



May Spotlight Brewery *Deschutes \$6.46/ 6pk*

Located in central Oregon along the banks of the wild and scenic Deschutes River, the brewery has been making fine ales since 1988. Pettyjohn's is currently carrying four year round styles and one seasonal, all of which will be on sale for the month of May at \$6.46 a six pack. **Mirror Pond Pale Ale**, a classic American pale ale that uses generous quantities of Cascade hops, offering a lush floral aroma with a balanced malt body. The **Black Butte Porter** uses chocolate and crystal malts, crafting a rich in flavor yet easy to drink "dark" beer. In the **Inversion IPA** you'll find soft caramel notes and generous amounts of Northwest hops, for a bright, sunny citrus finish. **Obsidian Stout** is a solid, satisfying beer with underlying espresso and chocolaty flavors. And the seasonal **Buzzsaw Brown** is lightly hopped with a biscuity character and a smooth finish. Come in this May and find your favorite, who knows you may like them all! If you like keeping things on more of a local level our neighbors in Longmont brew a fine product.

Left Hand six packs (excluding Milk Stout) will be on sale for \$6.46 the last two weeks of May. We have 5 styles on sale, 9 total including the 750 ml '07 Oak Aged Imperial Stout.

Our Third Annual Rockin' Rosé

This was so well received last summer; I don't think I have to convince everyone this year to drink Rosé. Just like last year, all summer, the Rosés will be floor stacked in the front of the store. We have pinks from all over the world. I ordered several direct from France and they should make it here by the end of May. The A to Z Rosé of Sangiovese from Oregon is limited so don't miss that one. Rosés go with ALL foods, and are fun, energizing wines. One of my best memories of summer is a great summer salad and chilled Rosé. Buy lots, and make your own summer memories.

June Spotlight Brewery *Boulder Beer \$6.46/ 6pk*



Start off your summer here in Boulder with a local's favorite, **Boulder Beer**. That's right, most of the students are gone, the town is a little slower than usual, It's Summer! So why not take advantage of it by easing yourself into a nice chair under a shady tree with a six pack of your favorite beer. Maybe you're a loyal Buffalo and enjoy the **Buffalo Gold**, or maybe after along day of mountain biking a **Singletrack Copper ale** will keep the days adventure fresh in your head. **Pass Time Pale Ale**, **Sundance Amber**, **Planet Porter**, **Hazed**, **Mojo**, and some **Sweaty Betty** to keep things interesting. We've got them all and at a great price to. It's going to be a long summer so keep Pettyjohn's in mind when it comes to restocking your fridge for the next barbeque!



Chardonnay of the Month - \$8.99

This 100% French Chardonnay is usually at least \$2.00 more anywhere you shop. Officially labeled Vin de Pays des Coteaux de l'Ardeche, this fruit is grown in the Ardeche region, just west of the Rhone Valley. Maison Louis Latour has been a Burgundy negotiant since 1797.

Still family owned, the tenth generation has expanded south, representing 180 different growers in the Ardeche, and using grapes from over 900 acres of vineyards. The early Romans planted vines here because the warm "mistral" winds in the region, keep these vines free of any rot. The Grand Ardeche Chardonnay is only the best fruit from the limestone foothills of the Massif Central Mountains.

Maison Latour vinifies this wine like their great white burgundies, 100% malolactic fermentation, and oak aging from barrels in their cooperage in Beaune. The result is a full-flavored, silky Chardonnay with citrus, butter and vanilla on the nose, peach and lemons in the mouth, coupled with hints of spice and butter. The finish is clean, crisp, dry and refreshing.

I'm hoping I've bought enough to keep this on sale throughout the hot summer months. This will be perfect on a hot day by itself, with brunch, appetizers, sitting by the pool, or with light, hot weather foods.

Winery Focus - Spain

It used to be that the great value Spanish wines I carried were only from importer Jorge Ordonez. It's official, the secret is out... **wine from Spain is fantastic, and totally underpriced!** The last five trade tasting s I've attended were Spanish wines from different importers. I just can't buy enough! This week, wines I ordered from Fran Kysela arrived. Mr. Kysela is a Master Sommelier and has passed 50% of the Master of Wine Diploma. Wines from Kysela that are on display are: a Verdejo from Rueda; a fresh white that I call "a breath of fresh air" (88 Parker rating) for \$9.99, Old Vine Grenache and Grenache Rosado for \$7.99, Razon ;70 year old vine Grenache for \$9.99, Montebuena Rioja; lush 100% Tempranillo (90 Parker rating) for \$9.99, and Finca Sobreno Crianza from Toro, a Grenache/ Tempranillo blend, oak aging (90 Parker rating) for \$14.99! More is rolling into the store everyday. Don't miss the Albarino's that are floor stacked. After you try these Spanish whites, you may never drink anything else. The best thing about wines from Spain are, **you don't have to break the bank to have top quality quaffs.**

Incoming

- ◆ New Zealand imports, great wines - especially Pinots!
- ◆ Sauvestre Bourgogne Pinot Noir - should arrive soon



Continuing

- ◆ In-store tastings Fridays 5 to 7 PM
- ◆ French wine sale: 1 btl. \$9.99, 3 btls. \$8.99, 6 btls. \$7.99
- ◆ \$100 pre-selected case of red and white wine

Time to Grill! (Look for complimentary wines in the "grilling display")

Grilled Hangar Steak with Bacon Chimichurri

Steak

- 8 smashed garlic cloves
- 2 coarsely chopped rosemary sprigs
- 1 medium red onion, finely chopped
- 8 six ounce hangar steaks, trimmed
- 4 coarsely chopped thyme sprigs
- 1 cup Cabernet
- 2 tbsp. extra virgin olive oil
- salt and pepper

Chimichurri

- 4 garlic cloves, quartered with germ removed
- 1/4 cup packed oregano leaves
- Juice of 1 lemon
- 1/2 cup packed flat-leaf parsley
- 1/4 cup rice vinegar
- 1 cup extra virgin olive oil
- salt and pepper
- 1/2 lb. sliced bacon

Marinate the steak, in a large shallow dish, mix all steak ingredients, add the steaks and coat evenly, cover and refrigerate overnight. For the Chimichurri, pulse in a food processor all ingredients except the bacon. Make sure the ingredients are pureed, scrape the bowl and season with salt and pepper. In a large skillet, cook the bacon in two batches, over moderate heat until crisp, about 8 minutes. Drain, cool, and finely chop bacon. Pour all but 2 tbsp. of bacon fat from the skillet. Light a grill, scrape marinade off the steaks, and grill over high heat until charred all over, about 10 minutes. Transfer to cutting board, rest for 5 minutes, and slice crosswise. Heat the bacon fat in the skillet, add the Chimichurri and simmer over high heat. Remove from heat and add bacon. Pour into serving bowl, and serve with the steaks. Makes 8 servings.

Upcoming Events

Tuesday, May 15- Avery Beer Dinner- Join Adam Avery at Carelli's Restaurant to enjoy 8 different beers paired with 4 exceptional courses. Limited seating, \$55 per person, starts at 6:30 PM. Call Carelli's to reserve seat. 303- 938-9300

Tuesday, May 22- Fun Summer Whites- Join us at Carelli's Restaurant and enjoy some incredible appetizers while tasting seven different examples of fun summer white wines. Limited to 30 people, \$40. per person, credit card need to reserve spot and charged then. Call 303-499-2337 to reserve.



Saturday, June 9- SOBO Fest- This year, the festival will feature an all-ages hip-hop club, an art fair, non-profit row, food and beverage vendors, kids activities, and eight hours of live music. All proceeds from this free, outdoor event will benefit the Boulder County AIDS Project and the Boulder-Cuba Sister City Organization. 1:00pm-10:00pm at The Table Mesa Shopping Center, Broadway and Table Mesa

**Drink of the Month
Orange Liqueur Float**

- Ice Cubes
- 1 cup Orange Juice
- 1/4 cup Orange liqueur
- 1/2 cup vanilla ice cream
- 1 cup chilled club soda
- 2 orange slices for garnish

Fill a cocktail shaker half full with ice. Fill with juice and liqueur and shake for 10 seconds. Strain into 2 tall, chilled glasses. Spoon ice cream into glasses and fill with club soda. Garnish with orange slices. Makes 2 servings.

www.pettyjohns.com
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