

Winery Focus Bodega Norton Winery from Argentina – \$8.49

Edmund Norton, an English engineer was hired to go to Argentina to build a railway from Argentina to Chile. In 1895, while working, Edmund fell in love with the land and felt it was a good climate for wine. He planted vineyards with grape cuttings from France.

Almost 100 years later, an Austrian businessman; Gernot Langes-Savarovski purchased the property. Along with his son and Chief winemaker Jorge Riccitelli, they are producing world class wines from high-altitude vineyards.

This month we will feature Norton's Malbec, Cabernet, Merlot, Torrontes, and yes—Sangiovese! The reds are very fruit-forward with rich, berry nose and mouth, fresh, and spicy. The Torrontes is all stainless, crisp, dry, and perfect for warm autumn evenings. We'll also stack the Privada and some of their reserve wines at great pricing.

While these wines are always a bargain, Lisa Lambertis is donating the wines for our FAC, and giving us a huge deal to boot! Taste these wines at Colterra on October 3rd, or have your own tasting. You won't be disappointed.



Spotlight Brewery Twisted Pine – \$6.93 per 6-pack

Are you sick of the same old routine day in and day out? Get Twisted! All September long Pettyjohn's Liquor and Wine will be featuring Twisted Pine Brewing Company's fine ales for \$6.93 a six pack. We currently carry 6 styles in six packs, not to mention the mixed 12 pack and two different 4 packs; Billy's Chili Beer and Reily's Oak Whiskey Red. The sale six packs include Hoppy Boy India Pale Ale is loaded with hops yet balanced with a malty sweetness. A fine beer from the first aroma sense to the finish! **American Amber Ale** is a previous gold medal winner at the Great American Beer Festival and popular among hop lovers. The **Honey Brown Ale** won a bronze medal at the great American beer festival with it's chocolaty nose and a light front with a little fruit and some coffee in the second half and finish. **Red Mountain Ale** is brewed using several specialty malts and British hops for a rich, smooth flavor that has only grown in popularity since it's 1996 introduction. A refreshingly light wheat ale with the delightful taste of raspberries **Raspberry Wheat Ale** is sure to bring back you best summer memories. Also in the lineup is their **Blonde Ale**, a clean and crisp German style pale ale.

Since 1995 Twisted Pine Brewing Company has been producing 100% natural, unpasteurized pure malt ales, batch brewed and hand crafted. Because they believe that craft beer is best enjoyed fresh, Twisted Pine Ales can only be found throughout Colorado. By maintaining only a local presence they feel proud that their beers capture the full flavor and variety of style found at the brewery. It is their intention to bring a select family of individually distinctive ales that as brewers would enjoy drinking themselves. They ignore costs, fads, and difficulty in creating the ales. And while very serious about the art and business of beer making, they try to avoid taking themselves to seriously. After all, they realize brewing beer isn't exactly nuclear physics. It's something far more important

Upcoming Tastings

Friday- Sunday, September 19 thru 21st- 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

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.

Friday, October 3rd- Wine-ing For A Cause for SPAN at Colterra – Come join us at Colterra Restaurant in Niwot from 5:30 to 7PM for our second FAC! Taste Chef/ Owner Bradford Heap's delicious appetizers and Argentinean wines from Norton Winery. Norton representative, Lisa Lambertis will be there to pour and answer any questions. All proceeds go to SPAN, the Boulder County Safehouse. \$40 per person. Call 303-499-2337 a credit card is required to reserve your seat.

Tuesday, October 21st- Our Annual Awesome Cabernet Tasting – At Carelli's from 6:30 to 8 PM. Enjoy Carelli's incredible appetizers and atmosphere while tasting all the delicious Cabernets 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

Wine-ing
Pettyjohn's
For A Cause

Wine-ing For A Cause is our way of giving back to the community. Our second this year is at one of my favorite restaurants; Colterra in Niwot. Owner/Chef Bradford Heap has joined forces with Lisa Lambertis from Norton

Wines in Argentina to delight our senses, while contributing money to our Boulder County Safehouse SPAN. Unlike our other tastings, this is a FAC, just come, eat, drink, and relax after a hard work week. Call Pettyjohns 303-499-BEER to reserve your spot. A credit card is needed, \$40 per person.

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Chardonnay of the Month

"Drink Naked Often!"

Four Vines Naked \$9.99



I was first introduced to this winery when I was looking for great Zinfandels. Wine maker Christian Tietje moved from Boston in 1990 to make huge, heady, old vine Zinfandels. He refers to himself as a "Zin Bitch". Along with Susan A. Mahler (SAM), and friend Bill Grant, they have built Four Vines Winery; located in Paso Robles, to a 40,000 case per year winery. Their Zinfandels with names like "The Biker" or "the Maverick" have won awards across the globe.

Christian has found a passion for Chardonnay, and every year it is listed as "A Best Buy" in the Wine Spectator. He believes in fresh, un-altered fruit with a crisp acidity, perfect for food.

This Chardonnay is from three separate vineyards in Cat Canyon in northern Santa Barbara. The fruit was hand-sorted, and whole cluster pressed. The fermentation was in stainless tanks and the wine was left on the lees for as long as possible.

An ideal autumn white, this Chardonnay has a nose of apples, pears, and cloves with hints of anise. The mouth blasts with white peaches, pears, and apples. The finish is crisp and clean with citrus lingering.

I've negotiated a quantity deal with the wholesaler, so we have plenty for you to enjoy this month. Don't miss this!

Drink of the Month

SOBO
american bistro

We're feeling very lucky to have SOBO American Bistro now in Table Mesa. Their cocktail menu is getting rave reviews. This favorite is regularly \$8.00, but every drink is half price during happy hour daily from 4:30 to 6:30.

Stefan agreed to let this recipe out of the bag.

SOBO's Tequila Gimlet

1.5 oz Sauza Hornito
¾ oz. Pama Pomegranite liqueur
¾ oz. fresh lime juice (it must be fresh)
splash of simple syrup

Place all ingredients in a cocktail shaker, mix, and strain into a sugar-lined martini glass.
Simple syrup – Bring 2 cups of plain cold tap water to a boil. Stir in 2 cups of plain granulated sugar. Turn the heat to low and stir constantly until the sugar dissolves completely. Refrigerate.



Recipe of the Month

Pulled Pork Sandwiches

Great for a fall football party

2 tbsp packed light brown sugar	2 tbsp paprika
2 tbsp kosher salt	1 tsp. dry mustard
1 tsp. black pepper	1 boneless pork shoulder (3 lbs)
1 ½ cups of stout beer	½ cup cider vinegar
6 to 8 split hamburger buns	¾ cup barbecue sauce



Preheat oven to 325. Mix sugar, paprika, salt, mustard, and pepper in small bowl. Mix well, and rub into pork. Place pork in a Dutch oven (or crock pot), add stout and vinegar. Cover and bake 3 hours, meat should be fork-tender. Cool 15 to 30 minutes or until cool enough to handle. Shred pork into large pieces using a fork. Divide onto buns and serve with warm barbecue sauce.

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