leash"** - Silent and Live auctions, food from local restaurants, and great libations. At The Coors Event Center at CU, starts at 6 PM. \$50 to \$100 per person, register online or **call 303-442-4030 X 655**

**Tuesday, May 22 - Fun Summer Whites** – Try some new wines this summer that will enhance summer fare and hot weather. At Carelli's, taste some of the great wines that will be on sale in the store, while enjoying Carelli's incredible appetizers. From 6:30 to 8 PM, \$40 per person. Limited to 30 people, credit card will be charged at the time of the reservation **call 303-499-2337** to reserve your seat.



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