



Ben's Brew News

September Spotlight: Odell Brewing Company



For the Month of September our spotlight brewery is Odell Brewing Co. Located in Fort Collins, this brewery's history starts in 1989, being the second craft brewery to start up in Colorado. True to style these brews are a tasty treat and at a dollar off on six packs a great buy! The flagship beer **90 Shilling 5.3% abv** is a Scottish style ale that is medium-bodied and both smooth and refreshing. The unfiltered **Easy Street Wheat 4.6% abv** is a perfect end of summer refresher with light citrus notes in a classic pale wheat format. This beer is best pored in a glass. The **5 Barrel Pale Ale 5.2% abv** is a English style pale ale that gets its vigorous flavor from an immense array of hop additions, both with whole flower and essential oils. **Levity Amber Ale 5.1% abv** is a little lighter than the typical amber ale but don't let that fool you. This brew is full bodied with a crisp finish thanks to a careful addition of finishing hops. Named for the Colorado state fish, **Cutthroat Porter 5.1% abv** is inspired by the robust porters of London. This dark brew is silky yet hearty with lingering hints of chocolate and coffee thanks to the English dark malts. The last two brews which both received A- ratings on beeradvocate.com are a little more but definitely worth it. Aromatic and bitter the **India Pale Ale 7% abv** is a beautiful and bold IPA, enough said. Finally we have the summer seasonal **St. Lupulin Extra Pale Ale 6.5% abv**. Lupulin (loop-you-lin), the name for the resinous oils from the hop plant, comes out in this brew. Floral and freshly aromatic with a crisp finish this is surely one that will be missed when fall hits.

October Spotlight: Anderson Valley Beer

Pettyjohn's is taking you on a trip to California and you don't even have to pack! Just come in and grab a six pack of **Anderson Valley Beer**. It is the spotlight brewery for October and you will save a bunch on six pack cans and bottles. In 1987, Anderson Valley began as a dream for Ken Allen. His goal was to create the smoothest tasting ales anywhere. Since then through many periods of growth and expansion successor Trey White has taken over at the brewery with a focus on innovation and quality. Pettyjohn's currently offers five styles of the Anderson Valley brews including: **Boont Amber Ale** with a deep copper color and off-white head. This beer is available in cans or bottles perfect with any meal any where, and enjoyed night after night, all year round. **Hop Otin' IPA** is more than just a hop lovers dream the flavor is rich in the citrusy, resinous flavors typical of the Pacific-Northwest hops packed into this beer. It is also available in cans and bottles so you can pack it in with you on your next journey. The **Poleeko Pale Ale** is sparkling, refreshing, profoundly simple yet always surprising. Only available in bottles and the lightest offering from Anderson Valley it is sure to please. Decadent mocha character and smooth mouthfeel balanced by a subtle hop bite, brings us to the full bodied **Barney Flats Oatmeal Stout**. Great on its own or try it with your favorite desert. This one is available in bottles only. And finally depending on what the ware house has in stock the **Summer Solstice** or the **Winter Solstice** but hopefully some of both. Why shouldn't we be able to enjoy a little more summer as winter nips at our toes. And check out the web site for some tips on Boontling the fun folk language native to Anderson Valley.



Upcoming Tastings

September 27th – Oregon Pinot Noir – Our first tasting of the season at Carelli's restaurant. From 6:30 to 8 PM taste seven incredible Pinot Noirs, learn about their terrior, and enjoy Greg's delicious appetizers. Limited to 40 people, only \$30 per person. Call 303-499-2337 to reserve your seat. A credit card is required.

October 25th – Kick Ass Cabernets – Taste seven awesome Cabernets from all over the world while enjoying Greg's delicious appetizers. From 6:30 to 8PM, limited to 40 people, only \$30 per person. Call 303-499-2337 to reserve your seat. A credit card is required.

November 15th – Holiday Tasting – We walk you through our recommendations for your holiday parties and meals. From sparkling wine to dessert wine we will tickle you senses with the wine and Greg's delicious appetizers. From 6:30 to 8PM, limited to 40 people, only \$30 per person. Call 303-499-2337 to reserve your seat. A credit card is required.

December 6th – Scotch Tasting – Looking for that ideal gift for Dad? Come enjoy Scotch expert Buz Dabkowski while we taste his portfolio. From 6:30 to 8PM, limited to 40 people, only \$30 per person. Call 303-499-2337 to reserve your seat. A credit card is required.

Fall Spirit Special

Bulleit Bourbon \$19.95 for 750 ml.



Tom Bulleit was in Denver last month and we had the pleasure of meeting him and tasting his favorite Bulleit recipes. Tom's Great, great, grandfather Augustus Bulleit devised this bourbon recipe in the early 1800's.

Augustus decided to create his blend with 1/3 rye and 2/3 corn, an unusually high amount of rye, even in today's standards. The yeasts used are unique and patented for the distillery. Master Distiller, Greg Metz employs a solera method of aging, moving barrels around in the warehouse to ensure even aging, with an average age of 6 to 8 years. All combined with charred American oak barrels and limestone-filtered Kentucky water and Tom Bulleit's family Bourbon is a consistent award-winner. Renown as dry and spicy, the deep russet color leads into a rich, oaky aroma with hints of vanilla, honey, and spice; mirrored in the palate. The finish is long and smooth.

This is a staff favorite, we begged for this pricing, so take advantage of our groveling and hurry to get one!



Tom Bulleit and Chris

It's Very Exciting Continued...

The back rooms at Pettyjohns have been humming all summer, preparing for our Fall improvements. Many noticed our "test block" of wood laminate in our entry area. We liked it and it worked so, you'll see it grow in September. The computers will appear soon, so we appreciate your patience as we work to improve your shopping experience.



Featured Chardonnay Beringer Napa \$9.99!

Anyone who has spent time with me in the store knows I am a huge fan of Beringer's wines. I respect Ed Sbragia's talents making Beringer wines for decades, and in 2000 his assistant Laurie Hook took the helm. It's hard to discern who has more talent in making this Chardonnay, but it is very clear this Chardonnay remains one of Beringer's priority.

We started working on this pricing in early Spring, and it has finally occurred. This wine is truly elegant, with an incredible complexity usually found in a wine three times this price. The critical acclaim speaks for itself:

"Pale bright yellow. Pure aromas of musky nectarine, grapefruit and pineapple. Boasts good thickness and richness for a chardonnay in this price range; the dominant characteristic is lively stone fruit flavors. Finishes with good length. Only 35% of this wine went through malolactic fermentation, and the wine got only 25% new oak aging." **89 Points International Wine Cellar (Tanzer)**

"One of the best buys in the Chardonnay marketplace remains Beringer's 2009 Chardonnay Napa. In fact, I would rank it right up there with Kendall-Jackson's 2009 Vintner's Reserve. Beringer's offering shows elegant white peach and honeysuckle notes in a crisp, medium-bodied style. What is surprising is how much flavor and intensity they have been able to build into this wine, which probably can be found discounted to \$12 a bottle." **88 Points The Wine Advocate (Parker)**

Obviously Robert Parker wasn't shopping at Pettyjohns to find this at \$9.99! His loss, but your gain. Enjoy this beauty right through October.

Autumn Recipe

Pork Roast with Harvest Fruits

Pure ambrosia paired with an Oregon Pinot

1- 5 to 6 lb. boneless pork shoulder roast 3 TBSP olive oil
salt and freshly ground pepper 1 cup finely chopped yellow onion
3 bay leaves 2 TBSP fresh rosemary
1 cup balsamic vinegar 1 cup Cabernet
1 ½ cups pitted dried plums or apricots 1 ½ cups halved, dried figs
1 peeled, cored, chopped quince
4 granny smith apples, peeled, cored and quartered



In a 6 to 8 quart roasting pan brown meat on all sides in hot oil. Remove meat and pour off all but 2 TBSP of fat. Sprinkle meat slightly with salt and pepper; set aside. Reduce heat to medium. Add the onions to the pan and cook until tender, about 5 minutes. Add the bay leaves, rosemary, vinegar, wine, figs, plums and quince. Bring to boiling, cook for 1 minute, then remove pan from heat.

Return the meat to the pan, cover and heat in a 325 oven for 2 ¾ hours. Add apples, cover and cook 15 minutes more, or until meat and apples are tender. Remove meat and fruit from pan and cover with foil to keep warm. Remove and discard bay leaves from pan.

For sauce, place pan on range top and cook uncovered over medium heat until liquid is reduced to 1 ¼ cups, about 15 minutes. Stir and scrape the bottom of the pan to release any brown bits.

To serve, slice the pork and arrange on platter with the fruit. Spoon some sauce over the pork, and pass remaining sauce.

Makes 8 to 10 servings.

Drink Special

Bulleit Manhattan

The autumn-hued Manhattan is considered the "King of Cocktails".

3 oz. Bulleit Bourbon
1 ½ oz. sweet vermouth
1 tsp. maraschino cherry juice



Fill shaker ¾ full with cracked ice. Add ingredients, shake and strain into a well-chilled martini glass. Garnish with a maraschino cherry. Serves 1.

Winery Focus - Oregon

Vines were grown in the Oregon territory as far back as 1825. Many early pioneers came from Europe dreaming of producing wines in the "Promised Land" By 1890, Oregon wines were winning awards and acclaim. That chapter ended in 1914 when Oregon adopted prohibition early.

The cool climate, sunshine, and rainfall lured farmers to plant walnuts, hazelnuts, prunes, cherries, and peaches. In the early 1960's Richard Sommer planted vines in the Umpqua Valley and David Lett and Charles Coury founded vineyards in the Willamette Valley. In 1970 there was one winery in Oregon and fewer than 100 acres planted to vine. By the 1980's word about Oregon wines, especially Pinot Noir had gotten out. In 1988 the wine world took notice when Robert Drouhin, of the prominent burgundy producer Maison Joseph Drouhin declared there were only two places in the world to grow Pinot Noir: Burgundy and Oregon. This was the catalyst for a series of investments in sophisticated wineries. By 2010, there were 418 wineries with over 20,000 acres planted in 848 vineyards.

Today these wineries are producing many different varietals, including delicious whites. The focus will have many Pinot Noirs from differing terriors in Oregon and impressive Chardonnay, Pinot Gris, Viognier, and some other reds. The prices are great and the quality is unbelievable.

You can sign up for our tasting at Carelli's or check out the display and host your own.

Congrats Nicole Docimo!

Nicole was the winner of \$50 worth of Omaha Steaks from our Beringer Great Steak Escape.

Enjoy!



Nicole receiving her prize from Beringer Estates

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