



# Pettyjohn's

## Liquor And Wine

Table Mesa Shopping Center

**303-499-BEER (2337)**

[www.pettyjohns.com](http://www.pettyjohns.com)

November/December 2006

### Beaujolais Nouveau



On the third Thursday of November, immediately after midnight, from small towns all over Beaujolais and Lyons, over one million cases start the trek to Paris. The Nouveau is shipped by planes and trains to all over the world. The good news spreads: *Le Beaujolais Nouveau est arrive!* All hand-harvested Gamay, over 65 million bottles, will be ready for the holiday festivities. **Pettyjohns will receive it that day, November 16th.**

What makes this wine so popular is that it's fun! The French call it "gulping wine". The grapes are pressed and fermented after only three days, eliminating the usual "bite" of red wine. This wine is light and fruity, sometimes best when chilled, and usually served in pitchers in bistros and cafes all over France.

Over the years, I have found lots of inconsistencies in quality from different negotiants. This year, I committed to Georges Duboeuf Nouveau, because year after year, his wine is the best. A perfect, festive wine for the holiday season, and for your holiday partying. **This year only \$9.99 per bottle. So go on, put on your beret, and get "Nouveau-ed".**

### Party Anxiety?

**We are the total beverage caterers.** After an initial consult with you, we will generate a sample invoice, outlining the products needed, the quantity recommended, and the total cost if nothing is returned. On the day of your party, we deliver it chilled and ready to go, and set up the bar area. Within the next week, you return anything saleable. **Your final bill is what was consumed.** Your only concern is what to wear!

### In-Store Wine Tastings!

Every Friday night from 5 PM to 7 PM, come in and taste some of the wines we have on sale. Sometimes a wine is hard to commit to unless you've tried it. We welcome suggestions on our Friday night pours.

### Great Holiday Gifts for the Wine Lover in Your Life

Spirits are always a great gift, no size or color to worry about., and always just what they wanted. We also stock great accessories for stockings, or for the aficionado. Here's some of our favorite ideas:

**1. NEW!** Ann has put pre-made cases of wine together, gift wrapped with a bow, and each wine included comes with a description, history, food pairing ideas, and tasting notes. Half red, half white., they are **\$150** (avg. bottle price of \$15) and **\$200** (avg. bottle price of \$20). Perfect for your aspiring wine geek!

**2. Wine of the Month Club -** Give the gift that keeps giving all year. Every month a hand-selected wine, with descriptions, history, and food suggestions will be here for their enjoyment!

**3. Gift Accessories-** We have **Spiegla** crystal stemware, glass charms, wine keys, wine chillers, all the extras your lover may want.

**4. Gift Certificates-** We have gift certificates for merchandise they can select.

**5. Wine Baskets-** We have 2 bottle, and 3 bottle bread baskets that we will custom-pack for your lover and your budget.

**5. The Custom Case-** We will put together a case of their favorites, put a bow on it, and you get 15% off each bottle!

**6. Carelli's Wine Tasting-** Sign your lover up for several months of our monthly Carelli's tastings. They get seven wines and great hors'diouvres for 90 minutes a month. Only \$40 per tasting.

**7. That Luxury Single Bottle-** That rare, special bottle of wine or Champagne that would light up their hearts! Give us your budget, and we'll walk you through the best choices!

### Buttery, Rich Chardonnay!

You've probably heard from previous years, that if someone sneezes at my Thanksgiving table, the Turkey could blow away. I find Turkey dry, and somewhat tasteless, or maybe it's just a reason to drink my favorite Chardonnays & big, buttery, and rich. Either way, if you're like me, this is the best time to check these beauties out. I hit the wholesalers hard for these prices, and don't miss the Carpe Diem. That's what I'm having!

|                       |                 |
|-----------------------|-----------------|
| <b>Columbia Crest</b> | <b>\$9. 89</b>  |
| <b>McManis</b>        | <b>\$9. 99</b>  |
| <b>Benziger</b>       | <b>\$10. 99</b> |
| <b>Toasted Head</b>   | <b>\$11. 99</b> |
| <b>Clos du Bois</b>   | <b>\$11. 99</b> |
| <b>Coppola</b>        | <b>\$11. 99</b> |
| <b>Edna Valley</b>    | <b>\$12. 99</b> |
| <b>La Crema</b>       | <b>\$15. 79</b> |
| <b>Sonoma Cutrer</b>  | <b>\$18. 99</b> |
| <b>Acacia</b>         | <b>\$19. 99</b> |
| <b>Carpe Diem</b>     | <b>\$19. 99</b> |
| <b>Sbragia</b>        | <b>\$23. 99</b> |

Or maybe I'll have Ed Sbragia's Chardonnay, it's a tough decision.

### Chardonnay Gravy for Turkey

|                  |                       |
|------------------|-----------------------|
| 1 cup Chardonnay | 1 can chicken broth   |
| Water            | 1/3 all-purpose flour |

While the cooked turkey rests, remove rack from roasting pan, leaving the neck and giblets in there. Strain pan drippings into medium bowl and let stand for 1 minute, to allow fat to separate from the meat juices. Spoon 3 tbsp. of fat into 2 qt. saucepan. Discard remaining fat.

Placing roasting pan over 2 burners, cook 2 to 4 minutes over medium heat to brown the bits on the bottom of the pan. Stirring constantly, carefully add wine to the roasting pan, and boil 4 to 5 minutes, or until wine is reduced to 1/4 cup. Discard giblets and neck. Add wine mixture to juices in bowl. Add broth and water to meat juice mixture to equal 4 cups total.

With wire whisk, mix flour into the fat in the saucepan. Cook over medium heat 2 to 3 minutes or until mixture turns golden brown, whisking constantly. Gradually add meat juice mixture to saucepan.

Cook over medium-high heat 5 to 6 minutes or until gravy boils and thickens, stirring frequently. Pour into gravy boat. Makes about 4 cups.

## November Spotlight Brewery



### Deschutes \$6.47/ 6 pack

Located in central Oregon along the banks of the wild and scenic Deschutes River, Deschutes Brewery has been making hand-crafted traditional ales since 1988. In 1993, they moved into the current brewing facility and have continued expanding and improving the facility. With a 50-barrel traditional gravity brew house and a new one-of-a-kind 131-barrel Huppman brew system from Germany, Deschutes now creates and experiments with specialty batches of limited beers while brewing large quantities of everyone's favorites like Mirror Pond Pale Ale. Consistently producing the highest quality beers is always Deschutes' number one priority and commitment.

**Pettyjohn's** currently carries five styles of Deschutes beer including their seasonal Jubelale. Also in for the season is **Boulder Beers** highly anticipated **Killer Penguin Barley-wine**. After conditioning in the tank for one full year, it is the biggest beer brewed at Boulder Beer. It has a 10% abv and is brewed with generous amounts of dark caramel malt. It comes in 22 ounce bombers and makes a great gift for the beer lover in your family.

**Never Summer Ale** is also out for the winter season, David Zuckerman, South Boulder local and head brewer for Boulder Beer, created this cold weather beer to thoroughly satisfy after a long day on the slopes. A gold medal winner in 04 and a silver in 05 at the prestigious World Beer Cup, this beer is deep ruby red in color, assertively hopped and brewed dark caramel malt. *"For the Drinking Town With A Skiing Problem."*



This December Our Spotlight Brewery will be **New Belgium Brewing Company** all six packs will be on sale for **\$6.98** including their winter seasonals **Frambozen** and **2 Below**. Frambozen is brewed with real northwestern raspberries, and 2 below carries a bright, warming blast of Sterling and Liberty hops along with tawny-roasted malts. It's the Most Wonderful Time of The Year for Beer at Pettyjohn's Do be sure to drop in and check out our ever-changing lineup of winter warmers and other seasonal brews some of which are very limited.  
**Ben- Beer Buyer/Gen. Mgr.**



## Champagne or Sparkling Wine?

What could be better than your party host handing you a bubbly flute of sparkling wine as he takes your coat? **Sparkling wines are a perfect aperitif, as it cleanses the palate, enhances the appetite, and puts your guests in the holiday spirit.** Many people are confused by the labeling—and rightly so—it's very misleading. Here's what I call:

### Champagne 101

**Blanc de Blancs-** Made entirely from Chardonnay and have the best aging potential. Usually lemon, toasty nose, with ripe fruit flavors.

**Blanc de Noirs-** Made entirely from black grapes, usually Pinot Noir or Pinot Meunier. Known for a rich, lush fruit quality. Some have a salmon color.

**Rose-** The color can be from skin contact or a blend of red and white wine. There's no taste difference. They have an attractive color, and a snow-white mousse. Tastes like other Champagnes.

**Extra Dry-** Refers to the amount of grape sugar added to the top. Sweeter than a Brut.

**Brut-** Less grape sugar, Drier

**Natural-** No grape sugar, the Driest

### Beau Vigne

04 Cabernet  
Juliet Vineyard

\$39.99!

Those who attended our October Cabernet tasting at Carelli's had the



pleasure of trying this. This is what is considered a "cult" wine, possibly because with only a little over 100 cases produced, this is usually something you only read about.

Beau Vigne Winery is owned by Ed and Trish Snider and consists of 9 acres of vineyard located above Stags Leap. The fruit from this altitude is small and low-yielding. The result is dense and concentrated fruit.

The perfect person to turn that fruit into perfect wine is wine maker David Phinny, the person who makes The Prisoner and Mercury Head, and trained at Opus One and Whitehall Lane. This is the French Cabernet clone 337 blended with Merlot and Petit Verdot. The wine is a complex myriad of tobacco, black cherry, and tobacco. Older vintages are selling for 4 times as much. Don't miss this!



Earlier this month I had the pleasure of meeting, George Grant, son of John, and the 6th generation owner of **Glenfarclas Distillery** in Speyside. Hosted by our friend, and Scotch expert Buz Dabkowski, I learned a ton about Glenfarclas and why it's considered the "King of Highland Single Malt Scotch". Established in 1836, the water used in Glenfarclas comes from the melted snow on the Ben Rinn mountains behind the distillery. The water runs down through peat and granite, creating pure spring water with characteristic mineral flavors. Distilled twice in the largest copper pot stills in Speyside, the whisky is then stored in oak casks that once held sweet sherry. The casks are hand-picked by the Grant family in Seville, Spain. That explains the sweet, orange, honey, and nuttiness in the aromas and mouth. After tasting what was available, I felt these would be the perfect holiday gift for the discerning Scotch aficionado. These are limited in availability, and at screaming prices. Give yourself or your Scotch lover, the best from Glenfarclas—meaning "valley of green grasslands."

**The 10 YR** is delicate and light with hints of dried fruit and spice, enjoy it @ **\$29.95**

**The 12 YR** was strong with a lingering spicy finish.: great for a Scotch lover @ **\$39.95**

**The 17 YR** is soft all around with peat smoke aromas and develops slow @ **\$79.95**

**The 21 YR** is rich with fruit, smoke and spice that lasts; it has a chocolate feel @ **\$99.95**

**The 25 YR** was alive and sweet with orange, honey and cinnamon; my favorite @ **\$124.95**

Last comes the Glenfarclas **105 cask strength** at 120 proof with no age statement. Full bodied in every aspect and yet amazingly smooth. "Quite a serious spirit" warm up @ **\$69.95**



Enjoy these and all our fine products responsibly this holiday!  
Chris- Liquor Buyer

## Holiday Sangria

You can omit the soda, heat, and serve with a Turkey or Pork dinner.

6 sliced, dried figs      6 sliced, dried apricots  
1/2 cup each dried cranberries and raisins  
1/4 cup brandy      2 tbsp honey  
1- 750 Merlot      10 oz. chilled club soda

In saucepan over medium-low heat cook dried fruits, brandy, and honey. Heat until simmering and remove and cool. Add wine and stir.

To serve strain into a pitcher, add ice cubes and club soda. Makes 8 servings.





### Our Valued Neighbor Coupon

# 15% OFF

## Any Bottle of Wine

#### Sale Items Excluded

E-Mail \_\_\_\_\_  
Name \_\_\_\_\_  
Address \_\_\_\_\_  
City/State \_\_\_\_\_  
Zip \_\_\_\_\_  
Phone \_\_\_\_\_



On our  
mailing list?  
Y\_\_\_\_ N\_\_\_\_

**Expires January 1, 2007**

Interests:  
 Wine  Red  White  
 Food and Wine Pairing  
 Premium Liquor  
 Beer  
 Newsletters/E-mail Blasts



### Our Valued Neighbor Coupon

# 10% OFF

## Any Purchase

#### Sale Items Excluded

E-Mail \_\_\_\_\_  
Name \_\_\_\_\_  
Address \_\_\_\_\_  
City/State \_\_\_\_\_  
Zip \_\_\_\_\_  
Phone \_\_\_\_\_



On our  
mailing list?  
Y\_\_\_\_ N\_\_\_\_

**Expires January 1, 2007**

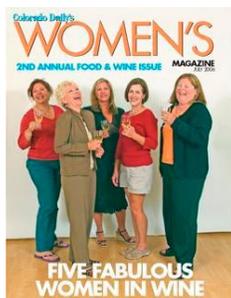
Interests:  
 Wine  Red  White  
 Food and Wine Pairing  
 Premium Liquor  
 Beer  
 Newsletters/E-mail Blasts



### From the Owners- Ann and Chris Coppinger

Thank you for another wonderful business year, we couldn't do this without you. You are very appreciated! April was the Humane Society's annual "Puttin on the Leash" benefit at the Coors Event Center. This was our tenth year as a sponsor of the event, and the money raised this year was a record breaker, well over \$200,000 in a few fun hours.

In March, we celebrated our 25th wedding anniversary. This picture ran in the Daily Camera, and many of you noticed their typo, listing our 50th anniversary. All we can say is "Wine really does slow the aging process"! Our monthly wine tastings at Carelli's restaurant are still wildly popular, selling out every month. Greg Carelli out-did himself this year with wonderful appetizers, great service, and a gorgeous restaurant. This fall he expanded to include a crepe station. We're already thinking about pairing them with dessert wines! Our next scheduled tasting is Sangiovese- the red wine of Tuscany on January 16th, from 6:30 to 8 PM. Limited to 35 people, \$40 per person, call 303-499-2337 to make reservations.



In July, Ann was one of the "Five Fabulous Women of Wine" on the cover of the Colorado Daily's Women's Magazine. Not experienced at photo shoots, and the subject of interviews, she was surprised that she really enjoyed it, and was flattered to be grouped with such a talented group of Women.

In May, Ann sat for the blind tasting part of the advanced level of the Wine and Spirit Education Trust (WSET), which is one of the many prerequisites to the Master of Wine certification. She passed "With Merit and Distinction". In August, Ann was accepted into the Diploma program of WSET, and sits for another exam in New York on November 28th. Next year, she submits two research papers and has four more tests to pass.

Everyone here wishes you a safe and happy holiday season, and a wonderful 2007. We hope to see you soon. Thank you.



Pettyjohn's

Table Mesa Shopping Center  
613 South Broadway  
Boulder, Colorado 80305  
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## Banana Rum Coconut Cookies



A yummy holiday cookie recipe,  
that no one will guess is low-fat !

|                                  |   |
|----------------------------------|---|
| 2/3 cup packed brown sugar       | 1/2 cup ripe mashed banana (about 1 medium) |
| 1/2 cup reduced-fat mayonnaise   | 1 teaspoon dark rum                         |
| 3/4 cup all-purpose flour        | 1 cup quick-cooking oats                    |
| 1/2 cup flaked sweetened coconut | 1/2 cup golden raisins                      |
| 1/2 cup chopped walnuts          | 1 teaspoon baking powder                    |
| 1/4 teaspoon ground cinnamon     | 1/8 teaspoon ground nutmeg                  |

Preheat oven to 350. Place the sugar, banana, mayonnaise, and rum in a large bowl and beat with a mixer at medium speed until blended. Lightly spoon flour into dry measuring cups; level with a knife. Combine flour and remaining ingredients in separate bowl, stirring with a whisk. Stir flour mixture into banana mixture.

Drop dough by 2 tablespoonfuls onto parchment paper lined baking sheets. Bake at 350 for 19 minutes or until lightly browned. Remove and cool completely on wire rack.

Makes 20 cookies. (serving size: 1 cookie) 118 calories, 3.7 g. fat, 1.7 g. protein, 19.9 g. carb., 1.1g. fiber

**Remember: State law requires us to be closed Christmas Eve, Christmas, and New Years Eve!  
Please shop early!**