

Ben's Brew News

May Spotlight- Left Hand 6-packs \$1.00 Off

June Spotlight- Boulder Beer \$7.85 / 6 pack



Left Hand Brewing Company started with a home-brewing kit in 1990. Three years later, the beer was flowing around Boulder County. The brewery is named after Chief Niwot, meaning Left Hand, who oversaw the county long ago. We here at Pettyjohn's believe if the Chief were alive today, he would absolutely love the craft selection Left Hand has brewed in his honor. For the month of May we will have all six packs on sale for \$1.00 off the regular price. The brewery's flagship beer is **Sawtooth Ale**, an earthy-hopped brew with a dry finish. The beer that just took over Sawtooth as their best selling beer is the **Milk Stout**. A sweet stout and 6%ABV, they proclaim 'milk sugar in your stout is like cream in your coffee.' A newcomer to the lineup is the **400lb Monkey**, which is an English-style IPA at 6.8%ABV. **Polestar Pilsner** is a perfect fit for a nice, warm, sunny day. It is highly drinkable- light, crisp and elegant. The **Stranger Pale Ale** has nice hop aromas revealing malt sweetness and a rye finish. Drink one with a stranger today! If you prefer the darker side, Left Hand has you covered. The **Blackjack Porter** has espresso and dark chocolate flavors and arrives at 6.8%ABV. The new **Fade to Black** is a smoked Baltic porter similar to their Smokejumper bomber but more mischievous. Last but not least comes the summer favorite **Good Juju Ginger Beer**. If you've never had it, you must give it a shot. It brings a kiss of ginger to light malt sweetness and pale ale hop goodness. Grab a couple six packs and try out all the Left Hand brews the whole month of May at Pettyjohn's and start summer out right!

The **Boulder Beer Company** is the first craft brewery to have a 30th Anniversary. Started in 1979 by two CU professors, the brewery has won over beer drinking fans far and wide. Whatever your palette or whatever your plans, **Boulder Beer** has a beer that fits for you. The **Buffalo Gold** is their classic golden beer and at 5% goes well with summer afternoons. The **Singletrack** is a copper ale at 5% as well and is not too light and not too dark. The **Planet Porter** is a remarkably smooth dark brew with hints of coffee. **Kinda Blue** is a blueberry beer just in time for summer and is as cool as the days will be long. A huge hit released a few years ago, **Hazed & Infused** is an unfiltered hoppy brew that is distributed to over twenty states because of its popularity. For the hop heads in town, **Mojo India Pale Ale** 'hops' in at 6.8%ABV and packs a great malt to hop balance. **Sweaty Betty** is a Bavarian-style wheat brew that is highly drinkable on scorchin' hot days. Whether you are looking for wheats, ambers, coppers, or hops, **Boulder Beer Company** has what you need and it is all on sale throughout June for \$7.85 here at Pettyjohn's. See you soon!



Featured Chardonnay

Chateau Saint Jean Sonoma \$9.99

This beautiful estate sitting at the foot of Sugarloaf Ridge in Sonoma Valley has been known for their award winning single vineyard wines since the early 1970's. Wine maker Margo Van Staaveren has remained for 30 years, witnessing three separate ownerships and garnering many accolades. She understands the 270 acres of vineyards better than anyone on earth.



Margo blends the fruit from her premium Chardonnay vineyards to create this 2009 Sonoma Chardonnay. The aromas of lemon cream, mangos and toasted hazelnuts lead into a rich palate of pear, apple, tropical fruit, with a spicy complexity. The finish has just enough acid to balance out the rich mouth while lingering just enough to leave you wanting more.

We worked an incredible deal with our supplier to offer this beauty for **both May and June** for \$5.00 off! We even find this hard to believe!

Upcoming Tastings

Don't forget: Free, in-store wine tasting every Friday from 5 to 7PM.

Tuesday, June 6th-

Chefs Food and Beer Pairing Competition

6 to 9:30 at the Omni Interlocken Resort in Broomfield. Cost is \$75/ person proceeds go to Help America Hear Foundation. For more info: 303-664-5700 or www.denverbeercomp.com

Saturday, June 11th-

Denver's Colorado Wine Fest

Taste local cuisine while enjoying wine from 48 different Colorado wineries. Located at the shops at Northfield Stapleton. From 2 to 8PM, only \$35/person. A fundraiser for the grape growers and wine makers of Colorado. For more info: coloradowinefest.com

Thursday, June 16th-

Salute! Wine and Spirit Tasting

Saint Anthony's North annual fundraiser, silent auction, from 5:30 to 8:30 at the Omni Interlocken Resort in Broomfield. Over 60 wines and 24 spirits with hors d'oeuvres. \$60/person, \$100/couple. For more info: chicf.org/salute/index.cfm?id=gift.

Saturday, June 18th-

Classical Music at Bookcliff Winery

Enjoy a yummy dinner from Trattoria on Pearl paired with Bookcliff wines while listening to Mozart. From 6:30 to 9:30. Only \$65/person. For more info: reservations@bookcliffvineyards.com

The Rosés are Here!

They started showing up a couple weeks ago like the returning Robin Red Breasts. A sure sign of warm weather returning! These crisp, dry, refreshing pinks are the perfect companions to summer fare. Most are under \$10 and will send your thoughts to St. Tropez. Skeptical? We're tasting one every Friday night, check them out ... just delish!

Time for Tequila!

What matches shorts, sandals, and the warm weather better than a fresh and frosty margarita? Other than baseball, I sure can't think of much. So it makes sense that the Rockies invited Camarena Family Tequila to invade the Blue Sky Bar at Coors Field to provide those out for fun in the sun with their favorite summertime beverage. Although it's not only the Rockies who feel that Camarena is the perfect tequila for your margarita, here at Pettyjohn's we have jumped on that band wagon and stocked up, putting Camarena Tequila on special as Cinco de Mayo and the summer sunshine rolls into Boulder.



All hand made from the highlands of Mexico's renowned Tequila district, Jalisco. The highlands receive less rain, creating a longer, slower growing season for the Agave, translating to more intense Agave flavor.

If margaritas aren't your thing, fret not, both the Camarena Silver and the Reposado are made from 100% blue agave, slowly distilled and slow roasted creating an exceptionally smooth and soft quaff. Mix and shake with some ice and the hints of vanilla and brown spices will cool your throat and fire up your spirit. Still not buying in? Just follow the advice of the new CU graduates and "take a shot when it's hot." Nothing kicks off a summertime celebration better than tequila.

All through the month of May we will have the Camarena sitting right above those little red numbers that our wallets love so much. Also, make sure to look behind the counter for the new smaller 200ml sizes of all varieties of Patron Tequila. These items are just the beginning of the deals we will have to heat up the summer. **Keep your eyes peeled for the regular sizes of Patron to be ten dollars off**, and please feel free to ask about ordering tequila that best suits your needs. We will always do our best to accommodate you and help get your summer started.

Ready? Set. Grill!

Grilled Pork Chops with Lager-Infused Barbecue Sauce

Look for our display of perfect grilling wines

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|--|---------------------------------------|
| 1 cup lager | 3 tbsp. molasses |
| 1/3 cup maple syrup | 1 tsp. Mexican-style hot chile powder |
| 4- 1 inch thick bone-in, center cut pork chops | |
| 3/4 tsp. salt | 1/4 tsp. black pepper |

Combine everything except salt and pepper in a resealable food storage bag and refrigerate 2 hours, turning occasionally. Prepare grill for medium-hot direct heat grilling. Lightly oil grates. Remove chops from marinade, sprinkle with salt and pepper and grill 6 to 7 minutes per side. Serve with Lager-infused barbecue sauce



Barbecue Sauce

- | | |
|---|-----------------------------|
| 1/2 cup lager | 1/3 cup ketchup |
| 3 tbsp. maple syrup | 2 tbsp finely chopped onion |
| 1 tbsp. molasses | 1 tbsp. cider vinegar |
| 1/2 tsp. Mexican-style hot chile powder | |

Combine all ingredients in a saucepan over medium heat. Simmer, stirring occasionally, 10 to 12 minutes or until slightly thickened.

Drink Special

Orange Margaritas

Lynae Fearing's recipe from Shinsei Restaurant in Dallas

- 1- quart fresh orange juice
(about 8 navel oranges)
- 1 1/2 cups fresh lime juice (about 12 limes)
- 1 1/2 cups Cointreau
- 3 1/2 cups Camarena Silver Tequila
- Kosher salt
- 1- orange wedge plus 12 thin orange slices
- ice
- 12- small sage sprigs or leaves

Mix the juices, Cointreau and Camarena in a large pitcher and chill at least 30 minutes. (Can be chilled overnight) Spread a small amount of salt on a plate. Moisten the outer rim of a martini glass with the orange wedge, then dip the rims into the salt to lightly coat.



Add ice to the pitcher and stir. Strain into prepared glasses. Garnish each glass with orange slice and sage sprig and serve. Makes 12 servings.

Winery Focus

Castle Rock

Napa Cabernet and Willamette Pinot Noir \$9.99

Chardonnay and Sauvignon Blanc \$7.99

After over 24 years in the wine business, owner Gregory Popovich set out to create a wine label. With very little overhead- using purchased fruit, renting wineries, and using consulting wine makers, he made it possible to have a quality product at budget prices.

Since 1994, he and friend/wine maker August Briggs have secured long-term production and grower's contracts to ensure a steady stream of exceptional wines.

Descriptions are on each wine, but keep in mind that the Napa Cabernet is an 87 point wine listed as a "Best Buy" by Wine Enthusiast.

At these prices we've warned our distributor to stock up, after you try these... you should too.



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