Four Roses Bourbon
Yellow Label 750ml $17.95

Time to Don the Beret!
Beaujolais Nouveau – Thursday, November 15th – only $8.99

Cherry Bourbon Pie

Crumble
¼ cup old fashioned oats
cup flour
¼ cup packed light brown sugar
cup sliced almonds
tsp. kosher salt
1/2 stick unsalted butter cut into 1/2 pieces

Pie
Nonstick vegetable oil spray
- 1pc
- 2 1/2-4 oz. jars pitted sour cherries in syrup, drained well (about 6 cups)
¼ cup sugar
1/4 cup bourbon
3 tbsp. cornstarch
2 tbsp. orange juice
1 tbsp. finely grated orange zest

For the crumble: whisk all ingredients except butter in medium bowl until no lumps remain. Rub butter into the oat mixture with your fingertips until it's completely incorporated. If butter begins to soften while mixing, chill mixture to firm it up. Cover and chill. Can be done up to 5 days ahead.

For the pie: Preheat oven to 350. Line a baking sheet with foil, and coat with non-stick spray, and set aside. Line pie dish with crust, crimp edges, and place on prepared baking sheet. Combine cherries and the next ingredients in a large bowl. With a spatula mix until cherries are coated and mixture is evenly distributed. Pour cherries into the crust and top evenly with crumble. Bake until golden brown about 1/4 or 1/2 hour. Let pie cool for 2 hours at room temperature to allow filling to set properly. Cover and let stand up to 1 day at room temperature.

We're a no-brainer.
All of our holiday wine displays are grouped by what foods they compliment.

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Every year, on the third Thursday of November, over a million cases of quick-fermented Gamay start their trek to Paris. The Nouveau, or new wine is shipped by planes and trains to all parts of the world. All hand-harvested, and quick-fermented, over 65 million bottles will be ready for the holiday festivities. Served chilled, in bistros and cafes all over Paris, this wine signifies the beginning of the holiday season. The French refer to it as “gulping wine” because it is fun. This is light, fruity red wine without any bite from acids. Many describe Nouveau as “grapery”. It’s definitely perfect for a crowd on Thanksgiving day. We’ve bought plenty, so you can enjoy right through to New Years.

Sparking Wine 101
We build a “boat” of sparkling wines and Champagnes for your holiday enjoyment, but sweetness and styles can be a bit daunting. Here’s some help with the terminology.

Sweetness
Extra Brut or Naturel – Truly bone-dry
Brut – Merely dry
Extra Dry – We know it doesn’t make sense, but sweater than Brut
Demi Sec/Riche – Semi-sweet

Styles
Non-vintage – A blend of several years
Vintage – In Champagne, the base wine comes from a single year, in most other regions 85% from one year
Rosé – Can be made by skin contact, or by adding red wine
Blanc de Blancs – From 100% white grapes
Blanc de Noirs – From 100% black grapes

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Wine of the Month Club Certificate– The recipient of this certificate can come to the store once a month and pick up a hand-selected bottle of wine especially for them. The bottle will come with a description, history, tasting notes, and food pairing ideas. You pick the amount you want to spend, how many months, and if you want a theme.
Wine and Bar Accessories– You can never have enough of these. We carry a wide selection of corkscrews, stoppers, shot glasses, flasks, wine savers and stirrers, picks, parasols; anything and everything for your wine and guests. This is fun. This is light, fruity red wine without any bite from acids. Many describe Nouveau as “grapery”. It’s definitely perfect for a crowd on Thanksgiving day. We’ve bought plenty, so you can enjoy right through to New Years.

Go to www.pettyjohns.com and sign up for our newsletter via email. Find out what we’re up to, be first to hear about upcoming tastings, and see what we’re pouring at our free, weekly, in-store wine tastings.

Pettyjohns Holiday Events
November 13th – Holiday Tasting– Join us at Carelli’s Restaurant for our monthly tastings. We’ll 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 4th – Scotch Tasting– Looking for that ideal gift for Dad? Come to Carelli’s and enjoy Scotch expert Buz Dahlkowsi 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.
December 7th – Mitch Garret from Garrett Estate Cellars– We will showcasing his wines from Olathe, Colorado during our FREE, weekly, in-store wine tasting. Mitch will be here to answer questions and field complements and gifts.
Start your weekends at Pettyjohns. Every Friday night from 5 to 7PM we pour four of our favorite sale wines. The ideal “try before you buy”, and the perfect beginning to your weekend.
HOLIDAY PRIME RIB AND SEBASTIANI SECOLO 2007

FAMILY OWNED & OPERATED SINCE 1954

For only $27.99 an ideal gift too!

Sebastiani is the oldest winery in Sonoma. Established in 1854, it has continuously operated for 150 years even through prohibition. Over the past decade, Sebastiani has had three separate wines on the Wine Spectator’s “Top 100 Wines of the Year” list. The 2007 Secolo was listed as a top California wine by critic Maryann Worobiec, and rated “91” points by Wine Spectator. “Secolo” meaning “century” in Italian, is actually a Beaujolais-style blend made from Grenache, Syrah, and Merlot. 8% Merlot, 8% Malbec, 9% Petit Verdot, and 1% Petite Sirah with all varietals receiving 12 months oak aging separately. The blend was bottled in 2009, and released a year later and a good aging wine. Only a few lots were fined, adding to the age-ability of this beauty.

Wine maker, Mark Lyons describes the Secolo’s aromas as “bold with blackberry, blueberry and dried herbs. The ripe palate also has black cherries laced with vanilla and hints of mocha.” Spectator critic, James Laube, described this wine as “rich and creamy, with up-front tones of toasty oak, supple plum and blackberry that show touches of mineral and tobacco. Full-bodied, ending with a long, persistent finish.”

We discovered this wine at a huge wholesale tasting where there were hundreds of wines to taste. The first thing we were looking for “Kick Ass Cabs” for our October Carelli’s tasting. Secolo immediately stood out as superior. We loved the dried cherry notes in the palate and the tannins that framed the lavish fruit perfectly in the finish. It is drinking perfectly now, but could age until 2018.

This wine screams “Prime Rib”. The soft, elegant tannins of this Sonoma wine is perfectly balanced in this gorgeous holiday roast. You can also spread the love, an ideal hostess gift, or special bottle for your resident wine geek. Normally priced at the winery for $35, Secolo won’t break the budget, but will taste like you splurged.

HOLIDAY PRIME RIB AND SEBASTIANI SECOLO 2007

Prime Rib just got even better!

1 1/2 cups beef broth
1/2 cup Merlot
2 tsp. Worcestershire sauce

After removing roast from roasting pan, pour drippings into a large glass-measuring cup to clarify. Remove all beef broth, fat, and Claritas, and reserve for another use. After removing all fat, return pan to heat. Set thick pot of prime rib aside on a platter and allow to rest for 10 minutes. Meanwhile, add beef broth to the pan drippings, scraping up crusty brown bits from bottom of pan. If desired, strain before serving. Makes 1 cup.

Remove the prime rib from the oven, place in the carving pan and let rest for about 15 minutes. Meanwhile heat the mushrooms in a fondue pot with chips on the side. Your holiday guests will love this dip this month all six packs of Macallan “Fine Oak” 15yr, an eloquent balance of three styles of aging. Next is the St. Louis County’s largest and northernmost distillery in Scotland. Third will be The Famous Grouse, the largest selling Scotch in Scotland for 30 years.

Fourth in the line-up is the Highland Park 18 year old is a peat-less whisky, also rated 90-95 by Wine Enthusiast. The fifth pour will be the Highland Park 21 year old. This whisky was selected by F. Paul Pacult’s Spirit Journal as the best spirit in the world among 190 whiskies this year! We will finish the evening with The Black Grouse. This Scotch takes The Famous Grouse to the next level, rating “92” from Advanced Malt Advocate magazine. Not only is this a fantastic opportunity, it’s only $50 per person, and Chris has lined up special prices on everything tasted. Hurry, this is a limited seating.

Merry Christmas and Happy New Year.
Spirits from the WSET. This is a qualification that’s this holiday season, check out her Wine Pairing article. Also was a contributing writer for Boulder Magazine Italy on a buying trip with one of her importers. Ann Certified Specialist of Wine (SWE), and a Certified WSET. She is still a Diploma Candidate with WSET, a for his extensive brew knowledge, and our impressive

It looks festive, tastes great, and cleanses the palate

Pour Crème de Cassis into a tall flute. Mix together ¾ cup lager and 2 tbsp. chopped oregano for amazing tortilla chips.

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Cherry Bourbon Pie

Crumble
- ¼ cup old-fashioned oats
- ¼ cup flour
- ½ cup packed light brown sugar
- ¼ cup sliced almonds
- ½ tsp. kosher salt
- ½ stick unsalted butter

Cut into ½ pieces

Pie
- Nonstick vegetable oil spray
- 1 pie crust
- 3-24.7 oz. jars pitted sour cherries in syrup, drained well (about 6 cups)
- ¾ cup sugar
- ¼ cup bourbon
- 3 tsp. cornstarch
- 2 tsp. orange juice
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Gift Bags– Of course we carry the standard Mylar bag, but we also have bows, pint bags for all occasions, two-bottle bags, and cloth bags.

That Special Bottle– Want to find that bottle you shared on your anniversary, or other special day? We’re experts at tracking down a hard-to-find item. Give us a call, and some time, and we’ll see if it can be found.

Our Newsletter– Sign up to receive our newsletter, we publish every two months. (We don’t give your name to anyone) and you or your geek will know what we’re tasting, what’s on sale, or what’s going on in your industry. Best of all, it’s FREE.

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