

## Spotlight for July Victory Brewing \$9.71

During the month of July, Pettyjohn's will be having killer deals on Victory beers. The Victory Brewing Company, located in Downingtown, PA has received high regards everywhere from the Men's Journal to the Great British Beer Festival. Our Victory beers will be on sale for just \$9.71, marked down from \$11.09! We currently carry four styles of Victory to fit every beer-lover's taste. Prima Pils is a pale lager with herbal and hoppy qualities as well as a smooth malt flavor. This refreshing beer comes in at 5.3% abv. Hopdevil Ale has been described as a "roller coaster ride of flavor" due to its American hops and German malts. With an abv of 6.7% one is bound to have a devilish good time. Boasting a gold medal from the LA County Fair in 2003 and a Silver medal from the International Beer Competition in 2004, Golden Monkey is another Victory favorite. This Belgian-style ale has a light body but a very deep character with loads of flavor and an abv of 9.5%! Finally for all those stout lovers we carry Storm King Stout. This intensely flavorful stout has huge hop aroma and complex roasted malt characteristics, making it a heart-warming beer. You won't want to miss out of these fantastic choices, and with savings like this there is no better time to check them out!



## Our Spotlight Brewery for August is a local favorite, Avery Brewing Company \$6.93



From humble beginnings in 1993, Avery has been able to hold its own against the competition and has seen its success skyrocket to a national level. For the month of August Avery will be on sale for \$6.93, what a steal!! Pettyjohns Liquor and Wine carries seven Avery beers, all of which are extremely popular to the neighborhood crowds. You can choose between Avery IPA (a staff favorite), 14'er ESB, Redpoint Ale, White Rascal Ale, Ellie's Brown Ale, Out of Bounds Stout and Karma Ale. Also be sure to check out Avery's Fifteenth Anniversary Party on August 3rd at 1:30 pm located at the brewery. Tickets are just \$20 per person and all proceeds benefit local charities. See you there!

## Gin – The Ideal Summer Cocktail Component! Tanqueray \$17.95 (for 750 ml)



A Dutch physician and professor first distilled gin in Holland in the 1600's. Its original purpose was to heal his patient's stomach complaints. It was called "genever" a Dutch word-meaning juniper.

In the 1700's the English were fighting Spain with the Dutch. They returned from battle with news of the genever. It was quickly named "Gin".

Modern gins, influenced by the British taste for drier spirits, are lighter and referred to as London Dry Gins.

Tanqueray was established in 1830 in England by 20 year-old Charles Tanqueray. The reason this product is unequalled is the use of four distillations, the fourth in a copper still. The infusion recipe has coriander, angelica root, and juniper berries from Tuscany.

This is the ingredient of choice for the perfect dry martini, or mixed with tonic, let us help with the dog days of summer.

The Bombay Sapphire 1.75 liter is also on sale for \$37.95!



## Upcoming Tastings

**Sunday, August 3rd- Avery Brewing's 15th Anniversary Party** – located at 5763 Arapahoe, food galore (8 pigs!), several bands, and a DJ, plus taste their killer brews. Tickets are \$20 only available at the door.

**Sunday, August 3rd- Avery Brewing's Massive Vertical Tasting** – During the anniversary party at 1:30 in the tasting room. Adam is pulling out his private reserves! Tickets \$20 per person, only in advance at the brewery or online at [www.averybrewing.com](http://www.averybrewing.com). All proceeds go to local non-profits.

**Friday- Sunday, September 19 thru 21 – Colorado Wine Fest** – travel to Grand Junction for the weekend and enjoy bike tours of the wineries, jazz fests, grape stomps, chef workshops, chocolate and food pairing seminars, and more! \$40 in advance or \$50 at the gate. To get more info and tickets: 1-800-704-3667 or [www.coloradowinefest.com](http://www.coloradowinefest.com).



**Tuesday, September 23rd- Our Annual Que Syrah, Shiraz Tasting** – At Carelli's from 6:30 to 8 PM. Enjoy Carelli's incredible appetizers and atmosphere while tasting all the delicious Syrahs, and Shiraz's that we find to be the best out there. \$40 per person. Call 303-499-2337. A credit card is required to reserve your seat.

## Wine-ing For A Cause

Last month our FAC at Dolan's was great fun! The Tolosa wine flowed and Moving to End Sexual Assault (MESA) received a check for \$600. Thanks! Look for our next one in late September. Representatives from Norton Wines in Argentina have volunteered, we picked Safehouse as our next recipient, and we're still negotiating with the restaurant.



## Summer Drink Suggestion

### Negroni Punch

(A Gin-based aperitif turns into a great party punch!)

- 4 cups assorted fresh fruit (berries, cherries, peaches, apricots)
- 2 to 4 tbsp. sugar- optional
- 1 cup Campari
- 1 cup sweet Vermouth
- 1 cup Gin
- 2- 750 ml. chilled Prosecco
- Ice



Place fruit in a large punch bowl, and sprinkle sugar to taste. Stir and let stand for 10 minutes for sugar to dissolve and juices to form. Add all remaining ingredients except ice. Divide punch among 8 tall ice-filled glasses and serve. Makes 8 servings.

## Chardonnay of the Summer Bonterra \$9.99

It could be my age, or where I live, but nowadays I really care what goes in my mouth. I'm trying to eat only organic meats and veggies, so why not the wine? Bonterra has been a certified organic ranch for years. It was the brainchild of the late Barney Fetzer more than 25 years ago. Brown-Forman bought the business from the Fetzer family and has continued and enhanced the farming practices.



Bob Blue has been the wine maker for Bonterra for years – if not decades, so he knows the vines he's working with.

This Chardonnay is really a no-brainer! Consistent year after year, this has gobs of honey, apples, and pears in the nose. The palate starts with green apple, baked apples, pears and citrus, but finishes with a touch of cream and hints of vanilla.

Labeled Mendocino County, the fruit for this Chardonnay is sourced from a 12-mile corridor along the banks of the Russian River. This is truly a beauty that you can enjoy at this price up to Labor Day.

## Your Dollar Is Good Here!

**1 bottle \$9.99, 3 bottles \$8.99 each, 6 bottles \$7.99 each!**

I'm sure you've noticed that our dollar is not faring well in the European Union. My importers have told me that to get a case of wine from the east coast to Colorado used to cost \$4.50, now it's costing \$9.50. So between the dollar and higher fuel costs, it's very hard for all of us to afford much.

My wonderful French wine importer, Philip Sevier is still able to offer good pricing. He represents many growers and wine makers in France that until Philip, were selling juice to the huge companies and barely making enough to eat. I am happy to support these people.

Until Labor Day, you can find lovely red and white Bordeaux, red and white Burgundies, Loire wines, and wines from Southwestern France at prices far less than domestic wines.

**If you haven't checked these wines out already, now is the time to discover your favorites and load up.**

## Summer Recipe

### New York Strip Steaks with Crushed Garlic and Tennessee Barbecue Sauce

(This barbecue sauce is great on all grilled beef)

#### Sauce

- |                             |                                    |
|-----------------------------|------------------------------------|
| 1/2 cup ketchup             | 2 tbsp. Jack Daniel's whiskey      |
| 1 tbsp. steak sauce         | 1 tbsp. dark sugar                 |
| 2 tsp. Worcestershire sauce | 1/4 tsp. granulated garlic         |
| 1/4 tsp. kosher salt        | 1/4 tsp. fresh ground black pepper |

#### Meat

- |  |                                |
|--|--------------------------------|
| 4- NY Strip steaks, about 8 oz. each, 1 inch thick |                                |
| 3 medium garlic cloves                             | 1/2 tsp. kosher salt           |
| 3 tbsp. extra virgin olive oil                     | 1 tbsp. chopped fresh rosemary |
| 2 tsp. coarsely ground black pepper                |                                |

To make the sauce, whisk the ingredients in a small but heavy saucepan with 1/2 cup water. Bring to a simmer over medium-high heat, then reduce the heat and simmer for 10 minutes, stirring occasionally.

Trim most of the fat from the steaks and let stand at room temperature for 20 to 30 minutes before grilling. Chop the garlic and sprinkle the salt on top. Using both sides of a knife blade, crush the garlic and salt together to create a paste. In a small bowl, mix the garlic paste with the oil, rosemary, and pepper. Smear the mixture evenly over the steaks.

Grill over direct heat until cooked to desired doneness, turning once. Remove from grill and let rest for 3 to 5 minutes. Serve warm with sauce on the side. Makes 4 servings.

www.pettyjohns.com

303-499-BEER (2337)  
Boulder, Colorado 80305  
613 South Broadway

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